



SAM POLLARD

CATERING

Sample Summer Buffet

Buffet Menu

Canapés

Filo pastry cups with slow roasted, balsamic tomato, pesto and bocconcini

Endive filled with baba ghanoush, mint, feta and pomegranate seeds

Blue corn tostada with tuna ceviche, avocado and lime crema

Spoons of sea bass ceviche

Guacamole and salsa sourdough crostini

Duck pancakes with hoisin sauce, shredded spring onion and cucumber

Buffet

Chicken quarters roasted with white wine, lemon, garlic and rosemary

Poached salmon with pea shoots and a lemon herb crème fraîche sauce

Roasted Mediterranean vegetable tart

Pasta salad with sundried tomatoes, artichoke hearts, rocket, olives, mozzarella and herbs

Shredded carrot salad with pine nuts, herbs and an orange dressing

Asparagus salad with a Mediterranean style salsa

Heritage tomato salad with basil, caperberries and balsamic dressing

Baskets of focaccia

Dessert style canapés

Mini shots of tiramasu

Baby meringue flowers with summer berries, mint, almonds and Kirsch cream

White chocolate and raspberry cheesecake bites

Shots of salted caramel chocolate mousse with pistachio praline

Mini shots of tiramasu

Mini waffle cones with passionfruit sorbet