## FINGER FOOD BUFFET

> We would suggest choice of 9 but please feel free to choose as many as you wish Selection of sliced cured meats

Smoked paprika corn nachos, guacamole $\mathbb{E}$ minted feta (V) Lemon $\mathbb{E}$ herb marinated olives (VE)

Whipped Goats cheese $\nsubseteq$ sun blushed tomato tartlets (V)
Beetroot © feta pastries swirls (V)
Selection of local $\not \subset$ continental cheeses (V, GF)
Poppyseed © Gruyère pastries twists (V)
Ham hock Crostini, apricot chutney
Smoked salmon blinis, lemon cream cheese
Apple $\mathbb{E}$ pork sausage rolls
Sweet potato $\mathbb{E}$ cumin falafel (VE,GF)
Whipped feta $\not \subset$ roasted red pepper tartlets (V)
Roast onion, chick pea \& herb 'sausage roll (VE)
Devilled eggs, crispy shallots (V,GF)
Bollicini $\nsubseteq \mathbb{E}^{\prime}$ tomato skewers, mint pesto (V)
Sticky's cocktail sausage, maple $\notin \mathbb{E}$ mustard chutney
Vegetable spring rolls, sweet plum tomato dip (V)

## CHOICE 2-PREMIUM BUFFET YOU CAN MIX AND MATCH, PRICE MENU DEPENDENT

## MEAT $\mathcal{E}$ CHEESE PLATTER

ROAST CURED MEAT PLATTER SELECTION FROM

HONEY \& MUSTARD GLAZED CHESHIRE HAM

LEMON \& HERB CHICKEN BREAST

SLICED CONTINENTAL MEATS

CHUTNEYS, PICKLES \& FRUITS

## SEAFOOD PLATTER

LEMON \& HERB POACHED SALMON SCOTTISH SMOKEDSALMON SMOKED MACKEREL \& HORSERADISH PATE

KING PRAWN MARIE ROSE CUCUMBER $\mathcal{E}$ DILL SALAD $\mathcal{E}$ GEM LEAVES

## COLD SAVOURIES

LEMON $\mathcal{E}$ HERB MARINATED OLIVES (VE)

WHIPPED GOATS CHEESE \& SUN BLUSHED TOMATO TARTLETS (V) BEETROOT $\mathcal{E}$ FETA PASTRIES SWIRLS (V) WHIPPED FETA $\mathcal{E}$ ROASTED RED PEPPER TARTLETS (V) ROAST ONION, CHICK PEA \& HERB 'SAUSAGE' ROLL (V) DEVILLED EGGS, CRISPY SHALLOTS (V) GOAT'S CHEESE \& CARAMELIZED RED ONION QUICHE (V) BOLLICINI \& TOMATO SKEWERS, MINT PESTO (V) CHICKEN LIVER PATE, PORT $\mathcal{E}$ RED ONION CHUTNEY SMOKED MACKEREL PATE WITH CRÈME FRAICHE \& HORSERADISH HAM HOCK STUDDED WITH APRICOT $\mathcal{E}$ HERBS (GF) FETA CHEESE \& BROCCOLI TARTLETS (V) PORK $\mathcal{E}$ HERB SCOTCH EGGS CARAMELIZED RED ONION $\mathcal{E}$ HERB SAUSAGE ROLL CHESHIRE HAM \& MATURE CHEDDAR QUICHE SWEET POTATO $\mathcal{E}$ CUMIN FALAFEL, ROAST AIOLI (VE, GF) JERK BAKED BUTTERNUTSQUASH, SWEET POTATO \& GOATS, CHEESE (V, GF) PLUM TOMATO $\mathscr{E}$ BASILSALSA (VE, GF)

BRUSCHETTA \& CIABATTA (V)

TAKE YOUR BUFFET UP A NOTCH WITH A FEW OF OUR HOT ADDITIONALS

## HOT SAVOURIES

KOREAN SPICED CHICKEN WING CHORIZO \& MANCHEGO ARANCINI

ROAST PADRON PEPPERS \& MALDON SEA SALT (VE, GF) PULLED HAM HOCK $\mathcal{E}$ BLUE CHEESE CROQUETTES, GARLIC AIOLI THAI FISH CAKES, LIME $\mathcal{\&}$ CHILI MAYO

CHORIZO IN RIOJA REDUCTION

SUN BLUSHED TOMATO \& MOZZARELLA ARANCINI, RED PEPPER DRESSING(V)
SMOKED PAPRIKA CORN NACHOS, GUACAMOLE \& MINTED FETA (V) STICKY'S COCKTAIL SAUSAGE, MAPLE $\mathcal{E}$ MUSTARD GLAZE VEGETABLE SPRINGROLLS, SWEET PLUM TOMATO DIP (V)

