

CANAPÉS :: WINTER MINIMUM 20 PERSONS

MEAT

Seared Beef with Brandied Horseradish Cream on Rosemary Biscuits
 Mini Hickory Smoked BBQ Beef, Lamb and Chicken Burgers
 Tiny Beef and Guinness Pies
 Baked Rosemary Lamb with Red Currant and Mint on Brioche
 Chipotle Chicken Quesadillas with Smoky Salsa and Avocado
 Tiny Roast Chicken and Chorizo Pot Pies
 Seared Duck Crostini with Balsamic Glazed Fig
 Rosemary and Honey Glazed Sausages with Bourbon Mustard Dip
 Bratwurst Bites with Beer and Honey Mustard

SEAFOOD

Panko Crusted Salmon with Chipotle Aioli
 Sugar and Citrus Cured Salmon with Dill and Crème Fraîche on Cucumber
 Stuffed Mushrooms with Parmesan, Crab and Prawn
 Crab Cake with Pink Grapefruit, Avocado, Pear, and Rocket
 Smoked Trout, Sliced Green Apple and Horseradish Cream
 Grilled Shrimp on Mini Skewers with Mango Tomatillo Salsa

VEGETARIAN

Pumpkin, Feta and Coriander Quesadillas
 Wild Mushroom Tartlet with Thyme and Gruyere
 Roast Autumn Vegetables on Skewers with Balsamic Garlic Glaze
 Endive Spear with Pear, Roquefort and Caramelized Walnuts
 Rustic British and French Cheese Platter w Pears, Figs, Grapes and Oat Biscuits
 White Bean and Sage Soup Sips*

**shot glasses available for hire*

SWEET

White Chocolate Cheesecake Bites with Red Currants
 Dark Chocolate Espresso Brownie Bites
 Winter Leaf-Shaped Sugar Cookies
 Rustic Pear and Plum Crostatas
 Bourbon Dark Chocolate Pecan Truffles
 Mini Dark Chocolate Cupcakes topped with Peppermint Chocolate Leaves

Pricing Starts at £1 per canapé. 24 Hours notice required.

Delivery available between 7am-7pm, Delivery Fees dependent upon delivery location and time.

White paper serviettes provided free with order.

Kensington Catering Presentations:

- BASIC: non returnable packaging of cardboards, foil, paper and plastic
- PREMIUM: returnable wooden, ceramic and porcelain trays and platters with a 10% total order surcharge.

Servers and Bar Tenders available @ £12 p hour, Chef Manager @ £20 p hour. Equipment Hire and Bar Services also available

Please contact us for a bespoke quote.

HOT FORK BUFFET

WINTER 2010

DESIGN YOUR OWN HOT FORK BUFFET

MINIMUM 15 PERSONS

SELECT 1 Entrée £12.00 pp (Organic Meat +£2.50 pp)

SELECT 2 Entrees £16.00pp (Organic Meat +£4.00 pp)

SELECT 1 Entree:

- Pepper Crusted Roast Beef with Horseradish
- Beef and Guinness Pie
- Hickory Smoked BBQ Beef or Lamb Burgers with Grilled Onions and Blue Cheese
- Garlic and Rosemary Roast Leg of Lamb with Red Wine Gravy
- Rosemary Roast Chicken with Lemon Aioli
- Buttermilk Fried Chicken with Gravy
- Lime Marinated Grilled Chicken with Onions and Peppers
- Chicken Pot Pie with Carrots, Peas and Celery
- Honey and Rosemary Glazed Sausages with Gravy
- Bourbon and Maple Glazed Ham
- Grilled Salmon Fillet with Lemon Dill Aioli
- Roast Vegetable Enchiladas with Tomatillo Salsa Verde (v, dairy)
- Butternut Squash Lasagne (v, dairy)

SELECT 2 Sides:

- Green Beans with Lemon Zest
- Roast Autumn Vegetables
- Creamed Spinach
- Rosemary Roast New Potatoes
- Steamed Seasonal Vegetables
- Creamy Mashed Potatoes
- Butternut Squash Puree
- Macaroni and Cheese
- Chipotle Glazed Sweet Potatoes
- Wild Rice with Mushrooms and Vegetables

