

Shibden Celebration Menu

Please browse through our sample menus to get a flavour of the range we can provide. If there are specific foods you would like that do not appear on our menus we will endeavour to provide them.

We are very happy to tailor menus to meet individual tastes, dietary requirements, an budget

SANDWICH PLATTER

A varied selection of freshly made open & closed sandwiches, with assorted fillings including, meats, fish, seafood & vegetarian and served in a range of specialty breads.

SAVOURY SELECTOR

Our finger buffet selector enables you to choose the items you like most.

Skewers of tandoori chicken with raita dip

Mini chicken Caesars

Chicken sate skewers

Marinated salmon fillet skewers

Lamb kofta in mini pitta

Smoked bacon & leek tartlets

Huntsman's pie

Vegetable sate with sate sauce V

Roast red pepper brochette V

Tarts of goat's cheese & caramelized onion V

Bharjis & Samosas V

MENU ONE

Sandwiches, 2 Salads, 3 Savouries & 1 Dessert or Fruit Platter

£9.00

MENU TWO

Sandwiches, 2 Salads, 4 Savouries, Dessert & Fruit Platter

£11.00

MENU THREE

Sandwiches, 3 Salads, 6 Savouries, Dessert & Fruit Platter

£13.00

CANAPE SELECTOR

A varied selection of canapés, Ideal for reception drinks or a light interlude between ceremonies

Smoked salmon blini

Chicken saté skewers

Chicken tikka topped toasted baby naan

Sweet chilli, ginger & lime chicken skewers

Cured ham & parmesan brochetta

Mini tarts with goats cheese & caramelized onion V

Crispy spinach & ricotta tortellini V

Mini Bharjis & Samosa V

Spring rolls & wantons

Mini tarts filled with prawns in a lime, coriander & chilli dressing

Smoked salmon, cream cheese & dill rotollas

Tuna sweet chilli & coriander brochette

Mini tarts of smoked salmon cream cheese & asparagus

Plum tomato, mozzarella & basil skewer V

Tapanade & roast tomato pastry case V

Roast red pepper on brochette V

Pepperdew peppers stuffed with feta V

Canapes £0.70 each

Special rates for orders over 100 canapes

ADDITIONAL ITEMS

Nachos Served with sour cream, guacamole and tomato salsa. £1.20 per person

Olives Marinated black and green Italian olives £1.20 per person

Cheese Platter A selection of fine English and continental

Cheeses with chutney and biscuits

£15.00 serves 10

Platter of Carved Meats

A platter of either Roast Beef, Roast Turkey or Honey Roast Ham with Traditional Accompaniments £1.75 Per Person

Hot Potato Wedges £1.00 per person

Hot Bowls

Add a hot choice to your buffet from the following Chilli Con Carne, Beef stroganoff, Chicken

Korma, Lamb Tagine or Roast Vegetable
Cassoulet
£15.00 serves 10 or £4.50 per head as a main meal

SALAD SELECTION

Dressed mixed leaf salad
Coleslaw
Greek feta salad with fresh olives and black pepper

Pesto Pasta Salad

Caesar Salad

New Potato Salad

DESSERT MENU

Profiteroles
Soft choux pastries filled with Chantilly cream, all covered with chocolate sauce

Pear and Almond Tart
Glazed pear segments set in a pastry base filled with almond patisserie cream

Gateaux's
Chocolate, Banoffee, Black Forest, Strawberry, Toffee.

Fresh Fruit Skewers

£2.00 per person

SEATED MENU SELECTOR

Choose one dish from each section

STARTERS

Orkney smoked salmon with lemon

Chicken Caesar salad

Champagne & chicken liver paté with toasted brioche

Cream of leek & potato soup

Goat's cheese & caramelised onion tart with a rocket salad

MAIN COURSE

Roast sirloin of beef with Yorkshire pudding & horseradish

Seared Scottish salmon with a herb crust & a chive & vermouth cream

Cannon of Lamb served with mint sauce & a redcurrant jus

Sautéed chicken breast with pancetta & parmesan

Roast pepper, red onion & feta tart

DESSERT

Pear & almond tart, Chantilly cream

Shortcake Pastry apple pie with vanilla ice-cream

Treacle tart with whipped cream

Chocolate & coffee liqueur pot with Shortbread biscuits

£27.00 per head

AFTERNOON TEA MENU

A selection of sandwiches on mini seeded rolls & organic sliced bread, to include

York ham & mustard mayo

Prawn, lemon mayo & watercress

Turkey & cranberry

Smoked salmon & cream cheese

Houmous & roast vegetables

Egg Mayo & Rocket

Mini tarts of goats cheese & caramelised onion

Smoked salmon blinis

Tomato, basil & mozzarella skewers

Parma ham bruschetta

Homemade cakes, mini scones with cream & preserves & iced fancies

Coffee & a selection of teas

£9.95

All Prices are inclusive of vat @ 17.5%

Coffee culture are uniquely placed to be able to offer you the best in celebration catering at a venue of your choosing throughout south & west Yorkshire

Visit our website at

www.coffeeculturecatering.com

Or contact Craig on 07795835809

Email Info@coffeeculturecatering.co.uk

Testimonials

Moorcroft Gold Membership Dinner 19/10/07

The event was a great success thanks to Coffee Culture. Professional through & through, they designed a menu to suit our requirements perfectly. Enthusiastic staff kept the event running to schedule & ensured both a personal & professional manner throughout.

Elise

Wedding 03/11/07

Please pass on our thanks to your staff for their professionalism on the day. The service was both friendly & courteous & our guest commented on how nice it was.

Mrs W

Yorkshire garden Trust AGM

I thought the price was excellent for such a good meal & thank you & the staff for the most successful day. Both the Sirloin of Beef & the Roast Red Pepper & Rocket Lasagne were delicious as were the puds. Everyone commented on the good lunch so I really do appreciate all your efforts

Chairman,

Wedding 01/02/08

Marissa & I would like to express our thanks to you & your staff for their professional service. They were polite, kind, diligent & seemed very happy. You all made a very positive contribution to our wedding & helped to make it a very special day for us & our guests.

Mr B