

# CATERING MENUS

Check our availablity for your event

Menus for your event 2024

Delicious Homemade Menus Flexible approach Planet focused & Carbon Neutral

### **Contact Us**

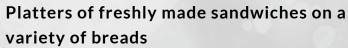
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### **FINGER BUFFET**

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



- 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

guacamole

Feta and caramelised onion tartlet

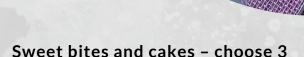
Tomato and mozzarella bruschetta v

Melton Mowbray pork pies

Chargrilled vegetable pin wheels vv

Mini quiche Lorraine

Free range scotch eggs



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 Cajun chicken skewers with coriander and lime 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.



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

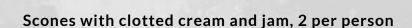
Tomato and mozzarella bruschetta v

Chargrilled vegetable pin wheels vv

Mini quiche Lorraine

Sausage roll

Free range scotch eggs



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

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.

£25.00 per person - delivery only eco friendly disposables

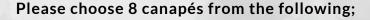
£35.00 Per person based on served buffet

Minimum 15 guests



### **CANAPES**

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



#### 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\*

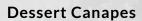
### Vegetarian & Vegan

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

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.



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

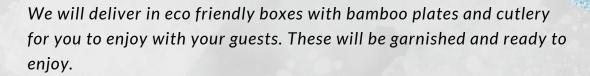
£30.00 per person - delivery only eco friendly disposables

£40.00 Per person based on served canapés

Minimum 20 guests



### **COLD FORK**



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

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.

£35.00 per person - delivery only eco friendly disposables

£45.00 Per person - based on served buffet

Minimum 20 guests



## **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 Bolognaise, 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

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

cous. flatbread

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

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,

Chick pea and sweet potato Tagine vv with Moroccan cous smoked chilli jam, biscuits, breads

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.

£28.00 Per person based on eco disposable served buffet

Minimum 40 guests





### **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

Bag of Homemade Fudge - 3 flavours available £5

2 glassses of Champagne and soft drinks at £20pp







### **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 assiting you with your event