

FINGER FOOD

Our bread is baked fresh daily and delivered by a local baker. Our ham is cured by a local butcher. Or mature cheddar is from Wales as are our free range eggs and milk. We make and bake from scratch. We will choose fresh and seasonal ingredients, available on the day, to make our food including the fillings of our sandwiches, wraps and rolls, salads, savouries and sweet treats. However, if you would like to choose for yourself we can price a bespoke menu for you, please just let us know.

LIGHT MENU

Generously filled with our own homemade fillings,
a mixture of all three, two or one:

Sandwiches / Wraps / Rolls / Crisps

Cut seasonal or tropical fruit **£6.80**
Substitute fruit for Home-made cake **£7.20**
Homemade cake & Fruit **£7.80**

Selection of Wraps generously filled with our
homemade fillings

Fresh garden salad or Crudities
Cut seasonal or tropical fruit **£7.20**
Substitute Fruit for a Home-made healthier bake **£7.80**
Fruit & Home-made healthier bake **£8.20**



Generously filled with our own homemade fillings, a
mixture of all three, two or one:

Sandwiches / Wraps / Rolls

*1 Homemade Savoury Bite
Fresh garden salad or Crudities
Cut seasonal or tropical Fruit **£8.20**
Substitute fruit for Home-made cake **£8.50**
Homemade cake & Fruit **£9.20**

Generously filled with our own homemade fillings, a
mixture of all three, two or one:

Sandwiches / Wraps / Rolls

*3 Homemade Savoury Bites
Fresh garden salad or Crudities
Cut seasonal or tropical Fruit **£10.20**
Substitute fruit for Home-made cake **£10.70**
Homemade cake & Fruit **£11.00**



EXECUTIVE

A selection of finger food, bite size and easy to savour, a few bites
more than a canapé. Perfect, to eat whilst working and networking.
Presented on slate platters includes china plates & serviettes.

Filled mini wraps
Open topped rolls
Selection of *4 savoury bites
Crudities & antipasti nibbles
Cut fresh Fruit
Selection of cakes or desserts
£14.00

*Savoury Bites:

An example of our chefs selection: Feta Spinach & Sundried Tomato Frittata(v), Roast Vegetable & Goats Cheese Tart (v) Marinated Chicken skewers, Chicken & Chorizo Skewer, leek & Cheese Tart (v) Homemade Sausage rolls, Glamorgan Sausages (v), Mushroom Tartlet (v) Corned beef pie-lets, Halloumi & vegetable skewer, (v) Mozzarella, tomato & basil skewer, Savoury scone, Beef or Chicken & Leek Mini pie-lets, Savoury Profiteroles, Smoked Salmon blinis, Prawn & rocket crostini, King prawn skewer, Bruschetta with tomatoes, basil, olives, OR salami, pepper sundried tomatoes, cheese & chive scone (V), Sticky pork & ginger sausage skewers.

Contact us to discuss full menu details on 01495 616330, or email enquiries@raspberrycatering.co.uk

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

FORK FOOD & HOT FOOD

Require something a little special, important visitors or clients? We can provide cold and hot food for self-service at your business. Alternatively If you would prefer us to serve just let us know. Here are some of our popular dishes.

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
£14.00



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
£14.00



Locally cured gammon ham
Salamis & 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
£14.00

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
£14.50



Add a homemade cake £1.80



Add a dessert served with clotted cream £3.50

Raspberry White Chocolate Cheesecake, Lemon Tart with Raspberry Coulis, Lemon and Blueberry cheesecake
Goosey Chocolate Brownies, Pavlova with seasonal fruit, Very Rich Chocolate Tart, Tart Au Citron, Treacle Tart



Hot Food

Here are some of our popular dishes, however we can make almost any dish and cater for international dietary requirements.

Chunky Chilli Con Carne ~ Daube of Welsh Black Beef with red wine and locally cured 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
Curry of your choice

Prices from £13.50

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Hot dishes are priced on request depending on the individual dish and subject to a minimum order of 10. Give us a call to discuss your requirements
Prices exclude VAT



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 – £6.00 Minimum order 40 people
6 Canapés per person – £8.50 Minimum order 20 people
10 Canapés per person – £12.00 Minimum order 20 people

Prices exclusive 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



BREAKFAST

Our menus are suited to all corporate settings. They can be tailored to compliment your event and whether it's a meeting, training course or conference we can vary your menu to include healthier and lighter options using local produce wherever possible.

Alternatively if you require something more specific call us or email.

MENU

Portuguese roll with local cured cooked ham and egg
Croissants & Brioche with preserves and butter
Platter of locally cured cooked ham
Sliced continental meats and cheese
Home-made Fruit Muffins
Selection Danish pastries
Fresh Fruit platter
Fresh Juices



Freshly baked deli rolls & butter



Tea & Coffee



£11.00 per person – 5 items

£14.50 per person- 7 items