



EST. 2021

# CRAFT

▪ EVENT CO. ▪

NMNI CORPORATE MENU 2024

# BREAKFAST

## BREAKFAST BAP

Sausage or Bacon – £6.00

Sausage, Bacon & Egg – £6.75

Egg, Tomato & Mushroom – £5.50

## CONTINENTAL PASTRIES

Pain Au Chocolat, Mini Danish, Mini Croissant – £4.60

Danish Pastries – £3.70

## FRUIT

Fruit Platter – £3.90

## GRANOLA

Clandeboye Natural Yoghurt with Berry Compote & Granola – £4.40

## OVERNIGHT OATS

Overnight Oats with Oat Milk & Berry Compote – £4.70

## SCONES

**Freshly Baked Scone Platter – £3.40**

Plain & Fruit Scones with Jam & Local Butter

# SWEET ITEMS

Assorted Traybake – £3.40

Gluten Free Traybake – £3.75

## Muffins

Chocolate, Blueberry or Lemon – £3.95

Shortbread Biscuits – £1.75

Selection of Donuts – £3.10

# BEVERAGES

Freshly Brewed Tea or Coffee – £3.15

with a Range of Decaf & Assorted Herbal Teas

## For The Boardroom

Still/Sparkling Water Small (330ml) – £2.50

Still/Sparkling Water Large (750ml) – £5.00

Selection of Soft Drinks POA

*food. drink. handcrafted.*

# FINGER FOOD

**5 ITEMS PER PERSON  
ADD HALF SANDWICH**

**£16.25  
£19.25**

Buffalo Chicken Skewer  
Honey & Mustard Glazed Sausages  
Honey Mustard Glazed Baby Sausages  
Croque Monsieur Mini Croissant  
Quiche Lorraine Tartlet  
Chilli Pork & Fennel Meatball (Gf)

Chicken & Ham Pie  
Chicken Goujons  
Prawn Cocktail, Gem Lettuce, Marie Rose (GF)  
Homemade Cocktail Sausage Rolls  
Smoked Brisket Bon Bon

## SLIDERS

Mini Local Beef Burger  
"Posh Dog" Mini Hotdog, Tobacco Onions & Pickle Relish  
Mini Veggie Burger

## VEGGIE & VEGAN

Spiced Chickpea Balls  
Spinach & Parmesan Puffs  
Truffled Mushroom Risotto Fritters  
Roast Pepper Tartlet  
Twice Baked Baby Potato with Leek  
Squash & Sage Tartlet  
Mac & Cheese Fritter

## SANDWICH PLATTERS

Platter for 8 – £44.25 | Platter for 10 – £55.00

*food. drink. handcrafted.*

# FORK BUFFET

**CHOICE OF 2** . 2 0 2 1

**£28.00**

- Beef Stroganoff , Button Mushroom in a Paprika Cream Sauce (gf)  
Chicken & Broccoli Bake with Rigatoni  
Slow Cooked Beef Bourginon (gf)  
Seafood Chowder (gf)  
Beef Ragù, Baked Pasta, Cheddar Gratin  
Slow Cooked Lamb Casserole, Caramelised Shallot & Redcurrant Gravy (gf)  
Thai Red Chicken Coconut Curry (gf)  
Slow Cooked Beef & Guinness Casserole (gf)  
Chicken Chasseur Topped with Crispy Bacon (gf)  
Slow Cooked Beef in a Creamy Pink Peppercorn & Local Whiskey Sauce (gf)  
Mushroom Stroganoff (gf)  
Ragout of Mediterranean Vegetables,  
Penne Pasta in a Plum Tomato & Torn Basil Sauce (vg)  
Red Lentil & Chickpea Dahl (vg) (gf)

ALL SERVED WITH A CHOICE OF BRAISED RICE OR BABY POTATOES

## **ADDITIONAL SIDES (PP)**

**£3.50**

- |                   |                               |
|-------------------|-------------------------------|
| Saute Potatoes    | Spiced Cous Cous              |
| Champ             | Superfood Salad               |
| Garlic Flatbreads | Broccoli, Tomato & Feta Salad |
| Roasted Veg       | Coronation Coleslaw           |
| Craft Coleslaw    | Potato, Dill & Scallion Salad |

## **SELECTION OF MINI DESSERTS (£5.00 PP)**

*food. drink. handcrafted.*

# CANAPES

Canapes, Usually A One Bite 'Snack' Eaten During Arrival Drinks Receptions. Depending On The Length Of Your Arrival Reception Will Guide You as to How Many Items You May Need, We Would Recommend At Least Four Varieties Per Person.

