

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 a classic buffet, 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 bespoke menus that will delight your guests.

We also offer competitive, tailored day/half day packages for conferences, away days and crew catering and can offer drinks, snacks, breakfast, lunch and dinner options to suit your budget and requirements. Please get in touch directly to discuss options and we'll happily put together a no-obligation quote for you to consider.

Please note our corporate menus usually operate on minimum number of 20 guests and minimum spends and delivery charges may apply.

Contact us now for a bespoke consultation and quote!
hello@aperyer.co.uk
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Matt & Gemma
Love. Laughter. Food.



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Platters - Forkful (cold) from £12+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 INSPIRED

Rosemary and caramelised garlic focaccia with hummus and olive oil / balsamic (VG) | Cured meat platter with capers and cornichons | Lemon and herb falafel (VG) | Spanakopita rolls with feta, spinach and sesame (v) | Selection of marinated vegetable antipasto, olives and sun-dried tomatoes (VG) | Orzo pasta 'caprese' salad with sundried tomato, mozzarella and basil (v) | Mixed leaf salad with preserved lemon and olive oil dressing (VG)

YORKSHIRE PICNIC

Crusty baguette pieces with salted butter and oil/balsamic (v) | Marinated chicken skewers with lemon and fresh herbs | Pork pies with red onion jam | Wensleydale and wild garlic tart (v) | Hummus and roast vegetable pinwheel wraps (VG) | Zesty potato salad with preserved lemon, olive oil and chopped herbs (VG) | Seasonal 'garden' salad with edible flowers and rhubarb vinaigrette (VG) | Pickled onions, piccalilli and pots of crispy crackling

LIFE ON THE VEG

Tear and share pinwheel breads with salted butter and oil/balsamic (v) | Chargrilled, marinated vegetable skewers (VG) | Sun-dried tomato, oregano and wild garlic pinwheel Danish (VG) | Lemon and herb falafel (VG) | Goats cheese, puy lentil, beetroot and rocket salad with orange and chilli dressing (v) | Tangy tabbouleh with quinoa, chickpeas, chopped herbs and toasted pumpkin seeds (VG), Tahini roast squash with pickled radish and pomegranate (VG)

CLASSIC GRAZING TABLE:

Selection of pinwheel breads and crackers (VG) | Cured meat platter with capers and cornichons | Selection of cheeses | Assorted vegetable antipasti, olives and crudites (VG) | Fresh seasonal fruit and berries (VG) | Selection of hummus, dips and seasonal spreads (v) | Pretzels and popcorn (VG)

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Platters

- Finger picking good (cold) from £14+VAT

Our finger food buffets are the perfect grab 'n' go food for a casual standing event. Drop-off service with disposable bamboo platters and napkins.

DELI BITES:

Pastrami and pickle bagel bites with mustard mayo | Chargrilled vegetable and beetroot hummus wrap (v/VG) | Flavour of the month mini tartlet with homemade pesto (v) | Lightly spiced feta and squash filo parcels (v) | Chorizo and Manchego skewers | Mini caprese skewers (v) | Lemon and herb falafel | Olive and sun-dried tomato pintxos (VG)

YORKSHIRE PLOUGHMAN'S

Hearty pork pies with red onion jam | 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 pickled onion skewers (v) | Apple and grape skewers (VG)

ASIAN INSPIRED

Vietnamese Spring rolls with sweet chilli dip (VG) | Chicken satay skewers | Crispy wonton pad-thai noodle cups (GF) | Red pepper and cucumber maki rolls (VG) | Thai prawn cocktail with mango salsa in crispy lettuce leaf cups (VG)

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Feasting - Hot buffets & Street food from £14+VAT

Served by the Aperyer team with classic crockery and cutlery or with disposable plates and bamboo cutlery.

Here's a few sample menus to tickle your taste buds and we're happy to put together a bespoke menu or a mix of options to suit your event style and budget.

