



'It always seems impossible until it's done' - Nelson Mandela

Corporate Catering

Whatever type of corporate event you are planning - from a Networking Breakfast, Lunch or Canapé Reception to a Themed Product Launch or Private Gallery Viewing, we will work with you every step of the way. We'll take the time to understand exactly what you want, and will respond with inspired solutions to meet your needs. We will ensure your event is everything you'd hoped for.... and more

Themed Platters - Delightfully Quirky Canapé Style Sharing Platters @ IT Networking Event

◆ Southport Sands

Skewered King Prawns ◆ Potted Shrimp Pots Crab & Salmon 'ice cream cones' ◆ Plaice Goujons and Cockles & Mussels on the Half Shell ◆ Poached Salmon & Sorrell Skewers ◆ Fresh Oysters ◆ Crispy Squid ◆ Mini Sardines on Toast ◆ Seaweed & Samphire ◆ Candy Floss Pops & Popcorn Cups ◆ with Mini Jars of Pink Lemonade Punch

◆ Tatton Park Picnic

Mini Ham Hock & Mustard Sandwiches ◆ Tiny Pork Pies ◆ Cheese & Piccalilly Puffs (V) ◆ Roast Chicken Club ◆ Scotch Quail Eggs ◆ Lancashire Blue & Beetroot Tartlets (V) ◆ Butter Pies (V) ◆ Mini Yorkshire Puddings with Beef & Horseradish ◆ Gourmet Cocktail Sausages ◆ Vegetable Crisps & Pork Scratchings ◆ Chicken Liver Pate Toasts ◆ Belly Pork Squares with Apple Chutney ◆ Baby Fruit Cakes ◆ with Mini 'pints' of Guinness

◆ Madchester Hatters Afternoon Tea

Savoury Scones with Cheshire Cheese (V) ◆ Mini Quiche Lorraines ◆ Blinis & Smoked Salmon ◆ Cocktail Sandwich Selection : Poached Salmon & Cucumber, Coronation Chicken, Egg & Watercress ◆ Mini Lemon & Clotted Cream Scone ◆ Manchester Tarts ◆ Eccles Cakes ◆ Eton Mess Shot Glass Trifles ◆ Tiny Jam Tarts & Macarons ◆ with Mini Pimms Cocktail Jars

Colour Coordinated Canapés - Pink, Black & Gold @ Dior

- ◆ Blinis with Crème Fraîche & Smoked Salmon garnished with Pink & Black 'Caviar'
- ◆ Mini Chicken Yakitori Skewers
- ◆ Skewered Salt Beef 'New Yorker' Club Cocktail Sandwich
- ◆ Mrs Kirkham's Lancashire Cheese & Sticky Figgi Chutney on Walnut Bread (V)
- ◆ Crostinis topped with Red Pesto, Chargrilled Peppers & Manchego Shavings (V)
- ◆ Skewered King Prawns marinated in Fresh Lime & Ginger
- ◆ Bright Fuchsia Pink Tart Cases filled with Goats Cheese & Beetroot Coulis (V)
- ◆ Charcoal Black Tart Cases filled with Salted Caramel, Dark Chocolate & 23 Carat Gold



Bowl Food : Soul Food - Corporate Event @ Manchester Cathedral

- ◆ Cold Bowls
 - Pasta & Homemade Pesto Salad with Feta, Spinach, Sun Blushed Tomatoes and Pine Nuts (V)
 - Seared Tuna Niçoise Salad with Quail Eggs
 - Char Grilled Chicken Caesar Salad with a Homemade Dressing
- ◆ Hot Bowls
 - Lancashire Lamb Hot-Pot with Red Cabbage Relish & Pastry Square
 - Salmon, Haddock & King Prawn Gumbo with linguine
 - Chick Pea, Paneer & Spinach Curry with Fresh Coriander Rice (V)
- ◆ Sweet Bowls
 - Blackcurrant Crumble with Crème Anglaise
 - Tiny Trifles
 - Pear Frangipane with Almond Cream

Northern Lights – Regional Specialities @ City Law Firm Office Opening

- ◆ Skewers of Chicken Fillet with Pancetta & Bury Black Pudding
- ◆ Mini Lancashire Lamb Hotpots with Herbed Pastry Crust and Baby Beetroots
- ◆ Crostinis topped with Delamere Dairy Goats Cheese & Clippy's Figgi Relish (V)
- ◆ Mini Kilner Morecombe Bay Potted Shrimp Pots with Triangle Toasts
- ◆ Bite Size 'Butties' -Tasty Lancs with Apple Mango & Chilli Chutney (V) Rare Roast Beef with Hawkshead Beetroot & Horseradish Chutney ◆ BLT Club prepared with Cheshire Smokehouse Treacle Cured Streaky Bacon
- ◆ 'Curry Mile Tartlets' - Filled with Creamy Chicken Tikka Masala
- ◆ Mini Manchester Tarts ◆ Mini Lemon Scones with 'Old Orchard' Strawberry Jam & Clotted Cream
- ◆ Mini Eccles Cakes (Handmade in our kitchen in the heart of Eccles so 100% genuine!) ◆ Vimto Shots - Blackcurrant Coulis laced with Vimto and topped with Tangy Lemon Fool

