

# APERYER

## **Corporate** **Love. Laughter. Food.**

If you're looking to make a lasting impression and really inspire your clients then push the boat out with catering that complements and celebrates your company brand, ethos and clients.

Our corporate clients benefit from the same standards, service and attention to detail that we bring to all our customers so even if your event is more business than pleasure, there's no need to compromise on style and taste.

Our bespoke catering packages are suitable for meetings, conferences, events and functions with food, service and presentation all designed to suit the occasion. So you want a quick lunch on the hop, how about a street-food inspired kiosk? Feeding hungry mouths at a conference? A hot box option or canteen style meal is perfect. We can offer an array of sharing boards for guests to help themselves or can provide a sumptuous canapé reception with our staff attending to your every need. All these options can be tweaked and tailored putting a fresh and modern twist on the food and meeting your needs perfectly.

If you're looking to keep things simple we've also designed some corporate set packages which bring you the same fantastic food and are great value.

Like what you see? Get in touch, tell us about your business and let's talk about how we can work together!



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## **Boards from £18pp\*** (minimum 20 people)

If you're looking to cater a special event or are entertaining important clients our themed boards can be tailored to suit. More substantial than our platters, our boards can be presented beautifully along a long table for guests to help themselves or arranged on the centre of tables for more informal occasions. Here's a few examples to get you started...

### **BEST OF BRITISH**

Selection of mixed pasties: Cornish / chicken and sesame / wild mushroom and stilton

Chorizo and fennel seed sausage rolls

Black pudding, pork and apple  
tear 'n' share pie

Vine cherry tomato, oregano  
and pesto galletes

Home-pickled mackerel rollmops

Broad bean, garden pea and wild garlic  
mixed salad with dill and lemon dressing

Butternut, radish and baby leaf salad  
with chilli and orange dressing

Selection of olives, hummous and dips

### **FRESH AND FUNKY**

Jerk chicken, mango and lime wraps

Chilli and lime prawn skewers

Spanish tortilla with smoked paprika aioli

Classic caprese of mozzarella, tomato  
and basil

Roasted squash, radish and feta  
with orange and chilli dressing

Nachos with spicy salsa, guacamole  
and sour crème

Selection of mixed marinated olives

### **AFTERNOON TEA INSPIRED**

West country cheddar  
and fig chutney sandwiches

Rare roast beef, horseradish  
and watercress on sourdough

Classic coronation chicken bloomer

Sun-dried tomato, feta and rocket  
pinwheel danish

Smoked salmon, beetroot and dill galletes

Classic scones with strawberry jam  
and clotted cream

Rasperry, mint and white chocolate mini trifles

Salted caramel double chocolate brownies

Lemon and rosemary tarts

### **BBQ SOUL FOOD**

Pastrami and pickle deli style wraps

Mini cheeseburgers

Pulled pork po'boys

BBQ'd corn on the cob

Chunky coleslaw

Sweet potato fries

Green salad

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**ADD A PUDDING** from £5pp (see page 4)



# APERYER

## **Feasts from £22pp\*** (minimum 40 people)

A great alternative to a hot bowl or buffet style spread, these tasty hot meals can be served canteen style or in street-food inspired boxes and bowls.

Our feasts usually go: one or two main courses, three sides and a cheeky extra. Here's a few examples but get in touch for more options and ideas:

### **SOUTH EAST ASIAN**

Beef massaman curry  
Sticky Jasmine rice  
Prawn crackers  
Sesame noodles with kale  
Chicken satay skewers

### **MOROCCAN**

Lamb, apricot and almond tagine  
Butternut and chickpea tagine  
Tabbouleh  
Mixed leaf salad  
Selection of flatbreads, olives and hummous  
Mixed falafels

### **TASTE OF THE CARIBBEAN**

Curried goat  
Rice and peas  
Mango and avocado salad  
Fried plantain  
Salt cod fritters

### **BEST OF BRITISH**

Chicken, tarragon and mushroom pie  
Wild mushroom and stilton pie  
Creamy wholegrain mustard mash  
Honey-glazed roasted root veg  
Purple sprouting brocolli  
Toppings bar: pancetta sprinkles,  
crispy shallots, cheddar cheese

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**ADD A PUDDING** from £5pp (see page 4)



# APERYER

## Puddings from £5pp\*

These sweet treats are the perfect way to follow your main meal and you can choose from individual plates, family style sharing desserts or selection boards to suit your occasion.

