



MURRAY & CO

CATERING
MULTI-CUISINE
FESTIVAL STYLE

CANAPES

A SMALL TASTE OF OUR CANAPE
OFFERING.

The salt marsh lamb was amazing. I
have no idea how you got it so tender.
The salads were out of this world too
A+++

Els - Private Party

2023

AMBIENT SERVE CURATED SELECTIONS



BISTRO SELECTION

MPolenta Base with Courgette and Cherry Tomato, Horseradish Cheese and Paprika on Sandwich Bread with Spinach, Choux Pastries with Goat's Cheese, Almonds and Pistachios, Aubergine Preparation Ewe's Cheese and Almonds on Sandwich Bread with Fig and Hazelnuts, Fromage Frais with Piquillos Peppers, Black Olive on Sandwich Bread with Curry, Tomato and Basil Cheese, Grilled Vegetables and Walnut Sandwich Bread, Mini Brioche with Brie Cheese Cream, Apple, Fig and Hazelnut

Units / platter: 60. Platter MOQ: 1



CHICAGO SELECTION

Mandarin and Prune with Smoked Duck on White Bread, Artichoke and Tomato on White Bread, Prawn, Basil flavoured Cheese and Tomato Mini Brioche, Fourme D'Ambert Blue Cheese, Pear and Fig on Special Grain Bread, Trout Roe, Smoked Trout and Cucumber on Black Bread, Vegetables on Nordic Bread, Ham, Fig Butter on Olive Bread, Smoked Salmon, Lemon-flavoured Cheese and Cucumber Mini Brioche.

Units / platter: 60. Platter MOQ: 1



TEMPTATION SELECTION

Blini with Cheese, Smoked Salmon and Lemon, Cheese with Basil and Prawn on Spinach Bread, Cheese with Horseradish and Crayfish on Lemon Basil Cake, Bresaola, Cheese with Mustard and Honey, Flaxseeds on Special Grain Bread, Semi Dried Cherry Tomato, Goat's Cheese and Pecan Nuts on Walnut Bread, Courgette, Mini Rolls and Red Pepper on Tomato Bread, Comte Cheese, Semi Dried Apricot and Almond Profiterole, Crab, Cucumber and Trout Roe Profiterole, Fig, Brie Cheese and Pea Semolina on Spiced Bread.

Units / platter: 45. Platter MOQ: 1



VEGAN SELECTION

Courgette Shortbread and Cucumber Hummus Mini Carrots Tarts, Lemon and Ginger, Falafel Style Bites, Polenta Curry, Olive and Cherry Tomato, Walnut Crackers, Avocado and Almond, Mini Tomato Tarts, Piquillos and Peppers, Mint Pea Muffins, Almond Cream and Edamame Bean.

Units / platter: 36. Platter MOQ: 1

AMBIENT SERVE CURATED TRADITIONAL SELECTIONS

Served by our staff, or arranged on platters around your venue.



DEEP FILL CLASSIC SANDWICH

Chicken Salad, Bacon & Lettuce & Tomato, Prawn Mayo, Egg & Cress

Units / platter: 32. Platter MOQ: 1



LUXURY SANDWICH SELECTION

Coronation Chicken, Pastrami & Emmental, Mature Cheddar Ploughman's, Smoked Salmon & Soft Cheese

Units / platter: 20. Platter MOQ: 1



MINI ROLLS

Prawn Mayo, Chicken Salad & Egg & Cress

Units / platter: 30. Platter MOQ: 1



MIXED WRAP PLATTER

Falafel with Mango Chutney in a Spinach Wrap, Cheddar Plougman's in a plain wrap, Sweet chilli chicken in a sundried tomato wrap, IChicken Caesar & Bacon in a Spinach wrap

Units / platter: 48. Platter MOQ: 1

WARM SERVE SAVOURY SELECTION



MINI PORK PIES

Seasoned British pork in a rich, water crust pastry

Units / platter: 24
Platter MOQ: 1



MINI SAUSAGE ROLLS

Seasoned British pork in a rich, buttery, flakey pastry.

