

caterers with the art

*Cuisine*  
STUDIO

## **CANAPÉS, AMUSE BOUCHE & FRIVOLITIES**

### **HOT FISH - Canapés**

Mini Fish and Chips  
Seared Butterflied Tiger Prawns Kebabs  
Asian Fish Cakes & Chilli Jam  
Harissa Crumbed Canadian Mussels  
Seared Scallops, Pea Puree, Crispy Pancetta  
Lobster Croquette & Lemon Hollandaise Sauce  
Arbroth & Quail Egg Smokies  
Salt & Pepper Squid & Aioli  
Old Fashioned Scampi & Tartare Sauce  
Lobster Mac n' Cheese  
Creamy Muscadet Seafood Spoon  
Confit Salmon & Tiger Prawn Skewer  
Shot of Lobster Bisque with Garlic Crouton

### **HOT MEAT - Canapés**

Fois Gras Mousse & Crispy Hand cut Chips  
Spicy Pork & Chorizo  
Honey Roast Sausages  
Crispy Pork Belly, Crackling & Apple Profiterole  
Crispy Duck Crepes  
Za'atar Spiced Chicken & Raita  
Roast Sirloin of Beef & Horseradish Sauce Yorkshire Puds  
Seared Fillet of Beef & Handcut Chips  
Beef Steak Sliders  
Spicy Lamb Kofta Lollipop  
Guinea Fowl & Prunes wrapped in Parma Ham  
Sticky Chicken Satay Skewers  
Pheasant & Bacon & Redcurrant  
Madras Curry Chicken Gougere  
Cherubs on Horseback

**HOT VEGETARIAN – Canapés**

Spiced Butternut Squash & Chestnut Puffs  
Black Bomber & Pimento Pepper Potato Skins  
Welsh Rarebit on Fried Bread  
Blue Cheese & Onion Bruschetta  
Parmesan Polenta Sundried Tomato & Pesto  
Fresh Asparagus & Hollandaise  
Artichoke & Parmesan in Crispy Cheese Pastry  
Roasted Colourful Vegetable Wonton & Beetroot Puree  
Halloumi & Caramelised Red Pepper  
Falafel Burger & Chili Jam  
Spinach, Shallot & Coriander Frittata  
Chestnut, Cranberry & Pistachio Lollipop  
Parmesan & Red Pepper Risotto Ball & Spiced Tomato Dip  
Margherita Spiced Cherry Tomato Flat Bread

**COLD FISH - Canapés**

Crab & Avocado Shots  
Brown Picked Potted Shrimps on Crispy Brown Bread  
Beetroot Cured Gradvalax  
Assorted Salmon & Prawn Sushi  
Retro Prawn Cocktail  
Fresh Asparagus wrapped in Smoked Salmon  
Gradvalax Black & Red Roe on Chive Blinis  
Fresh & Smoked Salmon Tartare  
Fresh Lobster with Lemon Hollandaise  
Smoked Trout, Capers & Dill Crème Fraiche Croute

**COLD MEAT – Canapés**

Italian Kebab  
Sirloin of Beef Roulade  
Smoked Chicken & Caper Farce  
Fresh Asparagus and Parma Ham  
Crispy Duck Chinese Spoons  
Fois Gras on Ciabatta Crostini  
Carpaccio of Beef Fillet with Horseradish Cream  
Black Pudding Quail Eggs & Pear Chutney

**COLD VEGETARIAN - Canapés**

Parmesan Caesar Salad Tarts  
Quail eggs & Seasoned Rock Salt  
Fresh Fig and Mozzarella in a crispy Filo Tart & Balsamic  
Asparagus and Mascarpone Cheese Bouche  
Assorted Vegetable Sushi with Wasabi & Soy Sauce  
Roquefort and Red Onion Tarts  
Seared Roasted Pepper Spikes with Wasabi Cream Cheese  
Tortilla Wraps  
Golden & Red Beetroot & Goats Cheese Tartlet  
Gazpacho Shots

**FISH BAR - Canapés**

A great talking point, which could include giant scallop shell ice carvings

Fresh Oysters served on crushed ice with Tabasco and lemon  
Shot Glasses of Crab and Avocado  
Freshly Peeled King Prawns with Lime Mayonnaise  
Mouthfuls of Lobster with Hollandaise  
Beetroot Cured Gradvalax  
Crab and Salmon Sushi

**ALFRESCO CANAPÉS - cooked on the barbecue**

Black Tiger Prawns in Garlic, Lime & Chervil

Flash Grilled Scottish Fillet Steak in Green Pepper & Grated Horseradish

Seared Scallops with Pancetta on Béarnaise

Roasted Belly of Pork with Homemade Apple Sauce

French trimmed Lamb Cutlets

Monkfish & Girole Skewers

Fillet of Venison with Blackberry & Nettle Coulis

**MINI FRIVOLITIES - Canapés**

Goosey Brownies

Banoffee Tarts

Strawberry Shortbread

Meringues filled with Cream

Cinnamon Sugar Doughnuts

Cappuccino Éclairs

Chocolate Biscuit Cake

Drizzled Lemon Mousse Choux Puffs

Shot Glass of Chocolate Mousse

Cinnamon Madeleines

Cream Scones

Fairy Cakes

**Prices start from around £7.50 per head for a starter, from £12 per head for cocktail parties consisting of around 8 bites per head, or from £17 per head for a more substantial 'nibble'.**