SUMMER LOVIN':

French baguette pieces with salted butter (v) | Spatchcock chicken pieces with preserved lemon, bay leaf and roast garlic | Colourful roast vegetable and halloumi skewers (v) | Aubergine melanzane with sun-dried tomato ragu and feta (v) | Rosemary and garlic roast baby new potatoes (VG) | Colourful Garden salad with edible flowers (VG) | Roast garlic aioli (v)

BBQ INSPIRED:

Floured baps (VG) | Juicy slow cooked BBQ pulled pork | Crispy beef brisket bonbons | Halloumi nuggets (v) | Minted lamb skewers | Gooney mac 'n' cheese (v) | Buttery corn cobettes (v) | Chunky 'slaw (VG) | Mixed leaf salad (VG) | Garlic aioli, hickory BBQ and ketchup(v) | Jalapenos and pickles (VG)

TAPAS INSPIRED:

Caramelised garlic focaccia dough balls (VG) | Chicken and red pepper with red wine and oregano | Red pepper, butternut and mozzarella arancini (v) | Manchego and white onion croquettes (v) | Parma ham, saucisson and chorizo platter | Patatas bravas style potatoes with mojo sauce (v) | Caprese salad (v) | Mixed leaf salad (VG) |

PROPER PIES:

Your choice of two/three flavours | Creamy mashed potatoes | Minted mushy peas | Topping bar and sauces: crispy onions, crispy bacon, Henderson's relish, condiments

PERSIAN:

Spiced lamb, almond and apricot tagine / Chickpea, butternut and spinach tagine (VG).Lightly spiced jewelled cous cous (VG) | Minted yoghurt (v) | Chargrilled flatbreads (VG)

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Picnics **- Individual boxes & prices on request**

Individually boxed, these 'drop-off' options are great for grab 'n' go style breakfast and lunches.

BRUNCH BOX: Filled croissant sandwich | Yoghurt and granola pot (v) | Seasonal fruit pot (VG) | White chocolate and oat cookie (v)

LUNCH BOX: Large filled baguette | Chunky pork and apple sausage roll (veg sausage roll VG) | Seabrook's crisps (VG) | Fruit pot (VG) | Choice of dessert from list

Sample sandwiches: Pastrami and pickles with mustard mayo | BLT | Yorkshire ham with English mustard and rocket | Ploughman's with cheddar, Henderson's pickle, apple mayo and watercress (v) | Falafel, chargrilled vegetable and lightly spiced hummus (VG) | Chunky coronation chicken

DELI BOX: Choice of salad | Choice of dessert from list

Sample salads: Chicken Caesar salad with parmesan croutons and creamy garlic dressing | Chicken noodle salad with carrot, coriander and a chilli and lime dressing | Sticky teriyaki beef with sesame noodles and pak choi | Smoked mackerel and potato salad with green beans and a zesty lemon and sesame dressing | Tangy tabbouleh with falafel, chickpeas and pomegranate (VG) | Roast vegetable frittata with seasonal garden salad (v) | Puy lentil, goats cheese and beetroot salad with blackberry dressing (v)

DROP OFF DESSERT CHOICES

Chocolate brownie | Lemon drizzle slices | Yorkshire tea loaf | Honeycomb and 'mallow rocky road | Milk and white chocolate cookies

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Canapes & prices on request

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

Honey and mustard glazed pork belly with black pudding bonbon & apple mayo
Crispy beef brisket bites with hickory-smoke ketchup and Cajun spiced mayo
Minted lamb and feta koftas with creamy tzatziki
Seared steak on a 'fat chip' with bearnaise sauce and capers
Popcorn chicken with miso mayonnaise and pickled radish

FISHY

Marinated chilli and lime king prawn with gazpacho (or Bloody Mary!) shot
Smoked salmon gravlax with dill and lemon cream cheese, and Scandi pickles on rye
Dressed crab on sourdough toast with zesty lemon mayonnaise and capers
Tuna maki sushi rolls with wasabi and soy
Octopus ceviche with caramelised garlic aioli and seaweed pearl on blini

VEGGIE/VEGAN

Vietnamese Spring rolls with sweet chilli (VG)
Balsamic roast tomato and wild garlic 'pesto' tartlets (VG)
Red onion and caraway bhajis with mango salsa (VG)
Cucumber and red pepper maki sushi rolls (VG)
Mixed falafel bites with lightly spiced, minted coconut yoghurt (VG)

CHEESEY

Mac 'n' cheese bites with truffle mayo
Goats cheese bonbons rolled in toasted hazelnuts with onion jam
Manchego and white onion croquettes with sun-dried tomato salsa
Crispy halloumi nuggets with lemon mayo and cornichons
Parma ham, camembert and fig chutney bruschetta

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Something a little different...?

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. Please get in touch to request sample event menus and discuss your requirements.

CREW CATERING:

We can provide a number of options for crew catering from grab 'n' go street food options, hot lunches, soup and sandwiches or full day packages. 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.

GAZEBO HIRE:

We have two sizes of catering tent / gazebo which we can bring and set up for your event, away day or conference. Get in touch for prices and to discuss menus.

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.

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.