

THE
HAMPTON HAMPERS COMPANY Ltd

Finger buffet menus
2023



BUFFETS, and BESPOKE MENUS...

EXCEPTIONAL QUALITY AT EXCEPTIONALLY REASONABLE PRICES!

CONTACT US AT

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Tea Time Menus.

High Tea Buffet /Late Luncheon. (Rwt1)

Freshly made Mediterranean quiche
Coronation chicken
Herb encrusted salmon bites
Cocktail sausages marinated in honey and sesame.
Fresh leaf salad
Minted baby new potatoes
Prince Phillip's Greek salad, Handmade coleslaw.
Miniature Victoria sponges, strawberry sponges, and cake bites.
Scones, cream and jam.
£18.50 per person

Full Cream Tea (Fct1)

Platter of mixed sandwiches to include smoked salmon and cucumber!
Fresh cakes and scones with double thick cream & raspberry jam
Platter of mixed biscuits and miniature canapé bites
Strawberries in season or fresh fruit platter
£14.95 per person

Mixed Buffet (f8)

Freshly made sandwich selection with bridge rolls and tortilla wraps
Cocktail pastry canapés and smoked salmon canapés
Marinated miniature chicken brochette skewers
Poached fresh salmon cocktail bites encrusted with herbs on a bed of fresh leaf salad
Biscuit and miniature cake selection
Provision of plates, cutlery and napkins
£14.95 per person

Parlour Tea (fct2)

Victoria sponge, Lemon "Drizzle" cake
Smoked salmon canapés
Cucumber sandwiches, jam sandwiches
Coronation chicken bruschetta.
£12.95 per person.

Gathering Hall Menu (GM22)

A selection of charcuterie items, Parma, salami, chicken, ham etc
A cheese board platter with mature cheddar, brie, stilton and specialty cheeses, served with biscuits,
olives, grapes, celery etc
Miniature tarts with hoi-sin infused shredded duck
Bite sized quiche styled vegetarian tarts, with roasted Mediterranean vegetables
Fresh fruit platter with melon, pineapple, strawberries, cherries etc.
Selection of French fancies
£15.95 per person

ULTIMATE GRAZING BUFFET MENUS

- A delicious selection of cheeses and biscuits to include Brie, stilton, goat's cheese, smoked cheeses, mature cheddar, fruited Wensleydale etc.
- Charcuterie selection including Parma ham, Salami selections, Chorizo bites etc
- Fresh breads to include focaccia, seeded loaf, rye breads and cobs
- Olives marinated with lemon or basilica,
- Dolmades (vine leaf wraps)
- Ricotta filled baby bell peppers
- Mixed nut selections to include almonds, cashews, honey coated nuts, walnuts etc
- Hummus pots, salmon pate pot, chutney jars and crudité bites
- Semi dried fruit bites to include apricots, dates, sultanas
- Twisted straws of fluffy pastry infused with cheese
- Chicken skewer bites with spiced marinade and cocktail sausage bites glazed in honey and finished with sesame
- Fresh fruits decoratively placed, includes grapes, strawberries, pink grapefruits or blood oranges, figs (in season)
- Samosas and bhajee, Pretzels, popcorn and nachos
- Individual tarts with spinach, egg, ricotta and mushrooms
- Filo wraps with hoi sin infused shredded duck or spring rolls or filo wrapped prawns



Menus and decorations are created to order £18.00

- With the Hampers Ultimate Premium Platter: Floral, fruit & leaf decorations for the finishing flourish! (+£3.pp)



ULTIMATE PLATTER MENUS

Beautifully presented platters delivered to the table:

Charcuterie and cheese Platter #1 (serves 8) £80.00

- A selection of 3 cheeses (Brie, stilton and mature cheddar shown)
- Parma ham, Salami, chorizo, prosciutto, (other charcuterie can be included, interchanged)
- Miniature canape tarts with caramelised sweet onion, stilton and pear
- Ricotta filled baby peppers, hummus, olives, vine tomatoes, blueberries or grapes



Vegetarian Platter #2 (serves 8-10) £80.00

- A selection of vegan crudité items
- Falafels
- Spiced hummus
- Marinated olives in lemon and garlic
- Baby tomatoes and mozzarella bombs
- Padron peppers



Sweet bite Platter #3 (serves 8-10) £70.00

- A selection of bite sized cakes & sweet items including:
- Chocolate brownies, Red velvet, macaroons, marshmallows, cupcakes, French Fancies, miniature Victoria sponges, muffins
- Fresh strawberries, skittles and mixed sweeties



All platters are made to order, with your preferred menu choices included.

ADDED EXTRAS.

We want your event to be professional, but still feel relaxed for you and your guests. If you need help with any of your plans, just let us know.

DRINKS OPTIONS.

