



Bennett & Friends

· · · CATERING & EVENTS · · ·

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Finger Buffet Menus

Our finger buffet menus can be delivered throughout Kent from our kitchens in the Elham Valley, on disposable platters or china**, either delivery only or with service staff.

Minimum orders apply.

Sample Sandwich Menu

Free-range egg mayonnaise with water cress & cracked black pepper; mature cheddar with red onion chutney; Somerset brie with sundried tomatoes; homemade humus with roast red peppers; smoked salmon with cream cheese, cucumber & black pepper; line caught tuna mayonnaise with cucumber & black pepper; thick cut roast ham with wholegrain mustard; roast beef & horseradish; Coronation chicken

Finger Buffet Menu 1

Selection of sandwiches on granary, white, wholemeal & baguettes

Chunky vegetable crudités with a selection of dips

Roast vegetable tarts

Bite size chunks of Gibson's sausages with honey & wholegrain mustard dip

Kettle chips

Fresh fruit platters

£6.50pp*

Finger Buffet Menu 2

Selection of sandwiches on granary, white, wholemeal & baguettes

Chunky vegetable crudités with a selection of dips

Roast vegetable tarts

Sage & apple sausage rolls

Kettle chips

Platters of homemade cakes & fresh fruit

£7.50pp*

Finger Buffet Menu 3

Selection of sandwiches on granary, wholemeal & baguettes

Chunky vegetable crudités with a selection of dips

Roast vegetable tarts

Sage & apple sausage rolls

Selection of local cheeses with balsamic onions, preserved vegetables, chutneys & oat cakes

Platters of homemade cakes & fresh fruit

£8.50pp*

Boards

Charcuterie boards – selection of fine cured and dried meats served with olives, preserved vegetables

Fish platter – smoked salmon, smoked mackerel, king prawns, smoked trout dill & horseradish pate

Cheeseboard – selection local cheeses with balsamic onions, preserved vegetables, chutneys

Basket of freshly baked breads

£9.50pp*

Homemade savoury bites

Mini Sausage Rolls; mini roast vegetable rolls; mini ham & tomato quiche; mini goats' cheese tarts; beetroot & feta samosas; chicken & coriander samosas; duck spring rolls; veggie spring rolls

Add mixed platters to any menu, from £3.50pp*

*Based on a minimum of 30 guests delivered anywhere within the Canterbury, Dover, Folkestone or Ashford areas and surrounding villages. For bookings outside this area or fewer guests please contact us for a bespoke quote.

**China serving platters and plates incur an additional charge of £2.00pp

Serviced Event Menus

The menus below are suitable for serviced events. For a bespoke, fully inclusive quote covering food, equipment and staffing or to discuss any aspect of your event, including alternative menu options, please contact us.

Canapes

Vegetarian

Oxford blue & pear on sour dough crispbread
Parmesan shortbread with roast tomato basil & Mascarpone
Griddled aubergine in a mint and parsley dressing on a garlic bruschetta (ve)
Pea & broad bean purée on parmesan shortbread
Scotched quails' eggs
Classic Bruschetta - tomato, basil & olive oil (ve)
Black olive tapenade on bruschetta (v)
Mini cheese and potato frittatas
Herb artichoke and parmesan filo rolls
Caramelised red onion and Capricorn Somerset goats' cheese tart
Mini jacket potatoes topped with sour cream and chives
Sautéed wild mushrooms with thyme, wood sorrel & wild chevril
Roasted root vegetable rolls

Meat

Beef carpaccio with parmesan and rocket
Asparagus tips wrapped in Parma ham
Ginger & lime chicken skewers
Chicken tikka skewers
Crispy duck and cucumber with hoisin sauce in filo case
Shepherd pies with root vegetable mash
Sage & apple sausage rolls
Honey roast pork skewers
Mini chilli cheese beef burger in a sesame seed bun
Yorkshire puddings with British roast beef & horseradish
Slow roast pulled pork with apple & sage in a sesame seed bun

Fish

Salmon & pickled ginger with on cucumber
Smoked trout, horseradish & dill crostini
Hot roast salmon on sour dough crispbread
Tuna Carpaccio with capers & shallots on crostini
Scallop tartare in baby gem leaves
Classic prawn cocktail in baby gem leaves
Oysters served raw with shallot and red wine vinaigrette
Salmon & dill cake with crème fraiche tartare
Mini jacket potato with smoked trout

Sweet

Fruit tartlets
Rich dark chocolate brownies
Bakewell tarts
Victoria sponge cakes

Hot Buffet Lunches

Poached chicken breast in tarragon white wine sauce with pancetta & baby onions, served with roast new potatoes & seasonal greens

North African lamb with chilli, ginger, chickpeas & cous cous

Steak & ale pie topped with golden pastry, served with roast new potatoes & seasonal greens

Classic beef bourguignon with creamy mash & seasonal greens

Fish pie made with pollock, haddock, salmon & smoked mackerel, layered with potatoes & topped with herbs and breadcrumbs

Ricotta & spinach cannelloni

Sweet potato, spinach & chickpea curry with coconut braised rice

Cold Buffet Lunches

Smoked trout & crushed new potatoes in a chive mayonnaise

Whole dressed salmon

Chicken, pine nuts & rocket in coriander vinaigrette

Roasted squash & lemon feta cheese in herb cous cous

Thick sliced home honey roast ham

Roast sirloin of beef

Root vegetable wellington

Salads & sides

Herbs, greens & quinoa ~ caramelised leek & new potatoes ~ lemon feta & heirloom tomatoes ~ mini salt baked potatoes, sour cream & chives ~ crunchy slaw ~ raw mixed beetroot with balsamic dressing ~ Baked carrots with cumin & thyme

