



Herb & Spice *Cold Finger Buffet Pack 2012*

Herb & Spice has now been established for nearly 14 years, providing quality, individual menus and excellent service, whatever the occasion.

We work on the principle of tailoring an event to exactly what our client needs, wherever and whenever they want it. No event is too small, too large, or too difficult for us to cater for.

Our menus are merely an outline of what we can offer, and can be adapted to all tastes, dietary requirements and, most importantly, to your budget. We believe all our menus to be unique, fresh & imaginative.

We cater for Business Lunches, Family occasions (Buffets & Dinner Parties) Weddings, Christenings, Marquee Events, Corporate Hospitality or whatever the occasion.

All food is freshly prepared in our kitchens by highly qualified Chef's using the highest quality ingredients, sourced where possible from local suppliers. We also do our bit for the environment and re-cycle all accepted packaging!

Our service is convenient, friendly and easy to use. We provide exceptional service and our 100% commitment to you starts the moment you contact us. We promise to work with you every step of the way.



Cold Finger Buffet Selection

Please feel free to mix and match from any of our menus to create a menu of your choice. All food is freshly prepared to order using ingredients of the highest quality. Our skilled chef's garnish each dish to perfection.

The Thyme Menu £9.95 + Vat per person

Freshly Baked Bread

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Pork, Apricot & Thyme Sausage Plait

Parsnip, Leek & Sweet Potato Tartlets (v)

**Tikka Masala Marinated Chicken Breast Pieces
with a Mint Yoghurt Dip**

Stuffed Italian Tomatoes with Cropwell Bishop Stilton & Button Mushrooms (v)

Hand-cooked Crisps

The Chervil Menu £9.95 + Vat per person

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Cheshire Smoked Salmon & Cream Cheese Open Bagels

**Lemon, Herb & Cracked Black Pepper Chicken Skewer
With a Garlic Dip**

Feta Cheese & Spinach Filo Bakes (v)

Individual Asparagus & Parmesan Quiche (v)

Hand-cooked Crisps

The Parsley Menu £9.95 + Vat per person (Vegetarian)

Hoi Sin Julienne of Vegetable Wraps (v)

Four Cheese & Asparagus Tartlets with Toasted Pine-Nuts (v)

Tomato Basil & Brie Open Ciabatta with Fresh Pesto

Feta Cheese & Spinach Filo Bakes (v)

Sweet Peppers Stuffed with Crème Cheese & Herbs (v)

Selection of Crostini (v)

**Topped with Red Lentil & Chilli Pate, Stilton & Guinness Pate
Olive Tapenade, Pesto Rosso & Houmous**

The Dill Menu £10.95 + Vat per person

A Selection of Luxury Finger Sandwiches (to include Vegetarian)

**Filo Parcels Filled with Poached Salmon, Crème Cheese and Fresh Dill
Served with a Zesty Lemon Mayonnaise**

Lemon, Chilli & Coriander King Prawn Cocktail Skewers

Assorted Brushetta

Toasted Ciabatta Open Sandwiches with a Variety of Toppings

Sweet Chilli Chicken Skewers

Spinach & Artichoke Tartlets

The Tarragon Menu £10.95 + Vat per person

Freshly Baked Breads

Stir Fried Chicken & Tarragon Mint Kebabs

Mushroom & Tarragon Tartlets (v)

Spinach & Feta Cheese Filo Bakes (v)

Cocktail Simpson Sausages with a Honey Mustard Glaze

Spicy Lamb & Vegetable Wraps

Crostini (v)

Topped with Lentil Pate, Stilton & Pear, Olive Tapenade

The Chilli Menu £11.95 + Vat per person

Freshly Baked Breads

**Minced Beef, Fresh Chilli & Kidney Bean Balls
Served with a Tangy Tomato Dip**

**Tortilla Wraps (V)
Filled with Mexican Cheese refried Beans, Lettuce, & Tomato**

Blackened Salmon Gougeres with Sweet Chilli Dip

Spicy Prawn & Mango Cocktail served in Little Gem Lettuce

Chorizo & Garlic Sausage Skewer

**Zesty Chicken
with a Spicy Salsa**

The Coriander Menu £11.95 + Vat per person

Freshly Baked Breads

Chicken Tikka Kebabs
Served with a Coriander & Cucumber Dressing

Spicy Vegetable Samosa (v)

Punjabi Vegetable Wraps (v)

Onion Bhajis (v)

Lamb Rosti with Spiced Vegetable & Mint Yoghurt

Prawn & Coriander Platter

Grilled Lemon & Chilli Infused Haloumi and Vegetable Skewer

Delivery



**All food is delivered in our fully refrigerated vans.
Delivery is free within a 5 mile radius.**

**'We hope Herb & Spice have the pleasure
of working with you on your event'**



Testimonials

Dear Misia, Dear Duncan

I am writing following our farewell party for the EURAPS 2010 Conference at the Concorde Conference Centre on Saturday 29th May 2010.

What can I say? The food and service was absolutely exceptional! The themes of regional food from Scotland, Ireland, England and Wales received an enormous number of compliments from our European participants. The selection of dishes and the quality of the cuisine were of the very highest standard. Even in this large venue the food was served at a perfect temperature. All of your waitresses were pleasant and happy and our participants were absolutely delighted with the evening. Every single detail of the catering was perfect. I shall strongly recommend Herb & Spice most strongly to any other conference organisations.

With kind regards.

Yours sincerely

D.A. McGrouther
Professor of Plastic & Reconstructive Surgery, University of Manchester
EURAPS 2010 Manchester, Local Host

Dear Duncan & Misia

I wanted to take the opportunity to thank-you for all your help in setting up the filming for MasterChef. Without your professionalism and support on the day we wouldn't have had such a smooth running day. It was fantastic to work with you and I hope we can collaborate again in the future.

Thank-you again,
Victoria and the MasterChef team

Hello Duncan

Just to say a big 'Thank-you' to you and your staff for being a big part in making our daughters wedding celebration at Three Gates Farm such a success. All our dealings with you, from the beginning of our planning right up to clearing away on Sunday, have been so good.

The food was excellent, the staff were superb and it was all everything we could have hoped for.

Yours,
John and Marjorie Lees

Dear Misia & Team

Thanks for everything and making our day run so smoothly. The food was fantastic and everyone loved it.

Thanks again
Ian & Caerwen

Hi Duncan

I just wanted to drop a quick line to say a big thank-you for helping make our Wedding day perfect with your absolutely fantastic food-our guests could not get over the quality of the food and they are still talking about it now – it really helped to make the day a huge success.

Can you also pass on a huge thank-you to Angela, Louisa and the team – what an amazing group of girls, they were brilliant – not just with us but with all our guests as well, and so attentive – by the end of the day they felt like friends. They made everyone feel special and everyone was looked after.

Thanks again Duncan – we hope to work with you again for future events.
From Dawn and Mickey Boyle
Wildacre Farm, Antrobus

Dear Karon

Many thanks for organising things so beautifully at such short notice

Food was fab and went down a treat which is exactly what I wanted.

Kind Regards
Sharon Humphries

Dear All at Herb & Spice

I had a lovely party helped by being able to relax because Karon and Fay were there to serve the drinks and the food. They did a wonderful job – and all the clearing up too.
The food was delicious and so much of it. There were many compliments, especially for the Thai Green Curry.
Thank-you so much for helping my party run smoothly.

Siobhan Wykes

