

# Bowl Food Selector - Chilled

*Individually crafted, compile a menu of your own choice to suit the occasion. CBH can accommodate all your equipment and staffing requirements and will quote per the levels required*

## Meat

- Moroccan cous cous with char grilled chicken, chick pea, apricots and sultanas
- Shredded duck with Beijing noodles, spring onions, fresh chilli and hoisin dressing
- Thai salad with bruised carrot, ginger and chilli, strips of rare beef
- Smoked chicken, fine bean, shallot and rocket salad
- Beluga lentils flavoured with smoked garlic and sliced lambs fillet
- Hoisin chicken strips over a rice noodle salad with spring onions and sesame seeds
- Coronation chicken in a light curry sauce with nutty rice

## Fish

- Seared tuna with nicoise salad of beans, olives and quail's eggs and caper dressing
- CBH Caesar salad with pink chicory, anchovy fillets and parmesan flakes
- Prawn, squid, chorizo and chick pea salad with fine beans and shallots
- Smoked salmon with celeriac remoulade and cornichon tartare
- Poached salmon nuggets with asparagus tips and grain mustard potato salad
- Cajun blackened salmon with lime crème fraiche over a citrus tabbouleh
- Ceviche of avocado with lime and chillies topped with fresh crab



[www.cbhcatering.com](http://www.cbhcatering.com)

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## *Vegetarian*

- Asparagus, soya bean, baby mozzarella and pea salad with sun dried tomato salsa
- Caramelised pear and blue cheese salad with ciabatta croutons
- Greek salad with marinated feta, tomatoes, onions, peppers and olives
- Penne pasta with zucchini and ricotta salad with fresh marjoram and extra virgin olive oil
- Nicoise vegetables coated in a light Dijon mustard dressing
- Marinated beetroot, glazed fig with mesclun salad and balsamic dressing
- Beef tomato, marinated mozzarella and avocado with a soft herb dressing



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# Bowl Food Selector - Hot

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## Meat

- An open cottage pie with cheesy mash and garden peas
- Massoman beef curry, sweet potato and fragrant rice
- Cumberland sausages with mash potatoes, roast red onion and red wine sauce
- Lamb hot pot with boulangere potatoes
- Thai green chicken and egg plant curry with jasmine rice
- Coq au vin with pommes mousseline
- Toulouse sausage with smoked bacon and dirty Louisiana rice
- Navarin of lamb with cocotte vegetables and new potatoes
- Beef bourguignon with button onions and mushrooms in a red wine sauce with rice pilaff
- Texican chilli, sour cream and guacamole with nachos
- Fillet of pork set in a calvados and apple cream with turned vegetables
- Pasta Bolognese with traditional ragu sauce, meatballs and parmesan cheese
- Lamb kofta flavoured with rose harissa on a cucumber and mint salad
- Sauté of pork and shallots with an apple and black pudding mash



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## Fish

- Traditional fish pie with parsley sauce under a creamed potato crust
- Goujons of fish with tartare sauce and fat chips in cocktail cones
- Poached cod and king prawns in a kaffir lime and lemongrass veloute
- Cod, chips and mushy peas in a basket
- Salmon nuggets with asparagus tips, peas and pods

## Vegetarian

- Pumpkin and goats cheese risotto cakes with scorched tomatoes
- Artichoke, olive and wild mushroom pie in a sage cream sauce
- Aubergine and taleggio cheese "Parmigiana" with tomato sugo
- Stir fried tofu with bean shoots, peppers, onions and lemon sauce



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# Bowl Food Selector - Sweet

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## Sweet Bowl

- White chocolate & raspberry trifle
- Summer fruit cocktail or Poached winter fruits in chilli and red wine liquor (Seasonal)
- Rich chocolate mocha cup
- Marmalade brioche bread & butter pudding
- Strawberry bowl with clotted cream
- Eton mess with summer berries
- Choux buns with orange cream filling, chocolate sauce
- Raspberry crème brulee
- Rum panacotta
- Sticky toffee pudding and custard
- Apple and Armagnac soaked raisin crumble with muesli topping, custard sauce



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## Info

CBH would recommend three bowls hot and / or cold, savoury and sweet for an informal drinks reception up to 1½ hours duration.

Five bowls for a cocktail party up to four hours' duration, e.g. three hot, one cold and choice of sweet.

Alternatively, as a combination served with either canapés or more substantial finger food if desired.

CBH will quote upon request for service staff on the day and necessary hire of equipment dependent on the number of guests to attend and combination of dishes chosen.

Service staff and equipment hire (Ovens, hot cupboards, service equipment) are to be charged for per your menu selection and the number of guests to attend the event. CBH would recommend a ratio of Lead chef 1/50 guests, Service Staff 1/ 25 guests.

## Pricing

Bowls are priced individually at **£3.75**



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