Units / platter: 16
Platter MOQ: 1



CHEESE AND HAM TOASTIES

Cheese & Ham Toasties. British Ham, Bechamel Sauce, Mozzarella Cheese and Mature Cheddar Cheese on Cheese topped white bread

Units / platter: 18
Platter MOQ: 1



CHEESE AND TOMATO TOASTIES

Cheese & Tomato Toasties. Tomato and Oregano Sauce with grated Mozzarella Cheese, Mature Cheddar Cheese and Bechamel sauce on cheese topped white bread

Units / platter: 18
Platter MOQ: 1



MAC & CHEESE CUPS

Mac & Cheese Cups Macaroni Pasta in a Cheese Sauce with Mature Cheddar Cheese and Parsley Crumb

Units / platter: 24
Platter MOQ: 1



VOL AU VENTS

Vol Au Vents Puff pastry Vol-au-Vents filled with Ham & Cheese, Cheese & Tomato and Chicken & Pesto

Units / platter: 36
Platter MOQ: 1



PARTY QUICHES

Bd Pecan Nuts on Walnut Bread, Courgette,

Units / platter: 45
Platter MOQ: 1



BRITISH PEPPERED STEAK PIES

A colourful selection with Lemon Tartlet, Opera Square, Raspberry Financier, Pistachio Rectangle, Coffee & Chocolate Eclairs, Apple & Blackcurrant Square, Apricot Flan & Chocolate Tartlet.

Units / platter:
Platter MOQ: 1



VEGETABLE SAMOSAS

A colourful selection with Lemon Tartlet, Opera Square, Raspberry Financier, Pistachio Rectangle, Coffee & Chocolate Eclairs, Apple & Blackcurrant Square, Apricot Flan & Chocolate Tartlet.

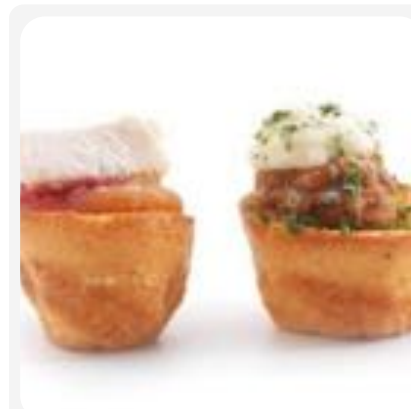
Units / platter:
Platter MOQ: 1



INDIAN SELECTION

A selection of aloo tikki (potato patties), onion bhajis, vegetable pakoras and samosas.

Units / platter: 60
Platter MOQ: 1



MINI YORKSHIRES

Beef & horseradish creme fraiche; chicken & redcurrant marmalade in a mini Yorkshire pudding base.

Units / platter:
Platter MOQ: 1



SAVOURY PUFF PASTRY TARTS

Mediterranean style vegetable salsa & goats cheese & spinach & Dolcelatte® topped puff pastry tarts

Units / platter: 48
Platter MOQ: 1

AMBIENT SERVE CURATED SWEET SELECTIONS



AFTERNOON TEA

Mini Chocolate Eclairs, Mini Finger Doughnuts, Mini Fruit Scones, Mini Black Forest Muffins, Mini Carrot Cake, Mini Chocolate Brownie, Mini Custard Slices, Mini Cheesecake Slices

Units / platter: 40. Platter MOQ: 1



TRADITIONAL PETIT FOURS

Pistachio Financiers, Almond/Vanilla Biscuits, Chocolate Eclairs, Almond/Lemon Biscuit, Opera Cakes, Caramel Crumbles, Raspberry & White Chocolate Crumbles, Chocolate Crumbles.

Units / platter: 48. Platter MOQ: 1



PETIT FOURS HISTOIRE

Rice pudding cakes, Chocolate fondants, Almond & pineapple cakes, Praline choux, Sour cherry tartlets, Coconut cakes, Apricot flans, Gingerbreads topped with speculoos

Units / platter: 48. Platter MOQ: 1



ELEGANCE AND CHOCOLATE

Chocolate and Coffee Tartlette, Pecan Nut Brownie, Chocolat Ganache Financier, Chocolat Banana Moelleux, Chocolat Eclairs, Chocolat Entremet, Croustillant Chocolat, Chocolat Fondant

Units / platter: 48. Platter MOQ: 1

SWEET CANAPES, TEA & DESSERTS



FILLED MUFFINS

Lemon Muffin, Triple Belgian Chocolate Muffin, Victoria Cake Muffin, Salted Caramel Muffin.

Units / platter: 24
Platter MOQ: 1



ROCKY ROAD BITES

Chocolate slices containing biscuit pieces, marshmallows & sultanas, decorated with white chocolate drizzle & honeycomb pieces
Units / platter: 64
Platter MOQ: 1



RASPBERRY AND TOASTED ALMOND ROULADE

White meringue roulade, filled with raspberry sauce and whipped cream. Topped with toasted almonds

Units / platter: 12
Platter MOQ: 1



FRENCH MACAROONS

A colourful selection with Lemon Tartlet, Opera Square, Raspberry Financier, Pistachio Rectangle, Coffee & Chocolate Eclairs, Apple & Blackcurrant Square, Apricot Flan & Chocolate Tartlet.

