

T i e r n e y ' s
C a t e r e r s

menus

contents

5 - 8 canapes

9 - 21 main meals

22 - 30 evening reception

Banqueting for Events and Celebrations 2007

For more information
please call 020 8643 9199

or email info@tierneycaterers.co.uk

www.tierneycaterers.co.uk

Tierney's Caterers established 1990

Tierney's Caterers are delighted to be able to offer you our complete catering services. We are very proud that a substantial percentage of our business is from recommendations and regular customers, who trust us again and again with their special occasions. We believe that our expertise and attention to detail from our excellent food, to the professionalism of our service is second to none.

The Price per menu is inclusive of the following

Hire of chinaware*, crystal glasses, cutlery, table condiments. Table linen of which there are a variety of colours available.

*There is a choice of china, plain white round or square plates, square black, gold band and silver rimmed.

Fresh Ground Filter Coffee and Teas to include Assorted Fruit, Peppermint, Green, Earl Grey and Lady Grey. Decaffeinated also available. After Dinner Mints & Creams.

Still and Sparkling Water will be provided for the duration of the meal.

Floor Management and Service.

All dietary requirements can be accommodated with prior knowledge.

All menu prices INCLUDE vat @ 17.5 %.

Not included

Table decorations.

Drinks: You are welcome to supply your own, for which there is no corkage charge. We can supply drinks, sale or return via Oddbins or Majestic Wine Merchants.

canapes

Selection A

All the following are served warm:

- Poached Salmon & Dill Soufflé Quiches
 - Thai Style Battered "King" Prawns with Sweet Chilli
 - V Sun Dried Tomato, Goats Cheese & Basil Soufflé Quiches
 - V Canapé Vegetable Samoses with Mango Chutney
- The finest authentic Chicken Sate you will ever have tasted with the best
Peanut Sauce made today

The following item is served chilled:

- V Cream Cheese & Chive Choux Bun

The above selections are presented & garnished
"sur le plate" for your enjoyment

Selection B

All the following are served warm:

- V Mushroom, Garlic & Parsley Soufflé Quiches
- Breaded Butterfly "King" Prawns – Lime Mayonnaise
- V Cocktail Vegetable Sate – Mint Raita
- Smoked Cheese & Bacon Soufflé Quiches
- V Creamed Mushroom & Thyme Boucheé

The Following item is served chilled:

- Savoury Salmon Choux Bun

The above selections are presented & garnished
"sur le plate" for your enjoyment

Selection C

All the following are served warm:

V Puff Pastry Cheese Lattice

The finest authentic Chicken Sate you will ever have tasted with the best
Peanut Sauce made today

V Cauliflower & Broccoli Soufflé Quiches

Roasted Salmon Brochette with Caffir Lime & Coriander

The Following items are served chilled:

Stilton Mousse Choux Bun

V Cream Cheese & Asparagus Barquette

The above selections are presented & garnished
"sur le plate" for your enjoyment

Selection D

All the following are served warm:

V Crispy Sun Dried Tomato & Goats Cheese bites

Marinated Salmon & Black Pepper Spikes

V Mashed Sweet Potato & Red Pepper Boucheé

V Swiss Gruyere & Watercress Mini Puddings

The following items are served chilled:

Smoked Oyster & Cream Cheese Barquette

Lobster & Chervil Mousse Pomponette

The above selections are presented & garnished
"sur le plate" for your enjoyment

Selection E

This menu has been left blank for you to personally choose from any of canapés previously offered in selections A-D.

A combination of meat/fish and vegetarian canapés would be ideal.

1 _____

2 _____

3 _____

4 _____

5 _____

6 _____

The above selections would be both served warm & chilled as required & presented "sur le plate" for your enjoyment

main meals

Menu A

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Chilled Fresh Seasonal Melon, dressed with
Sweet Raspberry Coulis and Mint Garnish

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Roast leg of Lamb, served with a Reduction
Based Red Wine and Rosemary Jus Roti

Bouquetiere of Fresh Seasonal Vegetables
Roasted Baby Potatoes with Cracked Black Pepper & Coarse Sea Salt
Oven Baked Gratin Dauphinoise
(Thinly sliced layered potatoes with Fresh Nutmeg and Double Cream)

Mint Sauce – Redcurrant Jelly – Mint Jelly

For Vegetarian Option please see enclosed

To Conclude

Taute au Chocolate – A butter shortcrust pastry case filled with a triple
chocolate mousse, with a Lime & Ginger Cream

Plated Tropical Fruit Kebabs (Pineapple, Kiwi fruit, Melon, Black Grapes,
Strawberry, Plum and Apricot) Passion Fruit & Mango Sauce

Both of the above will be available with the addition of Fresh Cream to
indulge!