**A full canapé wedding reception starts from £25 per head consisting of around 20 bites.**

**Should you choose your own canapés rather than us giving you a selection this could be reflected in the price.**

**ALL PRICES QUOTED ARE EXCLUSIVE OF VAT**

## DINNER MENUS

We cannot emphasise strongly enough that these menus are only a few examples of what we are able to create and following a conversation with you, Tony will design a menu to suit you, your event and where possible your budget. We can offer a selection of our famous mouth-watering canapés to substitute for a first course and it is our company policy always to produce a vegetarian option. Seasonal vegetables and your choice of potatoes will be served in dishes to each table for an 'en famille' style service.

### Dinner Menu One

Grilled Butterflied Crevettes & Scallops

Herb butter, Samphire and Zesty Lemon Hollandaise

Fillet of Venison

Girole Duxelle, Glazed Pear, Blackberry & Marsala Sauce

Medley of Seasonal Vegetables & Potatoes of your choice

Trilogy of Miniature Puddings

Goey Chocolate Brownie, Summer Berries in Elderflower Jelly, Banoffie

Cafetière Coffee or Tea Infusions

**£38.00 per head**

### Dinner Menu Two

Sweet Potato, Goats Cheese & Caramelised Onion Croquette

Sweet Chilli & Lime

Romney Marsh Slow Cooked Boneless Shoulder of Lamb

Rosemary & Apricot Pattie, Pea & Mint Cream, Affilla Cress

Medley of Seasonal Vegetables & Potatoes of your choice

Individual Tart Tatin Madagascan Vanilla Pod Ice Cream

Cafetière Coffee or Tea Infusions

**£32.50 per head**

**Dinner Menu Three**

Ham Hock & Pickled Shallot Terrine  
Cardamom Chutney, Crispy Crouton

Breast of Guinea Fowl

Butternut Squash, Roasted Chestnut, Carrot Puree, Wild Mushroom Veloute  
Medley of Seasonal Vegetables & Potatoes of your choice

Trilogy of Miniature Puddings

Passionfruit Cheesecake, Chocolate & Drambuie Ganache, Mini Pavlova

Cafetière Coffee or Tea Infusions

**£32.00 per head**

**Dinner Menu Four**

Fresh & Smoked Salmon Tartare  
Capers, Wasabi Crème Fraiche

Tournedos English Fillet Steak

Fois Gras, Garlic & Herb Crostini , Ruby Port Sauce  
Medley of Seasonal Vegetables & Potatoes of your choice

Twice Baked Chocolate Torte

Cointreau Cream

Cafetière Coffee or Tea Infusions

**£39.00 per head**

## Dinner Menu Five

Rye Crab & Potted Shrimp

Melba Toast

Loin of Rose Veal

Tarragon, Wild Garlic, Caramelised Shallots, Madeira Sauce

Medley of Seasonal Vegetables & Potatoes of your choice

Melt in the Middle Toasted Almond Meringue with Passion Fruit & Mango

Sharp raspberry coulis

Cafetière Coffee or Tea Infusions

**£30.50 per head**

## A few further suggestions

Mediterranean 'Deli Board'

A selection of cured meats, Houmous, Sundried Tomato & Olives

Trio of Soft Sussex Goat Cheese Mousse with Carpaccio of Beetroot

Wild Mushroom Risotto with Tarragon & Toasted Pine Nuts

Smoked Salmon & Crayfish Terrine in Seaweed with Pomegranate seeds

Pan Fried Chorizo & King Prawn on a bed of watercress & rocket

Lobster & Prawn Thermidor with Caramelised Pepper & Fennel

Smoked Duck & Celeriac Remoulade

Berkshire Pig Belly of Pork Slowed cooked, Salted Crackling, Bramley Apple Sauce

Sautéed Sea Bass Fillet with Lemon & Dill Gremolata & Hollandaise Sauce

English Rack of Lamb with Rosemary & Apricot stuffing on a bed of Pea & Mint

Puree with Redcurrant & Mint Jus

Individual Cornish Fish Pie in a creamy Muscadet & Parsley Sauce

Seared Duck Breast with a Honey Mustard and Sesame Glaze

Cornfed Chicken Breast with Prune & Tarragon Stuffing

Pork Cooked 3 ways; Slow Cooked Belly of Pork with Crackling, A Mignon of Pork

Tenderloin & Noisette of Pork Loin with Apple & Cider Compote



### **PUDDING TRILOGY**

A selection of bite size puddings, beautifully presented in mini kilner jars, shot glasses, dipping dishes and demi tasse cups

