



Colliers Catering Menu

Canapes -

Mini Yorkies, rare roast beef, horseradish
Puff pastry pinwheels, spinach, feta, pine nut (v)
Panko shrimp, bang bang dip
Forest mushroom arancini, Pomodoro dip (v)
Mini chicken sticks, peanut, coconut
Falafel, creamy hummus dip (vg)
Thai salmon fishcakes, sweet chilli
Mushroom, gruyere mini tartlets (v)
Honey grain mustard 'Bruce's' sausages
Mini crispy spring rolls with plum sauce (vg)
Smoked salmon, whipped cheese, chive blinis
Crispy spiced vegetable samosas (vg)

Choose five at £18.00 pp

(Additional canapés at £3.00 pp)

Bowl Food -

Green chicken curry, steamed rice
Little Cumberland sausages, Parmesan mash
Jerk chicken, rice and peas
Field mushroom risotto, truffle oil
Chilli con carne, sour cream, tortilla chips
Rich cheese macaroni, crispy shallots
Penang chicken, jasmine rice
Pad Thai noodles, crushed peanuts, lime **(Nuts)**
Beef massaman, button mushrooms, jasmine rice
Chicken katsu, sticky rice, Asian slaw
Falafel, couscous, hummus
Bang bang salmon, garlic rice, honey, Sriracha mayo

Choose three at £34.00 pp

(Includes ceramic bowls and forks)

(This service requires staff)



Heavenly Buffet -

Mango jam marinated hand-carved gammon
Baked salmon, crème fraîche
Roast vegetable pastry plait (v)
Poached chicken, watercress spinach
Griddled chicken tikka, minted yoghurt
Salmon, spinach, ricotta roulade
Thai roast beef, chilli and lime salsa
Teriyaki chicken, pickled cucumbers
Loin of pork, miso, ginger, soy
Hand-baked Dolcelatte, baby spinach pumpkin seed tart (v)

Salads -

A trio of Tomatoes, basil, pesto dressing
Couscous, toasted seeds, citrus, grain mustard dressing
Pesto, spinach, mushroom rice, toasted Pine Nuts
Wild rice, roast mushrooms, green beans, soy, ginger
Little roast potatoes, seasonal herbs
Asian rice noodles, spicy Thai dressing
Greek salad, balsamic glaze dressing
Asian slaw, sweet chilli, lime, coriander dressing
Nasi Goreng with coriander shredded omelette
Bombay potatoes with roasted mustard seeds
Salad potatoes, Kewpie mayo, roast sweet onion

Choose three mains and three salads at £30.00 pp

(Includes disposable plates, cutlery and platters)

(Suitable for drop and go, no staff necessary)

Desserts -

Summer fruit pavlova

Apple and berry crumble, cream

Chocolate tart, fresh raspberries

Apple and cinnamon pie, clotted cream

Tarte au citron

Chocolate cherry trifle

Traditional English trifle

Seasonal fruit salad

Chocolate layer sponge, whipped cream, fresh raspberries

Individual chocolate mousse

Banoffee pie

Choose at £7.00 pp

(Includes disposable plates, knives and napkins)

Cheeseboard -

A selection of continental and British cheeses, grapes, celery, apples, crackers, crusty bread, chutney

All included at £6.00 pp

(Includes disposable plates, knives and napkins)

Additional costs

(please inquire):

Waiting staff, crockery, cutlery,
ceramic platters, linen tablecloths

All menus exclude VAT