



creative catering  
& marquee hire

## Freshly prepared dishes 2014

Suitable for a buffet.

The dishes shown are freshly prepared for you and have been listed under hot and cold titles. Certain dishes are seasonal in order to obtain the best flavour from the ingredients.

The dishes are priced per-portion based on a main course serving and are priced for a minimum order for six people. Puddings are a set size and price.

The dishes are presented on disposable platters and boxes, however they can be provided on white service china\*, for your convenience.

Food for you to reassemble onto your own dishes or re-heat is zero rated (free of vat)  
If you would like a selection for a buffet please choose the dishes and amount of each dish and we will confirm the menu price.

We can also provide canapés, a starter or plated pudding, china and glassware.

### Cold dishes

#### Chicken

Greek chicken salad of roasted chicken marinated with lemon, thyme and garlic, slow roasted vine tomatoes, cucumber, olives, feta cheese and lots of parsley

Lemon and tarragon chicken cream with grapes

Indonesian chicken salad with red peppers and mango, served with a curried yoghurt dressing and garnished with lightly toasted coconut and fresh coriander leaves

Brochettes of lemon chicken fillet and vegetables served with a red pepper aioli mayonnaise

Seared chicken stuffed with tarragon mousse served on a bed of char-grilled vegetables

Chicken Caesar salad with bacon, egg and croutons and an anchovy mayonnaise dressing

#### Fish and seafood

Traditional whole poached salmon with cucumber scales whole fish at approx. 4.0 kg

Side of poached and garnished salmon with cucumber scales

Thai Salmon fillets with roasted sweet red peppers, coriander and lime zest

Thai Salmon served onto an oriental vegetable

and noodle salad

Char-grilled fresh Tuna Nicoise salad with black olives, cherry tomatoes, green beans, egg and potatoes

#### Meat

Stir-fried Thai beef served cold onto an oriental vegetable and noodle salad sprinkled with toasted sesame seeds, cashew nuts and spring onions

Marinated char-grilled beef fillet rolled in cracked black pepper, and served with a horseradish mayonnaise

Roast sirloin of beef, cooked pink, sliced and served with a watercress and spring onion salad, with a creamed horseradish mousse

Oriental duck salad with confit of duck leg and strips of marinated pink duck breast, sesame noodle salad with beansprouts, spring onions, red peppers, water chestnuts, coriander and chill with a soy and ginger dressing

#### Vegetarian

Vegetarian Nicoise salad with French beans, tiny potatoes, cherry tomatoes, black olives and marinated feta cheese

Courgette, potato and mint frittata topped with crumbled feta cheese and olives

Char grilled red pepper and fresh spinach puff pastry tartlets with toasted pine nuts

The Creative Catering Company Ltd.

The Holding, Chapel Lane, Easton, Winchester, Hampshire, SO21 1HG | Company registration No. 04681059  
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Watercress roulade filled with cream cheese, chestnut mushrooms and roasted red peppers

## Salads

Mixed bean salad, celery and spring onion salad with walnut dressing

Dressed home grown garden leaf and herb salad with a pot of salad dressing

New potato salad with minted mayonnaise

New Potato salad with curried mayonnaise, sultanas and toasted almonds

Little gem, avocado, cherry tomato and black olive salad with pesto dressing

Carrot and courgette ribbon salad with toasted walnuts and rocket leaves

Cherry tomato salad with bocconcini, black olives and torn basil leaves

Vine tomato salad with fresh and roasted cherry tomatoes, snipped chives

Fine green beans, sugar snaps and fresh peas with pine kernels tossed in walnut oil

Crisp mixed winter leaf salad with garlic croutons and Caesar dressing

Roasted beetroot with Feta cheese and pine kernels on a bed of baby spinach leaves

Greek Salad with tomato, cucumber, black olives, feta, red onion and parsley

Hand-cut coleslaw with a light mayonnaise dressing, chopped apricots and walnuts

Thai stir-fry vegetable salad with soy, ginger and sesame dressing

Penne pasta with roasted vegetables

Fruity cous cous salad with apricots, sultanas, toasted flaked almonds and a fresh herb dressing

Char-grilled vegetable platter of red peppers, courgettes, aubergines and fennel with lemon oil dressing

## Savoury Tarts

8" tart to serve 5

12" tart to serve 10

Caramelised red onion and goats cheese tart

Trio of salmon – smoked, poached and kiln roasted

Watercress and salmon

Broccoli, blue cheese and roasted walnuts

Smoked haddock, leek and sweetcorn

Smoked bacon, leek, mushroom and cheddar  
Char-grilled vegetables

## Cold and Seasonal Puddings

To serve 10/12

*To enjoy the summer fruits in all their glory we prefer to only serve berries from June to September, Peaches and nectarines from July to September*

