



PENELOPE EVANS CATERING
Contemporary Catering
020 7 924 3230
07785 762 702

penelope.evans@btinternet.com

Selection of breads to include Sourdough bread, – Salted butter, olive oil and balsamic vinegar

- Roast Rib of beef cooked on the bone sliced with a side of salsa verde
 - Chicken Thighs with slow roasted shallots, vine tomatoes white wine topped with pesto
 - Slow roasted beef with barelo and shallots
 - Sea bass seared served with roasted fennel
 - Salmon fillets roasted with vine tomatoes marinated in fresh herbs and olive oil
 - Roasted monk fish fillets stuffed with preserve lemons, saffron, sun blush tomatoes and anchovies tapenade
 - Salmon En-croute served hollandaise sauce
 - Beef wellington
 - Lamb tagine with harrisa apricots in a rich sauce
 - Chicken Tagine with saffron, red peppers and preserve lemons
 - Prawn and monk fish kebabs
 - Chicken with sumac slow cooked onions and zaatar
 - Roasted red onion, and goats cheese tart topped with micro herbs and lemon zest
 - Vegan tart of roasted red pepper pure, topped with asparagus, vegan cheese and fresh herbs
 - Panner and courgette fritters with taziki side
 - Black pepper Tofu
 - Iranian vegetable stew with dried lime
 - Roasted vegetarian tart
 - Ricotta tart
 - Crispy cumin lamb with aubergine and ginger
 - Herb crusted lamb served pink
 - Sweet and smoky Mexican chicken
 - Lamb with sorrel pesto
 - Roasted pork belly
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- Parmesan mash potatoes
 - Potato and sweet potato mash
 - Saffron roasted potatoes
 - Cous cous laden with loads of flavours topped with roasted almond flakes
 - Saffron, garlic and rosemary potatoes cooked in olive oil topped with lemon zest
 - Rosemary and garlic sauté potatoes
 - New potatoes roasted with garlic, olive oil and balsamic vinegar

- Dauphinoise Potatoes
 - Potato Boulangere
 - Potatoes with middle eastern spices and coriander
 - Batata Harra Potatoes
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- Caponata
 - Ratatouille
 - Roasted butternut squash, aubergine and spinach Moroccan stew
 - Truffle Cauliflower cheese
 - Slow roasted carrots with cumin, garlic and English honey
 - Braised fennel capers and olive
 - Roasted parsnips Jerusalem artichokes with cavolo nero and stilton
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- Butter beans and chickpea salad
 - Roasted red pepper, thyme red onions, sun blush tomato and cherry tomato salad
 - Leek and roasted beetroot salad with spices and finished off with rocket
 - Courgette, bean, roasted red pepper salad with a hint of chili, lemon zest and olive oil
 - Burrata, heritage tomato and fresh herb salad
 - Roasted cauliflower, celery and walnut salad with tahini dressing and micro herbs
 - Deluxe mix salad with edible flowers and micro herbs
 - Tabbouleh
 - Slow roasted red onions and tomato salad
 - Chick pea and green bean salad with cheese
 - Aubergine salad with pulses with tahini and garlic dressing
 - Carrot salad
 - Roasted butternut squash, ginger and tomatoes with lime yoghurt
 - Tomatoes, sumac, roasted onion and pinenuts
 - Candy beetroot, lentil and leaves and yuzu
 - Cauliflower, pomegranate and pistachio salad
 - Watermelon feta and mint salad
 - Roasted sweet potatoe, pickled red onions, coriander and goats cheese
 - Pear and fennel salad with caraway and pecorino
 - Farro and roasted red pepper salad
 - Coleslaw with cumin, zaatar and deep fried onions

Desserts

- Hazelnut and raspberry pavlova
- Traditional New world Pavlova with passion fruit, berries and gold
- Cinnamon pavlova, praline cream and fresh figs with pistachio
- Individual Lemon tarts
- Lemon cheesecake
- Lemon and lime cheese cake with ginger biscuit base
- Sherry trifle
- Cherry and fig tart
- Crème brulee



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HOT AND COLD BUFFET MENUS

Food can be served in Chaffing dishes or large platters

**A DELUXE BASKET OF MIX ROLLS AND BREAD SERVED WARM – with BUTTER
(rolls do contain seeds and nuts, olives and roasted tomatoes)**

