



The Cheshire Dining Experience

Corporate Catering Event Sample

Session 1 (09:00-10:30)

Breakfast Canapés:

Breaded egg yolk with tomato wafer
Asparagus spear with paprika puff pastry & hollandaise
Crushed avocado, chipotle salsa on wholegrain croute
Peach with Parma ham & basil

Homemade Pastries:

Croissants with butter & preserves
Pain Au Chocolate
Raspberry & blueberry tartlets

Breakfast Toasties:

Maple bacon
Vegetarian sausage
Both on homemade bread with homemade ketchup or brown sauce

Mixed fruit Cups

Fruit salad with yoghurt & homemade granola

Session 2 (12:30-14:30)

Beef Carpaccio with a horseradish soured cream & nasturtium

Smoked salmon with a dill & lemon crème fraiche with caviar

Chargrilled summer veg with a tomato chutney, crumbled feta cheese
on a polenta disk

Jerk chicken with mango salsa & garlic chive

Roquefort, fig & fresh apple in an oatcake basket

Soft nectarine with Parma ham & fresh basil

Cucumber & mint sorbet refresher to follow at the end

Session 3 (17:30-19:30)

Beef Carpaccio with a horseradish soured cream, nasturtium

Smoked salmon with a dill & lemon crème fraiche with caviar

Chargrilled summer veg with a tomato chutney, crumbled feta cheese
on a polenta disk

Jerk chicken with mango salsa & garlic chive

Roquefort, fig & fresh apple in an oatcake basket

Soft nectarine with Parma ham & fresh basil

freshly ground coffee

Selections of teas

Artisan chocolates

Homemade biscuits

Non-alcoholic cocktails:

Rhubarb & pomegranate refresher
Lemon & mint bramble
Freshly squeezed juices