Menu B

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

An Individual Bouchée case filled with a combination of Poached Salmon, Roasted Cod & North Atlantic Prawns bound with a Light Dill Cream

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Whole Roasted Shank of Lamb (served on the bone)
Infused with Thyme, Redcurrant & Beaujolais wine,
Served with a reduced jus from the roasting

Bouquetiere of Fresh Seasonal Vegetables
Baby Garlic Potatoes with Parsley
Crushed Sweet Potato Mash

Mint Sauce – Redcurrant Jelly – Mint Jelly

For Vegetarian Option please see enclosed

To Conclude

Madagascar Vanilla & Kiwi Cheesecake with a
Bilberry & Blackcurrant Coulis

Strawberries with a Warmed, Sweetened & Infused Vintage Balsamic
Marinade

Both of the above will be available with the addition of Fresh Cream to
indulge!

Menu C

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Assorted Anti Pasta platter to include:

Parma Ham, Chorizo Sausage, Milano Salami, Buffalo Mozzarella & Seasonal Melon with a Herb Infused Salad of Cherry Tomatoes, Black Olives, Artichoke Hearts, Baby Silverskin Onions & Cornichons

Selection of Assorted Breads with Butter to Include:

Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Supreme of Chicken "Marie Therésé"

A Poached fillet placed on a Pool of Chablis Cream & Asparagus Sauce

Bouquetiere of Fresh Seasonal Vegetables

Creamed Potatoes with Sweet Peppers

Buttered New Potatoes

For Vegetarian Option please see enclosed

To Conclude

Chocolate Brandy Alexander Gateaux with a Raspberry & Chambord Coulis

Fresh Pineapple steeped in Kirsh with Kiwi Fruit

Both of the above will be available with the addition of Fresh Cream to indulge!

Menu D

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Roasted Mediterranean Vegetable Terrine placed on a Fresh Tomato & Basil Sauce with a "Bistro" Style Garnish and Red Onion Chutney

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Sweet Herb & Olive Oil Baked Fillet of Salmon
Dill & Cream Butter Sauce

Bouquetiere of Fresh Seasonal Vegetables
Lemon Scented Potatoes
Sauté Potatoes

For Vegetarian Option please see enclosed

To Conclude

Dutch Apple Flan and warm Vanilla Anglais

Fresh Fruit Salad with Cinnamon Stock Syrup

Both of the above will be available with the addition of Fresh Cream to indulge!

Menu E

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Smoked Salmon & North Atlantic Prawn Panaché

A duet of Smoked Salmon & Prawns placed on a mixed bed of Frisse, Lollo Rosso & Machè Leaves with a Cucumber & Lemon Garnish, drizzled with a Dill Vinaigrette

Selection of Assorted Breads with Butter to Include:

Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Supreme of Chicken Bordelaise

An oven Roasted Supreme with a rich Tomato, Red Wine, Onion, Mushroom & Oregano Sauce

Bouquetiere of Fresh Seasonal Vegetables

Herb Roasted Baby Potatoes

Oven Baked Gratin Dauphinoise

(Thinly sliced layered Potatoes with Fresh Nutmeg and Double Cream)

For Vegetarian Option please see enclosed

To Conclude

Chocolate Truffle Torté with a warm Grand Marnier Sauce Anglaise

Mixed Summer Berries, Strawberries, Raspberries, Blueberries & Blackberries

Both of the above will be available with the addition of Fresh Cream to indulge!