Salads

- ❖ Baby spinach with feta and petit pois with light mint and balsamic vinaigrette
- ❖ Greek Salad
- ❖ Rocket and watercress salad with parmesan shavings and pear with toasted pinenuts
- ❖ Spiced rice Indian style with fresh herbs
- ❖ Cous Cous salad with fresh herbs, apricots, flakes almonds, spices, cucumber etc.
- ❖ Indian style spiced rice salad
- ❖ Malaysian salad with pawpaw
- ❖ Pear, goats cheese and walnut salad with mixed rocket and spinach leaves
- ❖ Tricolor salad with fresh basil and olive oil
- ❖ Griddled asparagus with fresh parmesan and balsamic vinegar with a drizzle of truffle oil and crushed black pepper
- ❖ Pasta salad with baby mozzarella, cherry tomatoes and roasted vegetables
- ❖ Homemade coleslaw with mayo or vinaigrette
- ❖ Platter of Mediterranean vegetables with fresh basil and thyme with buffalo mozzarella
- ❖ Chicory, pomegranate and mozzarella salad with fresh mint and chives
- ❖ Coronation chicken
- ❖ Crushed potatoes with olives, capers and fresh herbs frizzled with olive oil
- ❖ Potato salad with parmesan and pesto
- ❖ Potato salad with mayonnaise and grained mustard with fresh chives
- ❖ Potato salad with natural yoghurt and fresh dill with spring onions
- ❖ Red onion and beef tomato salad with basil
- ❖ Malaysian salad with fresh mango, melon, herbs, cucumber, cherry tomatoes shallots and herbs and spices

- ❖ Deluxe mix salad
- ❖ Waldorf Salad
- ❖ Red onion and beef tomato salad with fresh basil and pine-nuts
- ❖ Spanish style rice salad with fresh saffron
- ❖ Cold asparagus drizzled with hollandaise
- ❖ Mixed herb and leaf salad (Italian style)
- ❖ Mixed bean salad this includes pulses and fresh French and broad beans with petit pois
- ❖ Russian Salad
- ❖ A mixed deluxe platter of roasted Mediterranean vegetables finished off with feta and buffalo mozzarella
- ❖ Heritage tomato salad with micro basil and lemon zest
- ❖ Tabbouleh
- ❖ Sweet potato, aubergine salad with tahini and yoghurt dressing with micro coriander and mint
- ❖ Panzenella
- ❖ Wild rice, lentil with roasted vegetables with topped with pine nuts and onions
- ❖ Red lentil with mint, coriander, paneer and pea salad

Cold buffet dishes

- ❖ Chicken with pesto and fresh herbs
- ❖ Coronation chicken
- ❖ Roasted Beef served medium with mustard and horseradish
- ❖ Chicken with Japanese style pickled ginger and bean shoot salad with a little mayonnaise dressing
- ❖ Mix seafood Salad
- ❖ Griddled chicken Caesar salad with marinated anchovies (these are optional)
- ❖ Quiche Lorraine
- ❖ Roasted red onion tart with goats cheese
- ❖ Asparagus wrapped in parma ham and griddled with shavings of parmesan drizzled with truffle oil and lemon zest
- ❖ New world Coronation chicken (based on the original menu but modified to 2016)
- ❖ Seafood salad with a light zingy dressing
- ❖ Cold portions of lobster
- ❖ Fruit de mar
- ❖ Chicken marinated in ginger, lemon and coriander served cold with bean sprouts, mange toute and sugar snaps
- ❖ Salmon slowly poached served on a bed of watercress with lemons and herbs with king prawns and asparagus with a herb mayonnaise
- ❖ Salmon fillets poached in coconut milk, lemon and lime zest
- ❖ Salmon fillets marinated in coconut milk and Thai spices roasted in the oven served with cherry vine tomatoes (roasted)
- ❖ Cray fish salad with fresh dill and a light mayonnaise dressing

