

CHAMELEON CATERING

-- Example menu pack --

*Please contact us
for a personalised menu and quotation.*

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FORMAL DINING

Formal dining is the perfect solution for that special occasion. Every event is different and we pride ourselves in working closely with clients to develop the right menu and range of services to meet their requirements.

-- Formal Dining Sample Menu --

Cromer Crab Pate

a wonderful delicate flavour and texture from this renowned Norfolk crab, served with a salad of red chard, oak leaf and rocket leaves and a lemon and lime vinaigrette

Norfolk Binham Blue Cheese, Pear and Celery Salad

with rocket and red chard salad with oak aged balsamic vinaigrette dressing

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### **Sautéed Supreme of Chicken with Citrus and Herb Crust**

with white wine mustard cream, dauphinoise gratin and seasonal vegetable medley

### **Roasted Mediterranean Vegetable and Goats Cheese Wellington**

with roasted cherry tomato and port reduction, rosti potatoes and seasonal vegetables

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White Chocolate and Mandarin Torte

with physalis and passion fruit coulis

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### **Coffee and After Dinner Mints**

Arabica filter coffee served with cream and chocolate mints

Our formal dining menus are competitively priced and the total cost will depend on the menu selected, service duration and guest numbers.

# CANAPE

A canapé reception whether for a pre-dinner nibble or an awards ceremony or product launch is always a popular choice with our clients.

Our canapés are bite sized and ideally served to your guests by our roving waitresses.

## -- *Canapé Menu* –

**Crab and lemon mousse on Italian flatbread**

**Broccoli cream cheese and sundried tomato on olive crostini**

**Coronation chicken and sultana on gingerbread**

**Smoked duck choux with peach and ginger chutney**

**Horseradish mousse with anchovy fillet on rye**

**Roasted mushroom pate on parmesan wafer**

**Grilled pancetta and Roquefort cream on pumpernickel**

**Barrel aged feta and olive brochette**

# BUFFET

The buffet is always a popular choice with our clients. The buffet offers a range of dishes to suit most dietary requirements and palates and is a more relaxed and informal catering solution. Listed below are two example buffets. We will of course develop a bespoke menu for you to suit the season and your event when you contact us

## -- *Simple Finger Buffet* --

**Reception sandwich platter** – a selection of freshly prepared reception sandwiches on quality white and granary breads with popular meat fish and vegetarian fillings

**Oriental savouries** – warm mini spring rolls and samosa with vegetarian fillings served with a sweet chilli dipping sauce

**Chicken fillet goujons** – warm chicken breast strips in a crisp crumb and a tangy lime mayonnaise dip

**Kettle crisps** – Norfolk kettle crisps

**Fresh Fruit Kebab** – wooden skewers threaded with fresh mango, melon, strawberries, kiwi and grapes provide a refreshing finish to your buffet.

## -- *Standard Cold Fork Buffet* --

**Norfolk gammon ham** – generous slices of this traditionally prepared local ham served with a selection of mustards

**Poached Scottish salmon** – fillets of delicate salmon served with coldwater prawns and a dill and cucumber remoulade sauce

**Mediterranean vegetable cous cous (v)** – honey roast vegetables, chick peas, harrisa, lime and coriander combine to create this delicious vegetarian alternative to meat and fish.

**Salads** – chefs freshly prepared salads include: vine tomato and basil leaf with oak aged balsamic dressing, crisp coleslaw, new potato and chive, farfalle pasta with rocket pesto.

**Bakers Basket** – a selection of freshly baked dinner rolls, butters and spreads

**Fresh fruits or desserts** – we can offer a wide selection of desserts or you may want to finish with a fresh fruit basket

Our buffet services are competitively priced and the total cost will depend on the services you select, service duration and guest numbers.

# REFRESHMENTS

If you require a refreshment package for your meeting or conference we have a range of services to meet your needs. Listed below is our most popular range of refreshments but we will of course develop a bespoke package for you if you prefer.

## *-- Hot Beverages --*

**Filter coffee** – our fair trade medium roast filter coffee is ideal for any time of day

**Breakfast tea** – a popular English blend breakfast tea ideal for any time of day

**Herbal & fruit infusions** – a selection of popular herbal and fruit teas provide refreshing and caffeine free alternatives

*hot beverages are served with milk, cream and lemon slices*

## *-- Chilled Beverages --*

**Waters** – choose from still and sparkling mineral waters or iced tap water

**Juices & cordials** – East of England apple juice, orange juice and elderflower presse

## *-- Sweet Treats --*

**Biscuits and cookies** – a selection of quality biscuits to suit all tastes

**Morning pastries** – freshly baked mini croissant, pain au chocolat and pain au raisin, ideal for the early start or mid morning boost.

**Cakes** – slices of Madeira, lemon drizzle, double chocolate and date and walnut cake strawberry and clotted cream scones or perhaps fresh cream cakes

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