Menu F

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Assorted Field & Woodland Mushroom Feuitté
Selected Sautéed Mushrooms bound with a Coriander Cream Sauce
Served in a Puff Pastry Case

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Supreme of Chicken with Sage & Apricots
A filled Supreme with Breadcrumbs, Sage & Dried Apricots,
Wrapped in Pancetta, roasted & served with a Piquant Tomato Sauce

Bouquetiere of Fresh Seasonal Vegetables
Creamed Potatoes with Chives
Garlic Roasted Baby Potatoes

For Vegetarian Option please see enclosed

To Conclude

Passion Fruit & Coconut Cheesecake with a light Barbados Cream

Whole Poached Pear with a Red Wine & Cinnamon Sauce

Both of the above will be available with the addition of Fresh Cream to indulge!

Menu G

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Cold Water Prawn & Avocado Timbalé

A light Prawn Mousse topped with creamed & seasoned Avocado on a Rocket & Oak Leaf Salad with lime mayonnaise

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Roasted Marinated Breast of Duck (Served Pink) with
Acacia Honey, Muscavado Sugar and a Dubonnet & Julienne of Orange Jus
Roti

Bouquetiere of Fresh Seasonal Vegetables
Crisp Golden Matchstick Potatoes
Fondant Potatoes with Sweet Herbs
(Oven Roasted Potatoes with Duck Stock)

For Vegetarian Option please see enclosed

To Conclude

Individual Chocolate & Hazelnut Choux Bun
A light Choux Pastry Bun filled with Crème Patissiere topped with
Roasted Hazelnuts & Chocolate, dusted with icing sugar

A chilled refreshing combination of Seasonal Melon, Ruby Grapefruit,
Orange Segments, Rose Grapes & diced Kiwi Fruit with mint sucré syrup

Both of the above will be available with the addition of Fresh Cream to
indulge!

Menu H

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Assietté of Parma Ham, Orange, Melon & Rocket
Parma Ham, sliced orange and Seasonal Melon placed on a salad of Rocket leaves with a creamy Roquefort dressing

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Teriyaki Marinated Fillet of Salmon served on a bed of Sauteéd Bean sprouts, Shredded Carrots, Mange Tout, Bamboo Shoots & Red Peppers

Buttered Medium Egg Noodles, Coconut & Lime infused Rice
Bowls of Stir Fried Vegetables to include:
Water Chestnuts, Beansprouts, Green Peppers, Chinese Mushrooms, Straw Carrots & Shredded Pak Choi dusted with Chinese Spices

For Vegetarian Option please see enclosed

To Conclude

Champagne & Raspberry Meringue Roulade
A light but fruitful Roulade of Whole Raspberries, Pastry Cream and Raspberry/Champagne Chutney

Fruit Saladé "Oaks Farm"
A refreshing mix of Watermelon, Muscat Grapes, extra Sweet Pineapple, Mango, Blueberries & Lychees

Both of the above will be available with the addition of Fresh Cream to indulge!

Menu J

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Caesar Salad

A light Refreshing combination of Crisp "Cos" lettuce, Bacon Lardons, Golden Croutons, Parmesan shavings, freshly chopped Continental Parsley drizzled with the Classically inspired dressing

Selection of Assorted Breads with Butter to Include:

Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Roasted Rib Eye of Beef

A succulent joint, slow roasted to ensure it's full tenderness, served with either the traditional Jus Roti & Yorkshire Pudding or as an alternative, a light & creamy Pommery Mustard Sauce

Bouquetiere of Fresh Seasonal Vegetables

Herb Roasted New Potatoes Crushed Sweet Potato Mash

For Vegetarian Option please see enclosed

To Conclude

Warm Apple & Sultana Lattice Slice

Chunky Apple & Plump Sultanas topped with a Golden Sugar Crusted Lattice Pastry on a pool of warm Calvados cream

Melon, Grape & Mango Cocktail

A combination of all available juicy Melons, Rose Grapes & Fresh Mango infused with a Mint & Lime Sucre Syrup

Both of the above will be available with the addition of Fresh Cream to indulge!

Menu I

Your choice of Reception Canapés to be served with your Reception Drinks either upon arrival or after your ceremony at Oaks Farm.