- ❖ Garlic, herbs and mustard marinated beef served cold and hand sliced with a side dish of horseradish
- ❖ Greek style spinach and feta tarts
- ❖ Roasted red onion and goats cheese salad topped with rocket
- ❖ Medley of prawns and crevettes served with lemon wedges and herbed mayonnaise
- ❖ Whole ham with a orange, honey and mustard marinated hand sliced with side dishes of English, French and Grained Mustard
- ❖ Dressed crab served with lemon wedges
- ❖ Tartlet of asparagus, pesto, goats cheese with a topping of fresh rocket and roasted vine tomatoes
- ❖ A selection of vegetarian, salmon and meat quiches and pies
- ❖ Game pie served with chutneys
- ❖ Selection of terrines and pates
- ❖ Selection of vegetarian terrines and pates
- ❖ Platter of cheeses with grapes, celery, apples and pears
- ❖ Chicken portions roasted with a herb and wine marinated served cold
- ❖ BBQ style chicken drumsticks
- ❖ Cold poached chicken with light vinaigrette and cherry roasted tomatoes
- ❖ Stuff red peppers with tomatoes, capers and olives finish with mozzarella

Hot Dishes

- ❖ Roast her crusted lamb served with gratin potatoes or saffron roasted potatoes
- ❖ Homemade chili with rice, side of sour cream
- ❖ Homemade Lasagna
- ❖ Rib of beef served medium on a bed of watercress with bearnaise sauce
- ❖ Pork Belly slow roasted with sage and garlic
- ❖ Fillets of cod with white wine and vine tomatoes
- ❖ Italian meatballs serve in a rich tomato and red wine sauce
- ❖ Beef Bourgogne served with mash potatoes or rice
- ❖ Beef Stroganoff
- ❖ Coq au vin
- ❖ Meet balls in a red wine and roasted tomato sauce served with sauté potatoes
- ❖ Chicken and chorizo with red wine sauce
- ❖ Chicken breast marinated in honey and lemon roasted served with a breadcrumb, garlic and herb crumb
- ❖ Hot pot with a selection of vegetables and roasted potatoes
- ❖ Chicken stuffed with herb and goats cheese wrapped with pancetta or with roasted vine baby tomatoes
- ❖ Chinese chicken with black bean sauce with peppers, with rice and prawn crackers

- ❖ Moroccan style lamb marinated in preserve lemons, apricots tomatoes and honey with flake almonds and coriander (HOT)
- ❖ Vegetarian kebabs with Haloumi cheese
- ❖ Lobster Termidor
- ❖ Fish cakes with tartar sauce with sauté potatoes and mixed vegetables
- ❖ Beef cooked with brandy and mustard
- ❖ Lamb shanks with rosemary, wine and garlic
- ❖ Roast lamb with the trimmings
- ❖ Roast chicken with all the trimmings and a white wine gravy
- ❖ Roast beef with the trimmings and home made Yorkshire puddings
- ❖ Leek and potato pie
- ❖ Beef and Guinness pie
- ❖ Fish and shell fish pie topped with rich mash potato and cheese
- ❖ Beef, shallot and wild mushroom pie in a rich red wine gravy
- ❖ Courgette and Haloumi fritters with a yoghurt dip on the side
- ❖ Fricassee of chicken with Dry sherry, morels and wild mushrooms
- ❖ Chicken breasted marinated in fresh orange, grapefruit and fresh herbs cooked in their own juices
- ❖ Stuffed red peppers
- ❖ Baked Portobello Mushrooms with Cashel Blue Cheese, Pecan Crumbs and Sage with Smoked Paprika Aioli
- ❖ Roast loin of lamb with basil puree potato
- ❖ Bangers and mash with a rich red onion and wine gravy
- ❖ Breast of chicken with Green curry, mango, lime and coconut
- ❖ Stuffed chicken breasts with goats cheese and cherry vine tomatoes
- ❖ Lamb cutlets marinated in honey, rosemary and red wine roasted (on the bone)
- ❖ Lemon chicken
- ❖ Home made chicken kiev served with lemon wedges
- ❖ Chicken cooked in a tagine with saffron, olives and fresh tomatoes and new potatoes
- ❖ Herb stuffed roasted chicken cut into portions
- ❖ Scallops wrapped in panchetta marinated in olive oil and rosemary
- ❖ Fish kebabs with cucumber raita
- ❖ Spiced Meat kebabs served with a coriander and mint chutney
- ❖ Scallop and king prawn kebabs infused with rosemary and lemon zest
- ❖ Salmon fillets marinated in coconut milk and Thai spices roasted in the oven served with cherry vine tomatoes (roasted)
- ❖ Poached fillets of salmon with wine, and a basil pesto with lemon wedges on the side
- ❖ Herb and bread crusted fillets of salmon roasted in the oven
- ❖ Thai Green curry served with coconut Thai rice
- ❖ Thai Red Curry served with coconut Thai rice
- ❖ Pad Thai

