



Party Finger Buffet Menus 2020

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 and Chorizo Rolls

Chicken Sticks

Margherita Pizza Triangles (V)

Bite Size Quiches (V)

£5.50 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

£6.75 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

£8.00 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

£9.75 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 a Lemon and Tarragon Mayonnaise Dip (G/F)

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Honey Roasted Sausage Meat and Bacon Lattices

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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, Chicken Curry 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)

~oOo~

Chicken Piri Piri Skewers (G/F)

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Chicken and Vegetable Gyozas with Curry Mayonnaise

~oOo~

Chicken and Chorizo Skewers with Pesto Mayo

~oOo~

Cajun Chicken Sticks with Salsa (G/F)

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Sausage Meat and Chorizo 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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A selection of Vegetarian Savoury Tarts

(includes Asparagus, Sundried Tomato and a Mushroom Filling)

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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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Cranberry and Brie Wontons with Cranberry Sauce

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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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Three Cheese and Spring Onion Turnovers with Red Pepper

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Spinach Pakora and Onion Bhajis (Vegan) with Tatziki Dip

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Moroccan Cous Cous on a Courgette Base (Vegan)

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

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Sweet Potato Falafel Bites with Humous Dip (Vegan)

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Red Pepper and Goats Cheese Pizza (V)

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Breaded Cream Cheese Jalapenos with Salsa

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Vegan Sausage Rolls (Vegan)

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Vegan Red Pepper Pizza Slices (Vegan)

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Breaded Cream Cheese Jalapenos with Salsa



Dessert Options
(Finger Food Desserts)

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

Mini Cake Assortment
£1.50 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 Macarons
£2.00 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 Fresh 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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Notes

Equipment

- The menu prices quoted include all the relevant equipment i.e. plates, cutlery, napkins, serving utensils etc.
- Table linen can be provided if required and will be quoted for on request
- Electric Hot plates will be provided where applicable (i.e. if there are any items to be served warm in your chosen menu)

Staff

- Please note that the staff are not included in the menu prices quoted. AHM can provide staff to look after your guests and to clear up. The price for staff is £10.50 per person per hour (minimum of 2 hours).

Dietary Requests

- We are able to cater for any special dietary requirements, please inform us of any special requests and allergenic details when booking
- Gluten free items can be provided on request - there is a £1.60 surcharge per person for Gluten free

Numbers

- Final numbers will be due one week prior to the event date (along with details of any special dietary requirements)

Delivery

- We aim to deliver hot food approximately 30 minutes prior to the time you want to eat so please advise us of your timings when booking
- The food will arrive on serving / presentation platters ready to serve
- A delivery charge will be applicable to your order. The charge will depend on the delivery address.

Booking confirmation / payment

- **We require a £50.00 deposit to confirm a booking (if you don't have an account with us)**
- The balance is due on the event day (the final invoice will be raised once numbers are confirmed one week prior to the event date)
- Payment can be made by cheque (payable to AHM Catering Experience), cash or by bank transfer (09-06-66, 42260392)

Other Items

- AHM can provide a wide range of food and beverage items, the menus listed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu

VAT

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