

FINGER BUFFET MENU

EXCLUSIVE BESPOKE SERVICE

For Private & Corporate Events of 80+ Guests

Our Executive Chef personally designs custom menus for discerning clients across Birmingham, Solihull & the West Midlands. Enjoy tailored pricing, dedicated event management, and a **complimentary tasting session** (events over 80 guests).

ARTISAN BREADS & SANDWICHES

Meat & Poultry:

1. Roasted Beef, Celeriac & Horseradish Slaw, Rocket
2. BBQ Pulled Beef, Cheddar Cheese, Rocket
3. Honey Roasted Gammon & Cheddar Cheese
4. Grilled Chicken Tikka, Curried Mango Chutney, Lime Mayo
5. Smoked Chicken Super Club, Pancetta, Egg & Caesar Aioli
6. Coronation Chicken, Lettuce
7. Greek Chicken Souvlaki, Mini Pita, Tzatziki
8. Harissa Chicken Burger, Mango Salsa, Halloumi
9. Wild Boar, BBQ Pulled Pork & Smoked Cheese Burger
10. Beef Burger, Smoked Cheddar, Streaky Bacon, Ketchup
11. Salt Beef Carpaccio, Celeriac Remoulade, Crostini
12. Confit Duck Leg, Black Sesame Pan Cake, Pickled Ginger, Hoisin Dip

Fish & Seafood:

1. Crab Meat, Lime, Avocado & Fennel Coleslaw
2. Tuna Mayo, Sweet Corn & Cucumber
3. Mackerel Pâté, Lime Zest & Pickled Beetroot
4. Smoked Salmon Rilletto Toast
5. Grilled Lobster, Avocado & Mango Burger

6. Smoked Trout & Fennel Mini Tart, Pickled Cucumber
7. Mini Beer Butter Cod, Tartar Sauce
8. Thai Fish Cake, Wasabi Mayo
9. Salmon Satay Skewers, Sesame & Coriander
10. Tuna & Pickle Mooli Skewers, Teriyaki Dip

Vegetarian:

1. Free Range Egg Mayo & Watercress
2. Mixed Cheese & Apple Chutney
3. Smoked Aubergine Purée, Paneer, Grilled Courgettes & Tzatziki
4. Grilled Mediterranean Veg Mini Calzone, Red Pesto
5. Greek Feta, Asparagus & Spinach Spanakopita
6. Vegetable Tacos, Lemon Yogurt
7. Wild Mushrooms, Spinach & Ricotta Burger, Mini Brioche
8. Tandoori Paneer Tikka Skewers, Lime & Mint Yogurt
9. Beetroot & Goat Cheese Arancini
10. Baby Leeks, Apple & Blue Cheese Tart

Vegan:

1. BBQ Pulled Jackfruit, Fermented Tofu & Vegan Cheese
2. Roasted Pepper, Hummus & Spinach Wrap
3. Vegan Lemongrass & Chilli Guacamole Tacos
4. Sweet Corn, Red Pepper & Sweet Potato Croquette, Tomato Jam
5. Stir Fry Veg, Soft Rice Roll, Hoisin Dip
6. Green Olive, Basil, Courgette & Vegan Mozzarella Fritters
7. Chickpea & Courgette Falafel, Chilli Hummus
8. Fennel & Spring Onion Pakora, Lime & Mango Chutney

SAVORY SELECTION STATION

Hot Savory Bites:

1. Pork & Sage Sausage Roll / Pork & Chorizo (+£0.50)
2. Cajun Chicken Fillet, Chipotle Glazed
3. Butternut Squash & Chickpea Falafels (VE, GF, DF)
4. Courgette & Onion Bhaji (VE, GF, DF)
5. Plant-Based Filo Pastry Roll (VE)
6. Chicken Satay Skewers, Sesame, Lime & Peanut Dip
7. Tandoori Chicken Thighs, Mint Yogurt
8. Grilled Red Peppers & Chicken Tikka Skewers, Raita
9. Spiced Honey & Chipolata Sausages
10. BBQ Pulled Pork & Sweet Potato Croquet, Smoked Ketchup
11. Sumac Lamb Kofta & Smoked Baba Ganoush
12. Teriyaki Sirloin Steak Skewers, Wasabi Mayo

Quiche, Tarts & Pies:

1. Pancetta, Cauliflower & Parmesan Quiche
 2. Leeks & Ricotta Quiche (V, GF)
 3. Smoked Ham Hock, Sweet Potato & Tarragon Quiche
 4. Caramelized Cauliflower, Celeriac & Cheddar Quiche
 5. Pulled Confit Duck Leg & Spring Onions Tart
 6. Asparagus, Zucchini & Feta Cheese Filo Pie (V)
 7. Leeks & Pancetta, Blue Cheese Mini Quiche
 8. Smoked Duck Shredded, Sweet Potato & Spring Croquettes
 9. Krispy Pork Belly Skewers, Star Anise Glaze, Apple Puree
 10. Marinated Lamb in Filo Pastry, Curry Sauce
 11. Pancetta, Stilton & Apple Rarebit Bites
 12. Salt Baked Parsnip, Walnut, Caramelised Onion & Brie Filo Parcels
-

SALAD STATION

SIGNATURE SUPERFOOD SALADS:

1. Superfood Quinoa Bowl – Quinoa, kale, pomegranate, avocado, almonds, lemon-tahini (VE, GF, DF)
2. Protein Power Salad – Quinoa, edamame, chickpeas, spinach, pumpkin seeds, cranberry, citrus (VE, GF, DF)
3. Acai & Goji Berry Power Bowl – Acai, goji berries, coconut, hemp seeds, agave (VE, GF, DF)
4. Spirulina & Avocado Salad – Mixed greens, spirulina, avocado, pumpkin seeds, lime (VE, GF, DF)
5. Beetroot & Pomegranate Super Salad – Beetroot, pomegranate, walnuts, rocket, balsamic (VE, GF, DF, N)
6. Matcha & Edamame Salad – Baby spinach, matcha edamame, radish, sesame dressing (VE, GF, DF)

