



*Taste Creative*  
IMPECCABLE PARTIES

# CATERING MENU

Menus for your event 2024

**Check our  
availability for  
your event**

*Delicious Homemade Menus  
Flexible approach  
Planet focused & Carbon Neutral*

## Contact Us

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# FINGER BUFFET

Let us take the stress out of entertaining - we will deliver garnished and ready to enjoy.

## Platters of freshly made sandwiches on a variety of breads

- choose 3-4

Coronation chicken

Honey roast ham, English mustard

Roast beef and horseradish

Smoked salmon

Prawn and Marie Rose

Tuna mayonnaise and cucumber

Egg mayonnaise and watercress v

Marinated Mediterranean vegetables and

Hummus wraps vv

Marinated cucumber and cream cheese vv

## Savoury items - choose 3

Crudités and pitta crisps with dips

Cajun chicken skewers with coriander and lime guacamole

Feta and caramelised onion tartlet

Tomato and mozzarella bruschetta v

Melton Mowbray pork pies

Chargrilled vegetable pin wheels vv

Mini quiche Lorraine

Free range scotch eggs

## Sweet bites and cakes - choose 3

Lemon drizzle

Strawberry macarons

Chocolate eclairs

Fruit tarts

Victoria Sandwich fingers

Carrot cake

Chocolate brownies

Dinky lemon meringues

Bitter chocolate and cherry bites

Fruit platter

Flapjacks

## Optional - hot items for served option- choose 2 - extra £4 per person\*

Homemade truffled sausage rolls

Vegetable spring rolls with sweet chilli dip

Soy, ginger and chilli salmon skewers

Lamb Koftas with mint yoghurt

*\*Please ensure there is an oven available to heat and serve items*

**£25.00 per person - delivery only eco friendly disposables**

**£35.00 Per person - based on served buffet**

**Minimum 15 guests**

Optional event service – based on 1 hour set up and 2-hour service. Buffet set with linens, fully plated, staff to assist serve and clear, plates and napkins provided.





# AFTERNOON TEA

*We will deliver a beautiful afternoon tea for you to serve to your guests. These will be garnished and ready to enjoy.*

## **Finger Sandwiches – choose 3**

Smoked salmon  
Prawn and Marie Rose  
Marinated cucumber vv  
Egg mayonnaise and cress v  
Roast beef and horseradish  
Ham and English mustard  
Hummus and Mediterranean vegetables vv  
Coronation chicken

## **Savoury items – choose 2**

Red onion and goats cheese tartlet v  
Chicken parfait choux buns  
Tomato and mozzarella bruschetta v  
Chargrilled vegetable pin wheels vv  
Mini quiche Lorraine  
Sausage roll  
Free range scotch eggs

## **Scones with clotted cream and jam, 2 per person**

## **Afternoon Cakes – choose 3**

Lemon drizzle  
Strawberry macaron  
Chocolate eclairs  
Fruit tarts  
Victoria sandwich fingers  
Carrot Cake  
Chocolate brownies  
Dinky lemon meringues  
Bitter chocolate and cherry bites  
Champagne and elderflower jellies

## **Afternoon Tea Bags – choose 2 styles - English Breakfast, Earl Grey, Camomile, Lemon, Berry, Peppermint, Green, Decaf**

**£25.00 per person – delivery only eco friendly disposables**

**£35.00 Per person – based on served buffet**

**Minimum 15 guests**

Optional event service – based on 1 hour set up and 2-hour service. Buffet set with linens, fully plated, staff to assist serve and clear, plates and napkins provided.







# CANAPES

*We will deliver a selection of delicious canapés for you to serve to your guests garnished and ready to enjoy.*

**Please choose 8 canapés from the following;**

## **Meat**

- Wasabi beef, pickled radish
- Chicken caesar, parmigiano reggiano, pancetta crisp
- Lamb pavé, cured lemon, rosemary gel\*
- Crispy chicken, chipotle and tomato relish\*

## **Fish**

- Devonshire crab, Granny Smith, crispy chicken skin
- Lime cured sea bass taco, coriander gremolata
- Torched salmon nigiri, wasabi, cured ginger, tobacco onions
- Fish'n'chips, vinegar powder, pea puree\*

## **Vegetarian & Vegan**

- Blushed tomato, parmesan and basil sable
- Tomato tartare, oregano, sourdough vv
- Pickled cucumber, cashew puree, dehydrated carrot vv
- Mozzarella arancini, tomato ragu, fried basil\*

\*Warm -Please ensure there is an oven available to heat and serve items

Additional canapés available at £4 each per person



## **Dessert Canapes**

- Dinky lemon meringues
- Bitter chocolate and cherry bites
- Champagne and Elderflower jelly
- Lavender and blueberry macaron

**£30.00 per person - delivery only eco friendly disposables**

**£40.00 Per person - based on served canapés**

**Minimum 20 guests**

Optional event service – based on 1 hour set up and 2-hour service. Buffet set with linens, fully plated, staff to assist serve and clear, plates and napkins provided.





