

HOT MANAPÉS & FINGER BUFFET MENU 2025

Aretsi Event Catering | Birmingham & Midlands

2025 PACKAGE DEALS

Package One | £14.50 per person

- Choose 3 menu items per guest
- Minimum order: 50 people

Package Two | £16.95 per person

- Choose 4 menu items per guest
- Minimum order: 40 people

Tiered Pricing (for bespoke selections)

Table

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Tier	Price per person	Minimum order
Bronze	£19.50	40 people
Silver	£21.95	40 people
Gold	£24.50	40 people

All packages include: compostable serving ware, allergen information cards, and sustainable palm leaf plates **No VAT charged | Free delivery within 15 miles of B1**

MEAT, GAME & POULTRY

Signature Selections

- **Confit Duck Bao Bun** | Black sesame, pickled ginger, cucumber, hoisin glaze (DF)
- **Harissa Chicken Burger** | Cheddar, tomato, lettuce, red onion, gherkin, harissa mayo
- **Lamb Kofta** | Baba ganoush, tzatziki, mini pita (GF option available)
- **Beef Barolo Shin** | Porcini macaroni cheese, crispy onions

Skewers & Bites

- **Greek Chicken Gyros** | Mini pita, tzatziki, fresh herbs
- **Chicken Satay** | Sesame, coriander, lime, coconut peanut dip (GF, DF)
- **Chicken Tikka** | Mini naan, mint raita
- **Iron Steak Skewers** | Teriyaki, lime coriander (DF)

- **Korean BBQ Beef Bao** | Mongolian-style, spring onion, chili

Contemporary Classics

- **Milanese Chicken** | Nduja picante, roasted pepper coulis
- **Tandoori Chicken Thighs** | Mint yogurt, mini chapati
- **Chorizo Scotch Egg** | Mustard mayo (GF)
- **BBQ Pulled Pork Slider** | Cheddar, slaw, brioche
- **Crispy Pork Belly** | Spiced honey, cider apple purée

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan

FISH & SEAFOOD

Sustainable Catch (all MSC-certified where marked)

- **Cornish Beer-Battered Cod** | Tartar sauce, minted pea purée, hand-cut chips (MSC)
- **Grilled Swordfish** | Cherry tomato, gremolata (DF)
- **Salmon Satay** | Sesame, lime, coriander (GF, DF)
- **Hake Goujons** | Garlic aioli, lemon
- **Thai Fish Cakes** | Spring salad, wasabi mayo (GF)

Premium Selections (supplement applies)

- **Grilled Lobster Brioche** | Avocado, mango salsa | **Supplement: £18.00**
- **Seared Tuna Tataki** | Cucumber, chili, teriyaki (DF) | **Supplement: £8.00**

Plant-Based "Seafood"

- **Vegan "Tuna" Poke** | Watermelon, sesame, nori, ponzu (VG, GF)
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VEGETARIAN

- **Beetroot & Chickpea Falafel** | Mint hummus (VG, GF)
 - **Butternut Squash Arancini** | Goat cheese, garlic aioli (V)
 - **Asparagus & Feta Spanakopita** | Filo parcels (V)
 - **Portobello Burger** | Dolcelatte, spinach, brioche (V)
 - **Tikka Paneer Skewers** | Peppers, courgette, lime mint yogurt (V, GF)
 - **Mini Brie Wellington** | Caramelised red onion, walnut, sweet potato (V)
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VEGAN (all explicitly marked)

- **BBQ Jackfruit Bao** | Vegan cheese, sriracha mayo, slaw (VG, GF option)

- **Sweet Potato Croquettes** | Celeriac, tomato jam (VG, GF)
 - **Miso Aubergine Skewers** | Sesame, spring onion (VG, GF)
 - **Korean Cauliflower Wings** | Gochujang glaze, sesame (VG, GF)
 - **Tempura Tofu** | Carrot, courgette, wasabi vegan mayo (VG)
 - **Corn & Avocado Tacos** | Peppers, spring onion, lime, chili (VG, GF)
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2025 DESSERTS (Miniature Portions)

All desserts are palm oil-free and use British dairy where possible

- **Dark Chocolate Fondant** | Salted caramel centre (V)
 - **Sticky Toffee Pudding** | Toffee sauce, clotted cream ice cream (V, GF option)
 - **Vanilla Pear Crème Brûlée** | Nutella samosa (V)
 - **Banana Coconut Pudding** | Salted coconut caramel (VG, GF)
 - **Apple & Forced Rhubarb Crumble** | Madagascan vanilla custard (V)
 - **Panettone Bread & Butter Pudding** | Amaretto anglaise (V)
 - **Salted Peanut Butter Tart** | Dark chocolate, brandy caramel (V, GF)
 - **Black Forest Chocolate Sphere** | Cherry compote, kirsch (V)
 - **Pumpkin Spice Tart** | Hazelnut praline, oat milk chocolate (VG)
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2025 ENHANCEMENTS

Add to any package:

- **Sustainability upgrade** | Fully compostable service +£1.50pp
 - **Zero Waste option** | Edible spoons, minimal packaging +£2.00pp
 - **Interactive Chef Station** | Live carving or assembly +£150 per station
 - **Allergen-Clear Display** | QR code digital menus +£0.50pp
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HOW TO ORDER

1. Select your package tier or price per person
2. Choose your menu items (please provide 1 vegetarian/vegan option per 4 meat items)
3. Complete allergen form at aretsi.co.uk/allergens
4. Email: orders@aretsi.co.uk for bespoke quote
5. Minimum 7 days' notice for standard orders

NOTE: All prices reflect 2025 ingredient costs and sustainability commitments. Street food options available separately. Greek heritage menu available on request.