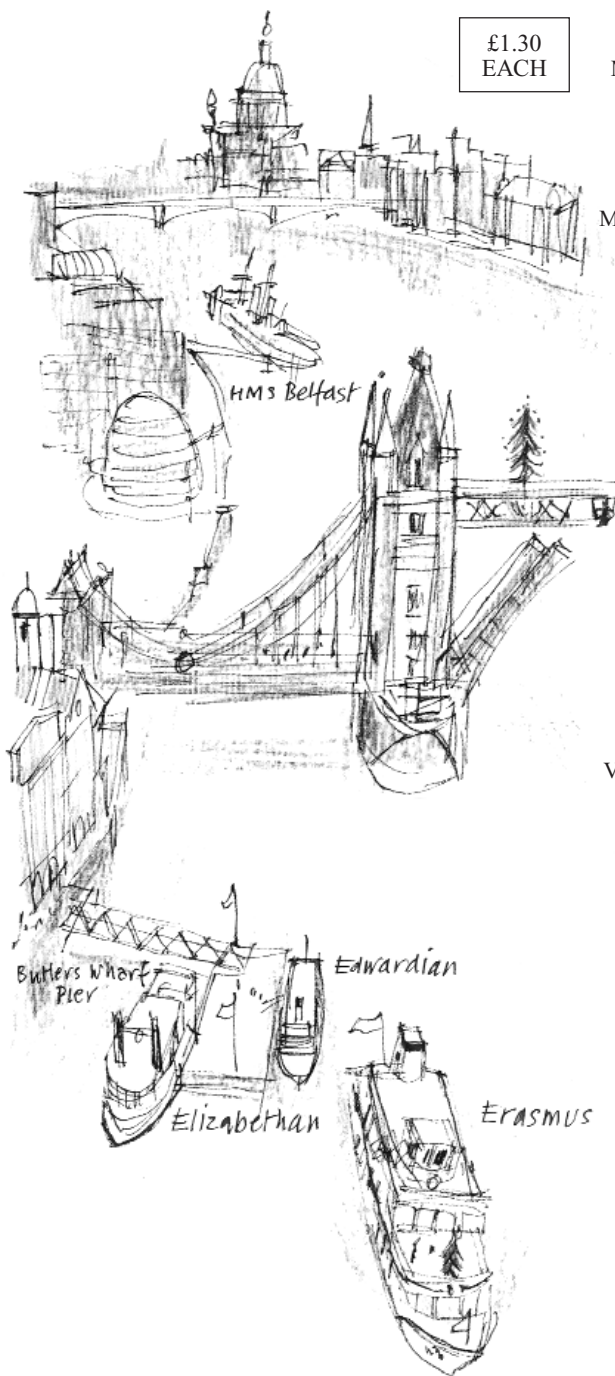


CIRCULATING HOT CANAPES



£1.30
EACH

- Mini Vegetable Spring Rolls served with Sweet Chilli Sauce (v)
- Mini Goats Cheese and Spinach Pizzeta (v)
- Miniature Bangers & Mash on Crisp French Bread
- Mini Croque Monsieur with York Ham & Mature Cheddar Cheese
- Honey Mustard Mini Sausages
- Deep Fried Mushrooms with Blue Cheese Dip (v)
- Mini Vegetable Samosas with a Sweet Chilli Dipping Sauce (v)
- Mini Cheddar & Potato Wedges with a Roasted Tomato & Chilli Dip

Salmon & Green Peppercorn en Croute

Skewered Marinated Chicken
with a Peanut and Coriander Dipping Sauce

Breaded Chicken Goujons served with a BBQ Dip

Chicken, Paprika & Red Pepper Bouchees

Asparagus Spears in Filo Pastry with fresh Parmesan (v)

Thai Fish Cakes with a Sweet Chilli Sauce

Marinated Chicken Satay with Plum Sauce

Seared Salmon Kebabs with Mixed Peppers

Mixed Chinese Dim Sum with Soy Sauce

£1.65
EACH

Smoked Haddock & Prawn Croquette with a Shrimp Bisque Dip

Vol-au-Vents filled with Wild Mushrooms and a Tarragon Veloute (v)

Bite size Salmon Fish Cakes served with a Saffron Dip

Roasted Mediterranean Vegetable Mini Kebab

Creamed Wild Mushroom Soup in Shot Glasses

Minted Lamb Kofta with a Minted Yoghurt Dip

Minted Lamb & Green Pepper Brochettes

Goujons of Plaice with Tartare Sauce

Skewered Lamb & Sweet Red Pepper with Honey & Rosemary

Red Snapper & Parsley Croquettes served with Tartare Sauce

Deep Fried Crumbed Brie with a Redcurrant Dip (v)

Goujons of Sole with a Tartare Sauce Dip

Shiitake Mushroom, Asparagus & Parmesan Risotto
served on Chinese Spoons (v)

£1.90
EACH

Peking Duck Pancakes with Shredded Spring Onions
& Cucumber served with Hoi Sin Sauce

