



Party Finger Buffet Menus 2025

Menu A (just sandwiches)

or you can request a selection of finger sandwiches and filled rolls

A Selection of Finger Sandwiches [G,E,M]
(includes Meat and Vegetarian fillings)

£3.00 per person for one round (ex VAT)

Menu One

A selection of Finger Sandwiches and Filled Bridge Rolls [G,E,M,So]
(includes meat and vegetarian fillings)

Crisps* and Nibbles

Sausage Rolls [G,E]

Chicken Sticks

Margherita Pizza (V) [G,M]

Bite Size Quiches (V) [G,E,M]

£7.75 per person (ex VAT)

Menu Two

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So]
(includes meat and vegetarian fillings)

Crisps* and Nibbles

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

£8.95 per person (ex VAT)

* Crisps [M - cheese & onion only]

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

Menu Three

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So]
(includes meat, fish and vegetarian fillings)

Crisps* and Nibbles

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

£10.65 per person (ex VAT)

Menu Four

A selection of Filled Focaccia Breads, Bagels and Wraps [G,E,M,So]
(includes meat, fish and vegetarian fillings)

Crisps* and Nibbles

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

£12.50 per person (ex VAT)

* Crisps [M - cheese & onion only]

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 £2.40 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

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Meat Savoury Items

Sausage Rolls [G,E]

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Mini Pork Pies and Scotch Eggs with Branston Pickle [G,E]

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Sweet Chilli Chicken Sticks

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Chicken & Mixed Pepper Brochette with a Lemon & Tarragon Mayonnaise Dip (G/F) [E,Mu]

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Honey Roasted Sausage Meat and Bacon Lattices [G,E]

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Pigs in Blankets [G,E,SD]

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Chicken Satay [N]

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Miniature Yorkshire Puddings with Pastrami Beef and Horseradish [G,M]

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Cocktail Sausages served in a Yorkshire Pudding [G,E,M]

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Charentais Melon wrapped in Parma Ham

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Sausage Turnovers and Cheese and Ham Turnovers [G,E,M]

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Red Thai Chicken Skewers with Sweet Chilli Sauce [So,Se]

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Pork, Apple and Sage Rolls [G,E,M]

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Tandoori Chicken Sticks with Tzatziki Sauce [M]

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Chicken Piri Piri Skewers

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Chicken and Vegetable Gyozas with Curry Mayonnaise [C,So,E,Mu]

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Chicken and Chorizo Skewers with Pesto Mayo [E, Mu]

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Cajun Chicken Sticks with Salsa

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Sausage Meat and Chorizo Rolls [G,E,M]

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Pulled Pork Buffet Rolls [G,E]

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Fish Savoury Items

Flaked Salmon with Dill Creme Fraiche Crostini [F,M,G]

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Prawn Marie Rose Vol-au-Vents, topped with Paprika [MC,G,E]

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Smoked Salmon Blinis with Cream Cheese, topped with Tartar Sauce and Dill [G,E,F]

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Tiger Prawn and Avocado Blinis, topped with Dill [MC,E,G]

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Tiger Prawn, Olive and Sun Dried Tomato Skewers with Sweet Chilli Sauce [MC]

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Tuna and Sweetcorn Mayonnaise Vol-au-Vents, topped with Dill [F,G]

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Smoked Salmon Crostini's with Tartar Sauce and Asparagus [G,M,F,E,Mu]

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Vegetarian Savoury Items

Bite Size Quiche Selection [G,E,M]

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Vegetable Crudities (Vegan) with Thousand Island Dip [E,Mu]

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Margherita French Stick Pizza [G,E,M]

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Vegetable Samosas and Spring Rolls with Curry Mayonnaise [C,So,Se,E,Mu]

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Tricolor Sticks [M]

(Cherry Tomato, Mozzarella, Pesto and Olive Skewers) (V)

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Vegetarian Savoury Tarts

(filled with Asparagus, Sundried Tomato and Mushroom) [G,M]

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Sun blaze Tomato, Mozzarella and Pesto Ciabatta Crostinis [G,M]

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Cheese and Fresh Pineapple Skewers [M]

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Beetroot and Feta Turnovers [G,M]

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Brie and Grape Skewers [M]

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Spinach, Feta and Olive/Tomato, Mozzarella and Red Pepper French Stick Crostini's [G,M]