- ❖ Chicken cooked with wild mushrooms, white wine, fresh cream and herbs
- ❖ Chicken madras with pilau rice and naan breads
- ❖ Roasted Monkfish with Crushed Potatoes, Olive Oil and Watercress Pasta bake meat or vegetarian
- ❖ Beef cooked with brandy and mustard
- ❖ Roasted salmon fillets with a beau blanc
- ❖ Middle eastern chicken dish with preserve lemons and saffron
- ❖ Stuffed monk fish with sun dried tomatoes, fresh herbs, lemon zest and anchovy fillets wrapped with parma ham and roasted with vine tomatoes served with salsa verde
- ❖ Chicken with white bean casserole served with salsa-verde
- ❖ Steamed salmon with cream, white wine and chive sauce
- ❖ Lamb cutlets with fresh mint and wine jus
- ❖ Rich Middle Eastern style lamb with cous cous
- ❖ Saffron chicken with preserved lemons
- ❖ Paella
- ❖ Lasagne
- ❖ Spaghetti bolognese
- ❖ Rich chilli con carne with a hint of dark chocolate served with steamed rice and sour cream
- ❖ Spanish style chicken and chorizo stew served with saffron rice
- ❖ Beef stew with red wine, shallots and wild mushrooms
- ❖ Stuffed red peppers

Desserts all served with jugs of fresh cream Further desserts available upon request

- ❖ Carrot cake with a cream cheese and lime icing
- ❖ Rich apricot and chocolate tarte
- ❖ Rocky Road Cheese cake with mix berries
- ❖ Chocolate Brownies
- ❖ Dark chocolate and pear tart (french style)
- ❖ Deluxe fruit salad with cassis and fresh mint
- ❖ Triple chocolate cake (no flour) contains nuts
- ❖ Lemon drizzle cake
- ❖ Black forest gateaux with dark chocolate and kirsh cherries
- ❖ Home made chocolate Mouse served with brandy snaps
- ❖ Rich milk and white chocolate cake
- ❖ Rich Chocolate and Hazelnut Cake with Clotted Cream and Raspberries
- ❖ Almond and plum tart
- ❖ Pavlova with fresh berries and passion fruit
- ❖ Tarte Citreon
- ❖ Profiterole cake with white, dark and milk chocolate
- ❖ Crème brûlée
- ❖ Summer puddings
- ❖ Lemon and lime cheesecake on a ginger biscuit base
- ❖ Tiramisu
- ❖ Triple chocolate cheesecake

- ❖ **White chocolate and cranberry cheese cake**
- ❖ **Apricot Tarte**
- ❖ **Bitter chocolate Tarte**
- ❖ **Fresh deluxe fruit salad with a mint and cassis syrup**
- ❖ **Chocolate fudge gateaux**
- ❖ **Raspberry Tartelette**
- ❖ **Banana and chocolate cake**
- ❖ **Mousse au Cassis**
- ❖ **Pyramide de Mousse au Chocolate et Crème Brûlée**
- ❖ **Chocolate brownies**
- ❖ **Fridge Cake**
- ❖ **Apple pie with cream**
- ❖ **A selection of flans and tarts serve by the slice**
- ❖ **Ginger and plum cake and a Vanilla Mascarpone**
- ❖ **Rich Chocolate and Hazelnut Cake**
- ❖ **Triple chocolate torte**
- ❖ **Four Seasons Tartelette**
- ❖ **Tarte de tain**
- ❖ **Apricot Tarte de tain**
- ❖ **Fruit of the Forest Cheesecake**
- ❖ **Cheese board with fresh fruit and biscuits with fresh figs and grapes**



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CANAPÉS

All our canapés are “real food made small” so your guests will not go hungry we could also supply a beautiful cheese board with artesian bread and fresh figs, grapes and apples.