## SIDES, SALADS \& DIPS

TRY $30 R 4$ SIDES, SALADS $\mathcal{E}$ DIPS TO SATIFY YOUR GUESTS ASIAN CRUNCHY SLAW, SPRING ONION $\mathcal{E}$ GINGER DRESSING (V, GF) GREEN SALAD, MISO, LEMONGRASS \& CHILI DRESSING(VE, GF)

THAI NOODLES, PEANUT, CITRUS \& HONEY DRESSING (V, GF)

MEXICAN CORN, SOUR CREAM, JALAPENO \& CRISPY SHALLOTS (V)
ROASTED RED PEPPER \& PLUM TOMATO SALAD CITRUS DRESSING (VE, GF) LOADED NACHOS, FRESH TOMATO SALSA, CAJUN CHEESE \& SOUR CREAM (V)

BUTTER GLAZED CORN ON THECOB (V, GF)
GARLIC \& THYME JACKET MINI POTATO (V, GF)
TUSCAN PANZANELLA, WITH SEASONAL ROASTED \& CHARRED VEGETABLES \& OLIVES (V) GEM LEAVES, GARLIC CROUTONS \& RANCH DRESSING CRUNCHY RED CABBAGE \& CRANBERRY SLAW (V) couscous with beetroot, MINT \& FETA CHEESE (V) SEASONAL POTATOES WITH PESTO \& WALNUTS (V)

ROASTED ROOTS, HONEY DRESSING \& CRUMBLED GOAT'S CHEESE \& CANDIED WALNUTS (V, GF) SPICED MIXED BEANS $\mathcal{E}$ PULSES WITH LIMES, HERBS \& CHILI (VE)

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING \& TOASTED PINE NUTS (V) TABBOULEH $\mathcal{\&}$ MIXED BEAN WITH LIME $\mathcal{\&} C O R I A N D E R(V E)$

PASTA WITH HONEY $\mathcal{E}$ MUSTARD MAYONNAISE (V)
KATSU MAYO, GINGER BEER BBQ, TZATZIKI, ROAST GARLIC AIOLI OR RANCH

## HOT BUFFET

THESE CHOICES ARE SERVED AS COMPLETE DISHES ALONG WITH OUR GARNISHES, FEEL FREE TO ASK US TO TWEAK THIS TO SUIT YOUR OCCASION OR TASTE.

ROASTSWEETPOTATO \& COCONUT CURRY, MANGO, TURMERIC \& LIME (VE, GF)

CHESTNUT MUSHROOM STROGANOFF WITH PAPRIKA, BRAISED RICE \& PARSLEYSOUR CREAM (V, GF) SMOKED HADDOCK \& SALMON FISH PIE, CHEESY MASH POTATO,MINTED LEEKS \& PEAS (GF) CHICKEN COQ AU VIN CASSEROLE, PUFF PASTRY, ROAST NEW POTATOES \& BUTTERED GREENS PORK \& HERB SAUSAGE, CREAMY MASH \& FRENCH ONION GRAVY BEEF BOURGUIGNON, MUSHROOM, PANCETTA $\mathcal{E}$ CREAMY MUSTARD MASH (GF) FRAGRANT THAI PANANG CHICKEN CURRY, JASMINE RICE $\mathcal{E}$ CRACKERS PANKOKATSUCHICKEN, SWEET MANGOCURRY SAUCE \& COCONUT RICE SLOW BRAISED PULLED BEEF BRISKET CHILI, SOUR CREAM, GUACAMOLE \& CRISPY NACHOS MAC ' N, CHEESE, BBQ PULLED PORK, GRANA PADANO \& CRISPY SHALLOTS MASSAMAN THAI CURRY, ROASTED SWEET POTATO $\mathcal{E}$ ROASTED CHICKPEAS (V) CHESTNUT MUSHROOM MAC' ${ }^{\prime}$ ' CHEESE, CRISPY SHALLOTS, GRANA PADANO \& TRUFFLE OIL (V) KOREAN GLAZEDSALMON, SWEET CHILI, GINGER \& SOY STYLE NOODLES SMOKED HADDOCK \& SALMON FISHCAKES, CELERIAC \& WHOLEGRAIN MUSTARDCOLESLAW THYME $\mathcal{E}$ GARLIC BRAISED BEEF BRISKET, CREAMY MASH $\mathcal{E}$ CRISPY SHALLOTS STICKY SESAME $\mathcal{E}$ MAPLE PORK BELLY, ASIAN SLAW, SPRING ONION $\mathcal{E} C H I L I$

## STICKY SAUSAGE CATERING

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