



Paul Young Catering

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FINGER BUFFET SELECTION

Wholemeal scones topped with Scottish smoked salmon and lemon mascarpone.

Open mini baguettes topped with various fillings.

Crusty breads with homemade pate, mulled wine and wild berry compote.

A selection of various cocktail sandwiches.

Traditional Cornish pasties – cocktail style.

A varied selection of homemade quiches.

Goujons of fresh fruits and vegetables with various dips.

**A selection of glazed chicken thighs and drumsticks.
(E.g. Chinese style, barbecue, cajun or lemon and thyme).**

Crispy oriental seafood dumplings with sweet dipping sauce.

Green Thai chicken skewers with roasted peanut mayonnaise.

Ginger and lemon grass chicken skewers with sweet chilli glaze.

King prawns wrapped in won ton pastry.

Smoked mackerel and creamed horseradish parfait topped blinis.

Mini Yorkshire puddings filled with game pate and redcurrant jelly.

Cocktail butter croissant filled with mascarpone and hot smoked Scottish salmon.

Mature cheddar and mustard scones topped with Parma ham and sliced vine-ripened tomatoes.

Tortilla wraps with various fillings.

Filo parcels filled with sautéed button mushrooms and creamy Stilton.

Filo parcels filled with Somerset Brie and mango.

Duck and vegetable rolls wrapped in crispy pastry and served with a plum dip.

Olive oil baked crostini topped with goats cheese and apple chutney.

Olive oil baked crostini topped with peppered mackerel fillet and sun-dried tomato chutney.

Ciabatta bread rolls with various fillings.

Hand cooked kettle chips.

Hand cooked vegetable crisps.

Assorted roasted nuts and dried fruits.

DESSERTS

**A selection of mini French pastries.
(Sweet butter croissants, pain au chocolat and cinnamon swirls)**

**A selection of mini Danish pastries.
(Pecan plait, vanilla crème crown, apple and raspberry coronet)**

Luxury Belgian chocolate and walnut brownie.

Crisp meringue shells filled with mocha cream and dusted with crushed hazelnuts.

White chocolate and pistachio nut butter flapjack.

**A selection of mini tartlets filled with fresh seasonal fruits and
whipped dairy cream.**

Dark chocolate, orange and pecan butter flapjack.

Shortbread with whisky marmalade.