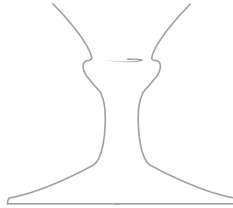




TOUCHAYS  
EVENT CATERERS







## Corporate Prices

### BREAKS

Juices	£3.50 per jug
Homemade Flavoured Water	£5.00 per kilner jar
Still Water	£2.00 per bottle
Fizzy Water	£2.00per bottle
Tea and Coffee	£2.25pp
Tea Coffee and Biscuits	£2.50pp
Tea Coffee and Cake	£2.95pp

### MORNING BREAKS

Pastries and Croissants	£1.95pp
Fruit Platter	£1.50pp
Bacon Baps	£3.25pp
Sausage Baps	£3.25pp
Egg Baps	£3.25pp
Granola Pots	£2.95pp
Fruit Basket Selection	£1.25pp



## Simple Sandwich Lunch £8.50pp

DELICIOUS MINI APPETISERS FOR YOUR GUESTS TO ENJOY WITH THEIR RECEPTION DRINKS

*Choose 4 Types of Sandwich Fillings*

- Egg and Cress on White Bread (V)
- Cheddar Cheese and Red Onion Chutney on Brown Bread (V)
- Cucumber and a Mint Cream Cheese on White Bread (V)
- Prawn Cocktail on White Bread (F)
- Tuna and Sweetcorn on Brown Bread (F)
- Salmon Pate and Cucumber (F)
- Honey Roasted Ham and Mustard on Brown Bread (M)
- Coronation Chicken on White Bread (M)
- Roast Beef and Horseradish on Brown Bread (M)

Accompanied with Crisps, a Piece of Fruit and Bottled Water

## Luxury Sandwich Lunch £11.50pp

- Choose 4 Types of Sandwich Fillings
- Ploughman's -Cheese, Pickle, Apple and Lettuce in a Ciabatta (V)
- Falafel Wrap with Spinach, Lemon Yogurt and Tomato Salsa (V)
- Grilled Vegetables, Haloumi and Basil in Sourdough (V)
- Fish Finger and Tartare Sauce on Ciabatta Bread (F)
- Smoked Salmon and Dill Pesto on Rye Bread (F)
- Crab and Watercress Roll (F)
- Salami, Red Pepper Hummus and Rocket in Sourdough (M)
- Chicken and Avocado on White Bloomer Bread (M)
- Pulled Pork Pitta with Coleslaw (M)

Accompanied with Crisps a Fruit Platter and a Selection of Macaroons, Eclairs, Chocolate Tarts and Bottled Water



## Fork Buffet Lunch £18.50pp

Superfood Salad

Honey Mustard Potato Salad

Roasted Vegetable Bulgar Salad

Cajun Chicken Breast Mint Yoghurt Dressing

Herb Crusted Roasted Salmon with Cucumber Pickles

Rare Roast Beef and Horseradish Cream

Chargrilled Vegetables with Haloumi and Balsamic Syrup

### SELECTION OF MINI DESSERTS

Morello Cherry Cheesecake with Fruit Coulis

Raspberry Chocolate Brownies and Clotted cream

Fresh Fruit Pots



## Bowl Food

1 OPTION FROM £11.00PP

2 OPTIONS FROM £16.50PP

3 OPTIONS FROM £22.00PP

*Choose from the following options*

### MEAT

Chilli Con Carne

Kentish Sausage and Mash

Thai Green Chicken, Coriander Rice

Braised Beef in Kentish Ale and Creamy Mash

Moroccan Style Lamb with Couscous

Chicken Korma with Basmati Rice

Peri Peri Chicken and Vegetable Cous Cous

Asian Style Beef and Raw Vegetable Salad

Chicken Caesar Salad

### FISH

Thai Prawn Curry with Jasmine Rice

Tuna Niscoise Salad

Fish Fingers with Pea Puree

### VEGETARIAN

Mushroom Stroganoff with Wild Rice

Vegetable Tikka Masala with Nan Bread

Stir Fry Vegetables with Noodles

Mac and Cheese

Penne Pasta Arrabiata

Goats Cheese and Portobello Mushroom Spinach Salad

Tomato, Basil and Mozzarella Pasta Salad



## Corporate Evening Sample Menu £33.00pp

*We would recommend an Amuse Bouche Followed by a  
Main Course and a Dessert Duo*

