



Party Finger Buffet Menus 2019

Menu A (just sandwiches)

A Selection of Finger Sandwiches
(includes Meat and Vegetarian fillings)

£2.60 per person for one round (ex VAT)

Menu One

A selection of Finger Sandwiches and Filled Bridge Rolls
(includes meat and vegetarian fillings)

Crisps and Nibbles

Honey Roasted Sausage Meat Rolls

Chicken Sticks

Margherita Pizza Triangles (V)

Bite Size Quiches (V)

£5.25 per person (ex VAT)

Menu Two

A selection of Finger Sandwiches, Filled Rolls and Wraps
(includes meat and vegetarian fillings)

Crisps and Nibbles

A selection of **4 savoury items** from the lists on the following pages

£6.50 per person (ex VAT)

Menu Three

A selection of Finger Sandwiches, Filled Rolls and Wraps
(includes meat, fish and vegetarian fillings)

Crisps and Nibbles

A selection of **6 savoury items** from the lists on the following pages

£7.95 per person (ex VAT)

Menu Four

A selection of Filled Ciabatta Breads, Bagels and Wraps
(includes meat, fish and vegetarian fillings)

Crisps and Nibbles

A selection of **8 savoury items** from the lists on the following pages

£9.50 per person (ex VAT)

Plates and napkins are included with all menus

- Please inform us of any allergens / special dietary requirements and we will adapt the menus accordingly
- Gluten free sandwiches and savoury items can be provided on request - there is a £1.60 surcharge per person for Gluten free

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

For more information please call

0117 957 6942 / 07967 511870 (Hannah)

or e-mail : hannah@ahmcatering.co.uk www.ahmcatering.co.uk



Meat Savoury Items

Sausage Rolls

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Mini Pork Pies and Scotch Eggs with Branston Pickle

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Chicken and Mixed Pepper Brochette with Lemon and Tarragon Mayonnaise (G/F)

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Honey Roasted Sausage Meat Lattice

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Pigs in Blankets

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Chicken Satay (G/F)

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Petit Crolines

(assorted savoury bites filled with Ham & Cheese, Salmon and Mushroom)

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Miniature Yorkshire Puddings with Pastrami Beef and Horseradish

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Cocktail Sausages served in a Yorkshire Pudding

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Chantara's Melon wrapped in Parma Ham (G/F)

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Sausage Turnovers and Cheese and Ham Turnovers

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Red Thai Chicken Skewers with Sweet Chilli Sauce (G/F)

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Tandoori Chicken Sticks with Tatziki Sauce (G/F)

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Cornell of Forestier Pate served on a Crostini with Plum & Apple Chutney

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Chicken Piri Piri Skewers (G/F)

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Chicken Gyoza with Curry Mayo

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Chicken and Chorizo Skewers with Pesto Mayo

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Cajun Chicken Sticks with Salsa (G/F)

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BBQ Pulled Pork Rolls



Fish Savoury Items

Flaked Salmon with Dill Creme Fraiche Crostini

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Prawn Marie Rose Vol-au-Vents, topped with Paprika

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Smoked Salmon Bilinis with Cream Cheese, topped with Tartar Sauce

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Prawn and Avocado Bilinis

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Chilli Glazed Tiger Prawn Skewers glazed with a Sweet Chilli Sauce (G/F)

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Tuna and Sweetcorn Mayonnaise Vol-au-Vents, topped with Dill

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Smoked Salmon Crostinis with Tartar Sauce and Asparagus



Vegetarian Savoury Items

Bite Size Party Quiche Selection

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Vegetable Crudities (Vegan) (G/F)
with Thousand Island Dip

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Margherita French Stick Pizza

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Vegetable Samosas and Spring Rolls with Curry Mayonnaise

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Cherry Tomato, Mozzarella and Basil Skewers (G/F)

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Roasted Vegetable and Salsa Tarts

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Sun blaze Tomato, Mozzarella and Pesto Ciabatta Crostinis

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Cheese and Fresh Pineapple Skewers (G/F)

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Spinach and Ricotta Tart

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Brie and Grape Skewers (G/F)

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Spinach, Feta and Olive / Tomato, Mozzarella and Red Pepper French Stick Crostinis

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Egg Mayonnaise Vol-au-Vents, topped with Paprika

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Sweet Potato Curry Bites (Vegan)
with Tatziki Sauce

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Three Cheese and Spring Onion Turnovers

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Spinach Pakora and Onion Bhajis (Vegan)
with Tatziki Dip

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Beetroot and Feta Turnovers

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Spinach and Feta Goujons

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Moroccan Cous Cous on a Courgette Base (Vegan)

Cherry Tomato and Olive Skewers (Vegan) (G/F)



Dessert Options

Assorted Slab Cakes
(e.g. Sticky Toffee, Cherry and Almond, Chocolate, Lemon Drizzle)
£1.30 per person

Assorted Cup Cakes and Flavoured Muffins
£1.30 per person

Cocktail Fruit Tartlets and Assorted Mini Choux Buns
£2.50 per person

A Selection of Miniature Cheesecakes and Italian Chocolate Cups
£2.50 per person

Individual Mini Scones with Strawberry Jam and Clotted Cream
£2.00 per person

Mini Macaroons
£2.00 per person

Mini Meringue Selection
(includes Raspberry, Lemon & White Chocolate and Chocolate)
£2.50 per person

Trio of Bite Size Desserts;
(Mini scones with strawberry jam and cream, Mini Battenberg cake
& Mini black forest gateaux)
£2.95 per person

Fresh Strawberries and Cream
£2.50 per person

Exotic Fresh Fruit Platter with Honey Crème Fraiche
(includes Pineapple, Melon, Kiwi, Mango and Strawberry)
£3.00 per person

Exotic Fruit Kebabs with Chocolate Dipping Sauce
£3.00 per person

A Selection of English and Continental Cheeses
with Soft Fruit Garnish, Celery, Grapes and Biscuits
£3.00 per person

Camembert Cheese
with Plum and Apple Chutney, Celery, and Walnut Bread
£3.00 per person

Chocolate Fountain

(For a Minimum of 20 people)

Milk and White Chocolate Fountain Feature served with the following 'Dipping' Items:

- Marshmallows
- Strawberries
- Exotic Fruits
- Mini Doughnuts
- Profiteroles
- Bite Size Flapjacks

£3.00 per person

- **All prices quoted will be subject to VAT at the Standard rate**

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