## **COLD CANAPES – £2.20 PER ITEM**

Smoked Salmon on Potato Bread  
Roast Beef With Horseradish & Mini Yorkshire Pudding  
Gazpacho Shot with Manchego  
Prosciutto with Glazed Fig & Kearney Blue  
Whipped Goats Cheese With Pickled Red Onion & Pistachio  
Heritage Tomato with Bocconcini & Basil  
Seared Tuna, Wasabi Mayonnaise  
Chicken Liver Parfait, Chicken Crackling  
Prawn & Puttanesca Salsa, Basil  
Watermelon, Feta & Balsamic Jelly

## **WARM CANAPES – £2.20 PER ITEM**

Duck Sausage Roll  
Crispy Salt & Chilli Pork Belly with Asian Dressing  
Spiced Popcorn Prawns with Bloody Mary Mayonnaise  
Grilled Halloumi with Redcurrant & Chilli Glaze  
Vegan Dim Sum  
Chicken & Coconut Wonton With Ginger Dressing  
Korean Chicken, Toasted Sesame  
Aubergine & Onion Bhaji  
Chorizo Tortilla, Manchego  
'Toad In The Hole'

## **VIP CANAPES – £2.80 PER ITEM**

Cured Salmon, Squid Ink Cracker, Apple & Wasabi  
Truffled Short Rib Mac 'N' Cheese  
Lamb Belly, Salsa Verde  
Scallop, Fennel & Buttermilk  
Flaked Ham, Chive & Grain Mustard Hollandaise, Crumpet  
Crab & Crayfish, Brioche  
Guanciale, Smoked Black Pudding, Confit Tomato, Soda  
Rare Roast Rib of Beef with Crispy Potato & Bearnaise

# BOWL FOOD

Individual Bowls Circulated Throughout Your Guests, a Substantial Alternative to Canapes.  
A Perfect Option for Casual Dining or Receptions.

**CHOICE OF 3**

**£26.00 PP**

Slow Cooked Beef Cheek with Onion Puree & Crisp Bacon

Roast Rump Of Lamb with Artichoke & Smoked Aubergine Relish

Roast Chicken With Sweetcorn Risotto & Chorizo

Local Seafood Chowder with Saffron Rouille

East Indian Chickpea Curry with Sweet Potato

Beef Massaman Curry with Jasmine Coconut Rice

Venison Stew With Roast Roots & Potato Dumplings (Seasonal)

Prawn Red Thai Curry, Pok Choi, Coriander

Chinese Style Chicken Curry, Braised Rice

Mac 'N' Cheese

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*food. drink. handcrafted.*

# BBQ

Our Meat is Cooked Over Open Coals, Oak Wood & Garden Herbs

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## OPTION 1

### TRAILBLAZER BBQ

**£22.00 PP**

Grilled Beef Burger or Hot Dog, Jerk Chicken

*Selection Of Deli Salads & Breads*

## OPTION 2

### TRAILBLAZER BBQ

**£34.00 PP**

Rump of Beef, Marinated Prawn Skewer, Jerk Chicken,

Locally Sourced Sausage, Salt & Chilli Corn

*Selection of Deli Salads & Breads*

### TRAILBLAZER BBQ (KIDS)

**£8.00 PP**

Grilled Beef Burger or Hot Dog

*All Served in Biodegradable Plates/Cutlery  
(£0.80p Additional for Crockery & Cutlery)*

*food. drink. handcrafted.*



# MENU ONE

## **Leek & Potato Soup**

Freshly Baked Breads, Locally Churned Butter

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## **Roast Chicken & Smoked Bacon Roulade**

Champ, Braised Carrot, Thyme Gravy

—

## **Sticky Toffee Pudding**

Vanilla Bean Ice Cream, Toffee Sauce

—

**Thompson Family Tea or Johnsons Coffee**

**40+ Guests – £75.00 Per Person**

**70+ Guests – £72.50 Per Person**

**100+ Guests – £70.00 Per Person**

*food. drink. handcrafted.*

# MENU TWO

## **Grilled Chicken Caesar**

Gem Lettuce, Shaved Parmesan, Crouton

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## **Slow Cooked Irish Beef**

Garlic Dauphinoise, Braised Carrot, Red Wine Sauce

—

## **Trio Of Desserts**

Salted Caramel Brownie, Vanilla Bean Ice Cream,  
Sticky Toffee Pudding

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Thompson Family Tea or Johnsons Coffee

**40+ Guests – £80.00 Per Person**

**70+ Guests – £77.50 Per Person**

**100+ Guests – £75.00 Per Person**

*food. drink. handcrafted.*

# MENU THREE

## **Poached Salmon**

Watercress, Charlotte Potato Salad, Chervil

—

## **Roast Sirloin of Beef**

Roast Mushroom, Potato Fondant, Tenderstem

—

## **Lemon Meringue**

Seasonal Berries, Basil, Crème Fraiche

—

**Thompson Family Tea or Johnsons Coffee**

**40+ Guests – £95.00 Per Person**

**70+ Guests – £92.50 Per Person**

**100+ Guests – £90.00 Per Person**

*food. drink. handcrafted.*

## PLEASE NOTE:

Our Price Is Inclusive of VAT At Applicable Rate

Our Price Excludes:

- Tableware, Linen, Furniture
- Front Of House Staffing
- Priced At £15 Per Hour + VAT, (One Hour Setup, Agreed Service Time, One Hour Breakdown)
- Specialist Kitchen Hire/Venue Hire Or Commission

Due to unknown market circumstances, prices are due to fluctuate, we will endeavour to give you as much notice if this happens.

Further terms and conditions apply on booking contract.

Dietary Menu Will Be Produced On Final RSVP's.

### Allergens And Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.

We operate an artisan kitchen which contains all food ingredients and all recognized allergens; therefore we cannot guarantee the absence entirely of any allergen .

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