



# Grazing Tables & Sharing Platters

**Lets Graze!** Grazing tables offer a contemporary catering concept, ideally suited for an evening reception. It's a total feast for the eyes and never fails to captivate the attention of your guests. We are pleased to offer you a variety of options for your guests to graze on; please see our suggestions below. Alternatively, we are more than happy to discuss your own ideas for grazing tables – pretty much anything is possible – although some ideas may incur a supplement.



## Option 1: The Mezze Grazing Table

A selection of cured meats and charcuterie, various breads and sourdoughs, cheese board, baked camembert, biscuits, chutneys, olives, sundried tomatoes, feta stuffed peppers, houmous, bread sticks. Dishes are dressed with fresh herbs & fruits as appropriate.

## Option 2: The Canape Grazing Table

A selection of up to ten canapes from our canape menu, dressed and garnished to suit.

## Option 3: The High Tea Grazing Table

A selection of traditional afternoon tea sandwiches on white and granary bread, miniature rolls & wraps, homemade quiche, cheese straws, scones with jam and cream, miniature lemon drizzle cake and macarons. Dishes are dressed with baby leaves and fresh fruits as appropriate.

## Option 4: The Sweet Treat Table

A selection of miniature desserts to include: chocolate brownie, macarons, lemon tart, strawberry pavlova, chocolate eclairs, black forest gateaux, iced chocolate doughnuts, caramel beignets and sweet waffles, cheesecake bites. Dishes are dressed with fresh fruits and mint.

## Option 5: The Grazing Pie Station

### Miniature pies & accompaniments

A selection of miniature award winning John Thorner pies made in Somerset. Served with miniature roast potatoes, a selection of sauces, onion chutney and pickled red cabbage. Dressed with leaves and fresh herbs. Please select 3 pies from the following options:

- Steak & ale
- Chicken & mushroom
- Chicken, bacon & leek
- Steak & kidney
- Sweet potato & goats cheese
- Curried sweet potato, spinach & butternut squash pie (VG)
- Mushroom & leek (VG).

### Individual pies

A selection of Grumpies handmade pies, made in Launceston, Cornwall. Please select 4 pies from the following options:

- Blue cheese, walnut & mushroom
- Chicken & ham (available in gluten free on request)
- Chicken, gammon & leek
- Chicken & mushroom
- Chicken & red wine
- Chicken tikka
- Ham hock & pea
- Homity & blonde
- Lamb & mint
- Pork, apple & cider
- Spiced beef
- Steak & ale (available in gluten free on request)
- Steak & blue
- Stilton, leek & walnut
- Chick pea curry (VG)
- Three bean & sweet potato (VG)
- Homity (GF)



# Sharing Platters

Sharing platters will be served to the middle of the table for guests to help themselves; they are a wonderful way to break the ice and offer an informal, family style, dining experience. A sure way to get your guests talking at the table and feeling relaxed!

In addition to the choices below, if required and on request, we are able to offer vegetarian and vegan sharing platters. Special dietary requirements can also be catered for with advance notice; guests will be served their own individual plate/board, dependant on choice.

## Starters

- A trio of homemade houmous; including caramelised onion houmous, beetroot houmous and Lebanese style houmous. Served with a selection of breads & sour doughs, mixed marinated olives & fattoush salad
- Anti pasti boards offering a selection of cured meats; Serrano ham, chorizo & salami, marinated olives & sundried tomatoes, olive oil & balsamic split & a selection of rustic breads
- Baked Camembert cooked with fresh herbs & garlic served with crusty bread
- Burrata with vine grown tomato salad, red pesto & garlic toasts



- Pate platter offering a smooth chicken liver pate & a traditional French coarse country pate, served with caramelised onions, apple & sultana chutney with a selection of crusty breads
- The fruits de mer platter; deep fried whitebait, mackerel & horseradish pate, shell on king prawns, deep fried calamari, served with dill mayonnaise & homemade tartare sauce, lemon wedges & crusty bread
- Deconstructed bruschetta, oven baked ciabatta toasts served with 4 toppings; olive tapenade, salsa verde, vine tomato, basil & olive oil & creamy garlic mushrooms for guests to top themselves.