# COLD FORK

*We will deliver in eco friendly boxes with bamboo plates and cutlery for you to enjoy with your guests. These will be garnished and ready to enjoy.*

**Platter of poached and smoked salmon, Capers, lemon, crème fraiche  
Chicken liver parfait, Fig and onion chutney  
Charcuterie, cornichons, breads  
Prawns, bloody mary dressing  
Tomato tarte tatin**

## **Salads**

Roasted vegetable pasta  
Herbed leaf salad  
Coleslaw

## **Desserts**

*Please choose 2*

**Chocolate mousse, passion fruit coulis  
Eton Mess, raspberries, strawberries and meringues  
Baked vanilla cheesecake, blueberry sauce  
Summer puddings, clotted cream  
Lemon Posset, Amaretti biscuits  
Pimm's Jelly, fresh cream**

**£35.00 per person - delivery  
only eco friendly disposables**

**£45.00 Per person -  
based on served buffet**

**Minimum 20 guests**

Optional event service – based on 1  
hour set up and 2-hour service.  
Buffet set with linens, fully plated, staff  
to assist serve and clear, plates and  
napkins provided.





## HOT FORK - SERVED

*Please choose 2 hot dishes from the following selection - all will be accompanied with breads and salads or vegetables as appropriate*

### **Meat**

**Cottage pie**, Blackstick Blue and horseradish crust  
**Shin of Ashdale beef Bourguignon**, braised onion rice  
**Lamb Tagine**, saffron and parsley cous cous  
**Coq au vin**, thyme roasted carrots and potatoes  
**Caribbean brown stew chicken**, rice and peas

### **Fish**

**Roast salmon**, dill new potatoes, asparagus and confit tomato  
**Prawn fried rice**, spring onion, crispy cabbage  
**Red snapper escabeche**, pickled peppers and onions  
**Goan monkfish curry**, sticky rice  
**Pan fried Cod**, potato rosti, wilted spinach

### **Vegetarian**

**Cauliflower mac & cheese**  
**Vegetable Pad Thai (vegan)**  
**Pea and Feta risotto croquettes**, tomato ragu  
**Chick pea Bolognese**, Orzo pasta (**vegan**)  
**Aubergine parmigiana**

### **Desserts**

*Please choose 2*

**Bitter Chocolate Delice**, truffle snow  
**Eton Mess**, raspberry meringues, micro basil  
**Lemon Posset**, vanilla sable  
**Pimm's Jelly**, cucumber sorbet  
**White Chocolate Mousse**, rose, pistachio  
**Poached Berries**, fromage fraise sorbet  
**Apple Crumble**, cinnamon custard  
**Butterscotch Panna Cotta**, honeycomb, chocolate granita

Event service – based on 1 hour set up and 1.5-hour service.

Buffet set with linens, fully plated, staff to assist serve and clear, plates and napkins provided. Kitchen area required- equipment can be provided for extra charge.

**£42.00 Per person -  
based on served buffet**

**Minimum 25 guests**





# BOWL FOOD

*Please choose 3 hot dishes from the following selection served in eco-friendly disposables*

Served Cold

**Pea Panna Cotta**, asparagus, edible soil, pea shoots v

**Thai Beef Salad**, compressed cucumber, lime

**Caprese**, burrata, heritage tomatoes, basil, balsamic v

**Dill Marinated Prawns**, celeriac remoulade, crispy capers

**Sticky Rice Salad**, avocado, pomegranate, edamame, sesame vv

**Sesame Seared Tuna**, sweet soy, Asian slaw

Served warm

**Lobster Mac n Cheese**, parmesan, truffle crumb

**Lamb Tagine**, Moroccan cous cous

**Caribbean Chicken Curry**, rice and peas

**Butternut Risotto**, pistachio, peas, Dolcelatte v

**Aubergine Parmigiana**, confit tomato, basil v

**Fish Pie**, crispy cheddar mash

**Pork Kimchi**, egg fried rice

**Rich Beef Ragu**, Malbec, Portobello mushroom, rigatoni

**Fish & Chips**, cornichon, pea puree, ketchup

**Chick pea and sweet potato Tagine vv** with Moroccan cous  
cous, flatbread

**Add on Dessert Canapes -  
choose 2 at £6 pp**

Dinky lemon meringues,  
Bitter chocolate and cherry bites,  
Eton mess,

Champagne and Elderflower jelly,  
Strawberry and clotted cream  
macaron,

Cherry Clafoutis

**Add on Cheese Table at £10 pp**

White Nancy (semi soft goats),  
Oxford Blue, Montgomery Cheddar,  
Brie de Meaux

(or tell us your favourites)

Celery, grapes, onion marmalade,  
smoked chilli jam, biscuits, breads

**£28.00 Per person -  
based on eco disposable served  
buffet**

**Minimum 40 guests**

Event service – based on 1 hour set up  
and 1-hour service.

Buffet set with linens or Tray served, eco  
disposables with staff to assist serve  
and clear and napkins provided.

Kitchen area required – equipment can  
be provided for extra charge.





## EXTRAS

**Delivery Menus - we can offer with eco-friendly glasses;**

Selection of mineral water and sparkling presse at £4pp

**Served Menus - with glassware/mugs;**

Selection of mineral water and sparkling presse at £4pp

Filter coffee, Tea & Clipper Herbal Teas at £4pp

3 glasses of wines, beer and soft drink at £12pp

2 glasses of Prosecco and soft drinks at £10pp

2 glasses of Champagne and soft drinks at £20pp

Bag of Homemade Fudge - 3 flavours available £5



## TASTE CREATIVE



Geoff Curtis launched Taste Creative event catering in 2018 with his passion for culinary experiences.

Based locally in Staines winners of the "Best Business in Staines & Laleham 2022" and "Best Small Business in Spelthorne". Catering for a range of events with seasonal menus and local produce. Taste Creative provide a memorable dining experience that's enjoyed from the first bite to the last.

We look forward to assisting you with your event