Mini Soup Shot of your Choice

Crab and Prawn Salad Pot

Greek Style salad Pot

### MAIN COURSE

Slow Cooked Beef Medallion on Root Vegetables served with a Rich Jus, Fondant Potatoes and Green Beans

Bacon Wrapped Chicken served on Fine Ratatouille, Celeriac Puree and Baby Carrots

Roasted Vegetable Stack served with Chargrilled Haloumi and Basil Oil

### DUO OF DESSERTS

Chocolate

Mini Caramel Choux Bun

White Chocolate and Vanilla Cheesecake

Trio Chocolate Delice

Served with a Salted Caramel Sauce

### FRUITY

Mini Lemon and Berry Tart

Morello Cherry Cheesecake

Raspberry Sorbet

With a Berry Coulis



## Fork Buffet £24.50pp

Bread Basket with Flavoured Butters

Choose 1 Hot dish from the following

Coq au Vin, Lasagne

Sweet and Sour Pork or Beef Bourignonn

### CHOOSE 2 DISHES FROM THE FOLLOWING

Honey Roast Ham and Piccalilli

Poached Side of Scottish Salmon and Lime Mayo

Cheeseboard Selection with Crackers, Breads, Pickles, Chutneys, Grapes and Celery Sticks

Rare Roast Beef and Horseradish sauce

Peri Peri Style Chicken Pieces

Charcuterie Board Selection of Cured Meats, Pickles and Chutneys

### CHOOSE 3 DISHES FROM THE FOLLOWING

Creamy Potato and Gherkin Salad, Crunchy Red Cabbage Coleslaw

Roasted vegetable Cous Cous, Tomato, Spinach and Mozzarella Salad

### SOMETHING SWEET

Naughty Chocolate Brownies and Toffee sauce

Rich Berry Cheesecake and Strawberry Sauce

Fresh Fruit Pots





## Finger Food from £16.50pp

*Choose 8 Options*

Mini Soup Shot of your Choice

Crab and Prawn Salad Pot

Greek Style salad Pot

### MINI HOT DOGS

Mini Cheese Burgers

Leek and Bacon Tart & Red Onion and Cheddar Tart (both of these)

Oriental Dipping Pastry Selection

Honey and Sesame Chicken on Sticks

Shortcrust Sausage Rolls

Mini Brownies, Mini Eclairs & Mini Fruit Tarts (all of these)

Filled Mini Bagels Smoked Salmon and Caper, Brie and Fig & Ham

and Mustard (all of these) Vegetable Crudities and Dips

Puff Pastry Cheese Twists

Meats and Cheese Charcuterie Board with Celery, Grapes and Apples

Breads and Crackers

Seasonal Cut Fruit Platter

Pasta Salad

Delicious Pork Pie

Butternut Squash Espresso Soup Shots



## Canapes

Delicious Mini Appetisers for your Guests to enjoy with their Reception Drinks

“Queen of Cheeses” and Rich Cranberry Jelly Tarts (V)

Parmesan and Chive Crunchy Cheese Straws (V)

Fresh Greek Salad Spoon with Creamy Feta (V)

Shot of ‘Warm You Up Inside’ Soup of your Choice (V)

Fresh Pear and Blue Cheese Mousseline on Light Crouton Base (V)

Lightly Spiced Falafel Patties with Refreshing Coriander and Mint Yoghurt (V)

Herby Ratatouille Stuffed Inside Thyme Roasted Mushrooms (V)

Garlic Brushed Crostini Topped with Juicy Tomatoes, Crunchy Red Onion and Fresh Basil (V)

Mini Jackets Filled with Melted Goats Cheese and Sprinkled with Chives (V)