Seated Lunch & Dinner

Starters

Trio of glazed, smoked & poached salmon with pickled cucumber, shallot dressing, mixed leaves

Ham hock terrine with homemade piccalilli, mixed leaves & sour dough flat breads

Warm salad of British wild mushrooms

Main courses

Pan fried guinea fowl on fondant potato with garlic & rosemary jus & green beans

Pan fried duck breast, served on braised red cabbage with roast new potatoes & red current jus

Roast rack of Cotswolds lamb with ratatouille & dauphinoise potatoes

Oven baked sea bass served with new potatoes & red pepper essence

Slow cooked blade of beef in a Nicoise jus with fondant potatoes

Light tart of butternut squash & kale

Desert

Homemade dark chocolate tart with raspberries & fresh cream

Eton mess

Lemon tart, raspberry coulis & fresh fruit

To finish

Handmade chocolates, fresh fair-trade coffee

Bowls & Party Food

Finger food

Slow cooked pulled beef brisket & with coleslaw, mature cheese & mustard in Brioche buns

Slow roast pulled pork with homemade apple sauce & traditional coleslaw in floured buns

Roast vegetable & halloumi skewers

Thin & crispy homemade pizzas with a selection of toppings

Bowls

Moroccan spiced chicken on raisin and pine nut couscous with lime and mint crème fraiche

Peppered smoked mackerel on potato & chive salad topped with horseradish cream

Trio of poached, glazed & smoked salmon on dressed leaves with new potatoes & chives

Chicken with homemade aioli served with broccoli, baby spinach, peas & wild rice

Roast Mediterranean vegetables with penne pasta in a homemade basil and tomato pesto

Greek salad crunchy little gem, feta cheese, vine tomatoes, cucumber & black olives

Sweets

Individual summer fruit puddings

Homemade chocolate brownies with Chantilly cream

Fresh summer fruit salads

Sample wine list

Champagne & sparkling

A Fourtin Brut (France) The large percentage of Pinot used for the Brut Non Vintage blend (60% Pinot Meunier and 35% Pinot Noir) results in a succulent, red berry fruit-driven style of Champagne.

Prosecco Frizzante Ca` Morlin, from one of Italy's best producers of Prosecco

Nyetimber Classic Cuvee 2010, English sparkling wine, one to rival the very best in the world.

Whites

2016 Chardonnay Alpha Zeta (Italy) clean, fresh and fruit driven, with a medium-bodied feel and long finish.

2016 Picpoul de Pinet Baron de Badassiere (France) good balance of ripe fruit and zesty acidity.

2015 Pinot Grigio Ca di Alte (Italy) A juicy palate with fresh acidity and a citrus twist on the finish.

2014 Stopbanks Marlborough Sauvignon (New Zealand) A light-bodied, dry, crisp wine with good ripe fruit on the palate.

2014 Omrah Unoaked Chardonnay (W. Australia) A lovely rich smooth palate combining great purity with both fullness and finesse.

2015 Soave Pieropan (Italy) From the greatest grower in Soave. Rounded, ripe fruit is perfectly balanced by a fresh, clean acidity.

2015 Shaw & Smith Sauvignon (S. Australia) Arguably Australia's finest Sauvignon. Intense flavour with fresh, limey fruit, mouth-watering acidity and remarkable purity.

2015 Sancerre Domaine Sauterreau (France) Lovely pure floral aromas; refreshing acidity is balanced with fruit flavours of green apple and white grapefruit.

2014 Rully Blanc Domaine Moret (France) Characteristically Burgundian balance between acidity and richness, with a long finish.

2014 Kumeu River – (New Zealand) 'Village' Chardonnay, a complete, complex chardonnay with a smooth, savory, stone fruit-flavored style, with a good, pithy texture and drive from one of the world's (widely acknowledged) leading producers of quality white wines.

Rosé

Rose de Syrah Les Vignes de L'Eglise (France) Ripe, pure and spicy on nose. Quite full on the palate with good balance of fruit and acidity.

Sample wine list

Reds

2015 Corvina Alpha Zeta (Italy)

A youthful bright ruby wine with fresh, vibrant aromas of ripe cherries and red berries.

2015 Syrah Baron de Badassiere (France) Deep red in colour, with complex spicy aromas

2014 Monastrell Castano (Spain) Cherry-red with an intense aromas of ripe blueberries and raspberries.

2015 Chianti Buontalenti (Italy) Bright ruby red in colour with ripe fruit; well-structured, with rounded, supple tannings, prominent blackberry and cherry fruit flavours and a long, spicy finish.

2013 Valpolicella Allegrini (Italy) Ruby red in colour, with purplish-blue highlights. This is the finest Valpolicella available.

2013 Omrah Pinot Noir (W.Australia) Supple and smooth with lashings of ripe fruit, finely polished tannins and balanced acidity. Good long finish

2013 Mitolo Jester Shiraz (S Australia) Deep, dark red with dark fruit flavours of blackberry, mint chocolate and anise.

2014 Fleurie Domaine de Gry-Sablon (France) This wine is full of expressive Gamay with red fruit aromas and a palate bursting with velvety tannins.

2009 Ch Larose Perganson Haut Medoc (France) A clear, intense colour and a bouquet of black berries with spicier notes coming to the fore; full with great structure and freshness, as well as polished, elegant tannins.

Other Drinks

Cotswold Gin & Fever Tree Tonics

Bottled Beers from Brotherhood Brewery ~ IPA, American Red, Session Pale Ale

Chegworth valley, award winning farm pressed Kentish juices; apple & pear, apple & elderflower, apple & strawberry, apple & raspberry, Cox & Bramley, Egremont Russet, apple & beetroot.

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