

# Delish Sisters

TASTY FOOD MADE WITH LOVE

## Canapé Options :

1. Lamb kofte bites with garlicky minced olives, feta and pinenuts
2. Crispy panko Prawns with Asian peanut dipping sauce & fresh lime
3. Moroccan Beef meatballs with fresh mint & pomegranate glaze
4. Crispy Fennel Pork Belly bites in soy & tahini sauce
5. Tender Beef Fillet thinly sliced on a polenta cake with horseradish & crispy onions
6. Charred corn chive and mature cheddar cake with parsley aioli & smoked salmon
7. Butter Chicken pinch pies with chutney, crème fraiche & fresh coriander
8. Bocconcini, fresh basil, slow roasted cherry tomato and pesto skewers
9. Danish feta, parmesan, oregano mini savoury cheesecakes with caramelized red onion
10. Wild Mushroom & Truffle Arancini
11. Halloumi, Za'attar & Honey Phyllo parcels
12. Spinach & basil Croquettes with roasted garlic aioli
13. Vietnamese rice paper wraps with julienned veg, pickled ginger and Asian dipping sauce
14. Crispy Golden Prawn Rissoles with peri-peri aioli

## Substantial Canapes :

1. Salmon or Tuna Ceviche bowls with a coriander, lime & red onion dressing
2. Beef shortrib bao buns with fresh coriander & green papaya pickle
3. Steamed Asian aubergine bao buns with spring onions & toasted sesame seeds
4. Cashew nut & vegetable thai laksa bowls
5. Lobster rolls on artisanal pretzel buns with avocado aioli
6. Korean fried Chicken with toasted Sesame seeds & spring onions

## Mezze Board/ Harvest Table Options :

1. Fresh artisanal breads
2. Rosemary & Olive Bread sticks
3. Homemade Onion Crackers
4. Cured meats
5. Marinated artichokes
6. Seasonal fruit
7. Cheeses
8. Preserves
9. Marinated Kalamata Olives
10. Smoked Salmon & dill Terrine
11. Chilli & Herby cream cheese terrine

12. Red Pepper Hummus
13. Herby Spinach & Feta Dip
14. Chicken liver Pate with crispy Sage
15. Baba ganoush (aubergine dip)
16. Butternut Pate with fresh herbs and pomegranates
17. Vibrant beetroot and Tahini dip with goats cheese & Za'attar
18. Jars filled with layers of finely chopped marinated olives & Danish feta
19. Buttery thyme & mushroom Pate
20. Sticky balsamic onion marmalade
21. Truffle, almond & chive cream cheese
22. Moreish toasted savoury nuts

## *Plated Main Options :*

1. Moroccan braised lamb shanks on a herby cous-cous with tzatziki and pomegranate rubies
2. Beef fillet cooked to medium on a parmesan polenta, bearnaise sauce, herb oil and crispy shoestring potato
3. Asian beef short rib with a ginger and sweet potato puree, green veg and sesame seeds
4. Glazed beef short rib on parmesan mashed potato with seasonal veg and crispy onions
5. Hoisin roasted pork belly on a ginger sweet potato mash with crispy crackling and a fresh Asian slaw
6. Crispy roasted pork with a mustard mash potato apple and fennel sauce and seasonal greens
7. Fennel roasted pork belly with a tahini and butternut puree and glazed carrots
8. Confit chicken served with garlic pommes anna and seasonal green veg with a roast chicken jus
9. Herb and garlic crusted chicken on creamy mashed potato with a wholegrain mustard sauce and seasonal green vegetables
10. Crispy panko coated dill and potato fish cake with a herb and garlic aioli and a fresh crisp salad
11. Spinach and ricotta gnocchi with a creamy white wine and garlic sauce with shavings of parmesan
12. Layered aubergine, mozzarella and parmesan with homemade tomato sauce
13. Wild Mushroom ragu on parmesan polenta with wilted spinach and shavings of parmesan
14. Spinach, feta and basil involtini

## *Bite Sized Sweet Treats :*

1. Mini Turkish delight & pistachio cheese cakes
2. Mini chocolate and caramel brownies
3. Chocolate truffles coated in gold dust, pistachio and toasted almonds
4. Seasonal fruit skewers with a butter scotch sauce
5. Mini Lemon tarts topped with a Italian meringue
6. Coconut and date balls
7. Mini Berry and white chocolate cheese cakes
8. White chocolate, poppy-seed and coconut petite fours
9. Mini Seasonal Berry pavlovas
10. Champagne & berry jellies
11. Zingy Lemon Possets
12. Salted caramel & dark chocolate tartlets
13. Zingy Lemon Possets
14. Salted caramel & dark chocolate tartlets