

Meet the Chef

OUTSIDE CATERERS

WEDDINGS ~ EVENTS ~ PARTIES ~ HOG-ROASTS ~ BBQS ~

LUNCHESES CHRISTENINGS ~ FUNERAL TEAS ~ FAMILY

CELEBRATIONS ~ FULLY LICENSED BARS

Luxury Dinner Party



Office: 01423 359 920

Mobile: 07912 110 205

Mobile: 07725 641 860

Please make sure Orders left on answerphone, contain all contact and menu details !

UNIT 20E

MARSTON BUSINESS PARK
TOCKWITH, YO26 7QF

Email: info@meetthechef.co.uk

Web: www.meetthechef.co.uk

Canapés

Choose 7 from the Following Choices

1. Lemon & Thyme Poached Salmon with Wasabi Mayonnaise on Sticks
2. Pork & Stilton Pastry Bites
3. Smoked Salmon, Sour Cream and Chives on Toasted Crouton
4. King Prawn Shot Glass with Sweet Chili Sauce and Lime
5. Crayfish "Marie Rose" Tartlets
6. Smoked Salmon, Crème Fraiche & Asparagus Tartlets
7. Prosciutto Ham & Asparagus on a Herb Baked Crouton
8. Mini Bagels with Smoked Salmon, Asparagus & Garlic Cream Cheese
9. Pesto Crouton Topped with Pate and Orange Chutney
10. Prosciutto Ham with Melon and Red Onion Chutney
11. Mini Sticky Sweet Chili Chicken Skewers
12. Asian Duck Salad with Sesame Seeds in a Won-Ton Basket
13. Crab Salad on Brioche Toasts with Wasabi
14. Marinated King Prawns with Spicy Pepper Salad

Hot Selection:

1. Mini Slow Roast Pork in Apple & Cider on Black Pudding Mash
2. Tiger Prawn in Filo Pastry with Sweet Chilli Dip
3. Scallop & Salmon Teriyaki Kebabs
4. Mini Baby Back Ribs
5. Assorted Dim-Sum
6. Thai Fish Cakes with Sweet Chili Dip
7. Hoi-Sin Duck Tarts
8. Mini Fish & Chips
9. Roasted Sweet Chili New Potatoes with Spring Onions (v)
10. Mini sausages in Honey & Wholegrain Mustard
11. Mini Yorkshire Pudding with Roast Beef & Horseradish Cream
12. Scallops, Pea Puree & Black Pudding Spoons, Champagne Froth!

Vegetarian Selection:

1. Mini Roasted Peppers & Onion Salad Pots
2. Goats Cheese Rolled in Herbs
3. Marinated Feta and Kamata Olives on Skewers
4. Roasted Tomatoes with Garlic & Tarragon Mushrooms
5. Roasted Provençal Vegetables with Basil Infused Brie in a Pastry Case

Fork Buffet

Served from our Chafing Dishes

Hoi-Sin Duck Salads (C)

Served with Cucumber & Spring Onions

~0~

Crab Basket (C)

Served with Pesto Baby Potatoes
& Asparagus Spears

~0~

Corn-Fed Roasted Chicken Breast (H)

Baby Vegetables with Bacon, Onions
& Asparagus Spears

~0~

Beef Fillet Medallions (H)

Garlic & Thyme Roast Vine Tomatoes
Brandy Cream Sauce

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Scottish Salmon Fillet with Smoked Salmon (H)

Seared Lemons, Dill & Vermouth Cream Sauce

Sweet Selection

Potted "Baileys" Cream

Coffee Cheesecake

~0~

Strawberries

& Clotted Cream

~0~

Baby Fresh Fruit Crème

Brulee Selection

~0~

Homemade Belgium

Chocolate Rocky Pops