Units / platter: 36
Platter MOQ: 1



BROWNIE BITES

Luxurious, rich and decadent brownies cut to 1 or 2 bite sizes
Units / platter 64
Platter MOQ: 1



COOKIE PLATTER

White meringue roulade, filled with raspberry sauce and whipped cream. Topped with toasted almonds

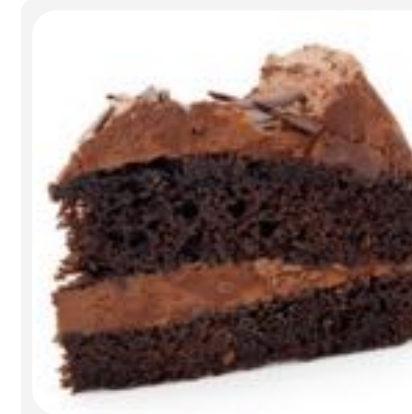
Units / platter: 60
Platter MOQ: 1



RING DONUTS

Strawberry Flavour Icing, Chocolate Flavour Icing & White Icing

Units / platter: 36
Platter MOQ: 1



GF CHOCOLATE CAKE

Gluten free chocolate sponge, filled & topped with chocolate fudge icing & sprinkled with chocolate curls.

Units / platter: 14
Platter MOQ: 1



TIRAMISU BAR CAKE

Cake infused with coffee, layered with a creamy bavaois filling, sponge fingers and biscuit dusted with cocoa powder

Units / platter:
Platter MOQ: 1



GF CARROT CAKE

Gluten free carrot cake, filled & topped with cream cheese frosting & sprinkled with hazelnut pieces

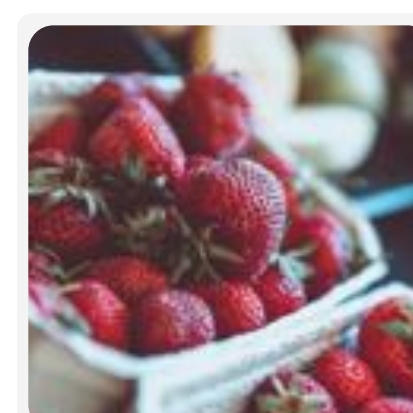
Units / platter: 14
Platter MOQ: 1



ENGLISH CHEESECAKE COMPANY

Some of the finest cheesecake available. your choice of Salted Caramel and Blondi, Red Velvet, Strawberries and Cream, Honeycomb, Vanilla and Biscoff

Units / platter: 14
Platter MOQ: 1



WARREN FARM STRAWBERRIES AND CREAM

AWithout doubt, the best strawberries in the south west. Grown on the famous south facing slopes of Cheddar and Draycott

Units / platter: N/A
Platter MOQ: 30

ABOUT US

ANGUS MURRAY

LEONEL BARRADAS-MORRALES

Well into their late 40's. Leo and Angus work hard to bring you the best mobile catering for your guests. We love what we do and always have a bit of banter and a laugh.

Leo is Mexican and was taught by his grandmother how to make authentic Xalapa (where the Jalapeno comes from) style salsas, tacos and more. He's won over 4 Taste of The West gold awards. He's also the mastermind behind the best paella you will ever eat.....

Angus has a background almost too varied to mention. Selling a probiotic ice cream company in the USA prior to COVID, he specialises in wood fired Bari style pizzas and hog roasts.





“I want to thank you both for such an amazing night. The food was out of this world and it was such a relief to know that you were there to help with allergies, chat to guests and sort the whole thing out. Having everything locked down and sorted a month before our wedding means we could focus on the day. A thousand thanks.

Jenny B
Walton Castle Wedding, August 2023



★★★★★

Client Review

A bloody decent breakfast, lad. Top notch.

John Alms, Lye Cross Farm, July '23



★★★★★

Client Review

Thanks for taking the stress out of organising the Jazz Lunch this year, Angus. Your team is a credit to you. The nicest bit of pork I have had in many years. Well done, see you soon.

John Thatcher, Thatcher's Cider, July '23



★★★★★

Client Review

We can't thank you enough for the amazing friendly, professional service from the brilliant two who helped cater at my sons party the lamb was amazing so tasty with the added extra of salads just delicious! already looking in my diary to book the next one. Thank you.

Louise C. Bleadon, July 2023

CONTACT US

CHOOSING CATERING FOR YOUR EVENT CAN BE STRESSFUL. CONTACT US FOR A CHAT ABOUT IDEAS - NO HEAVY SALES TACTICS OR COMMITMENT REQUIRED.

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