

# REAL COOKING

## EVENT CATERERS

Unit 8a, Castledown Business Park, Ludgershall, Andover, SP11 9FA

### **Meat Canapés**

#### **Served Hot;**

Slow cooked and crisp fried pork belly with Thai chilli jam and pork popcorn

Grilled fillet of beef with chips and béarnaise mayonnaise

Roast chicken with sage and onion, chicken crackling and jus in a crispy pudding

Slow cooked pulled pork with deep fried shallots and chilli caramel in rice roll wrap

Pork or chicken satay skewers tossed in coconut and coriander sauce

Balls of chicken mince filled with garlic cheese fried in brioche crumb (mini kiev)

Chicken wontons with chilli coriander and palm sugar sauce

Jerk chicken rice ball in sweet chilli sauce (arancini style)

Japanese Chicken bites with katsu curry sauce

KFC style chicken pieces in a deep south BBQ sauce

Pulled chicken sliders with a Caesar dressing sauce

Slow cooked beef cheek and smoky chipotle ravioli

Hoisin duck wonton rolls with Chinese vinegar dip

Pulled chicken on risotto Milanese

Korean BBQ lamb with chilli, lime and smoked salt

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### **Meat Canapés**

#### **Served cold;**

Beef teriyaki skewers with shitake mushroom

Crispy Peking duck spoons with hoisin, plum sauce and coriander cress

Carpaccio of beef with fresh horseradish cream rocket and parmesan crisp

Roast lamb wrapped in salted cucumber with Dukkah spiced yoghurt dressing

Foie Gras on brioche with silver leaf and balsamic pearls

Chicken in curry leaf and yoghurt sauce on mini poppadum

Persian style lamb skewer with a pomegranate and sumac yoghurt dressing.

Poached chicken sushi rolls topped with radish pickles and coriander cress

## **Fish and Shellfish canapés**

### **Served hot;**

Mini fish and chips with tartare sauce

Langoustines in Angel Hair Filo with yuzu and wasabi mayonnaise

Seared scallops with miso and sesame

Prawn and lemongrass wontons with a peanut and lime sauce

Monkfish wrapped in pancetta with tomato and black olive dip

Pots of frito misto with saffron mayo

Chilli salt squid with lime and coriander dressing

Classic Thai fishcakes with fish sauce and lime juice dip

Tempura Prawns with shiso dressing

Goan style fish curry spoons topped with fresh mango salsa

### **Served cold;**

Loch Duart salmon sashimi skewers, with ginger, wasabi and soy dip

Beetroot and star anise cured salmon with light soy dip

Blackened cod with miso and lemon wrapped in butter leaf lettuce

Seared tuna cubes with a green jalapeno dressing

Sashimi Tuna with wasabi and pickled ginger

Brown shrimps in green Thai curry and basil

Spiced Crab wonton cups with chilli mayo and deep fried vermicelli noodles

Spoons of Poached halibut topped with gremolata

## **Vegetarian canapés**

### **Served hot;**

Mac and cheese balls

Tempura vegetables with Ponzu dressing (v)

Sweetcorn fritters with avocado and tomato

Quails egg with mushroom duxelle and hollandaise sauce on a puff pastry round

Assorted flavours of arancini risotto balls

Wiltshire Black Truffle Tarts

Ricotta and Spinach Ravioli

### **Served cold;**

Platter of Asian style vegetables, broccoli with shiso dressing, pickled radishes, grilled shitakes (two options)

Pots of edamame topped with carrot and ginger pickle

Grilled aubergine skewers with white miso dressing

Rice paper rolls filled with shredded veg and sweet chilli dressing

Pimms caviar spoons with pimms jellies and crunchy fruit garnish

Feta and smoked paprika tartlets with roast red pepper and balsamic pearls

Grilled Aubergine wrapped in salted cucumber with yoghurt and dukkah spices

Mini Boconcini balls with sweet Roquito peppers and basil on parmesan crisp

California rolls topped with radish pickle and coriander cress

Pickled carrot and ginger pancakes with katsu sauce