



## FINGER FOOD

**Our finger food is fresh and full of flavour, using freshly baked bread from our local baker and baking from scratch.**

**No beige food or commercially made products allowed!**

**Let us choose what is fresh and seasonal or create your own individual selection. Perfect for celebrations, occasions and after Funeral refreshments.**

Selection of sandwiches, wraps & rolls generously filled and topped with homemade fillings & local, seasonal products.

Crudites – Seasonal cut vegetables and dip or homemade salads, coleslaw, pasta, potatoes, cous cous or garden peas  
Marinated chicken skewer  
Savoury Tart or pastry  
Crisps

**£8.50 per person**

Selection of sandwiches, wraps & rolls  
Crudites Seasonal cut vegetables and dip or homemade salads coleslaw, pasta, potato, cous cous or garden  
Savoury tarts or pastry  
Marinated chicken skewers  
Feta, spinach & sun dried tomato frittata or Caprese  
Skewers  
Selection crisps, olives and sundried tomatoes

**£10.00 per person**

Add: Seasonal fresh cut fruit or fruit bowl **£1.50 per person** Or homemade cake **£1.80 per person**



### CREATE YOUR OWN

If you want to create an individual selection let us know what you would like and we will price it for you. Here are some examples of our handmade food:

#### Some of our popular sandwich fillings include:

Locally cured ham & mild mustard or green salad, Chicken & bacon, in light mayonnaise, Humus, red pepper & cucumber (v)

Spicy chicken, spinach with raita, Classic bacon lettuce & tomato, Tuna, sweetcorn & red onion, Free range egg & cress (v), Cheese savoury (v)

#### Some of our popular savoury bites include:

Red onion & cheese tart (v), Feta Spinach & Sun-dried Tomato Frittata (v), Roast Vegetable & Goats Cheese Tart (v), Chicken, red pepper & pesto skewers, Lemon & Herb Chicken Skewers, Pork & sticky ginger sausage, Welsh leek & Cheese Tart (v), Home-made Sausage rolls, Chicken & Chorizo skewers, Glamorgan Sausages skewers (V), Mushroom Tartlet (v), Corned beef pie-lets, Halloumi & vegetable skewer (v), Mozzarella, tomato & basil skewer, mini pielets

#### Some of our popular salads

Basil, olive & tomato pasta salad, Lemon & Chive Potato salad, Chunky Coleslaw, Mixed bean salad, Jewelled Cous Cous with mint & chick peas, Greek salad.

Disposable serving platters, paper plates and napkins included.



#### Welsh Ploughmans Picnic

Welsh Picnic Ploughman's (served buffet style)  
Selection of 3 Welsh cheeses from: Caws Cenarth, Cenin  
Cenarth, Per Las, Perl Wen  
Cherry tomatoes and celery  
Baskets of freshly baked cottage rolls and rustic breads with butter  
Chunky coleslaw  
Locally cured sliced gammon ham  
Homemade Farmhouse or Smoked Mackerel Pate  
Welsh Chutney  
Traditional pickled onions  
Butchers pork pies

**£10.00 per person**

#### Mediterranean Antipasti Sharing Boards

Selection of charcuterie; Air dried hams, salami and chorizo  
Caprese Salad: Tomato, basil and mozzarella  
Rocket and parmesan salad  
Mixed olives & Sundried tomatoes  
Rustic Breads  
Olive Oil & Balsamic Vinegar

**£9.00 per person**

**Contact us to discuss full menu details on 01495 616330, or email [enquiries@raspberrycatering.co.uk](mailto:enquiries@raspberrycatering.co.uk)**

Orders are subject to a minimum of £100 per order and a delivery charge.  
If you are a long term or very regular customer discounts are available please ask us for details.

## FORK FOOD & HOT FOOD

**These are some ideas for menus and these can be tailored for you individually.**

**If you have your own ideas let us know and we can design a menu for you and price accordingly.**

Marinated chicken with spicy salsa  
Poached salmon side (£1.50 supplement)  
Roast vegetable & goats cheese tart  
Lemon & chive potatoes  
Pasta salad with sundried tomatoes and basil  
Jewelled cous cous with chickpeas and mint  
Garden leaf salad  
Rustic Bread & Butter

**£15.00 per person**



Locally cured gammon ham  
Salami's & cured meats  
Sundried tomato, feta & spinach tart  
Cous cous with Mediterranean roast veg & rocket  
Caprese salad with balsamic dressing, mozzarella, tomato & basil  
Potato salad with spring onions & chives  
Mixed garden leaves  
Rustic bread & butter

**£15.00 per person**



Locally cured gammon ham, mustard or chutney  
Marinated herb chicken  
Melting leek & cheese tart  
Chunky coleslaw  
Rosemary salt mini baked potatoes  
Mixed bean salad  
Garden leaf salad  
Rustic breads and butter

**£15.00 per person**



Smoked salmon & prawn platter  
Local cured gammon ham  
Wild mushroom tart  
Chunky coleslaw  
Beetroot, orange & rocket in a balsamic dressing  
Lemon & chive potato salad  
Mixed garden leaves  
Rustic bread & butter

**£15.00 per person**



### Add a dessert

Goey chocolate brownie & clotted cream, lemon tart, raspberry & white chocolate cheesecake, fruit pavlova, treacle tart & clotted cream

**£3.50 Per person**

### Add a Cheeseboard

3 Welsh cheeses, biscuits & homemade chutney

**£3.50 Per person**

Served on platters for self service with disposable plates napkins. Price inclusive of the dreaded VAT Crockery hire and staff service available ask for details (minimum orders apply).