A Spoonful of Diced Squid and Prawns Coated in a Sticky Sweet Chilli Sauce

Zesty lemon Seared Scallop with zesty lemon and Black Pepper Served in a Mini Pot

Seared Tuna and Pickled Cucumber Topped with Wasabi Cream

Thai Spiced Fish Cakes with a Lime Infused Sauce for Dipping

Creamy Smoked Salmon Pate on a Crunchy Croute and Lumpfish Caviar

Flaked Piece of Smoked Haddock in a Pastry Case with a Creamy Bacon Sauce

Crostini of Button Mushroom and Crispy Pancetta Topped with a

Fine Slice of Pickled Radish

Sage Flavoured Sausage Meat with a Goopy Melted Mozzarella Middle Golden Ball

Refreshing Watermelon Cube Wrapped in Italian Cured Ham

Succulent ‘Pigs in Blankets’ Lollies

Griddled Frankfurter Topped with Fried Juicy Onions with a

Drizzle of Sweet Mustard

Jamaican Style Juicy Jerk Chicken with a Fresh Mango Salsa

Skewered Sticky Asian Chicken Balls Rolled in Toasted Sesame Seeds

Cajun Spiced Chicken Fajita Wrap with Crispy Lettuce and Spicy Sauce

Shredded Hoisin Duck Garnished with Diced Cucumber and Fresh Spring Onion

Rare Roast Beef with Horseradish Cream in a Crispy Mini Yorkshire Pudding

Mouth Watering Fresh and Juicy Berry Tartlet

Dreamy White Chocolate Dipped Strawberries

Lip Smacking Caramel Éclairs Coated in Creamy Milk Chocolate

Very Chocolatey Brownie Squares



## Classic Menu

*Please choose One Starter, One Main Course  
and One Dessert for your Guests to enjoy  
Then choose your Vegetarian / Dietary Menu One Starter,  
One Main Course and One Dessert (V,D)*

### TO BEGIN

Lightly Grilled Asparagus, Crispy Shallots and a Lemon Vinaigrette (V,D)

Sweet Potato Soup with Creamy Coconut Milk (V,D)

Stack of Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto Drizzled with Balsamic Glazed (V)

Honey and Thyme French Baked Camembert with Toasted Ciabatta (V)

Garlic Brushed Crostini with Juicy Vine Tomatoes, Red Onion and Torn Basil Leaves (V)

Antipasti Sharing Boards choose from

Meats and Cheese

Marinated Vegetables and Dips

Smoked and Fresh Fish

Trio of Salmon Rosette Smoked Salmon, Cajun Roasted Salmon and Gin Cured Salmon with Pickled Veg and Toasts

Oak Smoked Salmon Terrine, Tarragon Mayo with Fresh Pea Shoots

Pan Seared Scallops, Pea Puree, Crispy Pancetta and a Drizzle of Lemon Dressing

Fresh White Crab, Atlantic Prawns on a Bed of Rocket and Watercress Topped with and Mango and Lime Salsa

Flaked Smoked Haddock Tart and Honey Roasted Ham Tart with Celeriac and Apple Slaw

Antipasto Plate: Cured Meats, Cheddar and Mozzarella Cheese, Marinated Pickles, Red Onion Chutney  
and Houmous and Marinated Peppers

Brandy Infused Chicken Liver Parfait Pot with Delicious Onion Chutney and Toasted Brioche

Garlic and Sage Poached Chicken Laid on a Bed of Traditional Caesar Salad

Carpaccio of Beef Dressed with Crunchy Radish, Crispy Capers, Olive Tapenade and Fresh Rocket

Wild Mushroom and Asparagus Risotto with Shaved Parmesan



## Classic Menu continued

### FOR YOUR MAIN COURSE

Mediterranean Stack of Vegetables Drizzled with a Chilli Oil

Spiced Chickpea Patties with Lemon Yoghurt and Tomato Salsa

Layered Sliced Roasted Vegetables and Herby Tomato Sauce

Herb Crushed Scottish Salmon with Lemon Garlic Creamy Mushroom Sauce

Asian Marinated Seared Pink Tuna on a Bed of Bok Choy Top with a Soya Zesty Dressing