- We can bring and serve drinks, which are charged at 'bar' prices on consumption.
- We discuss how much you will need and bring your choice of drinks.
- We will chill them where appropriate and bring appropriate glassware.
- Red wines, white wines, sparkling wines, beers, lagers, juices, elderflower... just let us know what you need available.
- WINES are charged at £15.95 per bottle opened (Merlot, Sauvignon blanc)
- BEERS are charged at £4.00 per bottle (London Pride, Peroni)
- JUICES AND SPARKLING ELDERFLOWER are charged at £4.50 per litre (orange, apple, elderflower with sparkling water)

TEA/ COFFEE etc.

- We can provide tea, coffee, thermos serving pots or filter coffee making machine, cups, saucers, sugar, milk, teaspoons etc. at £2.80 pp
- **Staff Options** 2023
If you would like staff to assist on the day, do let us know. We would recommend one per 25 guests to assist with buffet or drinks service.
- Our staff are charged at £25.00 plus £15.00 per hour. They can serve our foods and then assist in serving your drinks if needed
- Staff on a bank holiday are charged at £25.00 plus £20.00 per hour.
- Agency staff are charged at £25.00 plus the agency's rates.
- Staff can be booked for four hours minimum but are always instructed to remain longer if you need them.
- Staff pay rates may be subject to change but are quoted at January 2023 prices

What else might you need?

We are primarily purveyors of food, but we know lots of great people who can help with other areas too.

Don't be afraid to ask! We're here to help.

WE SUPPLY THE FOLLOWING BY DEFAULT!...

- When you order our foods we will bring china plates, paper napkins and smart Dubarry steel cutlery appropriate to your menu.
- We will take our dirty plates and used equipment away at the end of your event, leaving everything neat and tidy behind us!

NO FRILLS OPTIONS

- Just need sandwiches on a disposable platter? £4.95 pp (minimum 20 people)

Champagne Reception Menus

Champagne receptions.

* For a champagne reception lasting up to two hours we would charge £35.00 pp. This would include : up to three glasses of champagne per person (with elderflower alternative, sparkling water, apple juice and orange juice if permitted) staff to serve and a presentation table.

* For a Prosecco reception as above, we would charge £35.00pp

* If the reception is OUTSIDE, we could provide:

* Kir Royale, Black Velvet, Bucks fizz, Raspberry garnish and Champagne Cocktail (angostura and brandy)

For a champagne and canape reception of two hours:

We love to create the canapes that suit your tastes, not ours. Please ask for our full canape selection, A few examples are shown here:

- * Miniature tartlets filled with avocado and mushroom concass.
- * Rye blinis topped with piped salmon mousse and finished with an individual baby prawn and lemon zest.
 - * Individual tasting spoons with fresh fig, stilton and whirl of Parma ham
 - * Sweet baby peppers, filled with feta cheese and served with a skewer
 - * Quails eggs, hard boiled and peeled, dusted with crushed pink peppercorns.
- * Delicate filo basket filled with soy infused duck and finished with spring onion and sesame seeds
- * Whole olives, both Green and Black, marinated in thyme, orange, coriander and with just a hint of garlic, skewered for easy one bite dining without any oily residue.
- * ...and because everyone loves a cocktail sausage...we place ours on a potato base with a touch of grain mustard and finish with onion marmalade.

Champagne and canapes of two hours, such as those above: add £14.95 pp to your drinks reception.

You may prefer “nibbles” to be set out on tables, rather than canapes that are hand made and presented by staff. Nuts, olives, cheese straws , snacks, etc are easy to eat and popular with guests.

Nibbles £ 8.00 pp when ordered with a champagne or prosecco reception:

Olives marinated in lemon, garlic and fresh herbs

Hand twisted pastry and Parma Ham straws baked with mature cheddar cheese

Lightly salted, freshly roasted almonds with smoked paprika

Maple marinated cocktail sausages finished with orange zest

Mozzarella bombs with baby tomatoes and fresh basil

NEED MORE THAN FINGER FOOD?

Main course Summer buffet menu. £18.95

- Whole gammon ham, slow roasted and carved to a display platter
- Whole decorated salmon
- Coronation chicken made with fresh chicken breasts and apricot OR chicken breasts marinated in tarragon and lime, finished with lemon chunks
- Light pastry tart lets filled with ricotta, spinach, egg and mushrooms.
- Cous-cous salad with a hint of nutmeg and Eastern spice or roasted vegetable pasta salad with crushed tomato and herb marinate
- New potatoes with tarragon and mayonnaise or fresh mint and a touch of crème fraiche
- Mixed leaf salad tossed with cucumber, tomatoes, artichokes and spring onions.

(you may like to vary this menu to suit your own preferences, so please ask to see the main course buffets and salad selections brochure)

