

A Christmas Catering Guide

By

PIQUE



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FINGER FOOD

Sage, onion & apricot sausage rolls with spiced tomato jam £55

20 festive sausage rolls

Chilli jam mini rarebits £40

16 x grilled toasts (V)

Pique Pâté Platter £45

Smoked trout; chicken liver; wild mushroom pâté with homemade breads, crackers, chutneys & pickles

Smoked salmon on rye toasts with creme fraîche, pickled cucumber & dill £45

16 x toasts

Crostini with lemon ricotta, roasted peppers & fennel salami £45

16 toasts

Festive finger sandwich platter (mixed or single flavour) £45

- Smoked salmon; pickled cucumber & cream cheese x 6
- Roast turkey; homemade sage & onion stuffing; cranberry sauce; herby aioli x 6
- Brie & spiced tomato jam with crispy shallots x 6 (V)
- Ham; celeriac remoulade & spiced tomato jam x 6

Hog roast sliders £55

x 12 slow cooked pork shoulder, chilli & apple relish, stuffing

Ultimate Christmas focaccia sandwich £55

x 12 Roasted turkey, pancetta, stuffing, cranberry sauce, herby aioli

Pea falafel pittas with vegan chilli aioli & pickled red cabbage £50

x 12 suitable for vegan

Honey glazed pig in blanket sliders with wholegrain mustard mayo & baby spinach £45

x 20 slider sized buns

Butternut squash & sage arancini £40

x 20 balls (v)

'Nduja scotch eggs with lemon aioli £40

x 12 halves

Spiced pea falafel scotch eggs with chilli & garlic mayo £36

x 12 halves (V)

Wild mushroom puff tarts with herby creme fraiche £30

x 12 pizza slice sized puff tarts (V) Can be made vegan



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MEAT & SALAD PLATTERS

Burrata with roasted fennel, clementines, crispy kale & toasted nuts with basil oil £45

x 5 Burratas (serves 10-15 as a side)

Celeriac & apple slaw £30

Serves 8-10 as a side **(V, Gf) (can be made vegan)**

Rotisserie turkey salad with rosemary focaccia croutons, crispy pancetta, parmesan, shredded sprouts, cranberries and lemon & whole grain mustard dressing £45

Serves 8-10 as a side OR 4-6 as a main **(can be made GF & DF)**

Herby potato salad with pickled onions & cornichons £35

Serves 8-10 as a side **(V, Gf) (can be made vegan)**

Roasted squash with dukkah, crispy sage, whipped feta & pomegranate £40

Serves 8-10 as a side **(V, Gf)**

Dressed poached side of salmon with beetroot horseradish, dill, lemon & pickled cucumbers £65

Serves 8-10 as a main **(Gf)**

SWEET PLATTERS

Pique ultimate mince pies £40

x 20 classic mince pies, packed with homemade mincemeat

Salted caramel yule log £37.50

serves 10-12

Baileys & Pecan Blondies £40

x 40 bites

Passion fruit & chilli possets £42.50

x 10 mini posset pots, with punchy passion fruit, a subtle hint of chilli and zesty lime

Chocolate orange brownie bites £40

x 40 bites

Sticky ginger tray bake with vanilla frosting & mini gingerbread crumb £36

x 12 squares

Black forest cheesecake £45

Available as full cake or x 10 individual pots

Dark chocolate, pistachio & orange tiffin £30

x 20 bites (Vegan, Gf)



CANAPES

£2.75/canape, minimum 15 of each

SAVOURY

Sage, onion & apricot sausage rolls, mushroom ketchup

Comte, thyme & potato pasties with spiced tomato jam (V)

Hot smoked salmon frittata bites with pickled cumber & beetroot horseradish

Butternut squash & sage arancini with spiced tomato jam (V)

Mini croque monsieur bites (can be V)

'Nduja scotch quail eggs, herby aioli

Pea falafel scotch quail eggs with chilli aioli (V)

Toasted brioche with chicken liver parfait, onion confit & thyme

Caramelised pear & gorgonzola dip with crudités (GF)

Satay aubergine skewers (vegan)

Pulled Oyster mushroom sliders (vegan)

SWEET

Mini black forest gateaux cheesecakes

Salted caramel brownie bites

Mini passion fruit & chilli possets

Pique ultimate mini mince pies

Baileys & pecan blondies

Dietary requirements can be catered for

CATERING DELIVERIES

We can deliver any of our catering or canapé platters anywhere within the M25 within a 45 minute window of your choice. We typically need 48hrs notice for smaller groups of up to 20 and 72hrs for larger groups. We would recommend getting your orders in ASAP as some dates always fill up quickly and although we have a large capacity- this is still limited.

You can order any of the catering platters online, but canapés have to be ordered over email- drop us some info about your event to **orders@piquefood.co.uk** and we can take it from there and arrange your delivery.

All deliveries will arrive in our fully compostable card platters, presented beautifully and we promise all your guests will be raving about them. We don't like to blow our own trumpet but we do receive amazing feedback and google reviews for the quality of our food so we're confident you won't find better.

You are also welcome to collect from our HQ in Earsfield (SW18 4RL).

We deliver from Monday- Saturday, 8am-6pm.



IN-HOUSE CATERING

We can provide all of the above food offering, plus a bespoke menu service for your event.

We have a professional, friendly and experienced front of house team, as well as an experienced bar team.

We can create a beautiful food display, serve canapés and also offer a full bar service, with all crockery and bar hire, so you can relax and enjoy the party.

You can count on us to deliver a high-end, professional service, complete with delicious food.

Please get in touch as soon as possible to discuss as we are filling up fast for Christmas parties.



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GIFT HAMPERS

We have a beautiful range of foodie gift hampers, available for **delivery nationwide**. You can see the [menus here](#), but we will be offering **bulk discounts** if you are sending 10 or more.

Please get in touch to discuss.

All handmade to order, as always.





The End