

PARTY MENUS 2019

SNACKS AND FULL BUFFET MENUS

FROM

BASH! EVENT SUPPLIERS

Part of the HAMPTON HAMPERS CATERING GROUP.



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BAsh! LTD works in partnership with

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Premium 17. Buffet for finger dining/ guests browsing

Display basket of vegetable crudités, pittas, bread batons etc served with chunky fresh hummus and marinated olives

Selection of cold meats, to include marinated and skewered chicken breast pieces, gammon bites lightly coated in Meaux mustard crème fraiche, steak bites with sweet onion marmalade .

Vegetarian handmade tartlets with mushrooms, spinach and ricotta cheese.

Cheeseboard selection served with a basket of mixed breads all decorated with celery whirls and fresh grapes.

Bridge rolls and tortilla wrap bites with selected fillings

Canapé style bites to include miniature Yorkshire puddings with horseradish and roast beef,
Filo pinches with Brie and Cranberry,
Smoked salmon bites.

Bruschetta of lightly toasted ciabatta and focaccia finished with melted cheeses, olives, tapenades and uniquely made selected toppings.

Individual filo bites filled with shredded duck and hoi-sin sauce decorated with cucumber and spring onion.

Beautifully decorated fresh fruit display platter.

£16.95 pp



Boogie Night buffet for party browsing.

Cheese board platter with bread basket and decorative celery and spring onions etc.

Mini vegetarian tortilla bites contains red onion, eggs, peppers, jalapeños, potato etc.

Antipasti selection of continental meats, rolled for finger dining.

Marinated olives

Parma Ham and cheese twists, dusted with a hint of paprika

Dolmades wrapped vine leaves

Miniature sausages marinated in honey and sesame

Filo case tartlets filled with mushroom concass and with avocado cream.

Indian selection of bhajee and samosas with spicy dipping sauce.

Coronation chicken bruschetta

£14.95

Pick'n'Mix Menu

Miniature Pigs in Blankets

Mozzarella bombs with baby tomatoes and basil

Parma and cheese twisted straws

Korma marinated chicken bites with mango dip

Barbecue ribs for finger licking picking!

Filo wrapped prawns with chilli jam

Indian Pakora

Dolmades wrapped vine leaves

Marinated Olives

Pineapple and melon bites

Brie and Cranberry parcels

£14.95

*Hamper buffet for the table centre.
Buffet foods for guests to unpack and enjoy sharing at
the table.*

WICKER HAMPER PRESENTATION BASKET

@ £17.00 PER HEAD

- 2 x CARVING BOARDS & KNIFE
- 1 x GAMMON JOINT, SLOW ROASTED & GLAZED (or alternative joint)
- 1 x KILNER JAR OF CORONATION CHICKEN
- 1 x KILNER JAR WITH PATE (perhaps Brussels, Ardenne, duck or salmon?)
- 1 x BOX OF CAMEMBERT CHEESE
- 1 x LOAF OF SOFT WHITE COB WITH CRUNCH CRUST
- 1 x BUTTER
- 1 x KILNER JAR WITH OLIVES, MARINATED PEPPERS AND DOLMADES WRAPPED VINE LEAVES
- 10 x VEGETARIAN TARTLETS WITH MEDITERRANEAN ROASTED VEGETABLES OR MUSHROOMS AND RICOTTA
- 1 x ROCKET & WATERCRESS SALAD
- 1 x BABY POTATOES
- 1 x KILNER JAR OF SHREDDED CARROT & ORANGE SALAD
- 1 x DRESSING



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### **DESSERT**

Suggestions include: Eton Mess or Belgian chocolate truffle or Champagne cheesecake with strawberries. We have a huge range which changes regularly! Just ask to see our latest suggestions.

**£4.95 PER HEAD**

- ETON MESS WITH RASPBERRIES (STRAWBERRIES & BLUEBERRIES?)

Alternatives can be provided for guests who let us know of allergies and intolerances.

