

Celebration Special Finger Buffet : £13.55 per person

IDEAL FOR CHRISTMAS PARTIES, 18th, 21st, ANNIVERSARIES, FAMILY PARTIES

A selection of the following:

Chicken Goujons • Indian Selection - Pakoras, Samosas and Bhaji's with Dip • Mini Scotch eggs
Sandwiches - plain and simple with a choice of brown and white bread -
Mature cheese and ham, pork, beef, turkey.
Baguettes (1/8th size) or wraps. Cheese with pickled onions on side.
Chinese Spring Rolls • Mini Sausage Rolls • Slices of Pork Pie
Crostini with Paté • Brie & Grapes • Cheddar and Pineapple
Quiche Tartlets (Homemade) • Chicken Tikka with Dip • Crisps and Tortilla Chips
Selection of Desserts including Mince Pies

Special Finger Buffet : £10.95 per person

A selection of the following:

Sandwiches - plain and simple with a choice of brown and white bread –
Mature cheese and ham, pork, beef, turkey & seasoning
Chicken Goujons • Turkey & Cranberry Sausage Rolls
Pork & Sage Stuffing Balls • Crostini with Paté
Indian Selection - Pakoras, Samosas and Bhajis with Dip
Cocktail Pigs in Blankets • Crisps and Tortilla Chips
Selection of Desserts including Mince Pies

Stone Baked Pizzas : £12.00 each +VAT

MARGARITA

A rich rustic sauce, finely shredded mozzarella, sun ripened tomatoes & basil leaves.

HAWAIIAN

Dry cured ham, chunks & slices of fresh pineapple, a rich rustic tomato sauce,
finely shredded mozzarella sprinkled with fresh oregano.

HAM & MUSHROOM

Dried Italian cured ham, garlic sliced mushrooms, black olives with a rich rustic tomato sauce,
finely shredded mozzarella with fresh basil.

BBQ STYLE CHICKEN

BBQ style chicken, a rich rustic tomato sauce with sweetcorn,
mixed peppers and shredded basil.

MEXICAN SPICED BEEF

Chilli spiced shredded beef, roasted mixed peppers, finely sliced onion,
finely shredded mozzarella, rich rustic tomato sauce and sprinkled with fresh oregano.

CHORIZO (SLOPPY GUISEPPE)

Chorizo, tomatoes, mozzarella, jalapenos, chilli flakes, rocket & tomato sauce.

Hot Turkey or Pork Baps (min order 12)

with Stuffing & Apple Sauce: £5.50 each +VAT

Extras: Mince Pies or Shortbread Biscuits 45p per portion

ALL PRICES ARE SUBJECT TO VAT



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Established 1976

Celebration Caterers

www.celebrationcaterers.co.uk





Canapes for Lunches / Promotions

Select 6 items per persons.
To be served Hot or Cold

- Mini Yorkshire Puddings, with Roast Beef & Crème Fraiche Horse Radish [veggie option of Roasted Vegetables]
- Chopped Hoisin Duck in Filo Money Bags with Plum Dip
- Red Onion & Goats Cheese Mini Tartlets
- Moroccan Minced Lamb Bites with Mint Dip
- Baby Sausage glazed with Honey & Sesame Seeds
- Tiger Prawns in Tempura Batter
- Mini Veg Samosas with Mint Dip
- A selection of Veg & Fish Dimsum
- Crispy Paprika Potato Wedges
- Veg & Meat Spring Rolls & Dips
- King Prawns in Filo Pastry
- Goujons of Salmon & Tartare Sauce
- Chicken Satay
- Sundried Apricots & Bacon
- Onion Bhaji with Dip
- Tikka/BBQ/Thai Chicken Bites

To be served Cold

- Smoked Salmon Triangles
- Choux Buns with Stilton & Herb Mousse
- Fresh Poached Salmon & Tarragon Hollandaise
- Smoked Salmon Roulades
- Coronation Chicken & Mango Tartlets
- Salami & Green Olive Cornets
- Selection of tiny bouchees of Prawns/Mushroom/Cream Cheese
- Selection of traditional style Canapes of Smoked Salmon, Ham, Prawns, Danish Caviar, Pate etc.
- Selection of assorted Blinis, Smoked Salmon & Cream Cheese, Pate, Soured Cream with Danish Caviar
- Brie & Grape Kebabs
- Minted Melon Balls wrapped in Parma Ham
- Roquefort & Sweet Pear on Crostini
- Devils on Horseback

