



Finger Food and Grazing Platters Sample Menus

*Our finger food and grazing platter packages include artisan bread and dipping oils free of charge.
We can provide smart disposable plates and cocktail napkins free of charge.*

Our cold finger food and grazing platters are available on a drop-off service if this option is preferred over an onsite chef.

COLD FINGER FOOD

Fish

Mirin glazed salmon skewers
Vietnamese prawn rolls with nuac cham sauce
Harissa prawn skewers with lemon mayonnaise
Middle-eastern fish koftas with spiced yoghurt dipping sauce
Parmesan and anchovy palmiers with rouille
Provencal tarts with caramelized onions and anchovies
Hot smoked salmon scotch quails eggs with dill and mustard dipping sauce
Lobsta' rolls
(butter poached lobster tails in a spicy rose-marie sauce and served in a brioche roll)

Meat

Tataki beef skewers with ponzu dipping sauce
Rare roast beef with horseradish crème fraiche
Vietnamese style crispy duck rice paper rolls with plum dipping sauce
Parma ham and rocket grissini with rocket pesto dip
Chicken yakitori skewers
Dingley Dell Scotch eggs with home-made piccalilli
Chorizo and morcilla scotch eggs with lemon mayo
Tandoori chicken skewers with cucumber and mint raita
Italian club sandwich bites
Mini bahn-mi buns (Vietnamese style sandwiches with lemongrass pork and Asian style slaw)
New Yorker deli bun (brioche roll, salt beef, pickles, swiss cheese and mayo)



Vegetarian

Sweetcorn fritters with Thai Basil Pesto
Green olive tortilla bites with romesco sauce
Feta and courgette fritters with lemon mayonnaise
Vietnamese superfood summer rolls with chilli dipping sauce
Green olive tortilla bites with romesco dipping sauce
Vegetarian club sandwich bites
Mini iman biyaldi – stuffed baby aubergine with saffron yoghurt, pomegranate and walnuts

HOT FINGER FOOD

(Requires Onsite Chef – 1 Chef required per 30 guests)

Fish

Harissa prawn skewers with lemon mayonnaise
Salmon koftes with minted yoghurt
Thai fish cakes with green mango salsa
Vietnamese sword fish skewers

Meat

Chicken yakitori skewers
Lamb and pistachio koftes with pistachio yoghurt sauce
Pomegranate and honey lamb skewers with tzatziki
Saffron chicken skewers with saffron almond tarator
Jerk chicken skewers with mango salsa
Seared beef sirloin skewers with horseradish cream dip
Cornish beef pasties
Pulled pork rolls with home-made BBQ sauce
Pork tonkatsu slider (Japanese breaded fried pork with a sweet and spicy sauce served with Asian coleslaw in a sesame roll) (H)

The FK Mini Burger selection (each dish counts as 1 item pp):

Americana burger on brioche bun with American cheese & relish
The Arabian Night burger with smoked lamb, halloumi and red pepper humous
The Italian with Italian herb seasoned burger, slow roast tomatoes, rocket and mozzarella

Mini hot dogs with fried onions and relish



Taco Bar

Selection of mini tacos – pre-assembled for guests. Flavours include:
Lime marinated skirt steak with avocado, tomato and black bean relish
Chilli verde with slow roast pork, pico de gallo and crème fraiche
Chipotle chicken with toasted sweetcorn and feta salad

Vegetarian

Smoked aubergine, yoghurt and pomegranate fritters with saffron yoghurt
Sweetcorn fritters with Thai Basil Pesto
Tempured cauliflower fritters with coconut chutney
Roast cauliflower fritters with coconut salsa

GRAZING PLATTERS

***(1 Grazing platter counts as 3 Finger Food Items pp
Available via our drop off service)***

Crudites with selection of home-made dips (Counts as 1 Finger Food item)

Vietnamese summer roll platter

Selection of rice paper rolls with dipping sauces e.g. prawn and mint with nuac cham dipping sauce and superfood roll with chilli soy dipping sauce)

Mezze platter

Middle Eastern dips, home-made Lebanese pizza bread with dukkah minted labneh, courgette and red pepper fritters, harissa prawns with lemon mayo

Anti-pasti platter

Selection of bruschetta, roasted vegetable skewers, artisanal bread and dipping oils

British picnic platter

Classic picnic dishes such as mini Cornish pasties, home-made dingley dell pork sausage rolls, scotch quails eggs with home-made piccalilli, fennel infused potted salmon

Tapas platter

Spanish cheeses, pinchos (little savoury skewers – various combinations such as prawn, artichoke), capers, olives, tortilla bites with romesco sauce, pan con tomate

Little sandwich and mini rolls platters



Afternoon tea size finger sandwiches and mini rolls with a selection of gourmet fillings

DESSERTS

Salted caramel brownie bites
Raspberry and white chocolate blondies
Selection of choux rolls (e.g. coffee and walnut, lemon and lime, chocolate)
Lemon cheesecake squares
Chocolate, orange and cardamom pots
Little tiramisu pots
Little fruit tarts

