



DEDICATED TO SUPPLYING ONLY THE BEST
PRODUCTS FOR YOUR EVENT



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Welcome to The Swine Waiter

Thank you for showing an interest in our bespoke catering services. We are dedicated to supplying only the best products for your event and our team of dedicated and highly professional chefs and waiting staff are passionate about the food we serve and the service we provide for our clients.

Bespoke menus are available upon request and one of our culinary experts will be happy to create a tailor-made food and service package that is simply perfect for your event.

Please contact one of the team today for a bespoke quotation.

The Swine Waiter
X

Please note: All prices are subject to VAT



Our **CANAPÉS**

Smoked Salmon, tzatziki, trout egg and chive cream cheese mini blinis

Mozzarella cheese, cherry tomato and pesto on tomato bread

Polenta w/ Coppa fine Italian ham and pesto

Guacamole and crabmeat mini blinis

Mini brioche with brie cheese cream, apple, fig and hazelnut

Horseradish cheese and paprika on sandwich bread w/ spinach

Parmesan cheese polenta base w/ courgette and cherry tomato

Choux pastries with Beaufort cheese cream, almonds, pistachios

Fromage Frais with piquillos peppers, black olive on sandwich bread w/ curry spices

Aubergine preparation, ewe's cheese and almonds on sandwich bread with fig hazelnut

3 bite menu - £5

5 bite menu - £6.50



The
SWINE WAITER
MENU

2 courses £19.95

3 courses £23.95

To Start

Individually plated and served cold.

Classic Bruschetta – Tomato, onion, basil, garlic, balsamic glaze on toasted ciabatta

Duck and Fig Terrine – Fresh bread, butter, salad leaves

Mozzarella and Tomato Salad

Goats Cheese Tartelette – Shortcrust pastry, caramelised red onion, goats cheese, balsamic glaze



The **SWINE WAITER** MENU

For Main

Designed for maximum flexibility. Simply choose your main, choice of potato and two accompaniments to create your bespoke menu

Stuffed Chicken Breast – *Mozzarella, sun-blushed tomato, basil & wrapped in pancetta*

Slow Roasted Pork loin – *Seasonal herbs, stuffing*

Salmon En Croute – *Individually portioned, Wild Alaskan Salmon, creamy cheese and dill sauce, finest puff pastry*

Mushroom, Brie, Rocket & Redcurrant Filo Bundle (V) – *Individually portioned*

Stuffed Butternut Squash (V) – *Half squash stuffed w/ peppers, tomato, cannellini beans, mozzarella, baked with a pumpkin and sunflower seed breadcrumb*

Lamb Shank – *Whole shank, slow roasted w/ a red wine & seasonal herb jus (£2 supplement)*

Beef Fillet Wellington – *Individually prepared, beef fillet, Brussels pâté, finest puff pastry (£2 supplement)*

Vegan Shepherd's Pie (Ve) – *Hearty vegetable and lentil mix, mashed potato, individually portioned*

Potatoes

Parmienter potatoes

Diced Maris Piper potatoes roasted w/ garlic and fresh rosemary

Buttered Mash

Buttered New Potatoes

Accompaniments

Savoy Cabbage

Roasted Seasonal Veg

Honey Glazed Carrots

Minted Buttered Green Beans

Italian Pasta Salad

Provençal Bean Salad

Mixed Leaf Salad

Biryani Rice Salad

Thai Noodle Salad





The
SWINE WAITER
MENU

For Dessert

Served in buffet style from a food station so that your guests can help themselves

Our Cake Selection -

Salted Caramel Chocolate Fudge
Red Velvet
Coffee and Walnut
Green Tea, Raspberry and Jasmine
Carrot Cake
Classic Victoria Sponge

Our Cheesecake Selection -

Sicilian Lemon
Eton Mess
Banana and Amoretti
Baked New York Style
Honey, Fig and Pistachio

Our Trio of Mini Desserts -

Double chocolate mousse, white chocolate and raspberry mousse, chocolate and orange tartelette

We can also supply after dinner tea and coffee as well as cheeseboards at your request.

Terms and Conditions

All prices in this menu are subject to VAT. Delivery is charged as extra and dependant on location.

For all enquiries and to speak to a member of our team

Email – enquiries@swinewaiter.co.uk

Office – 01329 448280

Mobile – 07909 337016



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#LETSCELEBRATE

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