A Papillote of Sea and River Fish Infused with Dill, Lemon and Capers served with Roasted Vine Tomatoes

Roasted Honey Chicken Wrapped in Bacon with a Garlic Thyme Jus

Chicken Wrapped in Pancetta Stuffed with Sausage and Sage Stuffing served with Cream of Mushroom Sauce

Seared Duck Breast with Spinach Puree and Sticky Red Wine and Plum Sauce

Roast Rare Beef with a Yorkshire Pudding and a Rich Beef Jus

Slow Cooked Pie (Filling of your Choice) with a Light Pasty Puff Lid

8 Hours Cooked Belly of Pork with Crunchy Crackling and Apple Cider Sauce

Fillet of Lamb Marinated in Mint and Garlic Accompanied by Sweet Onion Puree and Redcurrant Jus

Medallion of Beef with Parsnip Puree and Thyme Roasted Root Veg and Red Wine Jus

Roasted Rare Beef Rump Carved at the Table alongside really huge Crispy Chunky Chips and  
Slow Roasted Garlic Tomato and a Watercress Salad

## Classic Menu

*Please choose 1 of the Following to Accompany your Dishes*

Sweet Potato Puree, Creamed Potatoes, Dauphinoise Potatoes, Crushed Potatoes, Roast Potatoes, New Potatoes,

Pea Risotto, Vegetable Rice or Garlic Linguine

Please choose 1 of the Following Vegetables

Green Beans, Carrots, Peas, Wilted Spinach, Stem Broccoli, Vegetable Bowl



## Classic Menu continued

### SOMETHING SWEET

Lightly Sugar Dusted Berry Mess with Fresh Torn Mint

Chargrilled Pineapple Ring Filled with Strawberry and Mango Salsa

Chocolate Brownie Smothered in Rich Caramel Sauce with a Scoop of Vanilla Ice Cream

Warm Pot of Braeburn Apple, Pear and Ginger Crumble with Layers of Creamy Custard

Naughty but Nice Honeycomb, Caramel Cheesecake Drizzled in Salted Caramel Sauce

Crunchy Meringues filled with Seasonal Berries with Whipped Chantilly Cream and Freshly Made Coulis

Caramelised Apple Tart served with a Cinnamon Custard or Clotted Cream

Rich Dark Chocolate Delice, Honeycomb Crumb and Raspberry Sorbet

Creamy Vanilla Cheesecake topped with a Spoon of Morello Cherries complimented by Clotted Cream

Cheese Plate for one with Chutneys and Crackers

Light Raspberry Mousse Cake with a Chocolate Shard and Swirl of Chocolate Sauce

*If it's too hard to choose then why not try one of our  
Famous Dessert Trios Supp £1.00pp*

Chocolate Trio

Marble Chocolate Cheesecake

Salted Caramel Choux Bun

Brownie Square and Chocolate Ice Cream

Fruity Trio Supp £1.00pp

Strawberries Cream Éclair

Key Lime Pie

Glazed Fruit Tart

*Or you can choose your favourite desserts and  
we can try and make these for you!*

Tea and Coffee Table unlimited for one hour after your meal

### EVENING BUFFET GRAZING TABLE

Selection of Cheeses, Breads and Crackers Served with Pickles, Chutneys, Grapes and Celery Sticks









# Touchays Event Caterer

For the love of food glorious food! Clare and team Touchays are dedicated in delivering Dream Menus for all their clients.

Ensuring each client receives excellent customer service, attention to detail and amazing food. It has been our dream, our passion and dedication in all that we do to create a memorable and exceptional wedding dining experience for each couple and all their guests.

**Clare Smith 07885 806066**

w. [touchays.com](http://touchays.com) e. [events@touchays.com](mailto:events@touchays.com)

[Facebook@touchays](#) [Instagram@touchaysofficial](#) [Pinterest@touchays](#)

