



## Finger buffets min. number of 15 people

### All prices are exclusive of VAT

Our finger buffets include one round of traditional sandwiches, plus a choice of finger items and a bowl of seasonal fruit.

- 3 items per person £16.50
- 4 items per person £19.00
- 5 items per person £21.50

Once you have selected how many items you would like, the chefs will select the items using seasonal favourites where possible. However, if you would like to hand pick your menu please advise your co-ordinator.

Below are some examples of our typical menus **(H) denotes hot, (C) Cold**

MEAT	FISH	VEGETABLE
Parmesan crusted chicken bites, pesto mayonnaise (H)	Peanut crusted tempura squid with mirin and soy dip (H)	Crispy pecorino and tomato arancini (H)
Peppered beef skewers coriander & sea salt (H)	Smoked haddock & pea fritters, lime & dill mayo (H)	Mushroom, tomato & mozzarella burger with shallot jam (H)
Ploughman's mini sausage rolls (H),	Crispy king prawns, sweet chilli dipping sauce (H)	Leek and Cheshire cheese tarts (H)
Moroccan lamb patties with mint & coriander dip (H)	Bite-sized fish & chips with mushy peas (H)	Beetroot & goats cheese crostini (C)
Spicy mini chorizo sausages (C)	Oak smoked salmon and dill on pumpernickel (C)	Cucumber and crisp vegetable salad rolls with nori and soya (C)
Parma ham-wrapped asparagus, balsamic glaze (C)	Crab and Asparagus tartlets (C)	Chicory, pear, walnut and Picos blue cheese salad scoops, balsamic drizzle (C)
Mini Scotch eggs (C)		

### DESSERT

- Peanut butter and chocolate brownies
- Mini passion fruit tartlets
- Salted caramel profiteroles
- Warm lemon curd doughnuts



## Themed Finger buffets min. number of 15 people £19.95

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Choose a themed menu from the selection below or call us to arrange a bespoke offer

### Best of British

Sandwiches on white, wholemeal and granary bread (1 round):  
Free-range egg & cress; smoked Scottish salmon & cream cheese;  
Coronation chicken with flaked almonds; MSC prawn & watercress mayonnaise;  
thickly-sliced British gammon & English mustard;  
roast beef & horseradish;  
cheddar, tomato & sweet pickle;  
Homemade quail pork & apple;  
Scotch egg & grain mustard mayo (H);  
Asparagus & wild garlic tartlets

### Home-made lemonade

### Middle Eastern Mezze

A selection of Middle Eastern flatbreads and wraps (1 round):  
Griddled lamb skewers, fattoush salad  
Grilled chicken, sumac & pomegranate  
Smoked Aubergine with garlic (Mirza Ghasemi)  
Prawn, chorizo, butterbean & roast red onion salad  
Tabbouleh salad  
Beetroot Falafels with yogurt & mint

### Street Food Menu

Served on a selection of wraps, sourdough, bloomer & rye (1 round):  
Served on a selection of wraps, bloomer, bridge rolls & mini bagels  
BBQ pulled pork & chilli 'slaw  
Roast salmon, caper & tarragon sour cream  
Feta, plum tomato, pesto & rocket  
Buttermilk fried chicken bites, ranch dressing, Yakitori pork dumplings Teriyaki dipping sauce,  
Red onion Bhaji's, chilli & coriander

For all enquiries, please call 020 7487 7540 or email [conferences@regents.ac.uk](mailto:conferences@regents.ac.uk)