

ONE NINETYFOUR

BAR + BALLROOM

CORPORATE FOOD



CANAPÈS

£4.50 +VAT EACH

Rolled Hot Smoked Beef Brisket, Coriander, Pickled Cucumber served with Chipotle Mayo & Blueberry

Black Mountain Smoked Duck Breast, Rhubarb Chutney, Brioche, Candied Ginger and Fennel

Seared Carpaccio Sirloin of Beef, Dijon Mustard Crème, Fresh Chilli, Chives served with Shortbread

Chicken Satay Skewers

Bray Cured Salami, Griddled Apricot, Black Olive, Pickled Radish Skewer

Smoked Salmon on Rye, Pickled Golden Beetroot, Fresh Horseradish and Pepper

Gin Cured Salmon Loin, Juniper Gin Glaze, Candied Beetroot and Gin Poached Peel

Paprika Prawn Cocktail, Baby Gem, Avocado Puree, Smoked Paprika

Hot Smoked Trout Pate, Sweet Pickle, Cucumber, Baby Gem, Trout Roe

Tom-yam Spiced Steamed Prawn, Mange Tout, Pickled Mango

Wigmore, Fresh Lemon Thyme Shortbread, Apricot Marmalade, Pink Peppercorn

Baba Ghanoush, Beetroot Blini, Pomegranate, Golden Beetroot, Nigella Seed and Chive

Almond Cake, Marcona Almond, Smoked Tomato, Harissa Olive Tapenade, Preserved Lemon

Dill and Chive Rolled Boilie Goats Cheese, Raw Fennel, Coriander Pickled Cucumber, Green Olive

Tender-stem, Grana Padano and Roast Shallot Frittata, Lemin Crème, Tender-stem Tip, Broad Bean

Harissa Red Pepper Hummus, Ras-el-hanout Roast Cauliflower, Pomegranate, Blushed Grape, Baby Gem

Quinoa and Coriander Seed Falafel, Tahini Lime Hummus, Pomegranate, Pickled Kohlrabi

Spiced Savoury Date Fudge, Pink Pepper Bean Puree, Lime Pickle, Cashew, Fresh Apricot

Compressed Melon, Heritage Tomato, Grilled Artichoke, Thyme Dressing

SWEET CANAPÈS

£4.50 +VAT EACH

Orange Cardamom Posset, Chocolate Cup, Red Current, Fresh Orange, Zest

Raw Cacao, Medjool Date and Pecan Truffle, Date Fudge, Raspberry

Amaretti and Tonka Bean Cheesecake, Fresh Raspberry, Lime Zest

Salted Caramel Brownie, Pistachio, Nougat, Passionfruit Cream

Rum and Almond Cake, Orange Curd, Cherry, Sugared Almond

Compressed Pineapple, Blackberry and Blueberry Skewer



BOWL FOOD

£12.50 +VAT PER BOWL

MEAT

- Hungarian Beef Goulash with Mash Potatoes
with herb garnish
- Chicken Cacciatore with Mini Sauteed Cubed
Potatoes
- Thai Red Chicken Curry served with Sticky
Jasmine Rice topped with Fresh Oriental Herbs
- Bangers & Mash served with Onion Gravy
- Lamb Tagine with Spicy Roasted Vegetable
Couscous and Micro Herbs
- Smoked Duck & Poached Pear Salad
- Roasted Butternut Squash, Smoked Chicken
Breast & Baby Leaves Salad

VEGETARIAN

- Asparagus, Garden Peas and Baby Pasta
with Parmesan Shavings
- Cauliflower & Butternut Squash Madras Curry
served with Basmati Rice

Five Bean Super Chilli with Sour Cream,
Chilli & Corn Bread

Thai Green Vegetable Curry served
with Jasmine Rice

Mediterranean Roasted Vegetables with Wild
Rocket & Cherry Tomatoes

FISH

- Thai Green Prawn Curry with Fragrant Jasmine
Rice & Micro Herbs
- Mini Fish Goujons, Crispy Wedges served
with Tartare Sauce
- Grilled Chilli Smoked Salmon, Asparagus
served with a pea shoot salad
- Poached Salmon with Creamed Potatoes
served with Dill Sauce
- Char-grilled Prawns with Minted Peas
Mash, Spring Onion and Pea Shoots
with Fresh Chilli and Lime Dressing
- Harissa Roast Salmon with Baby Pasta, Oriental
Spicy Slaw served with Honey Mustard Dressing

DESSERT BOWLS

£7.50 +VAT PER BOWL

Chocolate Profiteroles with Fresh Cream
drenched in Dark Chocolate Sauce.

Strawberry Eton Mess

Tiramisu

Fresh Strawberries, with Whipped Cream
and Mint Garnish

Passionfruit and Lime Cheesecake
with Orange Zest

MINIMUM NUMBERS APPLY

STREET FOOD CANAPÉS

£25.00 +VAT PER PERSON

STREET FOOD

Mini Smash Burgers
Crispy Pulled Pork Shell Tacos
Korean Style Chicken Bao Buns
Mini Chicken Hot Dogs
Falafel & Roasted Pepper Sliders
Veggie Burger with Vegan Cheese Slider
Vegan BBQ Pulled Jackfruit Tacos
Vegan Peanut Satay Tofu Bao Buns
Mini Macs
Vegan Samosa Chaat Masala Bowl

FINGER FOOD

Jumbo Smokey Hot Potato Wedges
Breaded Chicken Tenders
Firecracker Chicken Wings
Crispy Butterfly Prawns
Spiced Vegetable Samosas
Vegan Mega Bean and Cheese Mini Burrito Wrap Bites
Crispy Jalapeno Poppers
Spicy Chickpea Falafels

SWEETS

Molten Chocolate Puddings
Summer Eaton Mess
Vegan Double Chocolate Brownie

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Breakfast & Lunch menus available upon request
3 Course dining menus available upon request

2 STREET FOOD | 2 FINGER FOOD | 1 SWEET



ONE NINETYFOUR

BAR + BALLROOM

GENERAL RESERVATIONS

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