KIT & Kaboodle

catering

**CANAPÉS**

**MEAT**

Mediterranean marinated Chicken sticks

w/ cucumber & Mint ( H )

Teriyaki beef Sticks

w/ sticky soy ( H )

sriracha Chilli Chicken sticks

w/ sweet chilli & coriander ( H )

chicken satay sticks

w/ peanut sauce ( H )

Parma Ham wrap

w/ asparagus Rocket & white Truffle Oil ( C )

mini Yorkshire pudding

roast Beef Horseradish ( H )

mini cottage pies

w/ Worcester ketchup ( H )

filet mignon

w/béarnaise ( H )

piquillo pepper Cheese & chorizo empanadas

( H )

lamb koftas

smoky red pepper ( H )

**FISH**

Smoked trout Rôsti

w/ crème fresh ( C )

smoked salmon croutés

w/ dill mustard cream ( C )

thai fish cakes

w/ sweet chilli ( H )

bloody mary prawn cocktail

on baby gem leaf ( C )

battered prawns

w/ tartare sauce ( H )

soy & ginger glazed salmon

on baby gem lettuce w/cucumber relish ( H )

spicy prawn filo cups

w/ avocado salsa ( C )

seared tuna on wonton crisp

w/ Spring Onion & Wasabi Mayo ( C )

lime & coriander Crayfish cocktail

on tortilla crisp

w/ avocado & Mustard Cress ( C )

**VEGETARIAN**

Spicy sweetcorn puffs

w/ chilli cucumber relish ( H )

mini red onion tarte tatin ( H )

bocconcini cherry tomato & olive stick

w/ pesto ( C )

arrancini Milanese

w/ smoked red pepper houmos ( H )

mini pizzette

w/ capers basil & black olive ( H )

red pepper cheese & black bean empanada ( H )

asparagus frittata

parmesan shavings ( H )

edamame sweet corn & avocado

on taco crisp

greek feta & tomato salad

on flat bread crisp