To Commence

Saladé "Nicoise"

A Classic combination of Tuna Flakes, Anchovy Fillets, Black Olives, Eggs, Fine French Beans & Cherry Tomatoes served on a bed of Assorted Continental leaves

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda

Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Follow

Individual Beef Wellington

A Prime Fillet Steak, topped with a "farmhouse style" pate combined with a
Mushroom Duxelle enrobed in a Golden Puff Pastry case with a Burgundy Jus Roti & Fresh watercress Garnish
Selection of Mustards and Horseradish sauce

Bouquetiere of Fresh Seasonal Vegetables

Roasted Baby Potatoes with Cracked Black Pepper & Coarse Sea Salt
Oven Baked Gratin Dauphinoise

(Thinly sliced layered potatoes with Fresh Nutmeg and Double Cream)

For Vegetarian Option please see enclosed

To Conclude

Raspberry & White Chocolate Bavois

A Light White Chocolate Mousse topped with Raspberries on a "Web" of Fresh Raspberry Puree Poached Orange with Grand Marnier & Mint

Both of the above will be available with the addition of Fresh Cream to indulge!

Vegetarian Main Course Options

Please select one of the following choices to offer your
Vegetarian Guests

Brie, Redcurrant, Mushroom & Rocket Filo "Purse"

A combination of the above encased in crisp Filo pastry on a base of
Sweet Red Onion & Romano Pepper chutney

Oven Baked Pear, Onion & Fig Tartlet

A shortcrust Pastry case with a Trio of Soft Cheese & sliced Chestnuts
topped with Caramelised Red Onion, Pears & fresh Fig portions. Chive &
Chervil Butter sauce

Butternut Squash & Cashew Nut Roast

Sweet Orange Fleshed Squash with whole Cashew nuts with a Redcurrant
& Orange sauce & fresh
Watercress Garnish

Sun Blushed Vegetables "en croute"

Mixed thyme infused vegetables topped with cheese & encased in a
Golden Puff Pastry case. Creamed Celeriac, Calvados & Walnut sauce

Oven Roasted Onion & Goats Cheese Tartlet

Individual seasoned case filled with Balsamic Roasted Onions with
Demerara Sugar topped with a slice of Goats Cheese, and a Rich Tomato,
mild Garlic & Olive sauce

Vegetarian First Course Options

Please select one of the following choices to offer your
Vegetarian Guests

Roasted Pepper & Mozzarella Terriné

A layered terriné of tricolour peppers & "Buffalo" Mozzarella, placed on a
bed of "Maché" leaves with a fresh minted
Tomato Sauce

Sautéed Sweet Potato & Carrot Galette

Combined & grated Sweet Potato & Carrot flavoured with Acacia Honey,
Orange zest & toasted sesame seeds

A selection of fresh Mushrooms in a Puff Pastry Case

Combined Field & Woodland Mushrooms to include Yellow Oyster,
Chanteuelle & Enoki, pan fried & finished with a light Garlic Cream sauce

Fresh Sweet Glazed Seasonal Melon

A generous prepared portion of Melon coated with a refreshing Lime,
Honey & Glayva Liquer Sauce

Hallumi cheese & Chestnut Mushroom Brochette

Cubed Hallumi Cheese & halved Chestnut Mushrooms flavoured with
Tarragon Oil, served with "Red" Rice & Sweet Chilli dressing

evening
reception

Selection A

English Cheeses

Handmade (Vale of Belvoir) "Cropwell Bishop" Blue Stilton
A piquant & yet creamy full flavoured example of the "King of Cheeses"

Premium Cornish Yarg
This medium hard, nettle coated cheese is fast becoming a favourite amongst the connoisseurs

Farmhouse Double Gloucester
A subtle flavoured light straw/pale orange coloured cheese, a favourite with children

Medium Full Somerset Brie
An outstanding $\frac{2}{3}$ full "Brother" to the more widely known French equivalent with a clean finish

Premier Cheddar Truckle "Quickies"
Once again a fine example of a handmade cheese sourced direct from the farm

Goats Cheese "Capricorn"
A light pale white, clean textured West Country made speciality in a distinctive log format

The above cheese selection is presented fully garnished "on board" with the following accompaniments Blush Cherry Tomatoes, crisp Celery Batons, Walnut halves, sweet Dessert Dates & seedless Rose Muscat Grapes

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters.

Selection B

Continental Cheeses

Full French Brie

Whole Fresh Milk made cheese using only traditional methods, producing a firm favourite

Italian Dolcellate

A Pale Cream Blue Textured Delight direct from the "Premier" recognised supplier of Italian cheeses Messrs Galbani

Smoked Dutch Gouda

A relatively new find, this Beech Smoked Medium Textured Cheese is both subtle & Moreish!

