

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**Finger Buffet and Bowl Food**

* Selection of Sandwiches: *to include Fish, Meat & Vegetarian options*
* Filled Tortilla Wraps: *Chicken Caesar Salad, Tuna Niçoise, Spicy Vegetable & Guacamole*
* Open Sandwiches on Baguette Slices: *Rare Roast beef, Rocket & Mustard / Smoked Salmon & Herb Cream Cheese / Tomato, Mozzarella & Basil*
* Mini Brioche Buns filled with Cocktail Prawns
* Falafel with Smoked Pepper Hummus
* Marinated Chicken Skewers with Satay Sauce(N)
* King Prawn Lollipops with Aioli
* Baby Mozzarella, Cherry Tomato & Olive Skewers Dressed in Pesto(N)
* Smoked Haddock, Leek & Cheddar Tartlets
* Red Onion & Goat’s Cheese Quiche
* Vegetable Crudities with Guacomole
* Bruschetta: *Spicy N’duja / Marinated Sardine & Peppers / Grilled Vegetable & Hummus*
* Oatcakes topped with: *Whipped Chicken Livers & Grape Chutney / Smoked Mackerel & Horseradish / Creamed Stilton & Pickled Walnut*
* Vol au Vents filled with: *Smoked Ham & Mushroom / Poached Salmon & Dill / Sun-Blushed Tomato & Cream Cheese*
* Lettuce Cups filled with: *Shredded Beef & Hoi Sin / Crab, Sweetcorn & Ginger / Vietnamese Style Vegetables*
* Pork Pie with Pickles
* Beef Sliders with Monterey Jack Cheese & Jalapenos Mayo
* Salmon & Spring Onion Fishcakes, Sauce Gribiche
* Leek & Cheddar Cheese Quiche (V)
* Chicken Yakitori Skewers
* Filo Wrapped King Prawns with Sweet Chilli Sauce
* Garlic Mushroom Bruschetta (V)
* Pulled Pork, BBQ Sauce, Brioche Bun
* Smoked Haddock Rarebit
* Vegetable & Pinto Bean Quesadillas (V)
* Venison Scotch Eggs
* Pancetta Wrapped Scallops with Herb Butter
* Halloumi & Vegetable Kebabs with Baba Ghanoush
* Hot Game Pies with Cumberland Sauce

**Bowl Food**

* Stir Fried Noodle Salad with Edamame Beans & Sesame Dressing (V)
* Roast Butternut Squash, Pancetta, Parmesan & Rocket
* Traditional Paella
* Venison Cottage Pie
* Lentil & Quinoa Salad, Charred Broccoli & Shitake Mushrooms (V)
* Anti-Pasti with Risoni Pasta (V)
* Blackened Cod, Brown Rice, Thai Green Curry
* Beef Massaman Curry
* Smoked Haddock & Salmon Kedgeree
* Smoked Turkey, Chestnut & Sprout Top Salad
* Salt-Baked Celeriac & Kale Waldorf Salad

**Sweet**

* Seasonal Fruit Tartlets
* Portuguese Custard Tarts
* Millionaire’s Shortbread
* Crème Brûlée
* Warm Mince Pie with Brandy Butter
* Christmas Pudding Rocky Road
* Bailey’s & Chocolate Mousse with Brandy Snap Straws
* Clementine Cheesecake with Prosecco Jelly
* Winter Berry Fool with Cranberry Granola

(N) **Contains Nuts**

(V) **Suitable for Vegetarians**

*Variations and substitutions can be made to suit dietary requirements.*



Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**Cold Fork Buffet**

* Selection of Anti-Pasti (V)
* Cured Continental Meats
* Smoke Salmon, Dressed Prawns, Capers & Lemon

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* Honey-Glazed Ham, Smoked Turkey & Roast Beef
* Spinach, Mushroom & Berkswell Quiche (V)

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* Potato Salad with Crème Fraiche & Garlic Cloves
* Tomato & Red Onion Salad with Basil Dressing
* Winter Vegetable Coleslaw
* Mixed Leaf Salad with Mustard Vinaigrette

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* Profiteroles with Salted Caramel Cream and Chocolate Sauce
* Poached Winter Fruit, Whipped Greek Yoghurt, Cranberry Granola



Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**Hot Fork Buffet**

* Dressed Poached Salmon, Potted Shrimps, King Prawns with Aioli
* Hand-raised Game & Pork Pie with Pickles & Chutney
* Vegetable Gyoza Dumplings with Dipping Sauces (V)

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* Roast Rib of Beef, Yorkshire Pudding & Roasted Juices
* Slow-Roasted Pork Belly, Spiced Apple Compote
* Vegetable Gratin with Warwickshire Truckle Cheese (V)
* Roast Potatoes
* Seasonal Vegetables Glazed with Herb Butter

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* Cracked Wheat Tabouleh Salad (VG)
* Charred Broccoli, Carrot & Cashew with Asian Dressing (VG)
* Classic Caesar Salad
* Marinated Tomatoes with Artichokes & Bocconcini (V)
* Spiced Bean & Chopped Vegetable Salad (VG)

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

* Sticky Toffee Pudding with Butterscotch Sauce
* Raspberry & Passion Fruit Pavlova with Raspberry Coulis
* Seasonal Fruit Crumble with Vanilla Custard
* Poached Pears with Clotted Cream & Chocolate Sauce

(N) **Contains Nuts**

(V) **Suitable for Vegetarians**

(VG) **Vegan Friendly**

*Our dishes are freshly prepared using seasonal ingredients and are therefore subject to availability, in some cases, ingredients may be changed or substituted without notice.*

*A complete list of allergen information is available on request.*

*We will always do our upmost to cater for the individual needs of our clients and we are happy to adjust dishes to allow for dietary requirements; to allow us to do this, we ask for a minimum of 48 hours prior notice of any such requirements or any food allergies/intolerances.*

*Our production unit produces food for multiple sectors so we are unable to guarantee that our dishes are completely free from traces of food allergens.*