

Canapés

A feast for the eyes as well as the mouth, our canapés are a little taste of Hubbub. Perfect for any event, we recommend 6 per guest.

£1.65 per item

MEAT

Beef Teriyaki with Sesame & Spring Onion
Asparagus Tips Wrapped in Parma Ham, Garlic Aioli
Lemon & Thyme Chicken Roulade with Red Onion Jam
Roasted Lamb Fillet with Peperonata & Rosemary Crostini
Pressed Ham Hock with Caper Berries & Piccalilli
Rare Roast Beef with Horseradish & Rocket Mayonnaise
Smoked Duck & Mango Salad with Coriander
Moroccan Lamb Kofte with Minted Yoghurt Dip *(hot)*
Chicken Teriyaki with Black Sesame & Spring Onion *(hot)*
Croque Monsieur *(hot)*

FISH

Smoked Salmon with Lemon & Chives Crème Fraîche
Marinated Chilli & Lime King Prawns with Coriander
Cornish Crab & Mango Remoulade with Lemon Balm
Poached Salmon & Leek Roulade with Keta Caviar
Pesto Dipped Crayfish Tails with Lime Mayonnaise
Smoked Mackerel & Young Spinach Tart with Chives
Red Mullet Ceviche with Pickled Radishes & Pineapple Salsa
Crab & Dill Pearls with Lemon Oil *(hot)*
Sweet & Sour Chilli King Prawns with Lemon Balm *(hot)*
Roasted Salmon & Spinach Filo Parcels *(hot)*

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VEGETARIAN

Grilled Vegetable Cup with Tomato Jam & Basil
Goats Cheese Pearl with Alfalfa & Sundried Tomato Paste
Organic Beetroot & Orange Zest with Feta Cheese
Ratatouille Filo Cup with Rosemary & Lemon Oil
Cumin Spiced Butternut Squash & Spinach Tart
Cherry Tomato & Bocconcini Skewer with Basil Pesto
Parisienne of Watermelon with Honey & Mint Marinade
Grilled Cheese Sandwich *(hot)*
Roasted Butternut Squash & Chives Filo Parcel *(hot)*
Buttered Leek & Hollandaise Tart *(hot)*

SWEET

Double Chocolate & Hazelnut Brownie
Lemon & Raspberry Tart
Exotic Fruit Cup with Mascarpone
Eton Mess
Passion Fruit and Sicilian Lemon Shot

£1.65 per item. Delivery only, chef required for hot items, service staff available at additional cost. Minimum 25 pieces of each item. Prices exclusive of VAT.

hubbub
CATERING



Bowl Food

More substantial than canapés but not as formal as a lunch or dinner, our little bowls of treats are a great icebreaker at any event.

4 bowls – £12.00 / Any additional bowl – £3.95

COLD

Hot Smoked Salmon on Roquette

Chargrilled Chicken Caesar Salad

Atlantic Tuna Salad Niçoise

✓ Heritage Tomatoes, Avocado & Buffalo Mozzarella

✓ Sweet Potato & Spinach Frittata

MEAT

Lamb & Date Tagine with Cous Cous

Lincolnshire Sausages with Onion Gravy & Mustard Mash

Ragout of Chicken with Chestnut Mushrooms & Basmati Rice

Braised Shin of Beef with Caramelized Onions & Colcannon

Suffolk Chicken Korma, Bok Choi & Pilau Rice

FISH

Smoked Haddock with Wilted Spinach & Mashed Potatoes

Seared Salmon with Pesto Mash and Salsa Verde

Moroccan Fish Tagine with Cous Cous

Poached Salmon with Bok Choi & Lime Sauce

Lemon and Coriander Prawns with Quinoa



✓ VEGETARIAN

Potato Gnocchi with Sage & Roasted Pumpkin

Peperonata with Polenta Cakes

Wild Mushroom Risotto

Spinach & Ricotta Tortellini with Roasted Almonds

Root Vegetable Cassoulet

SWEETS

Chocolate & Orange Panna Cotta

Lemon Curd Posset

Mixed Berry Eton Mess

Crème Brulee

Potted Blueberry Cheesecake