

MENUS for 2018

SNACKS AND BUFFET MENUS

VEGETARIAN , PESCATARIAN & SPECIALIST MENUS

BASH EVENT SUPPLIERS

Part of the

HAMPTON HAMPERS CATERING GROUP.



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Finger foods Vegetarian buffet menu. £16.95

Selection of handmade, individual light pastry tartlets filled with:

Ricotta, spinach, egg and mushrooms.

Mediterranean roasted vegetables

Caramelised Red Onions goat's cheese

Ciabatta Bruschetta topped with pears and melted stilton, crushed tomato passata and diced onion, Tapenade and black olives.

Cheese Bombs. A mix of hard and soft cheese created into bite sized "bombs", rolled in poppy seeds and flavoured with diced coriander and a hint of paprika

Hummus and spinach wrap pinwheels.

Anti-pasti selection to include

Dolmades, vine leaves stuffed with rice and herbs and marinated in oils.

Olives marinated and flavoured with garlic and lemon.

Mushroom compôt with breadsticks for dipping. Baby tomatoes, cucumber shards and spring onion

Cheese twists. Pastry twisted with cheese and pesto

Cheeseboard selection platter with celery and grapes, served with a fresh bread basket including focaccia, rolls baguette and ciabatta

Filo baskets with cream cheese and peas, topped with a hint of mint

Fresh fruit basket



Finger & fork menu for Pescatarians. £16.95

This menu includes fish but not meat.

Kedgeree salad of lightly spiced rice filled with hard boiled, free range eggs, smoked fish, peas, herbs and lemon. (MAKE IT VEGGIE. Use quorn instead of smoked fish)

Roasted vegetable cous-cous with crushed tomatoes, herbs and spices.

Greek pasta salad, with Feta, fine beans, olives, sun blushed tomatoes and marinated roasted peppers.

Mixed baby leaf salad with artichokes , diced melon and light dressing.

Selection of handmade, individual light quiche tartlets filled with:

Ricotta, spinach, egg and mushrooms.

Mediterranean roasted vegetables

Caramelised Red Onions goat's cheese

Fresh salmon bites, encrusted with herbs and crumbs and lightly baked.

Anti-pasti selection to include

Dolmades, vine leaves stuffed with rice and herbs and marinated in oils.

Olives marinated and flavoured with garlic and lemon.

Mushroom compôt with breadsticks for dipping. Baby tomatoes, cucumber shards and spring onions

Smoked salmon tartlets and rye blini corners with a swirl of cream cheese.

Cheeseboard selection platter with celery and grapes, served with a fresh bread basket including focaccia, rolls baguette and ciabatta

MAKE IT VEGGIE!

(MAKE IT VEGGIE. Replace salmon bites with a dish of Coronation Quorn, flavoured with apricots, sultanas, curry spices and stirred with mayonnaise)

(MAKE IT VEGGIE. Use quorn instead of smoked fish in the kedgeree)

(MAKE IT VEGGIE. Use asparagus or artichokes and red peppers instead of smoked salmon in the cream cheese tartlets and rye blinis.)

*Premium Veggie buffet for finger dining/ guests
browsing.*

PLEASE NOTE THIS IS THE “ Make it Veggie” version of our regular Premium buffet with equivalent dishes as close as we could get.

Miniature pastry tarts with coronation quorn filling.

Miniature filo tarts with avocado and mushroom concass filling.

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

Vegetarian hand made tartlets with spinach and ricotta cheese.

Cheeseboard with Mushroom compôt 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 samosas, pakoras and bhajees, Filo pinches with Brie and Cranberry and Brie and Mango, vegetarian pastry puffs.

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

Beautifully decorated fresh fruit display platter.

£16.95 pp

Crudités basket idea shown here.



Boogie Night “after party” Vegetarian buffet for evenings where foods are not the primary event!

Cheese board platter with biscuits and decorative celery and spring onions etc.

Basket of mixed breads and butter

Vegetarian latticed pastry canapés

Indian selection of bhajees and samosas with spicy dipping sauce.

Hot freshly made soup served in a cauldron with a ladle and cups for easy dining

This menu is £ 10.95 per person

Items for this menu have been selected for ease of browsing during an evening of dancing, perhaps following wedding or as nibbles and lighter bites



SIMPLE MENU SELECTIONS

BUFFET VEG MIX BUFFET (v8-15)

Mixed finger snacks to include:

Freshly made sandwich selection with bridge rolls and tortilla wraps

Cocktail pastry canapés and cream cheese blini canapés

Marinated miniature quorn brochette skewer bites

Dolmades vine leaves and baby tomatoes

Biscuit and miniature cake selection

Provision of plates, cutlery and napkins

£9.95 per person

PARTY MIX BUFFET (V15)

Mixed finger snacks to include:

Freshly made sandwich selection with bridge rolls

Pakorras, Bhajees and samosas with chilli dipping sauce

Tortilla quiche bites

Crisps and nacho selection with salsa dip

Provision of plates, cutlery and napkins

£9.95 per person