

Racheal Feasey Catering
Buffets & Canapés

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FINGER BUFFET OPTION 1

*A selection of traditional sandwiches on
multigrain and white bread:*

Egg mayonnaise and cress

Ham and tomato

Mature cheddar and onion

Chicken and bacon mayonnaise

Homemade sausage rolls

Individual quiche selection

Selection of homemade sponges and slices to include:

Victoria sponge

Coffee and walnut

Lemon drizzle

Date and oat slice

Tea, coffee, sugar and milk

China, napkins and food table covering

Service/staff included

Price per person £

Both Buffets can be amended to a drop off only option
which will **exclude** tea, coffee, sugar and milk. China,
food table covering and service/staff not included.



FINGER BUFFET OPTION 2

*A selection of traditional sandwiches on
multigrain and white bread:*

Egg mayonnaise and cress

Ham and tomato

Mature cheddar and onion

Chicken and bacon mayonnaise

Poached salmon, cream cheese and watercress

Homemade sausage rolls

Individual quiche selection

Cheese scones

Selection of homemade sponges and slices to include:

Victoria sponge

Coffee and walnut

Lemon drizzle

Date and oat slice

Chocolate brownie

Fresh fruit platter

Tea, coffee, sugar and milk

China, napkins and food table covering

Service/staff included

Price per person £

Venue set up fee if required £25





AFTERNOON TEA

A choice of up to 6 finger sandwiches for the entire party from the list below:

Smoked salmon, lemon & cream cheese

Traditional egg mayo & cress

Farmhouse cheddar, celery, chive & apple

Cucumber, black pepper & dill cream cheese

Classic coronation chicken

Ham & dijon mustard

Brie & black grape

Fresh goats cheese, stokes chilli jam & spinach

Mature cheddar & red onion jam

Coronation chickpeas with homemade chilli hummus

Homemade sausage roll *x1 per guest*
(Locally sourced sausage meat)

or

Vegetarian spinach, red onion chutney & brie puff
x1 per guest



A choice of up to 4 sweet treats for the entire party:

Meringue with fresh cream

Individual lemon posset & raspberry

Chocolate brownie square

Cream horn, jam & fresh cream

Coffee & walnut bun

Individual Victoria sponge sandwich

Orange shortbread

Carrot, pumpkin & sunflower seed cupcake
with cream cheese frosting

Traditional plain sweet scone with
individual jam & clotted cream

Tea, milk, sugar

China, white paper napkin, cake fork,
tea spoon & knife included

Price per person including service is currently £

Minimum order of 25 covers

Venue set up fee if required £25





COLD CANAPÉS

Vegetarian

Farmhouse cheddar sables
Medjool date with fresh goats cheese & pistachio
Pea & mint crostini
Roasted root vegetables on bruschetta
Mapel & chilli carrots, homemade humms on rye bread
Horseradish cream cheese topped with sweet beetroot on rye

Fish

Smoked salmon triangles
Blini with hot smoked salmon mousse, caper & dill
Miniture tartlet with grape, cream cheese & prawn
Smoked salmon & asparagus pinwheel
Mackerel pate with horse radish cream crostini

Meat

Ham, gherkin & grainy mustard pinwheel
Tandoori chicken skewers with a riata dip
Sticky sausages
Roast beef & boursin
Griddled asparagus wrapped in prosciutto

HOT CANAPÉS

Vegetarian

Olive roasted vegetables & goat's cheese crostini
Baby roasted potatoes with sour cream cheese & chive
Mushroom & lemon arancini with roasted tomato & capsicum sauce
Deep fried panko olives





Meat

Tandoori chicken skewers with a raita dip

Sticky sausages

Devils & angels wrapped in smoky bacon

Mini yorkies with roast beef & horseradish

Hoisin duck on bruschetta

Fish

Tiger prawns in filo pastry with sweet chillia dip

Mini salmon & spinach en crouete

Pork, prawn & ginger wontons with hoisin sauce

SWEET CANAPÉS

Mini lemon meringue pies

Chocolate covered strawberries

Chocolate brownie square

Fresh fruit

Mini meringue with fresh cream

Mini apple pies with cinnamon sugar

Orange shortbread rounds

Banoffee tarts with fresh cream

Please choose up to 11 of the above canapés

Price per person including service is currently £

Minimum order 30 guests

Wine waiters charged @ £15 per hour

Venue set up fee if required £25



TERMS AND CONDITIONS

- **Drop-Off Service:** All food will be delivered on **recyclable trays**.
- **Tableware:** **Quality paper plates and napkins** are provided.
- **Minimum Order:** A minimum of **20 people** is required for all bookings unless otherwise stated.
- **Extra Guests:** We're happy to allow up to **10% more guests** than originally booked at no extra cost. If numbers go above that, there'll be a small **£1 per person charge** to help cover extra tea, coffee, washing up and staff time.
- **Delivery:** **Free delivery** within a **10-mile radius** of our premises.
- **Payment:** Payment to be made **within 7 days** of the event.
- **Ingredients:** Please note that **food ingredients may be subject to change** depending on availability.
- **Dietary Requirements:** We are happy to cater for **dietary needs**, though this **may incur an additional charge**.
- **Final Numbers:** **Final guest numbers** must be confirmed **7 days** prior to the event.

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