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Egg Mayonnaise Vol-au-Vents, topped with Paprika [G,E,Mu]

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Three Cheese and Spring Onion Turnovers with Red Pepper [G,M]

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Brie and Cranberry Wontons [G,M]

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Spinach Pakora and Onion Bhajis (Vegan) with Tzatziki Dip [M,E]

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Green Vegetable Gyozas [G, Se, So]

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Red Pepper and Goats Cheese Pizza (V) [G,M]

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Breaded Cream Cheese Jalapenos with Salsa [G,M]

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Asparagus and Crème Fraiche Vol-au-vents, topped with Paprika [G,M]

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Breaded Mozzarella Sticks [G,M]

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Cherry Tomato, Feta and Pesto Puffs [G,M]

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Vegan Savoury Items

Vegan Sausage Rolls (Vegan) [G]

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Vegan Red Pepper Pizza Slices (Vegan) [G]

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Spinach Pakora and Onion Bhajjis (Vegan)

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Moroccan Cous Cous on a Courgette Base (Vegan) [G]

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Cherry Tomato, Olive and Artichoke Skewers (Vegan)

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Vegetable Crudities (Vegan)

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Sweet Potato Falafel Bites with Humous Dip (Vegan) [C]

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Mini Vegan Roll Selection (Vegan) [G, C]

Includes 3 flavours; Moroccan Style bean Lattice, Sweet potato curry bites, Mini vegan sausage Rolls

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Vegetable Gyozas (Vegan) [C,So,Se]

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Vegetable Samosas and Spring Rolls (Vegan) [C,So,Se]

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Smashed Pea and Lemon Bites (Vegan)

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Rainbow Falafel Selection (Vegan)

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Finger Food Dessert Options

Assorted Slab Cakes [G,E,M,N]

(e.g. Sticky Toffee, Raspberry, Chocolate, Carrot, Lemon Drizzle)

£1.80 per person

Assorted Muffins [G,E,M]

£1.50 per person

Assorted Cup Cakes [G,E,M]

£1.60 per person

Mini Cake Assortment [G,E,M]

£2.00 per person

A Selection of Handmade Sponge Cakes [G,E,M]

(e.g. Carrot, Chocolate, Jam and Buttercream, Lemon Drizzle, Raspberry Ripple)

£2.35 per person

Assorted Bite Size Desserts [G,E,M,N]

(includes mini chocolate brownies, bite size rocky road, mini macaroons, assorted cocktail choux buns)

£2.60 per person

Cocktail Fruit Tartlets and Assorted Mini Choux Buns [G,E,M,N]

£2.75 per person

A Selection of Miniature Cheesecakes and Italian Chocolate Cups [G,E,M,N]

£3.00 per person

Individual Mini Scones with Strawberry Jam and Clotted Cream [G,E,M]

£1.55 per person

Trio of Bite Size Desserts; [G,E,M,N] -

(Mini scones with Strawberry Jam and Cream, Mini Battenberg cake & Mini black forest gateaux)

£3.00 per person

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Fruit and Cheese Options

Finger Fruit Bowl

(to include: Bananas, Apple, Satsumas, Pears and Grapes)

£1.00 per person

Sliced Fruit Platter

(Slices of pineapple, melon, strawberries and Grapes)

£2.50 per person

Fresh Strawberries and Cream [M]

£3.00 per person

Mixed Summer Berries

£3.50 per person

Exotic Fresh Fruit Platter with Honey Crème Fraiche [M]

(includes Pineapple, Melon, Kiwi, Mango and Strawberry)

£3.50 per person

Exotic Fresh Fruit Kebabs with Chocolate Dipping Sauce [M]

£3.75 per person

A Selection of English and Continental Cheeses [M]

with Soft Fruit Garnish, Celery [C], Grapes and Biscuits [G]

£3.75 per person

Camembert Cheese [M]

with Plum and Apple Chutney, Celery [C], and Walnut Bread [N]

£3.75 per person

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

AHM Catering Experience

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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 £16.50 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 £2.40 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 10% deposit to confirm a booking (if you don't have an account with us)**
Please note that confirmation deposits are non-refundable.
- 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). A/c name is 'AHM Catering Experience'
- or you can phone our office with your credit/debit card details to make payment.

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**

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