

INVICTA FOOD DESIGN

BOWL FOOD

Invicta Food Designs Bowl Food Menus are perfect for more substantial eating, when canapés alone are not enough.

They are lighter and less formal than a sit down meal. Ideal for wedding parties wanting a late wedding breakfast, or early evening drinks reception where guests are unlikely to eat dinner.

They are perfect for a standing reception and work well when combined with themed food stalls.

The menus on show are just a guide, so we can adapt the dishes to suit personal tastes and preferences.

The number of bowls and speed of service depends on your requirements as each event is unique.

BOWL FOOD MENU

Meat & Poultry

- Moroccan Lamb Shoulder with Apricots, Almonds & Cous Cous
- Roast Beef, Celeriac Mash & Onion Rings
- Slow Roast Pork Belly, Braised Savoy, Rhubarb Caramel
- Baby Cumberland Sausage, Mustard Mash & Onion Gravy
- Seared Lamb Cutlets, Ratatouille, Saffron Mash & Rosemary Gravy
- Roasted Breast of Corn Fed Chicken with Wild Garlic Risotto

Fish & Shellfish

- Beer Battered Cod, Chips & Mushy Peas
- Warm Seafood Quennels, Boiled Egg, Salmon & Chive Cream
- Seared Sea Bream, Tabouleh & Tomato Dressing
- Lemon Sole & Prawn Ravioli, Buttered Spinach, Lobster Sauce
- Grilled Tiger Prawns, Stir Fried Vegetables, Sweet Chilli
- Seared Nugget of Salmon, Nicoise Salad, Tapenade Dressing
- Roast Cod with Spicy Lentil & Chorizo Stew

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Vegetarian

- Mini Macaroni in a Woodland Mushroom & Chive Sauce
- Risotto of Asparagus, Peas & Broad Beans with Twineham Grange Cheese
- Butternut Squash & Rosemary Risotto Cakes with Salsa Verde
- Basil & Black Olive Gnocchi, Buttered Spinach, Tomato Salsa
- Ragout of Woodland Mushrooms with Griddled Brioche
- Ravioli of Pepperonatta & Goats Cheese with Basil Pesto

Salads

- Artichoke, Confit Tomato & Baby Mozzarella with Basil Oil
- Salt Roast Beetroot, Goats Cheese, Pumpkin Seed & Pickled Red Onion
- Nicoise Salad with Flaked Poached Salmon
- Greek Salad with Marinated Feta, Heritage Tomato, Cucumber & Olives
- Piri Piri Chicken Caesar Salad with Garlic Croutons
- Grilled Courgette with Glazed Fig, Creamed Blue Cheese & Minted Broad Beans

Desserts

- Warm Chocolate Brownie, Chocolate Sauce & Coconut Ice Cream
- Eton Mess Of Strawberry, Golden Meringue & Chantilly Cream
- Vanilla Cheesecake with Raspberry Compote
- Rhubarb & Ginger Crumble with Clotted Cream
- Assorted Ice Cream Bombes
- Warm Almond Sponge with Spiced Pear Compote

Information

Bowls are £5.20 each.

Based on a minimum 50 persons attending, inclusive of crockery, cutlery and napkins.

Service staff required will be dependent on the number of guests attending and your final menu choice, and will be quoted for accordingly.

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