Suggestions

Meat Canapés

- ❖ Lamb kofta with a tahini and pomegranate dipping sauce
- ❖ Miniature beef burgers with all the trimmings
- ❖ Foie Gras serve on minute toasts topped with infused orange segments
- ❖ Truffle chicken liver pate served on crostini topped with fresh fig
- ❖ Harissa and mint infused lamb burgers
- ❖ Miniature shepherd pies
- ❖ Tartlet Royal with Alsace Bacon
- ❖ Smoked Ox croquettes with a romesco sauce
- ❖ Oriental spice chicken winglets
- ❖ Grilled fillet of beef with ginger and spring onions
- ❖ Seared fillet of beef on crostini with salsa verde topping
- ❖ Pulled lamb served on burnt aubergine crostini topped with micro coriander
- ❖ Chicken brochettes served with a smoke sweet paprika sauce
- ❖ Seared fillet of beef marinated in yakatori sauce served on sticks
- ❖ Thai satay chicken with a dipping sauce
- ❖ Mini quail scotch eggs with a piccalilli dip
- ❖ Duck spring rolls
- ❖ Pork and Beef meat balls served with a rich tomato sauce topped with gremolata
- ❖ Lebanese sausage roll tahini, yoghurt and pomegranate
- ❖ Seared lamb loin with Asian BBQ sauce and pickled cucumber
- ❖ Vietnamese pork and Asian crunchy vegetable rice paper wraps
- ❖ Miso marinated fillet steak seared on sticks served with a light dipping sauce and pick diakon
- ❖ Lemon and honey marinated chicken sticks with dipping sauce
- ❖ Chicken liver pate served on crostini with an onion relish topping
- ❖ Organic mini sausages marinated in soya and honey finished off with toasted sesame seeds

- ❖ Pulled pork served on crostini topped with slow cooked onions and deep fried onions
- ❖ Chicken and chorizo brochettes
- ❖ Seared fillet of beef served in a miniature Yorkshire pudding topped with a horseradish cream
- ❖ Paella croquettes with chicken, chorizo and prawns
- ❖ Jamon and cheese croquettes with romesco sauce
- ❖ Mini steak and ale pies
- ❖ Mini salt beef sandwiches
- ❖ Seared foie gras served on crostini topped with onion marmalade
- ❖ Pulled pork croquettes
- ❖ Duck rice paper wraps with hoisin sauce
- ❖ Crostini of iberico jamon roasted tomato topped with caper berries
- ❖ Seared Scallop and maple bacon skewers
- ❖ Glazed chicken Teriyaki
- ❖ Soft shell tacos with pulled pork, smoked chillies and avocado topped with tomato salsa
- ❖ Beef empanadas

Vegetarian Canapés

- ❖ Roasted Red Pepper and feta muffins topped with tapenade (vegetarian)
- ❖ Beetroot rosti with lightly whipped goats cheese drizzled with truffle honey
- ❖ Tempura of cauliflower and courgettes with light dipping sauce
- ❖ Lincolnshire poacher rarebit on sour dough bread
- ❖ Marinated griddle halumi and courgette sticks with a light mint dressing
- ❖ Sweet-corn, coriander and ricotta fritter with avocado and lime pickle
- ❖ Seared Asparagus spears with gorgonzola, lemon oil and hazelnut crumb
- ❖ Wild mushrooms served on crostini with a truffle oil drizzle with fresh tarragon
- ❖ Gorgonzola and artichoke tartlets with fresh herbs
- ❖ Vegetarian tartlets topped with homemade pesto and micro basil
- ❖ Whipped Mascarpone, fresh fig and walnut on a crisp polenta
- ❖ Porcini arancini served with a rich tomato sauce
- ❖ Vegetarian rice paper wraps with an Asian dipping sauce
- ❖ Wild mushroom risotto served on spoon topped with micro herbs and a tomato sauce
- ❖ Goats cheese and red onion tartlets