### Fruity

Summer berries set in a Rose wine jelly

Fresh fruit salad with baby meringues

Summer pudding

Soft baked passion fruit cheesecake with a mango coulis

Fresh nectarines in fudge sauce with vanilla mascarpone cream

Fresh lemon syllabub with macerated grapes served with butter shortbread cookies

### Chocolate

Mocha chocolate roulade filled with fresh whipped cream and drizzled with white and dark chocolate

Chocolate cloud cake topped with whipped cream and drizzled chocolate

Childhood memories – light chocolate mousse containing pieces of mars bar, maltesers and decorated with smarties

### Pastry

Choux buns filled with Cointreau crème patissiere, drizzled with butterscotch sauce and toasted almond flakes

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Lemon frangipane tart topped with crème fraiche and summer berries  
Glazed lemon and lime tart

Bitter Seville orange tart (January only)

Rich butter pastry tart filled with crème patissiere and seasonal fruits

## *Meringue*

Hazelnut meringue roulade filled with a zesty lemon curd whipped cream

Fresh summer fruit vanilla pavlova

Fresh nectarine pavlova with whipped butterscotch cream

Hazelnut meringue (discs) gateau layered with lemon curd and whipped cream

## Hot Dishes

*For you to re-heat*

### *Chicken*

Spicy Malaysian chicken casserole with mushrooms, peppers, coconut and coriander

Green Thai Chicken curry with courgettes, aubergine and peas

Chicken, chestnut mushroom and smoked bacon bake, topped with toasted Parmesan breadcrumbs

Sweet and sour chicken with caramelised pineapple, baby sweet corn and water chestnuts

Spanish chicken thighs with saffron, chorizo, olives and artichoke hearts, in a robust tomato sauce

Chicken Masala with a spicy ground cashew nut and tomato sauce

### *Fish and seafood*

Salmon fillets with spinach and prawns wrapped in puff pastry

Thai Seafood Curry with a creamy coconut, lime and coriander sauce

Luxury seafood pie with prawns, smoked and plain fish in a creamy stock and white wine sauce

Smoked fish and horseradish breaded fishcakes (2 per-serving)  
Salmon, dill and potato fish cakes with tartare sauce (2 per-serving)

### *Meat*

Minted red wine lamb casserole with button mushrooms, sweet red peppers, and shallots

Tuscan loin of pork cooked slowly with milk, lemon and fresh thyme, garnished with sea salted crackling

Lamb Rogan Josh with chickpeas and char-grilled aubergine in a rich tomato and ground almond sauce

Moroccan lamb tagine in a rich cumin and tomato sauce with ground almonds, pistachio nuts and coriander

Beef stroganoff – strips of beef in a creamy stock, brandy and fresh thyme sauce with chestnut mushrooms, shallots, bacon and peppers

Beef Lasagne with smoked bacon and tomatoes layered with fresh pasta and a rich cheese sauce

Shepherds pie with minced lamb, carrots and peas and a creamed potato topping

Braised boeuf bourguignonne with caramelised shallots, roasted sweet red peppers and button mushrooms

Slow braised pork with chorizo and lemon herb crumbs

### *Vegetarian*

Chestnut mushroom and spinach lasagne

Spinach and aubergine lasagne with a rich Gruyere cheese sauce

Roasted vegetable curry

## Warm vegetables and accompaniments

Char-grilled summer vegetables with lemon oil

Roasted winter vegetables roasted with honey, thyme and balsamic

Steamed French beans and sugar snap peas with petit pois

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Stir-fried vegetable platter with toasted sesame and soy dressing  
Cinnamon and honey roasted squash sprinkled with toasted pine kernels and fresh herbs

Jewelled basmati rice with sultanas, almonds and crispy onion trimmings

Fragrant coconut and cardamom rice with toasted almonds

Cous cous with roasted vegetables

Gratin of potato dauphinoise

Gratin of celeriac and leek bake

New potatoes with olive oil, spring onions and herbs

Flavoured mashed potato (to compliment the dish)

## Warm Puddings

*Serve 10/12*

Apple tarte tatin

Brioche bread and butter pudding with whisky sultanas

Lemon scented Norfolk treacle tart

Sticky toffee date pudding with fudge sauce

Roasted Pear and frangipane tart with fudge sauce

Canterbury Tart – lemon custard with grated apples through the mix

Deep filled apple pie with cinnamon pastry and sultanas

## Cheese

*Price dependant on choice of cheeses*

A selection of cheeses served with grapes, celery and water biscuits

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