## Main course sharing platters

### Option 1: 'Ultimate Steak & Chips'

Roast sirloin of beef served with roasted tomatoes, flat field mushrooms, seasoned wedges, mange tout and petit pois, served with Peppercorn & Béarnaise sauce.

### Option 2: 'The Hog Roast Roast'

Hog Roast sharing platters (minimum 100 guests) so good we named it twice! A locally reared Devon hog served as a 'Roast' dinner to the table on sharing platters. Served with roast potatoes, sage and onion stuffing, crispy crackling, apple sauce, roasted root vegetables and red wine gravy.

### Option 3: Summer Roast

A selection of locally reared joints, served with roast potatoes, roasted summer vegetables a selection of breads, accompanying sauces and three salads.

- Roast Beef Topside with herb & chilli marinade
- Slow cooked shoulder of pork with fennel seed, salt & pepper crust
- Roast turkey with sage butter
- Roast gammon with honey glaze.

Please select three to accompany your meal below:

- Rustic apple & red cabbage slaw
- Roasted sweet potato salad, crumbled feta, beetroot pine nuts & toasted seeds with cucumber shavings
- Tabbouleh salad with fresh mint, parsley, spring onion, cucumber & cherry tomatoes, fresh citrus dressing
- Spiced coronation rice salad, crunchy vegetables in our homemade Coronation dressing
- Vine tomato & mozzarella salad, fresh basil leaves, balsamic glaze & extra virgin olive oil dressing
- Roasted root vegetable salad dressed with rocket & coriander, toasted pumpkin seeds & honey dressing
- Moroccan style cous cous with chick peas & sultanas in our own spice blend with sweet mango dressing
- New potato with herb vinaigrette, red onion & parsley dressed with a lemon & Dijon dressing
- Green salad with baby leaves, tender stem broccoli, sugar snap peas with basil oil dressing & Parmesan shavings
- Asian style noodle salad with crunchy vegetables, fresh ginger, soy & sesame dressing
- Orzo Pasta salad, basil oil, roasted red peppers & mozzarella salad, dressed with rocket.

## Dessert sharing platters

A trio of miniature desserts:

- Chocolate brownie
- Tart citron
- Fresh strawberry pavlova
- Sweet fruit tartlets
- Macarons
- Citrus cheesecake
- Vanilla cheesecake
- Chocolate tart
- Crème Brule
- Caramel beignets
- Intense chocolate pots & raspberry coulis
- Eton mess
- Treacle tart
- Cherry & almond frangipane tart
- Sicilian lemon pot.

## Churros

A traditional Spanish style dessert tossed in icing sugar or cinnamon sugar, similar tasting to a doughnut and fantastic for dipping and sharing, served with all three of the following sauces:

