



Sara Event Catering

Menu

Canapes:

Smoked Salmon & Beetroot Blinis

Prawn/Smoked Salmon mini vol-au-vents

Mini Spicy Sausage Rolls

Figs with mild Blue Cheese and Parma Ham

Mains:

Broccoli, Cherry Tomato and Roquefort Cheese Quiche

Salmon and Leek Quiche

Cold Rare Roast Beef

Mustard and Honey-glazed Ham

Salads:

Tomato, Mozzarella & Basil

Warmed New Potatoes

Orzo Pasta with cherry tomatoes, olives & feta cheese in an olive oil, lemon & garlic dressing

Fiery Red Rice with grated carrot & spring onions in a lime, honey & chilli dressing

Couscous with tomato, cucumber, coriander & toasted pine nuts

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Assortment of mini rolls and butter

Desserts:

Tarte au Citron

Chocolate and Orange Mousse

Fresh Fruit Salad with Cream