

# Finger Buffet

Finger foods are ideal for parties and functions as a stand alone buffet or can be added to other menus when you feel you need that little bit extra.

£3.25 per item, minimum order 4 items

## MEAT

Ham Hock Terrine with Red Onion Chutney (D)  
Cumberland & Black Pudding Sausage Rolls with Piccalilli  
Marinated Chicken Skewers with Avocado & Coriander Dip (G)  
Spicy Lamb Kofte with Raita (G)  
Grilled Chicken & Chorizo Skewers with Tomato Salsa (D)  
Cocktail Cumberland Sausages with Honey & Mustard  
Tandoori Chicken Kebab with Lime Dip (G)

## FISH

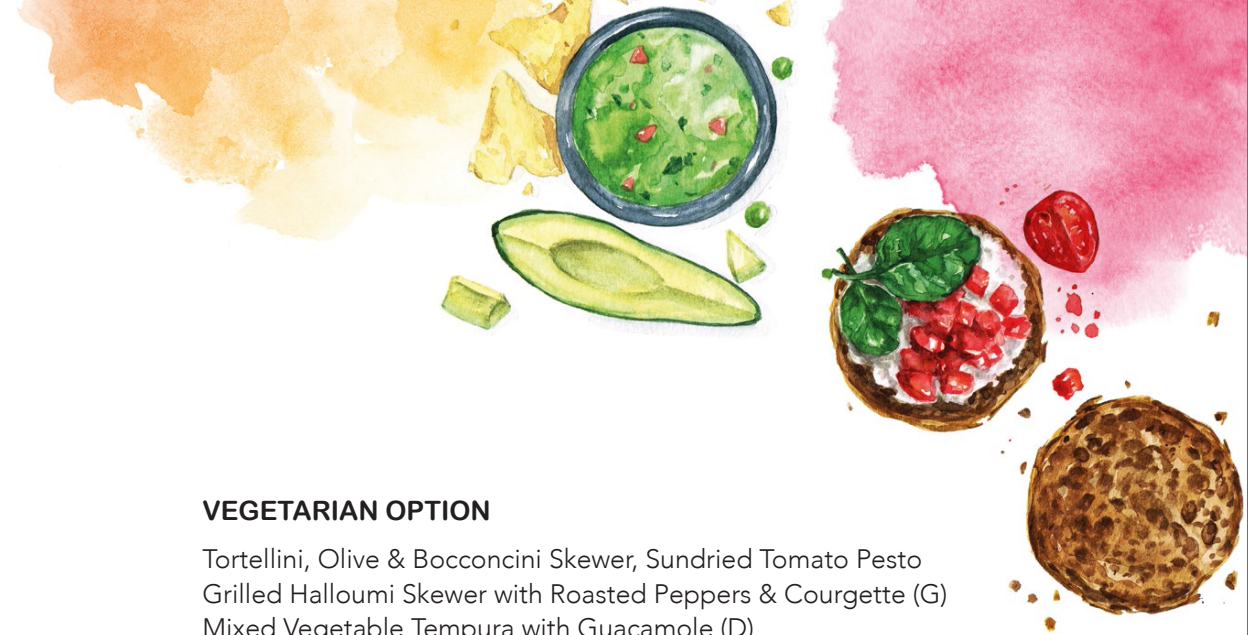
Gravadlax with Beetroot Chutney (D)  
Smoked Mackerel Crostini with Oven Roasted Tomato  
King Prawn & Chorizo Skewer with Coriander Dip  
Grilled Chilli & Ginger Salmon Skewer (G,D)  
Smoked Salmon, Sweet Peas & Mature Cheddar Tart  
Thai Fishcakes with Sweet Chilli Sauce (G,D)  
Tandoori Prawn Skewers with Lime Dip (G)

## VEGETARIAN OPTION

Tortellini, Olive & Bocconcini Skewer, Sundried Tomato Pesto  
Grilled Halloumi Skewer with Roasted Peppers & Courgette (G)  
Mixed Vegetable Tempura with Guacamole (D)  
Grilled Vegetable Kebabs with Chilli Sauce (Vg,G,D)  
Seasonal Crudities with Tomato Salsa (Vg,G,D)  
Roasted Courgette & Red Pepper Frittata (G)  
Grilled Mushroom & Tarragon Skewers, Tomato Salsa (Vg,G,D)

## SWEETS

Exotic Fruit Kebabs (Vg,G,D)  
Strawberry Eton Mess (V)  
Potted Blueberry Cheesecake (V)  
Chocolate Eclairs (V)  
Mango Panna Cotta (V,G)  
Assorted Smoothie Shots (Vg,G,D)  
Profiteroles with Chocolate & Sweet Vanilla Cream (V)



# Fork Buffet

Our fork buffets are ideal when you want to offer your guests a meal without the formality of table service. Perfect for an informal event or party.