- ❖ Goats cheese and courgette fritters
- ❖ Tartlet of camembert and apple compote
- ❖ Courgette and halumi fritters topped with sour cream
- ❖ Daikon and vegetable rolls with pickled ginger and soy
- ❖ Mini summer tartlets topped with homemade pesto and micro herbs (vegetarian)
- ❖ Feta and spinach parcels with a taziki dipping sauce (vegetarian)
- ❖ Vegetarian sushi
- ❖ Crostini with guacamole topped with a griddled courgette and fresh mint and pomegranate
- ❖ Mini Mexican wraps with a black bean chilli with sour cream and salsa side
- ❖ Crostini with seared asparagus, goats cheese drizzled with truffle oil
- ❖ Vegetarian spring rolls
- ❖ falafel with a tahini dip
- ❖ Jerk spiced halumi skewer with a spicy cooling mint sauce
- ❖ Mini poppadum's with sag paneer topped with deep fried onions and raita
- ❖ Filo pastry cases filled with heritage tomatoes, mozzarella, cold pressed olive oil and micro herbs

Fish Canapés

- ❖ Beetroot cured salmon served in choux case topped with dill infused sour cream and keta caviar
- ❖ Ceviche of scallops with avocado puree and citrus
- ❖ Seared seabas served on a crostini topped with a fennel and orange salad topped with a deep fried caper
- ❖ Smoke eel with a citrus garlic crumb served topped with horseradish cream
- ❖ Seared tuna served on a cucumber salad
- ❖ Langoustine with apple and verbena sauce
- ❖ Ballotine of trout and hazelnut cream
- ❖ kedgerie served on spoon with quail eggs
- ❖ Seabass with pickled Daikon
- ❖ Mini fish cake with a tartar sauce dip
- ❖ Crayfish with mango puree and cucumber served on wongton
- ❖ Sesame seed seared tuna served on a wongtong case with pickled ginger and micro herbs
- ❖ Salt cod fritters served with a smoke paprika mayonnaise
- ❖ Tempura of Prawns with a light dipping sauce

- ❖ Prawn dim sum with a traditional vinegar and chilli dipping sauce
- ❖ Vietnamese Rice paper rolls with crab and prawns
- ❖ Seared prawns on stick with a tequila mayonnaise
- ❖ Chevich of white fish served on spoon
- ❖ Prawn and pea risotto serve on spoon
- ❖ Salmon tartar served on crostini topped with wasabi caviar
- ❖ Seared tuna loin served on crostini topped with salsa verde
- ❖ Selection of sushi with pickled ginger and soya dipping sauce
- ❖ Thai prawn balls with a coriander and chilli dipping sauce
- ❖ Blacken cod served on spoon with miso topping
- ❖ Smoked salmon pate served on crostini
- ❖ Saffron infused monk fish kebabs
- ❖ Mini fish and chips served in a cone
- ❖ Prawn or crayfish cocktail served on a spoon
- ❖ Salmon teriyaki served on a spoon dusted with toasted sesame seeds
- ❖ Queenie scallops served in their shell topped with an onion reduction and herb oil
- ❖ Tuna Carpaccio with pineapple, lime and chilli
- ❖ Lobster and crab fish cakes
- ❖ Mini fish pies served in a pastry case

BOWL FOOD

- ❖ Vegetarian or chicken Indian curry served with plain rice
- ❖ Meat balls in a rich tomato sauce
- ❖ Chick pea curry with steamed rice topped with crispy onions
- ❖ Truffled mac and cheese
- ❖ Cauliflower cheese
- ❖ Bouillabaisse
- ❖ Chicken and chorizo with alioli
- ❖ Katsu chicken
- ❖ Thai green curry with rice
- ❖ Moroccan lamb taggine served with cous cous
- ❖ Moroccan chicken with preserved lemons and olives served with rice

DESSERTS

- ❖ French macaroons
- ❖ Chocolate and popping candy desserts
- ❖ Petit fours (selection)
- ❖ Truffle chocolate lollipops

- ❖ **Champagne jellies with fresh berries**
- ❖ **Mini pavlova (gluten free)**
- ❖ **Mini chocolate brownies**
- ❖ **Baklava**
- ❖ **Dark rich chocolate brownies**
- ❖ **Strawberries dipped in chocolate served with marshmallow lollipop**
- ❖ **Sweet rice balls deep fried with a cinnamon and sugar glaze**