

CLERKENWELL GREEN

EVENT CATERING

Complete Buffet Menu Suggestions

Menu 1

Pan fried lemon and thyme chicken breast with leek fricassee and crisp, fried leeks

Salt cod and parsnip cakes with chive mayonnaise and a crisp frisse salad

Salad of bar-marked fennel, roasted red onion and oven-dried plum tomatoes with basil oil, balsamic dressing and parmesan crumbs

Garlic oil roasted baby potatoes with confit garlic

Basket of mixed breads, olive oil and balsamic vinegar

Lemon tart with raspberry coulis

Menu 2

Chicken satay with Asian greens and a lime glaze

Bar-marked fish skewers with oven-dried tomatoes and roasted garlic mayonnaise

Thai rice salad

Mixed leaf salad with a shallot dressing

Basket of mixed breads, olive oil and balsamic vinegar

Exotic fruit platter

Menu 3

Salmon en-croûte with buttered spinach, nutmeg and tomato salad with dill emulsion

Carrot and cashew nut roast, orange glaze and vegetable veloute and parsnip purée

Sauté of roasted seasonal roots with sea kale on a bed of rice

Mixed leaf salad with balsamic dressing

Basket of mixed breads, olive oil and balsamic vinegar

Chocolate fondant with sweetened citrus pouring cream

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Menu 4

Rosemary and garlic marinated griddled chicken breast, rocket and parmesan salad, sweet lemon and shallot dressing

Maryland style crab cakes, lime and cilantro crème fraîche, pickled red onion and red pepper salsa

Butternut torte with watercress salad and parmesan shavings

Mixed leaf salad and balsamic dressing

Basket of mixed breads, olive oil and balsamic vinegar

Individual caramelised apple tart with calvados cream

Menu 5

Grilled chicken Caesar salad with parmesan crumb and oversized garlic croûtes

Fennel crusted salmon fillet with orange and grapefruit couscous

Confit tomato petals with basil couscous and candied lemon zest

Braised sweet lemon endives with golden sultanas

Basket of mixed breads, olive oil and balsamic vinegar

Chocolate brownies with fresh seasonal berries

Menu 6

Chicken escalope with herbed breadcrumb and red onion dressed grilled baby new potatoes with lime crème fraîche

Noodle salad of Asian greens and prawns with soy glaze, fried rice noodles and chilli salt

Pea and mint risotto balls with pea and truffle purée dip

Radicchio and chive salad with sweet mustard and honey dressing

Basket of mixed breads, olive oil and balsamic vinegar

Grilled berry poached pineapple skewers with sweet vanilla mascarpone

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Menu 7

Smoked chicken with pancetta wafer, avocado, red chard and garlic croûtes combined with a walnut dressing

Spiced herb crusted salmon pavé on soy soused kale slaw with broad bean and lemon dressing

Pasta salad with grilled Mediterranean vegetables and chunky salsa verde

Mixed leaves with sweet lemon dressing

Selection of breads and sticks with cold unsalted butter

Citrus tart brulée with fresh raspberries