**Per person** £19.95

## All packages include:

*Assorted Country Breads & Butter*  
*Selection of 3 Seasonal Salads*

## STARTER (optional, choose one £3.40)

Chestnut Mushroom & Tarragon Frittata (V,G)  
Smoked Salmon, Dill & Cream Cheese Blini  
Grilled Courgette & Basil Tart with Oven Roasted Tomatoes (V)  
Red Onion & welsh Goats Cheese Tart (V)  
Smoked Mackerel Pate with Toasted Sourdough  
Roma Tomato, Mozzarella & Olive Bruschetta (V)

## MAIN COURSE

Ragout of Chicken with Mushrooms & Sundried Tomatoes  
Aberdeen Angus Beef & London Stout Pie  
Moroccan Lamb Tagine with Apricots & Dates (D)  
Oven Roasted Salmon, Braised Leeks & Saffron Sauce  
Poached Haddock with Spinach & Mature Cheddar Sauce  
Salmon & Prawn Fish Pie with Garden Peas and Garlic Mash

## VEGETARIAN OPTION (choose one)

Green Pea Risotto with Basil Pesto (Vg,G,D)  
Ratatouille with Grilled Polenta (Vg,G,D)  
Lancashire Vegetable Hot Pot (D)  
Potato Gnocchi with Watercress & Chestnuts  
Macaroni & Mature Cheddar Cheese  
Winter Root Vegetable Tagine (Vg,G,D)

## SIDE OPTION (choose one)

Roasted Potatoes (Vg,G,D)  
Minted New Potatoes (Vg,G,D)  
Potato & Herb Mash (V,G)  
Oven Roasted Root Vegetables (Vg,G,D)  
Basmati Rice (Vg,G,D)  
Steamed Cous Cous (V,D)

## DESSERT (choose one)

Chocolate Truffle Mousse (V)  
Strawberry Mille Feuille (V)  
Lemon & Praline Tart (V)  
Passionfruit Cheesecake (V)  
Chocolate Fudge Cake (V)  
Seville Orange & Caramel Mousse (V)

## Cheese Selection & Seasonal Fruit Platter (optional, £3.25)

£19.95 includes bread & butter, selection of salads, hot main, hot vegetarian, hot side dish & dessert. We usually provide 75% of the main courses hot and 25% of the vegetarian dishes hot, but this proportion can be changed to suit your guests. Minimum 25 guests, chef & service staff at additional cost. Prices exclusive of VAT.

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# 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)**

## 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



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# 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 & Bualo 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

Suolk 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



# Hire

## EQUIPMENT HIRE

Starter/Dessert Plate . . . . .	£0.35
Dinner Plate . . . . .	£0.45
Side Plate . . . . .	£0.35
Rice/Soup/Cereal Bowl . . . . .	£0.45
Knife Small/Large . . . . .	£0.20
Fork Small/Large . . . . .	£0.20
Spoon Small/Large . . . . .	£0.20
Serving Cutlery . . . . .	£1.00
Wine Glass . . . . .	£0.40
High Ball Glass . . . . .	£0.40
Champagne Flutes . . . . .	£0.40
Hot Drink Mug & Teaspoon . . . . .	£0.35
China Cup, Saucer & Teaspoon . . . . .	£0.45
Glass Jug 1ltr . . . . .	£2.00
Milk Jug . . . . .	£2.00
Salt & Pepper Set . . . . .	£2.00
Wine Cooler . . . . .	£2.50
Champagne Cooler Large . . . . .	£5.00
Cork Screw/Bottle Opener . . . . .	£1.00
Non Slip Tray . . . . .	£3.00
Chafing Dish including Fuel . . . . .	£19.00
Convection Oven . . . . .	£95.00
Hot Cupboard . . . . .	£95.00
Induction Hob . . . . .	£35.00
Coffee Machine . . . . .	£30.00
Hot Water Urn . . . . .	£30.00
BBQ including Gas . . . . .	£75.00

## FURNITURE HIRE

Trestle Tables 6ft . . . . .	£15.00
Round Tables 6ft . . . . .	£15.00
Poseur Tables . . . . .	£25.00
Banqueting Chairs . . . . .	£4.00

## LINEN HIRE

White or Black Table Cloths 90x90 . . . . .	£15.00
White or Black Table Cloths 70x144 . . . . .	£15.00
Serviettes White . . . . .	£2.50

## STAFF HIRE

Waiting Staff per hour (minimum 4hrs) . . . . .	£15.00
VIP Event Staff per hour (minimum 4hrs) . . . . .	£19.00
Event Manager per hour (minimum 4hrs) . . . . .	£25.00
Chef per hour (minimum 4hrs) . . . . .	£20.00
Porter/Cleaner per hour (minimum 4hrs) . . . . .	£15.00

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