

ESSENCE CATERING

BY YW HOSPITALITY LTD

FINGER FOOD & SANDWICHES **MORNING/AFTERNOON TEA/LIGHT LUNCH**

COLD OPTIONS

Savoury Bacon and Cheese Scone
Savoury Herb and Tomato Muffin (V)
Vegetarian Rice Paper Roll with Sweet Chili Dipping Sauce (V,GF)
Tomato and Olive Bruschetta with Shaved Parmesan(V)
Smoked Salmon and Cream Cheese Pinwheel
Homemade Hummus with Handmade Corn Chips (V,GF)

SANDWICH OPTIONS

Essence Catering Club Sandwiches with Assorted Filings
Crispy Chicken and Bacon Wrap
Mini Bagel with Smoked Salmon and Cream Cheese
Spiced Lamb and Hummus Wrap with Mint Tzatziki
Multigrain Roll with Egg, Chives and Mayonnaise (V)
Spiced Chicken Wraps with Lettuce and Garlic Mayonnaise
Grain Bread with Roast Lamb and Homemade Chutney
Mini Croissant with Brie, Smoked Chicken and Cranberry Sauce
Grain Bread with Roast Lamb and Homemade Chutney

HOT OPTIONS

Gourmet Sausage Roll with Smoked BBQ Sauce
Herb and Tomato Frittata with Homemade Relish (V)
Mini Ham and Egg Quiche
Spinach and Cheese Filo (V)
Japanese Fried Chicken with Aioli
Ham and Olive or Vegetarian Pizza (V)
Red Bean, Tomato and Cheese Quesadilla(V)
Pumpkin, Feta and Spinach Tart (V)
Bacon and Caramelised Onion Tart
Marinated Chicken Kebab with Spicy Peanut Suace

SWEET OPTIONS

Devonshire Scones with Whipped cream and Jam
Lemon Meringue Tart
Vanilla Cupcake
Carrot Cake with Cream Cheese Icing
Chocolate Brownie
Homemade Brandy Snaps with Whipped Cream
Assorted Fruit Danish Pastries
Pain au Chocolate
Pear and Almond Tart
Profiteroles with Pastry Crème
Apple and Pear or Blueberry Muffins
Marinated Fruit Skewers
Freshly Baked Biscuits

*Note: All items marked with ** will incur additional charges. (V) denotes vegetarian dishes but may not be suitable for vegans.
Any special dietary requirements such as Gluten Free, Dairy Free, Egg Free, Nut Free, Vegan can be catered when advised.*

2019 - 2020 Season