Dip & Dive Crudities

- Crudities and Crisp Tortilla served with 4 dips from:
 - Taramasalata - Garlic Cream Dip - Salsa Verde - Guacamole
 - Tomato & Basil - Tzatziki - MarieRose Sauce - Blue Cheese - Cheese & Chive

Sweet Selection Canapes

- Tiny Fruit Tarts - Strawberry, Tarte Citron
- Strawberries dipped in White or Dark Chocolate

£7.50 per person plus VAT (min order 20)

Uniformed staff can be provided at extra cost, please enquire.

Specialists in Weddings & Social Events.
Menus available on request.

Selected caterer to the  THE NATIONAL TRUST

Delivered Fork Buffets

DELIVERED FORK BUFFET 1

- Coronation Chicken
- Devilled Fish Goujons
- Smoked Sausage
- Rice & Pork Salad with apricots & Iceberg Salad
- Mushroom A La Greque
- Bean & Pasta Salad
- Bread Roll & Butter

Lemon Citrus Tart or Sweet of the day
£13.50 per person

DELIVERED FORK BUFFET 3

- Prawn, Egg & Tuna Salad with Iceberg Salad & Mayonnaise
- New Potato Salad with Sliced Smoked Sausage
- Barbecue Style Chicken Breast with Herbs
- Tomato & Basil Salad
- Bread Roll & Butter

French Apple Tart or Sweet of the day
£17.00 per person

VEGETARIAN SUGGESTION

- Mixed Green Salad
- Spinach & Goats Cheese Puff
- Vegetarian Parcels
- Veg. Samosa, Veg Pakora
- Coleslaw
- Bean & Pasta Salad
- Bread Roll & Butter

Fresh Fruit or Sweet of the Day

£14.00 per person

DELIVERED FORK BUFFET 7

- Cornets of Smoked Salmon & Prawns
- Creamy Mushroom Tartlets
- Chicken Liver Pate on Toasted Crostini
- Lincolnshire Cocktail Sausage
- Vegetable Pakora & Dip
- Cocktail Chicken Sate
- Scampi & Tartare Dip
- Peasant Salad; New Potatoes, Asparagus
- Red Onion, Tomato & Black Olives
- Freshly Baked Baguette Slices & Butter

Sweet of the Day or Prepared fruit platter

£17.00 per person

Christmas Banqueting Menu. Choose 1

To Start

- Prawn and Crab Cocktail.
- Pate with salad leaves, with caramelised onion chutney
- Served with Rustic Breads.

Mains

- Traditional Roast Turkey and Leg of Pork with Stuffing, Cranberry Sauce, Apple Sauce. With Roast Potatoes. Individual Dauphinoise potatoes. 2 Seasonal vegetables ie. Carrots. Beans Gravy.

Chicken Wrapped in Bacon. Supreme of chicken with creamed Spinach in a Red wine Sauce. Vegetables as above.

Darne of Salmon with Hollandaise Sauce served with a selection of vegetables

Vegetarian Choice. Mushroom, Brie and Cranberry Wellington. With a selection of Vegetables.

Dessert

Christmas Pudding with Vanilla Custard or Brandy Sauce.

A Trilogy of Puddings. Individual Trifle. Belgian Chocolate Brownie and Apple and Mince Pie served with Cream.

Coffee and Tea. With chocolate mints

£37.50 per person + vat (minimum number 25)

To include chef & waiting staff, crockery, cutlery and table linen
All dietary requirements catered for.

Christmas Hot Buffet. 2 Course. Choose 2 dishes . 2 Desserts

Turkey in a Creamy Mushroom Sauce. With a selection of Roast potatoes. Dauphinoise potatoes and 2 seasonal vegetables.

Beef Bourguignonne with a selection of vegetables.

Lemon Chicken Thighs with a selection of vegetables.

Vegetarian choice Roast Vegetable Lasagne. Or Mushroom Stroganoff.

Dessert

Christmas Pudding with Vanilla custard or Brandy Sauce. Traditional Trifle. Crème Brulee.

with service £28.50 per person + vat (minimum number 15)
without service £20.80 per person + vat (minimum number 15)
To include buffet table linen, serviettes, crockery and cutlery.