Casual Creative – Informal Media Event @ Granada Studios

- ◆ Selection of Cocktail Sandwiches
 - Mini Croissants - Brie & Black Grape (V) ◆Goat's Cheese & Cranberry (V)
 - Tortilla Wrap 'Pick Ups' - Homemade Chunky Hummus (V) ◆ Smoked Salmon & Cream Cheese
 - Skewered Club Sandwiches - 'New Yorker' - Salt Beef, Monterey Jack Cheese, Gherkins & French's Mustard ◆ Chicken Caesar & Pancetta
 - Sliced 'Baby Tin Loaf' Sandwiches - Ham Hock & Wholegrain ◆ Mature Cheddar & Pickle (V)
- ◆ Lemon & Thyme Chicken Skewer ◆ Charcuterie Skewers
- ◆ Mini Stone Baked Margherita Pizzas (V) ◆ Cheese & Onion Tortilla Bites (V)
- ◆ Samosas & Spring Rolls (V) ◆ Crispy Fillo King Prawns
- ◆ Crisp Vegetable Crudités with Hummus, Guacamole & Blue Cheese Dips (V) ◆ Pork & Apple, Pork & Stilton CanaPies
- ◆ Tarts & Traybakes - All Butter FrenchTarts - Strawberry, Banoffee, Toffee Pecan, Lemon
- ◆ Traybake Squares - Caramel Shortbread Rocky Road, Chocolate Tiffin, Flapjacks



'Healthy Style' Menu - 'NW Women as Leaders' Event @ Institute of Directors

BREAKFAST

- ◆ Selection of Freshly Baked Danish Pastries & Croissants ◆ Brioche with Emmental & Preserves
- ◆ Sliced Seasonal Fresh Fruit Platters with Grapes & Berries
- ◆ Greek Yoghurt & Granola

LUNCH

- ◆ Selection of Sandwich Platters created on Artisan breads :
Sliced Granary Bread Bloomer filled with Goats Cheese & Mango Relish (V) ◆ Ciabatta with Homemade Hummus & Roast Peppers (V) ◆ Boccaccio with Mozzarella, Sun Blushed Tomatoes & Fresh Basil (V) ◆ Rye Bread with Crayfish in light Lemon Dressing ◆ Bagels with Smoked Salmon & Cream Cheese ◆ Tortilla Wraps with Hoi Sin Duck ◆ Croissants with Brie & Redcurrant Relish (V) ◆ Sliced Granary Bread Bloomer filled with Chicken & Bacon ◆ Baguettes with Roast Ham & Wholegrain Mustard ◆ Sliced Granary Bread filled with Egg, Spinach & Emmental (V) ◆ Soft Seeded Buns with Roast Beef, Red Onion & Horseradish Relish ◆ Foccaccia with Parma Ham, Fresh Basil & Parmesan Shavings
- ◆ Chicken Fillet Skewers infused with Lime & Coriander ◆ Fresh Poached Salmon Fillet Skewers
- ◆ Sharing Platters of Meze & Tapas including : Crostinis & Bruschetta (V) ◆ Skewered King Prawns ◆ Boccancinio & Vine Tomato Sticks (V) ◆ Calamari ◆ Marinated Olives (V) ◆ Pitta & Hummus(V) ◆ Iberico Cheese & Herbed Feta Cubes (V) ◆ Stuffed Roast Peppers (V) ◆ Tortilla Bites(V)
- ◆ Salad Bowls : Broad Bean & Prawn with Manchego Shavings ◆ Pasta with Homemade Pesto, Pine Nuts, Spinach Leaf & Sun Blushed Tomatoes (V) ◆ Tabbouleh with Cucumber, Olive Oil, Lemon Juice, Fresh Mint & Parsley(V) ◆ Caesar Salad with Croutons & Parmiggiano (V)
- ◆ Fresh Fruit Skewers with Belgian Chocolate Dipping Sauce

*'Events Connect People
Breed Innovation,
Build Communities.
Above all,
Events Can Spark Change!'*