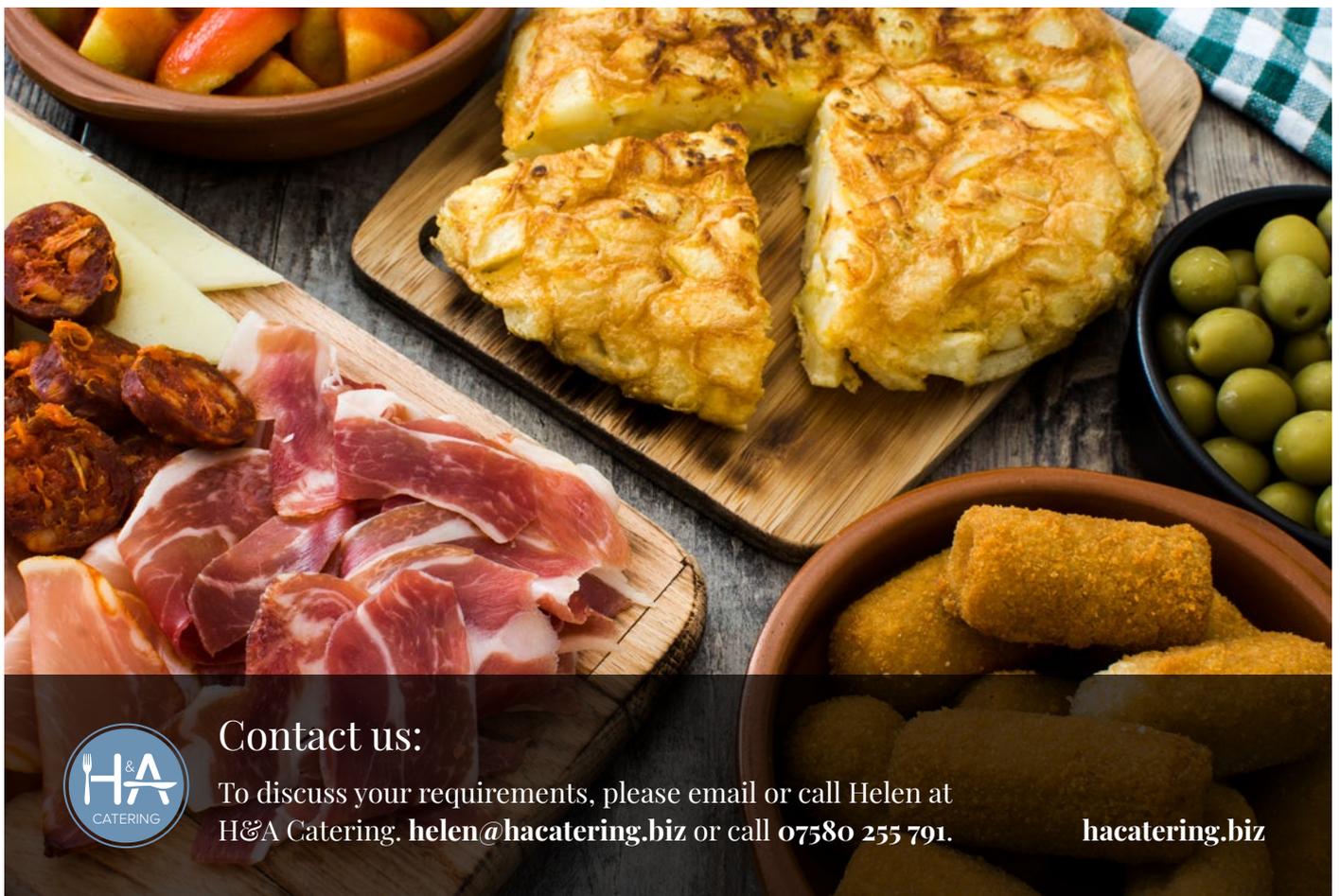
- Chilli chocolate
- Dulce de leche
- Mango & lime.

## Tapas

A main course Spanish style. Tapas is a variety of small sharing dishes from Spanish cuisine offering a large variety options for you and your guests to feast on. Served in stages throughout the meal, Tapas offers a relaxed way of dining and helps brings guests together. Please select 6 of the options below.

- Spanish potato & leek tortilla
- Potato bravas
- Albondigas – Spanish style meatballs in a tomato & basil sauce
- Caprese salad, vine tomato & mozzarella
- Chorizo & red wine
- Calamari
- Gambas pil pil – prawns in garlic butter
- Creamy garlic mushrooms
- Anti-pasti board – a selection of cured meats & olives
- Croquettes
- Salt & pepper squid.

Our tapas are served with selection of breads, aioli and green salad as standard.



Contact us:

To discuss your requirements, please email or call Helen at H&A Catering. [helen@hacatering.biz](mailto:helen@hacatering.biz) or call 07580 255 791.

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