

APERYER

Corporate catering Sample 'taster' menus

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 high 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.

Whether you're looking for deli style lunches, grazing tables or finger food for a quick lunch on the hop, elegant canapes or forkful buffets for networking and standing events, or a sit down feast of fancy fine dining for a special occasion, we work with every client to create personal menus that will delight your guests.

This brochure features some sample 'taster menus' and a guide to starting prices, however, our bespoke menus are always designed with you, your event and specific requirements in mind so contact us for a chat about your work conference, party or meeting and we'll happily issue a full and clear quote with no obligation.

Minimum guest numbers / minimum spends may apply.

Contact us now for a bespoke consultation and quote!
hello@aperyer.co.uk
07714 790184

Matt & Gemma
Love. Laughter. Food.



APERYER

Canapes

Packages from £12pp + VAT

A canape reception is perfect for standing events and informal get togethers. Served by our fabulous, friendly front of house team – we can also serve drinks if you require it. Get in touch for more details and to request a seasonal canapes list.

MEATY:

- Seared steak on triple cooked 'fat chip' with bearnaise sauce
- Crispy duck 'n' waffle with maple cream and watercress
- Nduja and pulled pork scotched quails egg
- Spiced lamb bonbon with sumac babaganoush and preserved orange

FISHY:

- Crispy filo cups with smoked eel, celeriac and fennel, with pear mayonnaise
- 'Gin and tonic' salmon: Juniper-cured salmon with lime crème fraiche and Scandi-style pickles on crostini
- Thai fishcakes with mango salsa and pickled radish
- Bloody Mary shots with chilli and garlic king prawn skewers

VEGGIE / VEGAN:

- Wild mushroom and truffle palmiers with tarragon and olive salsa (v/vg)
- Red onion and caraway bhajis with mango salsa (v/vg)
- Balsamic roast tomato and wild garlic 'pesto' tartlets (v/vg)
- Tofu satay skewers with pickled chilli (v/vg)

CHEESY:

- Mac 'n' cheese bites with hickory smoke BBQ sauce (v)
- Crispy halloumi sticks with lemon cream and gherkin (v)
- Manchego and white onion croquettas with aioli and black olive (v)
- Whipped goats cheese bonbons rolled in toasted hazelnut and apple crumb (v)

Contact us for a bespoke quote or to see a full seasonal canapes list!

APERYER

Finger picking good **From £10pp + VAT**

Our finger food buffets – requiring only a napkin and plate - are the perfect grab ‘n’ go food for a casual standing event. Here’s a few sample menus but as always, we’ll fully tailor every menu to your specific needs, quantity and variety of food required.

DELI BITES

Pastrami and pickles bagel bites with mustard mayo
Chargrilled vegetable and beetroot hummus wrap (v/vg)
Flavour of the month frittata with homemade pesto (v)
Selection of homemade falafel with smoky aubergine babaganoush
Lightly spiced feta and squash samosas
Mixed marinated olive and sundried tomato skewers

YORKSHIRE PLOUGHMAN'S

Hearty pork pies with Henderson’s-pickled onions
Chunky pork and apple sausage rolls
Mini Yorkshire puddings with rare roast beef and horseradish
Seasonal ‘Allotment veg’ tartlets (v)
Wensleydale and thyme scones with cream cheese and red onion jam (v)
Yorkshire cheddar and grape skewers (v)

ASIAN INSPIRED

Thai fishcakes with cucumber and coriander salsa
Vietnamese Spring rolls with sweet chilli dip (v/vg)
Chicken satay skewers
Crispy wonton pad-thai noodle cups (v/vg)
Selection of vegetable maki rolls (v/vg)
Thai prawn cocktail with mango salsa in leaf cups

APERYER

Forkful **From £12pp + VAT**

Presented as a traditional buffet, these grazing-style stations have the wow factor offering something different to your staff and delegates, and as always can be fully tailored to your needs.

