

create[®] at OXO2



Food Stations 2016

Best of British

Proper Sunday Roast

(Sirloin of beef, roast new potatoes, summer greens, horseradish cream)

Vegetarian Pie

(Caramelised parsnip, chestnut and St. George's mushroom pie, creamy mushroom jus, puff pastry lid)

Fish and Chips

(Battered fish in cones with fries, pea puree and tartare sauce)

Sushi Station

(if you would like this to be interactive we can hire a Sushi chef to make Sushi at the station for an additional £350 + VAT)

Egg & Nori Rolls

(crispy egg rolls with seaweed and filled with shredded duck flavoured with 5 spice, served with crunchy scallion and pickled cucumber)

Sushi & Sashimi

(assorted Nigiri, California rolls and inside out rolls along sides of sashimi grade tuna and salmon)

Rolls

(Soft Shell Crab, Cucumber, Spicy Miso Mayo, Red Snapper, Daikon, Black Tobiko Caviar, Tiger Shrimp Tempura, Scallions, Flying Fish Roe)

Italian Station

Calamari Cones

(Deep fried calamari with lemon aioli)

Anti-pasti skewers

(Artichokes, peppers, olives and bocconcini)

Baked ravioli bites

(Deep fried ravioli with a pastry like texture – mix of meat and vegetarian)



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Tapas Bar

A selection of tapas dishes for guests to select their favourites:

An array of Iberico salami and preserved meats

Prawns with garlic and salad of pea shoots

Meatballs in spiced tomato sauce

Patatas bravas with chilli mayonnaise

Warm spinach tortilla

Pan Asian Station (Select 4)

Vietnamese Glass noodle rolls

Fragrant lemon grass and beef lettuce rolls

Duck noodles

Pork fried rice

BBQ pork skewers

Sesame red bean mini buns

Bao, pork and veg (steamed sweet and sour bun)

Tex Mex Station

Fajitas

(includes Chef on station)

Beef, Pulled Pork or Fiery Hot Vegetarian

Little bowl of chili con carne

Tortas

(Mexican style Burgers, but with Pulled pork and refried Beans inside)

Churros

Cinnamon hot chocolate dipping sauce



**THE LONDON
VENUE AWARDS
2016**

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Dessert Station

Pick one of the below stations:

Fruit and Chocolate Verrines

Mango Mousse, Lime Chantilly, Phisallis

Dark, Milk and White Chocolate Layers, Mini vanilla and or chocolate macaroon

Dark Chocolate Mousse, Cherry Jelly, Mascarpone and Maraschino Cherry

Pomegranate Mousse, Coconut Glaze, Pomegranate Seeds, white chocolate curls

Prickly Pear Custard, Pineapple Jelly, Star Fruit Crisp

Mini Tarts and Cupcakes

Lemon Tart with Lime zest meringues – Lemon Cupcake, Lime frosting

Mango Tart, Star fruit crisp – Vanilla cupcake, Mango Frosting

Coconut Tart, Passion Fruit Glaze – Coconut Flake Cupcake, Vanilla/Passion Frosting

Chocolate Custard Tart, white chocolate curls – chocolate cupcake, white choc frosting

Black currant Tart, Orange Mousse, Candied zest - Orange Cupcake, Black Currant Frosting

Rolli Polli Roulades:

Vanilla Sponge, Whipped Toffee Cream, Bourbon Scented Apples, Cocoa Nibs

Stripy Chocolate and Vanilla Sponge, Dark Chocolate Ganache,

White Chocolate Mousse, Tiny Chocolate Chips

Vanilla Sponge, Cassis Liqueur mousse, Dark Chocolate Shards, Blackcurrant Jam

Black Forest Roulade, Black Cherry Coulis, Chocolate Cream, Kirsch cherries

Dark Chocolate Sponge, Whipped Pistachio Praline,

Malted Mascarpone Cream, Roast Pistachio

Cheese Station

Blocks of Artisan cheeses, Keen's cheddar, Mrs. Kirkham's Lancashire Poacher,

Creamy Blue Monday, Somerset Brie, Rosary Ash Goat

Bespoke Cheese Biscuits, Freshly Baked Rolls, French butter

Garnished with Fresh Fruits, Figs and Grapes, Dried Fruit, Apricots and Dates



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