Irish Cashel Blue

County Tipperary excel in producing this soft textured yet distinctive "bloom"

Blue creamy delight

French "Le Roule"

A recently conceived combination of smooth cream cheese, enhanced with subtle flavours of sweet Herbs & subtle Garlic

English "Cathedral City" Cheddar

As its name suggests – A monument to both the age old art & tradition of fine English cheese making

The above cheese selections are presented fully garnished "on board" with the following accompaniments: Blush Cherry Tomatoes, crisp Celery Batons, Walnut halves, sweet Dessert Dates & seedless Rose Muscat Grapes

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters

Selection C

International Cheeses

Swiss Emmental

Pale Gold in colour with “Cherry” size holes throughout, a cheese for those of distinction

French Roquefort

The finest ewes milk cheese in production produces an initially blanc ‘Corlene’ which after a natural maturity period blossoms to become a “pitted vein treasure, slightly salted & piquant in flavour

English “Shropshire Blue”

A yet to be widely discovered Gem! with a full blue bloom & taste on the palate with a complete savoury finish

Greek Feta & Hallumi Duet

A combination of the fresh white crumbly textured holiday favourite – AKA Greek Salad, with the mild & subtle texture of a national favourite

Italian Gorgonzola

The profusion of veining within a cameo of blond encasement results a full & yet rich engagement so well regarded when accompanied by the freshest breads & fruits

Scottish “Kintyre” Cheddar

A medium flavoured cheddar produced from the actual Mull from which its name derives

The above cheese selection are presented fully garnished “on board” with the following accompaniments: Blush Cherry Tomatoes, crisp Celery Batons, Walnut halves, sweet Dessert Dates & seedless Rose Muscat Grapes

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters

Platter D

Combination Paté & Terriné

Paté de Campagne

A Glorious full flavoured 'farmhouse' style pate with the addition of Real Ale

V Chargrilled Vegetable Terriné

V A triple layer of seasoned Carrots, Sweet Parsnips & creamed Spinach

Duck & Orange Paté

A smooth textured well rounded favourite with Oranges Marinated in Grand Marnier

The above choices are presented fully garnished "on board" with the following accompaniments:
Silverskin Onions, Baby Cornishons, Baby Plum Tomatoes & Madagascan dates

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters

Platter E

Combination Paté & Terriné

Brussels Paté

This smooth palatable Gem we enhance with the addition of a Roasted Red Onion Chutney

V Stilton & Chestnut Terriné

A Blue Stilton, Dark Ale & premium cut Chestnut Terriné, a treat even for the traditionalist

Pork, Apple & Calvados Pate

The combination of Finest Pork, Dessert Apples & the "Apple" Brandy of the Dauphines result in a joy to both the palette & senses

The above choices are presented fully garnished "on board" with the following accompaniments:
Silver Skin Onions, Baby Cornishons, Baby Plum Tomatoes & Madagascan dates

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters

Platter F

Combination Paté & Terriné

Ardennes Paté

Taking its name from the North Eastern region of France, this medium cut pate is both a recognized favourite & popular choice

V Mushroom & Tarragon Terriné

Ground Mushrooms, Onion, selected seasoning & fresh Tarragon combine to produce a subtle textured requisite

Venison & Port Wine Paté

A rich & full flavoured paté enhanced with the addition of Port Wine producing a truly exceptional delight

The above choices are presented fully garnished "on board" with the following accompaniments:
Silver Skin Onions, Baby Cornishons, Baby Plum Tomatoes
& Madagascan dates

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters

Combination Fruit Platter

A

To both accompany & enhance your choice of cheese or paté platter.

Extra Sweet & Juicy South African Pineapple Slices

Fresh Valencia Orange Slices

Vibrant Green Kiwi Fruit

Whole Seasonal Strawberries

Cayman Island Bananas

Succulent seedless Rose Grapes

Tropical Fruit Platter

B

To both accompany & enhance your choice of cheese or paté platter.

Sweet Flesh Columbian Water Melon

South African "Ivory Coast" mango Slices

Whole Seasonal Strawberries

Blonde Verdi Dessert Grapes

Cross Cat Madagascan Dates

South American Pineapple Wedges

thank you

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Tierney's Caterers established 1990