



## Sharing platter menu

### Costs

**Each platter serves 6 guests**

**Mexican Platter - £75**

**Asia Platter - £75**

**Tapas Platter - £75**

**Meze Platter - £75**

**Antipasti platter - £55**

**Classic Pub platter - £75**

**Artisan Cheese and bread board - £45**

**Vegetarian Platter - £65**

**Baked camembert platter – £30**

**Dip, crudites and cracker platter - £30**

*Minimum number of guests 20*

For this menu you will require a chef to attend, who will prep, cook, serve and clear. There is a fee of £150 + vat for a 3hr event, will be charged on top of the food cost. There is a minimum spend of £375 to qualify for the onsite chef service. For events over 20 guests, a 2<sup>nd</sup> chef will be required.

We can also supply crockery, glassware, furniture hire, linen and waitress and bar services. Please enquire for more info.

Our Waitress service is £15 pr hr pr waitress (*required for 20 or more guests*)

### Sharing platters

#### Mexican

Pork Belly Carnitas, Garlic and chilli chicken wing lollipops, Smokey pork ribs, Lime infused crab lettuce cups, Corn, black bean and cheese quesadilla, Coleslaw, Tortilla chips with guacamole, sour cream and chilli salsa

#### Asian

Hygge Catering & Events LTD, Hygge Café at The Farm Shop, Hardwick Lane, KT16 0AA

[www.TheHyggeWay.uk](http://www.TheHyggeWay.uk)

[Holly@TheHyggeWay.uk](mailto:Holly@TheHyggeWay.uk)

Facebook & Instagram – @HyggeCatering&Events

For full t's & c's please enquire

We take a 50% non-refundable holding deposit to secure the date, and the remaining 50% 1 week – 2 days prior to the event.

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3 The Mount, Trumpsgreen Road, Virginia Water, England, GU25 4EJ



Raw summer vegetarian spring rolls, Tempura prawns, Chicken and vegetable gyoza, Beef carpaccio rolls with sesame, wasabi and pak choi, Vegetarian sushi, Salmon and Tuna sashimi, with soy, lime and chilli dipping sauce

### **Tapas**

Pork belly squares, Sizzling chorizo, Crispy garlic chicken wing lollipops, Chilli and garlic King prawn skewers, Melon wrapped in parma ham, Spanish omelette, marinated feta, Noccerella olives

### **Mezze**

Lamb kofte, Falafel, Chicken and veg skewers, Halloumi with garlic and oregano, Garlic and Chilli Prawns, Flatbreads, Stuffed vine leaves, Noccerella olives, tzatziki, houmous

### **Antipasti**

Manchego, Comte, Proscuitto, Milano Salami, Salami stick, Mortadella, Cornichons, Sundried tomatoes, Smokey Artichokes, Grilled Red peppers, Noccerella Olives, Mozzarella pearls in pesto

### **Classic pub platter**

Homemade sausage roll, Sea salt Pork crackling, Garlic chicken wing lollipops, Homemade scotch egg, Pickled onions, Gherkins, Stilton, Chutney, Coleslaw, Sourdough

### **Artisan Cheese board**

Selection of 4 deli hard and soft cheeses, grapes, figs, chutneys, and crackers, Sourdough, Focaccia, Butter, Balsamic and Olive oil

### **Vegetarian**

Butternut squash velouté soup shot, Sundried tomato, mozzarella and olive skewers, Quinoa, courgette, corn, and chilli fritters, Falafel, Noccerella olives, Gherkins, Sundried tomatoes, houmous, tzatziki

### **Baked Camembert**

Baked camembert stuffed with garlic and rosemary, served with sourdough and chutney

### **Dips, Crudités and Homemade Nut and Seed cracker platter**

Red pepper and walnut houmous  
Cannellini bean and lemon dip  
Petit pois and feta dip

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