SELECT 1 Salad:

- Cobb Salad with Baby Spinach, Bacon, Avocado and Goats Cheese (+£2 pp)
- Rocket Salad with Parmesan and Cherry Tomatoes
- Smoked Salmon with Watercress, Red Onion, Cream Cheese and Lemon Vinaigrette (+£2 pp)
- Fresh Mozzarella, Tomato and Basil
- Pasta Salad with Feta, Cherry Tomatoes and Asparagus
- Classic Caesar Salad with Croutons and Parmesan Dressing
- Seasonal Greens with Balsamic Vinaigrette
- Fruit Salad with Seasonal Berries

*Catering can be delivered on either disposable or ceramic dishes for additional charge.
Please inquire regarding substitutions or catering for lesser quantities*

Call us: 020 7193 4882 or Email: info@KensingtonCatering.com
www.KensingtonCatering.com

NIBBLES & SWEETS

SAVOURY NIBBLES

SERVES 10-12 PERSONS £30.00

Mature Cheddar and Cracked Pepper Sablees
Roast Nuts with Rosemary, Cayenne and Brown Sugar
Black Olive and Parmesan Cheese Straws

HOUSE FRIED CORN TORTILLA CHIPS
WITH CHIPOTLE TOMATO SALSA,
TOMATILLO SALSA
AND FRESH GUACAMOLE
SERVES 10-12 PERSONS £42.00

ARTISAN CHEESE AND FRUIT PLATTER
SERVES 12 PERSONS £49.00
Seasonal Fruits with Brie, Mature Cheddar,
Blue Stilton and Goats Cheese. Served with
Sliced Baguette and Savoury Biscuits

MARKET VEGETABLE CRUDITÉS AND DIPS
SMALL SERVES 12-15 £28.00
MEDIUM SERVES 16-20 £36.00

BREAD BASKET
SERVES 12 PERSONS £15.00
Selection of Sourdough, French baguette and Focaccia

WHITE CHOCOLATE CHEESECAKE
SERVES 10-12 PERSONS £36.00

BOURBON PECAN PIE
WITH WHIPPED CREAM
SERVES 10-12 PERSONS £36.00

OLD FASHIONED APPLE PIE
SERVES 10-12 PERSONS £32.00

CHOCOLATE TART
WITH BRANDIED CREAM
SERVES 10-12 PERSONS £36.00

SPICED CARROT WALNUT CAKE
WITH CREAM CHEESE
SERVES 10-12 PERSONS £32.00

COOKIE AND BROWNIE TRAY
SERVES 12 PERSONS £30.00
Assortment of freshly baked cookies and
chocolate walnut brownies.

CUPCAKE TRAY
SERVES 12 PERSONS £36.00
Assortment of freshly baked vanilla,
chocolate espresso, carrot walnut, and
lemon topped with thick frosting.

*Custom Pies, Tarts and Cakes
are available with 48 hour notice*

ORDERING GUIDELINES

To Place an ORDER, please email info@KensingtonCatering.com or call 0207 193 4882

We are open Monday through Friday from 6.30am – 3pm.

Weekday evenings, Saturday and Sunday by appointment only.

2 Business Days (48 Hours) Notice is recommended for all orders.
All orders placed less than 24 hours are subject to a 10% surcharge.

Same day orders available on a limited basis.

Call for seasonal specialties and consultations.

Menu and prices are subject to change.

Prices do not include VAT.

Minimum orders apply for delivery. Delivery charges may apply.

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- Paper goods supplied at an additional charge

CATERING CANCELLATION POLICY

Due to the time involved in the preparation of catering orders, we ask that you give us 24 hours notice (1x business day) if you need to cancel the order.

If you cancel the same day there will be a minimum 25% cancellation fee (depending on the time and volume of your order). If you have any questions, please call 0207 193 4882.

Thank you for choosing Kensington Catering!