All baskets, pots, jars and plates are on loan and will be removed for washing up!!!

## Main course Summer buffet menu.

Whole gammon ham, slow roasted and carved to a display platter

Whole decorated salmon

Coronation chicken made with fresh chicken breasts and apricot

Light pastry tart filled with ricotta, spinach, egg and mushrooms.

Cous-cous salad with a hint of nutmeg and Eastern spice

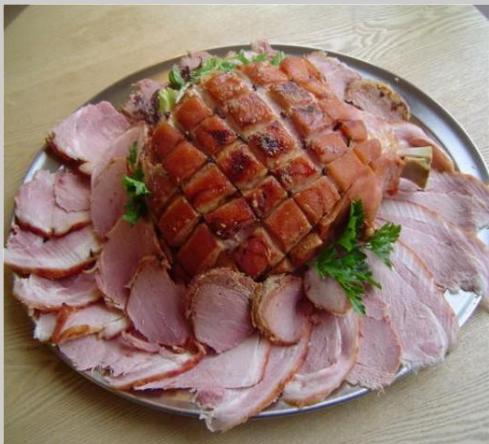
New potatoes with tarragon and mayonnaise or fresh mint and a touch of crème fraiche

Mixed leaf salad tossed with cucumber, tomatoes, artichokes and spring onions.

( you may like to vary this selection to your own preferences..)

Begins from £16.95 (as listed)      Add desserts for £4.95

Add a cheeseboard selection platter with this menu, decorated with celery and grapes, served with a fresh bread basket with focaccia, rolls baguette and ciabatta. This is £5.95 as a dessert course or £3.95 as part of the main course.



## ***SIMPLE MENU SELECTIONS***

### **PARTY BUFFET MIX BUFFET (ref F.mix 1)**

Mixed finger snacks to include:

Freshly made sandwich selection with bridge rolls and tortilla wraps

Cocktail canapé bites and smoked salmon canapé tartlets

Marinated miniature chicken brochette skewers

Melon bites wrapped in Parma ham

Biscuit and miniature cake selection

Provision of plates, cutlery and napkins

£9.95

### **PARTY MIX BUFFET (ref O12) £9.95**

Mixed finger snacks to include:

Freshly made sandwich selection with bridge rolls

Cocktail sausages and sausage rolls

Marinated chicken drumsticks

Quiche bites

Crisps and nibbles selection

Provision of plates, cutlery and napkins

### **SOUP SNACK BUFFET (SP15) £10.95**

Freshly made soup in a hot-pot cauldron. Provided with a ladle and cups for easy, no fuss dining. Served with a lovely bread basket filled with fresh rolls, focaccia, rye and wholemeal breads etc,

Full range cheeseboard, decorated with grapes, celery, spring onions and cheese biscuits.



## HOT FOODS DELIVERY.

Full menus including hot foods are priced individually.

Here are some examples of foods that are ideal for serving in a chafing dish or from our hostess trolley.

**CHICKEN A LA KING.** Chicken with red peppers and white wine sauce.

Serve with new potatoes

**CHICKEN BRETON.** Chicken breast with creamy leek and wine sauce.

Serve with rice OR potatoes.

**COQ-AU-VIN.** Chicken on the bone with red wine and root vegetables.

(Traditional French casserole)

**SWEET AND SOUR CHICKEN.** Rich in flavour, with pineapple and bamboo. Serve with rice.

**CHINESE CHICKEN.** Rich and sweet soy marinated. Serve with rice.

**CHICKEN KORMA.** Classic recipe, serve with rice and poppadum.

**GINGER AND SPRING ONION CHICKEN** with garlic potatoes.

**THAI MARINATED CHICKEN** skewers on a bed of roasted vegetable cous cous.

**BOEUF ANGLAISE.** Beef slowly casserole in a beer and baby onion sauce. With potatoes or rice.

**BOEUF BOURGUIGNON.** Fillet of beef, gently cooked through in red wine sauce, shallots, herbs and lardons of smoky bacon.