CLASSIC FAVORITES:

1. Greek Salad Cups – Cucumber, feta, olives, tomatoes, red onion, oregano (V, GF)
2. Baby Gem Caesar Salad Cups – Lettuce, parmesan, croutons, Caesar (V) / Vegan cashew (VE, GF)
3. Nicoise Salad Shots – Green beans, potato, olives, capers, egg, vinaigrette (V, GF, DF)
4. Waldorf Salad Cups – Apple, celery, walnuts, grapes, vegan mayo (VE, GF, DF, N)
5. Caprese Skewers – Cherry tomatoes, mozzarella, basil, balsamic (V, GF)
6. Radish & Cucumber Ribbon Salad – Dill, vegan cream cheese (VE, GF, DF)

GRAIN & PASTA SALADS:

1. Mediterranean Pasta Salad – Fusilli, sun-blushed tomatoes, mozzarella, basil pesto (V)
2. Asian Sesame Noodle Salad – Rice noodles, edamame, carrot, sesame-ginger (VE, GF, DF)
3. Moroccan Couscous Salad – Couscous, roasted vegetables, apricots, harissa (VE)
4. Wild Rice & Pomegranate Salad – Black rice, walnuts, parsley, citrus (VE, GF, DF, N)
5. Thai Sticky Rice Balls – Jasmine rice, mango, coconut, lime (VE, GF, DF)
6. Israeli Pearl Couscous Salad – Pearl couscous, roasted peppers, feta, mint (V)
7. Soba Noodle Salad – Buckwheat noodles, cabbage, carrots, sesame-ginger (VE, GF, DF)
8. Forbidden Rice Salad – Black rice, mango, coriander, lime, chili (VE, GF, DF)

9. Southwestern Pasta Salad – Pasta, black beans, corn, cilantro, lime (VE, GF)

10. Lentil & Pomegranate Salad – Green lentils, pomegranate, parsley, orange (VE, GF, DF)

DESSERTS & SWEET PLATTERS

HOMEMADE CAKES & TARTS:

- Fresh Berries & Crème Patissiere Tart (V, GF)
- Lemon Drizzle Cake (V)
- Amaretto Flavoured Tiramisu (V, contains alcohol)
- Pecan Double Chocolate Brownie (V, N)
- Banana & Ginger Cake (V)
- Persian Love Cake (V, N)
- Carrot Cake (V, N)
- Black Cherries Bakewell Cake (V, GF, N)
- Salted Caramel, Espresso & Walnut Cake (V, N, contains caffeine)
- Orange Chocolate Jaffa Cake (V)
- Red Velvet & White Chocolate Shavings (V)
- Mango & Lime Curd Tart (V)
- Mini Banoffee Biscoff Pie (V)
- Chocolate Mousse in a Pot (V)
- New York Cheesecake (V)
- Biscoff Cheesecake (V)
- Fruit of the Forest Cheesecake (V)
- Blueberry Muffin (V)
- Baileys Chocolate Fudge Cake (V, contains alcohol)

FRESH FRUIT OPTIONS:

- Fresh Fruit Platter – Whole seasonal fruit (£2.00pp)
- Fruit Salad / Fruit Pots – Individual portions (£2.50pp)

CRISPS & SNACKS STATION

- Tortilla Chips with Salsa, Guacamole & Queso
 - Assorted Flavoured Crisps (plain, salt & vinegar, prawn cocktail)
 - Mixed Nuts & Pretzels (label allergens)
 - Cheese Crackers & Breadsticks
 - Pita Chips with Olive Tapenade
-

BEVERAGES

TEA & COFFEE STATION:

- With Recyclable Cups – £2.50pp
- With China Cups – £3.00pp
- Includes: Fresh Coffee (regular & decaf), English Breakfast Tea, Earl Grey, Herbal Teas
- Condiments: Milk (dairy & oat), cream, sugar/sweeteners, honey, lemon slices

STILL & SPARKLING WATER:

- 1.5L Bottle – £3.00
 - 500ml Bottle – £1.50
-

PROFESSIONAL HOSTING NOTES

Allergen Disclaimer: *All products made in an open kitchen. While precautions are taken, we cannot guarantee zero traces of nuts or gluten. Not suitable for coeliacs.*

Add specific pricing to existing menu structure for catering tiers and add-ons

Catering Menu & Pricing Packages

Individual Item Pricing: • Bread feeling choice: £2.00 • Savoury choice: £2.10 • Crisp/tortillas: £1.20

Package Pricing Tiers:

*Aretsi Deal (minimum 40 people):***£8.50 per person**

- 2 breads + 3 savouries + 1 salad

Standard Tiers (minimum 30 people):

Standard Package: £9.50 per person

- 2 breads + 3 savouries + 1 salad

Birmingham Vegan Package: £11.50 per person

- 2 vegan breads + 3 vegan savouries + 1 vegan salad + 1 fruit

Premium Package: £12.50 per person

- 1 bread + 4 savouries + 2 salads + 1 dessert

Deluxe Package: £15.50 per person

- 2 breads + 3 savouries + 2 salads + 1 dessert + 1 fruit

Add-On Upgrades: • Add Dessert Upgrade: +£2.50 per person (full homemade selection) • Add Fruit Platter: +£2.00-£2.50 per person