



Taste Creative
IMPECCABLE PARTIES

OFFICE CATERING MENUS

*Combination of Delivered and Served Delicious Homemade Menus,
Eco focused & Carbon Neutral.*

Flexible approach - talk to us about your event

- BREAKFAST & BRUNCH MENUS**
- DELIVERY SANDWICH PLATTERS**
- FINGER BUFFET MENUS**
- HANDCRAFTED GRAZING MENUS**
- COLD FORK BUFFET**
- DELIVERY HOT DISHES**
- HOT FORK BUFFET**
- GRAZING BOARDS**
- AFTERNOON TEA**
- CANAPES**
- BOWL FOOD**



Contact Us

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DELIVERY BREAKFAST & BRUNCH

Breakfast Platters to include;
Croissants & Pain au Chocolat
Continental sliced meat & cheese selection
Bagel selection & cream cheese
Yoghurt, honey & granola pots
Orange Juice

Optional extra items at £2 per item, per person, to choose

Savoury

Spanish omelette v
Smoked fish platter with pickled cucumber
Filled Croissants with sun blushed tomato & mozzarella v
Cheese scones with thick cut ham
Avocado & egg on sourdough v
Wild mushroom quiche v
Breakfast wrap - Smoked ham, smashed egg, sausage

Sweet

Mini muffins
Danish pastry selection
Overnight oats with apple, cinnamon & vanilla
Fresh fruit platter

Savoury breakfast bowl at £3 pp - Soft boiled egg, sliced avocado, slow roasted tomato, spinach leaves and sourdough croutons

**£20.00 per person
delivery only eco friendly
disposables**
(£17pp over 30 guests)

**£5.00 per person -
based on served buffet**

Minimum 15 guests



DELIVERY SANDWICHES PLATTERS & EXTRAS

Platters of freshly made sandwiches on a variety of breads

Platters for 25 guests £105.00

Platters for 50 guests £200.00

Choose 3 styles

Meat

Coronation chicken

Honey roast ham, English mustard

Roast beef & horseradish

Croissants filled with Parma ham & rocket

Bagel filled with bacon, lettuce & tomato

Fish

Smoked salmon, black pepper & lemon

Prawn & Marie Rose

Croissants filled with Tuna mayo & celery

Bagel with poached salmon & cream cheese

Vegan & Vegetarian

Egg mayonnaise & watercress v

Marinated Mediterranean veg and Hummus wraps vv

Marinated cucumber & cream cheese vv

Crossiants filled with sunblushed tomato & mozzarella

Bagel filled with hummus, sun-dried tomatoes & rocket v

Savoury items at £3.50 per item

Minimum order 10 of same item

Crudités and pitta crisps with dips

Cajun chicken skewers with coriander and lime guacamole

Feta and caramelised onion tartlet v

Tomato and mozzarella bruschetta v

Melton Mowbray pork pies

Chargrilled vegetable pin wheels vv

Mini quiche Lorraine

Free range scotch eggs

Spring rolls with sweet chilli dip

Sweet bites and cakes – £3 per item

Minimum order 10 of same item

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

Minimum order £150

FINGER BUFFET MENU

Delivered garnished and ready to enjoy.

Platters - choose 3

choose 3 styles

Coronation chicken on naan
Smoked salmon, dill, lemon crème fraiche bagels
Cheddar scones with thick cut ham and mustard butter
Egg and avocado mayo on sourdough v
Shredded vegetable bao buns v
BBQ brisket, tomato relish baps

Cold Savoury items - choose 3

Pancetta and black olive palmier
Mushroom & pecorino pithivier v
Truffled sausage roll
Smoked salmon blinis, crème fraiche
Chicken parfait choux buns

Nibbles - choose 2

Marinated olives
Vegetable crisps
Cheese straws

Sweet bites and cakes - choose 2/3

Lemon drizzle fingers
Double chocolate brownies
Mini doughnuts,
Fresh fruit skewers
Apricot & almond flapjacks

Optional warm items for served buffets -

choose 2 - extra £5pp*

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

Manchego & serrano ham croquettes
Vegetable gyozas sweet soy and chilli dressing v
Scotch quails egg, black garlic
Korean chicken skewers, gochujang vinaigrette
Tajin spiced potato wedges, sour cream & salsa v
Mini Yorkshires filled with braised short rib

£25.00 per person - delivery only eco friendly disposables
(£22pp over 51 guests,
£20pp over 101 guests)

£5.00 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.



HANDCRAFTED GRAZING MENU

*Delivered garnished on eco friendly platters,
ready to enjoy.*

**Choose 3 croissants/sandwiches styles
5 bites/skewers + 2 desserts**

Filled croissants

Sun blushed tomato & Burrata

Parma ham & rocket

B.L.T

Smoked chicken & pickled slaw

Tuna mayo & celery

Open sandwiches

Smoked salmon, caper & lemon

Brie & balsamic figs

Hummus, pomegranate & Feta

Avocado & tomato confit

Roast beef & horseradish

Bites

Katsu chicken bites, curried aioli

Scotch egg, Aleppo chilli hollandaise

Smoked haddock, cheddar & leek tartlet

Goats cheese and pesto pinwheels v

Bites & Skewers can be warmed at your
discretion



Warm Bites

Honey & mustard glazed sausages

Vegetable Gyoza, sweet soy & chilli

Spinach falafel, tahini yogurt v

Lamb kofte, tzatziki

Skewers

Chimichurri beef skewers

Bipimbap salmon skewers

Chargrilled vegetable skewers

Garlic prawn skewers

Jerk chicken skewers

Sweet - choose 2

Crème brûlée profiterole

Millionaire shortbread tart

White chocolate & raspberry blondie

Strawberry macaron

Lemon meringue slice

**£28.00 per person - delivery
only eco friendly disposables**
(£26pp over 51 guests,
£24pp over 101 guests)

**Extra £5 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.



COLD FORK

We will deliver in eco friendly boxes, 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 v

Salads

Roasted vegetable pasta v
Herbed leaf salad v
Coleslaw v

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

Extra £10.00 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.



