

INVICTA FOOD DESIGN

PARTY FOOD

Our Party Food Menu is designed for events in venues such as Social Clubs, Pubs, Sports Clubs, Village Halls, Offices and Garden Marquees etc. If you don't want fussy food & service but still want something delicious & innovative yet good value we hope you can find it here. We try to be accommodating, so if you want something that is not listed then let us know and we will do our best to meet your requirements.

PARTY FOOD MENU

Selection of Sandwiches, Subs and Wraps

Fillings to include:- Tuna Mayonnaise, Smoked Salmon & Cream Cheese, Ham & Mustard, Chicken & Sweetcorn, Egg & Roquette, Salt Roast Beef & Horseradish

Finger & Fork Selection, Choose 4, 6 Or 8

- Spicy Onion Bhaji with Crème Fraiche
- Selection of Vegetarian Tartlets
- Falafel & Houmous
- Stuffed Vine Leaves
- Chicken Satay
- Homemade Sausage Rolls
- Corn Chips, Guacamole and Salsa
- Teriyaki Glazed Salmon with Sesame & Mange Tout
- Mini Vegetable Samosas
- Cocktail Sausages Roasted with Herbs & Honey
- Smoked Salmon & Cream Cheese on Blinis
- Vegetable Kebabs with Pesto
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Coconut and Chilli Chicken Wings
- Focaccia with Balsamic Vinegar & Olive Oil
- Platter of Smoked Chicken, Duck and Ham with Apricots, Olives, Almonds and Gherkins
- Cajun Prawn Brochettes
- Kalamata Olives & Breadsticks
- Selection of Vegetable Antipasta, Roasted Aubergine, Courgette, Fennel, Asparagus & Confit Tomato

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Salads, Choose 1

- Mixed Garden Salad with Mustard Dressing
- Tunisian Rice Salad
- Traditional Coleslaw with Caraway
- Potato Salad with Chive Mayonnaise
- Greek Salad, Feta, Cos, Cucumber & Olives
- Caesar Salad
- Fragrant Cous Cous Salad
- Plum Tomato with Basil & Olives
- Summerslaw, Fennel & Orange
- Beetroot, Artichoke & Pumpkin Seed Salad

Dessert, Choose 1

- Eton Mess
- Chocolate Brownie
- Banoffee Pie
- Fresh Fruit Salad
- Tiramisu
- Vanilla Cheesecake

All Served with Jugs of Cream, Chocolate Sauce & Raspberry Coulis

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Information

Party Food Menu is made up of the Sandwich, Sub & Wrap selection. 4, 6 or 8 items from the Finger & Fork selection, 1 item from the Salad selection and 1 Dessert. Extra items available and charged at the following rates.

Price based on the number of items chosen from the Finger & Fork selection.

4 items £13.50.

6 items £19.

8 items £24.

Additional choices charged at £3.50 per head.

Salads, choose 1

Additional items charged at £3.50 per head.

Dessert, choose 1

Additional items charged at £6.50 per head.

The Party Food Menu is designed as a cold, ready to eat "drop off" buffet with no set up or service staff included.

Paper plates, napkins & eco cutlery are included.

If you require a chef to cook your buffet on site and service staff so you can fully enjoy your event, the following charges are a guide.

Chef, including kitchen clear up - £95.

Waitress/waiter, including clearing tables - £70.

Oven hire if required - £110.

Rubbish disposal - £65.

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