MEZZE PLATTERS

Chargrilled flatbreads (v/vg)

Za'atar chicken skewers

Lemon and herb falafel (v/vg)

Beetroot and sumac hummus with toasted chickpeas (v/vg)

Zesty courgettes with preserved lemon and mint (v/vg)

Puy lentil, rocket and radish salad with orange and chilli dressing (v/vg)

Tangy tabbouleh with toasted pumpkin seeds and pickled pomegranate (v/vg)

SALAD BAR

Freshly baked pinwheel breads (v/vg)

Oil and balsamic / salted butter (v)

Chicken Caesar salad with parmesan croutons and creamy garlic dressing

Sticky teriyaki beef with noodles, carrot, coriander and a chilli and lime dressing

Puy lentil, goats cheese and beetroot salad with blackberry dressing (v)

Selection of cured vegetable antipasto and crudites with seasonal hummus and dips (v/vg)

MEDITERRANEAN PLATTERS

Cured meats with capers and cornichons

Spinach, feta, and sesame filo parcels (v)

Black olive, caramelised red onion and ricotta pinwheel Danish (v)

Spanish tortilla bites (v)

Caprese skewers – tomato, mozzarella and basil (v)

Orzo pasta salad with sundried tomato, red wine and oregano (v/vg)

Rocket and parmesan salad (v)

APERYER

Hot fork feasting From £14pp + VAT

Our hot fork feasts are served 'street food style' by our chef. Served with your choice of classic crockery and cutlery or bento boxes and bamboo cutlery. Here's a few sample menus to tickle your taste buds:

AMERICANA:

Slow braised pulled pork with hickory smoke BBQ sauce
Cajun bean crockpot (v/vg)
Truffle spiked mac 'n' cheese (v)
Green garden salad (v/vg)

PERSIAN:

Spiced lamb, almond and apricot tagine
Tahini roast cauliflower with toasted pumpkin seeds and pomegranate (v/vg)
Lightly spiced jewelled cous cous (v/vg) and minted yoghurt (v)
Chargrilled flatbreads (v/vg)

ITALIAN:

Rich beef lasagne with red wine, oregano and parmesan
Aubergine parmigiana with sundried tomato and feta (v)
Mixed leaf and chopped herb salad with olive oil and preserved lemon dressing (v/vg)
Caramelised garlic doughballs (v/vg)

PROPER PIES:

Beef and Barnsley bitter pie with roast shallots
Wild mushroom bourguignon pie (v)
Parmesan crusted creamy mashed potatoes (v)
Cauliflower cheese (v) or minted mushy peas (v/vg)

MEXICAN:

Hearty beef chilli OR Three mixed bean chilli (v/vg)
Soft floury tortilla wraps (v/vg)
Toppings bar: Jalapenos, cheddar cheese, guacamole, hot sauce, pico de gallo
Lightly salted nachos (v/vg) and fresh green leaf salad (v/vg)

APERYER

Little extras

ADD A DESSERT from £5.50PP + VAT:

A few ideas...

- White chocolate cheesecake with honeycomb and raspberries (v)
- Salted caramel chocolate brownie (v)
- Espresso and dark chocolate mousse with gingerbread cookie (v)
- Zesty lemon and elderflower posset with cardamom shortbread (v)
- Cherry Bakewell tart with kirsch spiked cherries (v)

ADD SOME FRUIT from £1PP + VAT:

- Seasonal fruit bowl from £1pp + VAT
- Seasonal fruit and berry platters from £3pp + VAT

ADD A CHEESE BOARD TO FINISH from £6pp + VAT:

Selection of local cheeses with crackers, chutneys, dips and spreads. Contact us for more info.

TEA & COFFEE / DRINKS PACKAGES:

Please contact us directly to have a chat about drinks packages and prices for your event

APERYER

Something a little different...?

&price on request

Whatever the occasion and level of service you require we'll happily chat through ideas and options before putting together a fully bespoke menu with costings for you to consider.

EVENT CATERING:

Be it a special event, ball or charity gala we can help you pull out all the stops creating a bespoke menu and delivering impeccable service that will delight your guests. Canapes on arrival, fabulous table centre feasting or classic high-end plated dining we'll tailor everything to ensure the food is memorable for all the right reasons!

CREW CATERING:

We can provide a number of options for crew catering from grab 'n' go street food options to hot fork feasts, grazing tables and plated menus. All menus will be designed with your specific requirements in mind – contact us directly for more details.

CONFERENCE CATERING:

If you're holding a special conference and looking for someone to supply food and refreshments throughout the day, we'd love to put together a competitive package that offers something completely unique for your delegates and perfectly meets your requirements.

BRAND PACKAGES:

If you're looking for a caterer on a more regular basis we are happy to discuss your requirements and will work with you to put together a bespoke package reflective of your company's personal values, ethos and needs.

CHRISTMAS:

We provide seasonal variations on all our menus for the festive season – get in touch to request a menu!

What next ... ?

hello@aperyer.co.uk

Drop us an email or call the office on 07714790184 to discuss your requirements and receive a no-obligation quote.