## HOT FOOD

Lunch, Supper, Dinner and celebration parties. We can cook a wide range of hot food for your event. All served with seasonal vegetables and accompaniments. If your favourite dish isn't on the list, just let us know. We cook so you don't have to. (If you would like a three course lunch or dinner, call us to discuss.)

### Some of our most popular dishes:

Chunky Chilli Con Carne made with welsh black beef and roasted spices ~ Daube of Welsh Black Beef with red wine and smoked bacon ~ Slow Cooked Beef Bourguignon with seasonal vegetables ~ Authentic Lasagne made with traditional meat ragu ~ Tenderloin Pork in white wine and mustard sauce ~ Coq au Vin with red wine and mushrooms ~ Lamb Ragu with Canellini Beans ~ Ultimate Rich Beef Casserole ~ Roasted Vegetable Lasagne ~ Chicken bacon & Leek Pie ~ Navarin of Lamb ~ Luxury Fish Pie

**Main course dishes from £13.50 per person**

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## CANAPÉS

**Serving canapés is a relaxed way of enjoying good food, and making people welcome. Ideal for corporate events where guests are free to network.**

**They're mini mouthfuls bursting with flavour!**

**Below is an example selection to choose from, please call us to discuss your requirements as we can create canapes to suit.**

Mixed Bruschetta various toppings:  
Mozzarella & sun dried tomato OR Tapenade, tomato & basil (V)  
Sticky Ginger Glazed Pork sausage  
Spicy chicken & chorizo skewers  
Stuffed dates wrapped in Parma Ham  
Yorkshire pudding with roast beef & horseradish  
Olive, tomato, mozzarella and basil skewers (V)  
Smoked salmon & cream cheese blini  
Pear & Per-las prosciutto parcels (V)  
Pea & broad bean cups (V)  
Beetroot & goats cheese on a chive scone  
Welsh rarebit toasts with onion marmalade  
Wild mushroom cup (V)  
Mini wrap with pulled pork and apple  
Shredded Duck & Pancakes  
Prawn, Lemon & Rocket profiteroles  
Roasted Halloumi, red pepper & courgette skewers  
Sweet Canapés  
Petite scone with preserve and cream  
Chocolate dipped fruit  
Mini Chocolate Brownie  
Mini meringue  
Fruit skewers



**4 Canapés per person – £7.20 Minimum order 40 people**  
**6 Canapés per person – £10.20 Minimum order 20 people**  
**10 Canapés per person – £14.40 Minimum order 20 people**

Prices inclusive of VAT

\*All subject to availability of seasonal produce.

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Waiting staff, crockery & cutlery can be supplied on request. Delivery charges may apply



# AFTERNOON TEA

Revive the wonderful time-honoured and Quintessential British Tradition of Afternoon Tea. Relax with friends and enjoy a treat. Fresh homemade cakes, scones and savouries.

Afternoon tea is a wonderful way to celebrate christenings, birthdays, baby showers and hen parties or maybe a get together. We can deliver to your home or chosen venue, minimum order of 20 and delivery apply

## MENU

### Selection of delicate sandwiches:

Egg & Cress  
Local cured Ham with chutney or mustard  
Smoked Salmon & Cream Cheese  
Matured Welsh Cheddar (v)  
Cucumber (v)

Savoury tartlets

Homemade Buttermilk scones served with fruit conserve & clotted cream

### Selection of Cakes such as:

Coffee & walnut cake, Filled Meringues, Chocolate Brownies,  
Lemon Drizzle Cake,  
Bara Brith buttered, Butterfly cakes

**£10.50 Per person**

## Optional Extras

Serving 12 or more if required.

Chocolate Cake with Chocolate Ganache filling and Topping  
Carrot Cake with Cream Cheese Topping  
Coffee Cream sponge Cake with Coffee Cream Topping  
Victoria Sandwich with Raspberry Conserve & Real Butter-cream filling  
Selection of home baked savouries

**From £15.00**

Tea & Coffee; **£1.80 per person**

Cloudy Lemonade, Orange juice, Apple juice, Cranberry juice  
**£1.50 per person**

Crockery & cutlery and staff to serve can be provided on request.

\* prices Inclusive of VAT



Please note: Afternoon Tea Menu's for Weddings are individually priced, please see Quintessential High Tea.

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