### FAMILY STYLE

Dark chocolate, hazelnut and sea salt torte with crème fraiche

Zesty key lime meringue pie

Caramelised pear tatin with scrumpy cider cream

Fig, honey and rosemary pavlova

Apple and blackberry crumble with cinnamon custard

Sticky toffee apple pudding with clotted cream

Brioche bread and butter pudding

### INDIVIDUAL DESSERTS

White chocolate and raspberry crème brulee with double chocolate biscotti

Pecan pie, chocolate and waffle knickerbocker glory

Espresso and vanilla panacotta with gingerbread snaps and dark chocolate cherry compote

Toasted coconut, pineapple and basil eton mess

Pimms summer pudding with chantilly cream

Lemon fool with ginger shortbread

### BOARDS TO SHARE

#### CHOCOHOLICS

Selection of brownies, fudge, cakes and cookies served with cream

#### CHEESE

Selection of your favourite cheeses with homemade chutneys and biscuits

#### CAKE LOVER

Selection of mini afternoon tea style bites and delicate treats

#### PETIT FOURS

Selection of macarons, mini meringues, chocolate truffles and fruit nougat

#### FRUIT PLATTERS

Selection of seasonal skewers with chocolate, salted caramel and yoghurt dips

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## Canapés from £5pp\*

Add canapés to your event or make them the focus by combining choices. Choose from a list of classic, seasonal options or give us a theme and we'll create a bespoke menu to match the occasion. Here's a taster...

### MEATY

Individual mini lamb and minted pea Wellington  
Pork belly St. Menehould – crispy bread-crumbed bites with scrumpy mayo  
Venison carpaccio with juniper pickled quail's egg  
Black pudding crisp with seared scallop, cauliflower and pickled radish  
Rabbit rilette with black olive and tarragon  
Buttermilk popcorn chicken with hickory ketchup  
Short rib sliders on mini brioche buns  
Devilled dippy eggs with bacon crumb and crackling  
American waffle with confit duck and maple

### FISHY

Mini fish tacos with margarita shots  
Tuna tartare spoon with wasabi, radish and pickled ginger  
Croquettas de bacalao – salt cod croquettes with paprika aioli  
Crayfish thermidor  
Gin-cured gravlax on rye toast with Scandinavian pickles  
Beetroot carpaccio with dressed crab and dill mayonnaise  
Chilli and lime catch of the day ceviche  
Oysters kilpatrick  
Coconut and lime prawn toasts

### VEGGIE

Wild garlic and manchego arancini with bloody Mary shots  
Savoury profiteroles stuffed with wild mushroom and stilton  
Chargrilled aubergine sushi roll stuffed with feta, preserved lemon and oregano  
Vietnamese spring rolls with chilli and lemongrass dipping sauce  
Goats cheesecake with fig chutney  
Yellow split pea and spinach falafel  
Pumpkin pancake with a rosemary and pecorino mousse and toasted seeds  
Truffled macaroni cheese bites  
Soda bread rarebit with pickled mustard seed and crispy sage

### SWEET TREATS

Blackberry and basil cheesecake bites  
Elderflower and gooseberry macarons  
Malted chocolate and buttermilk torte  
Mint-infused watermelon caprese skewers  
Grilled peach, hazelnut and rosemary galettes  
Mini matcha doughnuts  
Salted pretzel brownies  
Vanilla and green pistachio custard bites  
Lemon and lavender tarlets



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## Keep it simple Sharing platters from £10pp\* (minimum 20 guests)

No fuss, no messin', just great food to fill hungry mouths - we've designed these three corporate packages with classic fare at great value for money.

As always you can guarantee the presentation and service will be styled to meet your needs. We tweak these menus to ensure you're getting the tastiest offerings the season has to offer so get in touch for our latest packages.

### **B - £14pp**

Pastrami and pickles on ciabatta  
Chicken, pesto and watercress bloomers  
Wensleydale and chutney  
'doorstep' sandwiches  
Hummous and roasted vegetable wraps  
Fennel and chorizo sausage rolls  
Smoked salmon  
and pickled cucumber bruschetta  
Rocket and parmesan salad  
Tabbouleh  
Seasonal fruit skewers  
Salted chocolate brownies  
Tangy lemon drizzle bites

### **A - £10pp**

Pastrami and pickles on ciabatta  
Chicken, pesto and watercress bloomers  
Wensleydale and chutney  
'doorstep' sandwiches  
Hummous and roasted vegetable wraps  
Rocket and parmesan salad  
Tabbouleh  
Seasonal fruit skewers

### **C - £18pp**

Pastrami and pickles on ciabatta  
Chicken, pesto and watercress bloomers  
Wensleydale and chutney  
'doorstep' sandwiches  
Hummous and roasted vegetable wraps  
Fennel and chorizo sausage rolls  
Smoked salmon  
and pickled cucumber bruschetta  
Ham hock scotch eggs with piccalilli  
Seasonal arancini scotch eggs  
Rocket and parmesan salad  
Tabbouleh  
Seasonal fruit skewers  
Salted chocolate brownies  
Tangy lemon drizzle bites  
Cheeseboard with chutneys and crackers



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## Wanting more?

Talk to us about breakfasts, company picnics, BBQs or social events. We're happy to cater your every need! We also do private dining options and can offer workshops, three course meals or seven course tasting menus should you require them. Call us for a chat!

## \* Prices

All our prices act as a guide and are all subject to the food you'll be having, the type of service you'd like and the way we'll present it. We're more than happy to give you a clear, no obligation quote after consultation with you and will include service, staffing and VAT so there'll be no hidden costs.

Feeling hungry? Get in touch, tell us about your business and let's talk about how we can work together!

**Matt & Gemma**  
**Love. Laughter. Food.**

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