DELIVERY HOT DISHES WITH EXTRAS

Delivered warm and ready to enjoy.

Homemade Lasagne or Lamb Moussaka

- choose from meat, vegetarian or vegan
(Halal on request)

Choose 1 side & 1 salad

£20pp

Extras & Salads £3.50 - minimum 10 portions of each style

Garlic Bread
Garlic Bread with cheese
Roasted Potatoes
Roasted Vegetables

Salads

Mixed leaf salad
Caesar salad
Mozzarella & Tomato Salad
Coleslaw
Potato vinaigrette salad
Roasted vegetable pasta salad

Sweet bites and cakes – £3 per item

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

£20.00 per person - delivery only eco friendly disposables

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 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

Add a Cheeseboard - upgrade of £10pp
Dorstone goats, **Oxford Blue**,
Montgomery Cheddar, **Brie de Meaux**
 (or tell us your favourites)
 celery, grapes, chutney, biscuits and artisan bread

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



GRAZING BOARDS

Delivered garnished ready to enjoy - order as a main menu or as accompaniment to other menus

Charcuterie at £65, serves 10-12

A selection of cured & smoked meats garnished with pickles & olives

Seafood at £75, serves 10-12

Poached salmon, smoked mackerel pâté, marinated prawns, smoked trout, lemon crème fraîche, capers

Cheese at £70, serves 10-12

A variety of world cheeses served with chutney, biscuits & fruit

Crudités at £50, serves 10-15

Freshly cut vegetables with baba ghanoush, hummus & pesto mascarpone dip

All served with artisan breads & 2 salads

Salads

Choose from pasta salad, new potato, coleslaw and leaf salad

Add dessert -

Homemade chocolate brownies & mixed berries at £5pp

Minimum order £100



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 3-4

Smoked salmon
Prawn and Marie Rose
Marinated cucumber and cream cheese v
Egg mayonnaise and watercress v
Ham and English mustard
Hummus and Mediterranean vegetables vv
Coronation chicken

Savoury items – choose 2

Truffled sausage roll
Cheddar muffins, red onion marmalade v
Herb blini, poached salmon and caviar
Mushroom and chive tarte tatin v
Chicken parfait sourdough
Mini roast beef Yorkshires, horseradish
Spinach and ricotta palmier v

Date & Buttermilk scones with clotted cream and strawberry jam

Sweet bites & Cakes – choose 3

Rhubarb and rose custard tart
Peanut butter and chocolate chip cookies
Dinky lemon meringues
White chocolate and raspberry eclairs
Strawberry and basil mille feuille
Dark chocolate and passion fruit tiffin
Pistachio and olive oil cake with clementine mascapone
Caramel apple turnovers

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

Chicken Parfait, strawberry & pepper gel, mint
Thai chicken cracker, coconut yoghurt, lime
Chorizo, compressed celery, tomato gel
Beef carpaccio, parmesan, oregano

Fish

Spicy tuna tempura roll
Devonshire crab satay, crispy chicken skin
Smoked trout, celeriac & Granny Smith crisp
Salmon rilette, dill, lemon, sourdough

Vegetarian

Parmesan sable, almond, thyme
Black olive palmier, roasted red pepper salsa
Pickled shallot, grape & feta crisp
Charred pumpkin & Roquefort croustade

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.

BOWL FOOD

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

Served Cold

- Chicken Caesar**, pancetta, quail egg
- Chicken shawarma**, hummus, sumac, fried chick pea
- Tuna tartare**, sushi rice fritter, pickled ginger
- Smoked salmon niçoise**, new potato, French beans, Nocarella olives, wholegrain mustard
- King prawn**, guacamole, tortilla chips, crispy jalapeno
- Poached pear**, Roquefort, pickled walnut bhaji v
- Salt baked beetroot**, honey, yoghurt, hazelnut dukkah v
- Caprese** - Burrata, heritage tomato, basil, balsamic v
- Honey glazed cauliflower**, tahini, spring onion vv

Served warm

- Chicken katsu**, sticky rice, bok choy
- Baby bangers and mash**, onion gravy
- Slow cooked beef shin chilli**, braised rice, caramelised onion
- Seared salmon**, potato gratin, fine herbs
- Butter poached cod**, crushed new potatoes, wilted spinach
- Pollock Goujons**, potato wedges, crushed pea & lemon
- Wild mushroom sauté**, Pecorino cream, parsley sponge v
- Lentil dhal**, spiced paneer, coriander yoghurt v
- Roasted heritage carrots**, porcini puree, crispy kale v
- Sweet potato cake**, smashed cucumber & sambal salad vv



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 30 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 or soft drinks at £4pp

Add eco-friendly plates and cutlery & napkins for £2pp

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

Menu Delivery included for up to 5 miles from TW20
extra £1 per mile for additional miles



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

