



Canapés

Meat

Spanish Serrano ham with toasted Baguette & Chipotle sauce

Chicken Masala Kebabs

Mini Quiche Lorraine

Goose Foie Gras with toasted Brioche and Lime & Chilly Chutney

Mini chicken Satay with peanut sauce

Duck spring Rolls with light Soy Sauce

Fish

Steamed King Prawns marinated in Lemongrass, Chilli and Coriander

Seared Tuna Nicoise with Olive Tapenade

Smoked Salmon with Rye Bread, Chives & Crème Fraiche

Mini Cumberland Sausage on Buttered mash and rich onion gravy

Mackerel and Smoked Paprika Pate on Crispy Brown Toast & baby Cress

Vegetarian

Watermelon & basil Shots

Fresh Tomato, Celery and Cucumber Gazpacho

Roast Garlic, Plum tomato & Sweet Basil Bruschetta

Wild Mushroom Arancini

Tomato and Mozzarella Bocconcini Kebabs

Mini onion and Goat Cheese Tart

Boursin Cheese (Garlic) and Potato Croquette

Desserts

Mini Crème Brule

Mini Chocolate Éclairs

Mini creamy rice Pudding with cinnamon

Selection of French Macaroons

Fresh Mini scones with Strawberry jams & Fresh cream

Selection of Exotic fruit Smoothies

On site kitchen

Different catering options available

Bar

Event management

Production team

Ivory Vaults, St Katharine Docks, E1W 1BP

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