



*Flame Blue*  
EVENT CATERING

*Finger Buffet Menu*



# Finger Buffet Menu

The menu below has a wide range of options for you to choose from to customise your buffet.

7, 9 or 11 items per head includes platters of mixed sandwiches with approximately ½ a round allocated per person.

Fillings typically include:

- Ham Salad
- Chicken & Bacon
- Beef & Horseradish
- Tuna Mayonnaise
- Smoked Salmon & Cream Cheese
- Egg & Cress
- Brie & Cranberry
- Cheese Tomato & Pickle

Please feel free to specify if you have any requirements or dietary requests.  
Vegetarian sandwiches are kept separate.

**7 Items: £12 per head**  
**9 Items: £15 per head**  
**11 Items: £17 Per Head**

## What Options Should I Choose?

We always advise selecting a mixed range of items, i.e.

- White Meat
- Red Meat
- Fish Option
- 2 x Vegetarian Option
- Carbohydrate Based Item

However, you know your guests better than us and we are happy to cater to their requirements.

## Can This Be Dropped Off?

Yes, of course it can. We use disposable trays that allows you to serve without a commercial kitchen and it saves on washing up.

## Can We Have The Buffet Built on Sight?

Absolutely, we can prepare it fresh on the day, subject to the facilities on site and we can also serve it on china platter.



## *Section one*

2 items recommended

### **Chicken Satay (No Bones)**

Seasoned chicken breast served on a mini canapé stick, in a rich satay sauce.

### **Chicken Wings**

Roasted chicken wings in either a Smokey BBQ Sauce, lemon & thyme, jerk seasoning or satay sauce.

### **Chicken Drumsticks**

Roasted chicken drumsticks in either a Smokey BBQ sauce, lemon & thyme, jerk seasoning or satay sauce.

### **Chicken Tikka Kebabs**

Diced chicken breast marinated in blended tikka, lime and coriander seasoning.

### **Moroccan Style Lamb Koftas**

Rolled lamb kebabs with fresh mint Moroccan spices and mint yogurt dipping sauce.

### **Chipolata Sausages & Home-Made Chorizo Scotch Eggs**

In a honey and mustard sauce.

### **Teriyaki Pork Balls**

Chinese spiced pork balls with herbs on a canapé stick.

### **Sticky Spare Ribs**

Slow cooked pork ribs marinated in a Smoky BBQ sauce.

### **Parma Ham and melon sticks**

Diced gala melon wrapped in Parma ham served on a bamboo stick.



## *Section two*

2 items recommended

### **Mini Chicken Fillets**

Chicken breast fillets in a southern fried breadcrumb served with a sour cream and chive dip

### **Caribbean Lamb Patties**

Marinated lamb mice wrapped in West Indian pastry

### **Mini Beef Burgers**

Homemade beef burgers in a miniature burger bun with salad and tomato relish

### **Miniature Beef Pies**

Seasoned minced beef encased in puff pastry

### **Pulled Pork Bruschettas**

Slow cooked pulled pork on toasted ciabatta bread with BBQ sauce coriander and red onion

### **Pork Gyoza**

Chinese style pork in a crisp Chinese pastry

### **Mini Bellinis**

With smoked salmon, cream cheese, dill, lemon zest and black pepper

### **Mini Scotch Eggs and Mini Porkies**

Egg enclosed in sausage meat, coated in breadcrumbs accompanied by mini pork pies.





# *Vegetarian*

I item recommended

## **Paprika Potato Wedges**

Fried potato wedges tossed in paprika salt and pepper

## **Vegetable Skewers**

Red onion, halloumi cheese, courgettes, peppers, mushrooms

## **Red Peppers**

Stuffed with couscous and herbs

## **Assorted Crudites**

Carrot, cucumber, pita breads & cherry tomato

## **Sliced Quiche**

Made with Spanish peppers, cheese and onion, broccoli & stilton or quiche Lorraine

## **Mini Goats Cheese Tartlets**

With caramelised red onion and short crust pastry

## **Herb Butter Potatoes**

Mini New potatoes tossed in herb butter on a bamboo stick

## **Pizza Fingers**

Cheese and tomato or meat feast

## **Mozzarella and Red Onion Bruschetta**

Melted mozzarella with caramelised red onion and watercress pesto

## **Indian Finger Platter**

Vegetable samosas, onion bhajis & vegetable spring rolls, with mango chutney.



## *Fish*

(Optional)

### **Tempura Prawns**

Deep fried Chinese style prawns with a sweet chilli dipping sauce

### **Garlic Prawn Lollipops**

King prawns marinated in garlic and chive butter served on a bamboo stick

### **Dusted Whitebait**

Miniature fishes deep fried and tossed in paprika flour

### **Crab Balls**

Fresh crab meat mixed with lime and chilli wrapped in spicy bread crumbs

### **Loins of Cod**

Striped loins of cod in a homemade batter with a lemon mayo dip

## *Sweet Treats*

(Optional)

### **Fresh Fruit Platter**

Sliced pineapple, watermelon, gala melon, strawberries, grapes, blueberries and dragon Fruit.

### **Brownies**

Chocolate bites with white chocolate topping

### **Lemon Drizzle**

Homemade lemon drizzle cake

### **Fresh Fruit Skewers**

Watermelon, pineapple, grapes and strawberries



**We've got you catered for!**

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