**BOEUF STROGANOFF.** Fillet of beef in a rich brandy cream sauce, with mushrooms and a hint of paprika.

**LAMB TAGINE** Slow bubbled lamb casserole with rich cinnamon and nutmeg spiced sauced, sweetened with apricot and dates

**LANCASHIRE HOT-POT.** More traditionally British, lamb hotpot with farm vegetables and dumplings or topped with fine layers of wafer potatoes.

**LAMB SHANKS** in rich red wine and rosemary sauce or minted gravy.

**LAMB SAAG.** Curried lamb with spinach, tomato, potatoes and rich sauce, full of flavour (but not chilli heat)

**COTTAGE PIE** traditionally made.

**TRADITIONAL LASAGNE**

**PASTA BOLOGNAISE**

**CHILLI CON CARNE** served with rice, and yoghurt sauce.

**JAMAICAN SWEET POTATO HOTPOT** with squash, coconut milk, scallops and kidney beans and topped with fluffy dumplings.

**VEGETARIAN CURRY.** Made traditionally with aubergines, spinach and tomato. Served with rice and naans.

**VEGETARIAN LASAGNE** made with quorn. Looks just like the real thing, tastes superb, but completely meat free!

**VEGETARIAN CHILLI** with quorn and mixed vegetables.

**VEGETARIAN CASSOULET** with roasted vegetables, mushrooms and pulses

These are just a few ideas to get you started..... From £15.00 pp

## THEMED BUFFET MENUS

### *Retro 70's Abigail's menu*

Cheese and Pineapple Hedgehog, exquisitely created.

Curried eggs, Halves of hard-boiled egg, filled with a lightly spiced piped swirl of smooth yolk mayonnaise

Vol-au-vents, with mixed fillings to include vegetarian options

Cheese straws with paprika

Prawn cocktails on crisp iceberg lettuce with traditional Marie-rose sauce, beautifully presented in margarita glasses.

Pate served with Melba

Quiche, either traditional Lorraine, or choose one of our other flavours.

Cheese fondu with meat and vegetarian crudités dips

#### Desserts

Profiteroles traditionally created Croque en bouche...choux puffs towered with caramel and drizzled in chocolate and decorated with strawberries.

Black Forest Gateaux... just how you remember it!

Chocolate fondu with marshmallows and strawberries.

Provision of our original authentic green stemmed Mosel glasses to finish the "look"

One course £16.95 per person. Two courses, £21.95

This includes crockery cutlery and delivery within 'TW' areas



We never use paper plates for serving our foods unless requested. We will, wherever possible serve our foods on china plates.



## DESSERT

### **Chocolate Fudge Cake**



### **Belgian Truffle Torte**

now sold as individual sized desserts not large size



### **Toffee Crunch** biscuit base with crushed meringue and toffee, chocolate mousse ,white choc ganache



### **Romeo and Juliet**

biscuit base, white and dark choc mousse



**These are changed regularly, so ask about our current ranges!**



**Desserts begin from £4.50/£4.95**

**Profiteroles box of 40**



**Lemon Meringue Pie**



**Treacle Tart**



**Tarte Citron** new recipe



## CHEESECAKES

### **Fruit Preserve**

**Strawberry**

**Raspberry**

**Mandarin**

**Red Cherry**

**Black Cherry**

**Blackcurrant**

**Lemon**



### **Fresh fruits**

**Strawberry**

**Raspberry**

**Mandarin**

**Blackcurrant**



### **Woodland Fruits**



Cheesecakes options may change



## SPECTACULAR!

### **Pavlova**

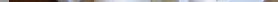


**Strawberry**

**Raspberry**

**Mandarin**

**Blackcurrant**



### **Woodland Fruits**

**Chocolate Lumpy**

**Bumpy**



**Plain**



**Fruit explosion**

**OUR DESSERT RANGES CHANGE REGULARLY, SO DO SPEAK TO US ABOUT OUR CURRENT SUGGESTIONS!**