

Runnymede catering

Canapés

All of our canapés are freshly made on the day with quality ingredients and are beautifully presented. Perfect for business catering and private parties. Our canapés are presented with different styles, spoons, Bamboo scones and more. They look beautiful, as is their taste.

Full Canapé Reception 12 Varieties £17.50 per person (3 hours)

Canapé Reception 8 Varieties £11.50 per person (2 hours)

Dinner Canapés 6 Varieties £7.50 per person (1 hour)

Dinner Canapés 4 Varieties £6.00 per person (1 hour)

Smoked salmon rose, avurga caviar with crème fresh horseradish

Bruschetta tomato salsa & Greek olives chilli garlic prawns

Parma ham with honeyed melon balls

Chicken coronation with baby leaf salad

Carpaccio with boursin pepper and grille shallots puree

Mini madeleine with Scottish salmon rillettes

Smoked Ham on granary with piccalilli

Spanish chorizo with red pepper mousseline

Salmon mousseline & spring Onion

Mature Stilton on rye bread with Pecan,

Baby water prawn on Tomato bread with Lemon & Chives

Tuna tartar with celery & peppers salsa on white bread

Honeyed fresh salmon with avocado, coriander salad

French goats cheese with chives & nuts crumble

Spicy naan with smoked chicken coriander & mango salsa

Caviar aubergine & sweet pepper

Roasted fresh fig, Parma Ham & blue cheese

Rolled omelette with ocean trout crème fraîche & keta caviar bilinis

Classic English bacon lettuce & tomato on toast BLT

Pan grilled Thai scallops with galangal coriander sauce

Sesame, Mary base grilled tuna with courgette dill fritter

Fried chicken with lemon zest and mango chutney

Masala fried prawns with spring onion and curry leaves salsa

Falafel with roasted garlic hamouse & tabouli

Teriyaki fillet beef with soy, ginger chilli sauce

Duck liver parfait with smoked duck in toasted brioche

Yorkshire pudding, grilled sirloin, grilled shallots and horseradish

Scottish quails eggs with dill crème fresh Foe grass on toasted brioche

Duck hoisin spring rolls

Anchovies with quail egg and avocado salsa

Seared sirloin beef with horseradish mash

Smoke chicken with mango salsa inferno

Chilli beef and rice in tortilla cups

Peshawari mini chicken drum stick

Pomodro meat balls with fresh basil

Feuillet quail egg with avruga caviar

Poached quail egg with artichoke heart & smoked mackerel mousse

Baby langoustine on cucumbers spicy Mayo & caviar

Dome of foie gras with rhubarb on toasted brioche

Char grilled veg with polenta

Spicy crab dried mango & chilli on triangle toast

Tempura prawns with skinny chips

Spanish vegetable fritter with hamouse

Mini steak with roasties

Mini cottage pie

Mini chicken and mushroom pie

Grilled tiger prawns, quail eggs, grilled asparagus with fennel salad

Smoked salmon rose, avurga caviar with crème fresh horseradish

Mint & honey lamb kebab with tahini sauce

Onion bhaji with chutney

Breaded mussels with sapphire & Thai chilli salsa

Pan fried squid, pancetta, and spring onion with vermouth sauce

Pulled pork with pan sauté Juliana veg

Smoke haddock chowder

Lobster bisque in short glass

Smoke chicken, salsa and pea shoot salad

Crab, spring onion, ginger, dill, crème fresh salad

Spicy crab, apple & chilli salsa in tortilla cup

Smoke duck with walnut and pear salad

Smoke salmon mouse with celeriac remoulade

01932883711 | www.runnymedecatering.co.uk | order: bookings@runnymedecatering.co.uk

All prices subjected to VAT

Vegetarian

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Desserts

Mascarpone aubergine caviar (v)
Roasted veg of Provence olive on tomato bread (V)
Grilled pepper & Provençal on Shortbread (V)
Char grilled zucchini with tomato confit (V)
Grapes with cream cheese and pistachio nuts (v)
Vegetable spring roll with hoisin sauce (v)
Vegetable samosa with mango chutney (v)

Lemon and elder flower posset(s)
Mini doughnuts with Chantilly cream(s)
Mini cream cakes(s)
Mini chocolate brownies(s)
Disposable cutlery per head..... £1.00
China plates and cutlery per head.....£2.50
Uniformed Staff per hour.....£15.00

Drinks

Water bottle 500ml..... £0.70
Freshly squeezed orange juice (250 bottle).....£1.60
Freshly made smoothie juice (250 bottle)..... £2.50
Orange juice (1 litre).....£2.50
Apple juice (1 litre).....£2.50
Pineapple juice (1 litre)..... £2.50
Cranberry juice (1 litre).....£2.50
Tropicana orange juice (1 litre).....£2.95
Canned drink selection.....£0.80
San Pellegrino Cans (Orange, Lemon, Mint & Lemon).....£1.20
Coke/Diet Coke Bottle.....£1.20

Alcohol

Bucks Fizz (1 litre)
Pimms served with Mint, Cucumber, and Lime & Ice (1 jug serves approx. 10 Glasses).....£ 35.00 per Jug
Bottled Beer Peroni Nastro Azzurro (33cl).....£48.00 (Case of 24)
Bottled Beer Becks Beer (33cl).....£48.00 (Case of 24)
Bottled Beer Corona (33cl).....£48.00 (Case of 24)

Wine

There are approximately 6 glasses per bottle:

House Red.....£11.00 per bottle
House White.....£11.00 per bottle
House Champagne.....£26.00 per bottle

All food prices above only apply from Monday to Sunday, bank holidays are different and additional charges may have to be paid. There is also a discount available for the amount of people attending- for example above 100 guests. Please read our terms and conditions for more information

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