Tiger Prawns on a Crisp Filo Pastry with Chilli Jam

Strips of Scotch Fillet Steak & Green Pepper Brochettes

Lemon Sole Fillet & Salmon Mousse Roulade
on a Toasted Brioche with Hollandaise Sauce

Mini Beef Wellington with a Wild Mushroom Dip

Roasted Duck Fillet on a Crostini
topped with a warm Pear William Compote

(v) denotes Vegetarian

£2.20
EACH

*Myself & Lynn
would like to thank you very much
for all your efforts in making our special day
a fantastic & memorable one.
Everything ran really smoothly
& we could not have wished for anything else.
The boat looked really beautiful
& our whole day was quite simply perfect !!*

All of our guests are still buzzing...

- Piero & Lynn Grandinetti

Minimum spend £5 pre-Dinner or £12 when only Menu served

N.B. If the intention of the event is to have guests network, mix and mingle, we will be pleased to provide 'Clip ons' to plates to hold a wine glass while you stand and eat. Just ask.

CIRCULATING COLD CANAPES

Cherry Tomato filled with Blue Cheese & Crushed Walnut

Sun-dried Tomato & Stilton Tartlets (v)

£1.65
EACH

Smoked Trout Pate en Croute with a Caper & Parsley Salsa

£1.30
EACH

Selection of Crudites with a Lemon Houmous

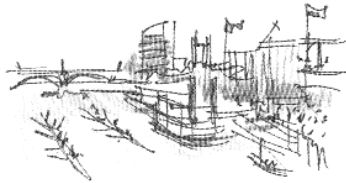
Minted Mozzarella & Roasted Pepper Kebabs (v)

Roast Pepper and Cream Cheese Basket (v)

Grilled Tortilla with Tomato & Avocado Guacamole

Leek & Roquefort Filo Nests (v)

Duck Parfait with Caramelised Orange Glaze

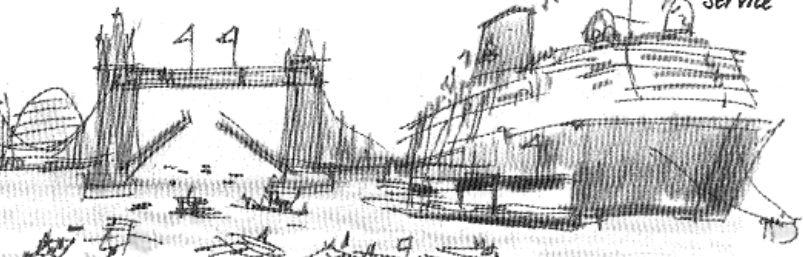


*Oxford v Cambridge Boat Race
& our Putney pier*

*Our pier at Butlers Wharf
- centre of our tideway
operations*



Drawings by Peter Kew



*Cruise Ships
ship to shore
service*

The Great River Race

£2.20
EACH

Shredded Smoked Salmon & Vodka on Toast

Chilli Crab & Prawn Filo Cases

Home Smoked Chicken with Coriander & Sweetcorn Blinis

Sweet Melon & Parma Ham Roses

Spiced Prawn Barquettes with Lime Drizzle

Mini Sandwich Selection of Smoked Salmon,
Egg & Cress, Chicken & Pesto

Fresh Salmon & Dill Cups

Smoked Haddock, Cucumber & Lemon Tartare on a Crostini

Cajan Spiced Chicken with an Avocado Puree & Lemon Salsa

Home Smoked Chicken with Mushroom Confit served on a Crostini

Smoked Salmon & Basil Roulade on Wholemeal Croutes

£1.90
EACH

Smoked Salmon Rose topped with Lemon Mayonnaise

Mini Chorizo & Mozzarella Feuilette

Fresh Scotch Salmon
with Basil Puree & Avruga Caviar in Cucumber Cups

Carpaccio of Fillet of Beef served
on thinly sliced French Bread topped with Salsa Verde

Grilled Seared Tuna on a Crostini with a Coriander & Caper Mayonnaise

Smoked Duck Breast topped with a Tangy Raspberry & Basil Compote

Tiger Prawns marinated with Lemongrass with Soy Dip

Salpicon of Lobster & Sun-Dried Tomato with Saffron Mayonnaise

Lemon & Dill Butter Fried Crevettes with Caviar

Confit of Guinea Fowl, Creme Fraiche & Black Truffle

Mexican style skewered King Prawns with a Mojo Salsa

Aberdeen Angus Beef Fillet
with Rocket served on thinly sliced Crostini

*I just wanted to say a big thank you
for organizing the party for my mum's 60th.*

*It was a great surprise for her
and everyone had managed (somehow) to keep it a secret!*

All the guests had a great time,

and especially enjoyed the opening of Tower Bridge.

The boat looked great, food and music also really good.

- Juliet Hicks

(v) denotes Vegetarian

Minimum spend £5 pre-Dinner or £12 when only Menu served

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