



RUNNYMEDE CATERING

All our dishes are freshly prepared with quality ingredients and are beautifully presented. Perfect for business catering...

Please select from the menus below for your company requirements or you can select from our standard menus to mix and match your requirements.

Finger food

Working lunches

<u>Working lunch 1</u>	<u>Working lunch 2</u>	<u>Working lunch 3</u>
A traditional boardroom lunch Selection of freshly made sandwiches(M F V) Cheese and onion quiche Fresh fruit cuts Homemade sweets	A traditional boardroom lunch Selection of freshly made sandwiches and rolls(M F V) Crudities and dips Fresh fruit skewers Homemade chocolate cookies	A traditional boardroom lunch Selection of freshly made sandwiches , seeded rolls(M F V) Honey roasted vegetable quiche Fresh fruit sticks Homemade mini cream cakes

Finger Buffet

<u>Buffet 1</u>	<u>Buffet 2</u>	<u>Buffet 3</u>
A traditional boardroom lunch Selection of freshly made Finger sandwiches(M F V) Homemade quiche 1 salads with 2 dressings Mini cream cakes	A traditional boardroom lunch Selection of freshly made quarter sandwiches and wraps(M F V) Homemade quiche Cold cheese and tomato pizza 2 salads with 3 dressings Mini pastries	A traditional boardroom lunch Selection of freshly made sandwiches , seeded rolls(M F V) Homemade quiche Spinach and Goat cheese roll 3 salads with 3 dressings Chocolate brownies



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Extras

Smoked salmon and cream cheese billinis Chicken Indiana Mini nan breads Cheese Board Chicken yakitori Chicken goujons Plaice of goujons Teriyaki sesame chicken Dill and lime chicken kebabs Hoi Sin duck spring roll Prawn and crayfish blinish Masala fried chicken Coronation chicken and baby coriander vol-au-vents Sesame Salmon skewers	Fresh orange juice Sandwich platter(M F V) Cookies and sweet biscuits Red onion goat cheese tart (v) Onion bhaji (v) Cherry tomato and bocconcini (v) Hummus and crispy wraps (v) Mixed olive bowls Cheese and roasted beetroot mousse (v) Breaded brie (v) Spicy jacket wedges (v) Curly fries (v) Southern fried chicken bites Cream cheese stuffed jalapeno peppers (v) Vegetable samosas (v) Mini Thai fish cakes
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Break fast

Freshly baked Croissants/ Danish pastries/Artisan natural yoghurts with coulis/ mini muffins/bacon rolls/sausage rolls-

Coffee/Tea/Smoothie with cereal bars, mixed nuts, seeds and fresh fruit

Bacon rolls and eggs/Sausage rolls and egg

Mini Croissants filled with ham and cheese

Mini bagels filled with smoked salmon and cream cheese



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Afternoon tea

Selection of homemade sandwiches
Scones with jam and clotted cream
Victorian sponge/Almond tutti fruity cake
Varieties of cupcakes/Mini Danishes
Mini macaroons/Coffee and tea

Fork Buffet

<u>Hot fork Buffet</u>	<u>Cold fork Buffet</u>
Beef goulash with capsicum, paprika and soured cream	Rare Roast topside of beef with creamed horseradish sauce
Sauté chicken with button mushrooms and tarragon sauce	Chicken coronation Mayo
Pork, chilli with three peppers	Lemon, garlic and dill roasted chicken breast
Thai galangal chicken and coconut sauce	Roasted Vegetable and tomato basil tart(V)
Chicken Madras with cumin nan bread	Sliced Turkey Breast with Cranberry Mayo
Slow cooked beef, shallot and red wine casserole	Slices of Finest local Butchers Ham and Dijon Mustard
Stewed leg of lamb with Madeira redcurrants and rosemary	Poached salmon with lemon dill and crème fresh
Spanish chorizo and Chicken with garlic basil tomato sauce	Smoked haddock tomato tart
Beef stroganoff with paprika and forest mushrooms	Sesame Coated Teriyaki Salmon Smoked duck wit pear and apricot chutney
Moroccan Lamb tagine and honey	Gala pie with piccalilli Scottish egg garlic mayo



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Vegetarian

Butter nut squash with chestnuts and onion Chanterelles with
Champagne Colcannon Mash (V)

Flaky pastry tart filled with a light custard and spring vegetables to
include, red and yellow peppers, carrots and broccoli (V)

Wild mushroom risotto, brilloti beans and crispy Parmesan wings (V)
Vegetable tikka masala (v)

Salads

Egg and watercress salad	Bombay potato salad
Roasted veg and feta cheese salad	American potato salad
Tomato, onion and coriander salad	Curried rice salad
Moroccan couscous salad	Grilled courgette and pea shoot salad
Greek Salad – Cucumber, Tomatoes, Olives, Feta, Oregano and Olive Oil	Chickpea with apricot sultanas and sun dried tomato salad
Coleslaw with apple and sultanas	Roasted aubergine and cumin salad
Roasted Beetroot with Radicchio, Red Onion, Rocket and Gorgonzola cheese	Mediterranean pasta salad
German tomato salad	Tossed green salad Cauliflower and pomegranate Mediterranean salad



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HOMEMADE CAKES

Chocolate brownies/Lemon tart/chocolate fudge cake

Strawberry cheese cake/Eaton mess/chocolate tart.

Please select one main dish from our fork buffet menu. All served with continental Bread rolls and butter, two salads please select from salad menu and homemade cake.

Coffee and tea service