Banoffie

Strawberry Shortcake

Goosey Chocolate Brownie

Fruit Pavlova

Shots of Eton Mess Rippled with Raspberry Coulis

Lemon Syllabub

A Demi Tasse of Chocolate Mousse

Kilner Jar of Coconut or Vanilla Panna Cotta

Brandy Snap Cones filled with Cream

Caramelised Clementines & Coconut Cream with Brandy Snap Shards

Passionfruit or Blueberry Cheesecake

Fluffy Lemon Mouse with Raspberry Coulis

Raspberry Fool

Key Lime Pie

Peanut Butter & Chocolate Chip Cookie

Cappuccino Éclairs

Summer Berries marinated in Elderflower

Chocolate Biscuit Cake

Baby Meringues

A Slither Chocolate & Almond Torte

Chocolate & Drambuie Ganache on a bitter chocolate crisp

White and Dark Chocolate Terrine

Homemade Ice Cream

**Vanilla Pod, White Chocolate & Raspberry, Hokey Cokey Honeycomb, Ginger, Pistachio, Salted Caramel, Chocolate Chip**

## **BUFFET MENUS**

*Whenever possible we recommend the 'assiette' type of service, where items are placed on each individual table, thereby avoiding queuing and delays. It is our company policy always to provide a vegetarian option (please note there will be an additional cost should you wish to offer this to all guests) and we can offer boards of artisan breads served with either balsamic & olive oil or unsalted butter. All of our menus are interchangeable and are priced on parties of 30 and above; numbers lower than this will be priced on application.*

### **Premier Assiette Buffet**

A selection of our Delicious Canapés

Succulent Platters of Ambient 28 Day Matured English Fillet of Beef

Fresh watercress, Béarnaise sauce, Grated Horseradish

Roasted Butternut Squash & Red Onion with Tahini & Toasted Pine Nuts

Za'atar & Toasted Sesame Seeds

Fresh Sprue Asparagus, Samphire with Sundried Tomatoes & Fresh Basil Leaves

Parmesan Shavings

Baby Potatoes sautéed with Tarragon & Capers

Lemon crème fraîche

Trilogy of Miniature Puddings - Chocolate Fudge Torte, Key Lime Pie and Fresh Fruit

Kebab with Raspberry Coulis

Cafetière Coffee or Tea Infusions

**£41.50 per head**

**Mediterranean Assiette Buffet**

Individual Home Cured Gravlax Terrine with a Dill & Cucumber Farce  
Lemon Crème fraiche

Carpaccio of Beef, Parma Ham, Smoked Chicken, Peppered Salami & Chorizo  
Mozzarella, Chargrilled Peppers, Tuscan Olives

Roasted Sweet Potato & Celeriac

Red Apple, Caramelised Pecans, Rocket Leaves

Fig, Sundried Tomato, Balsamic Red Onion, Mozzarella & Torn Basil Leaves

Orzo Salad Infused in Coriander & Chive Oil

Spring Onion, Peppadew, Borlotti Beans

Hazelnut Meringue Chinese Ginger & Chocolate Shavings

Cafetière Coffee & Tea Infusions

**£35.50 per head**

**Alfresco Mediterranean Buffet Table**

Exotic Seafood Paella

Scallops, Prawns, Mussels & Chorizo

Mixed Baby Leaf Salad

Avocado, Cherry Tomatoes, Toasted Pine Nuts, Parmesan Shavings

Garlic Ciabatta

A selection of our delicious Frivolities

Cafetière Coffee or Tea Infusion

**£27.00 per head**

**Rustic Assiette Buffet**

Artisan Bread with Olive Oil & Balsamic

Hand Raised Turkey & Cranberry Pie

Warmly Spiced Plum & English Apple Chutney

Spinach Frittata Roasted Tomatoes, Leeks, Goats Cheese

Chunky Curried Slaw Cavolo Nero, Cauliflower, Sultanas & Coriander

Three Coloured Roasted Beetroot with Beetroot Leaves Sweet Onions, Orange Segments, Pomegranate, Crumbled Wensleydale, Toasted Sesame Seeds

Warm Saffron Potato Salad

Shallots, Torn Mint & Dukkah

Belgium Chocolate & Vanilla Cheesecake

Cafetière Coffee and Tea Infusions

**£26.00 per head**

**Some other dishes to tempt you for your buffet...**

Cornfed Chicken in a Red Thai Crème Fraiche with Fresh Coriander

Baked Salmon Fillet with a Gremolata Crust served with a Lime Mayonnaise

Crispy Shredded Duck Salad in Plum & Ginger sauce with Orange segments

Roast Sirloin of Beef Paupiette stuffed with a Mushroom farce

Tandoori Roasted Chicken Fillets in a Cucumber & Yoghurt sauce with fresh Mint

Honey Glazed Ham studded with Cloves

**Vegetarian suggestions...**

Chestnut & Butternut Squash Pilaf with Caramelised Roasted Vegetables

Tuscan Tart with sundried Tomato, Figs, caramelised Onion & Parmesan shavings

Roasted Mixed Peppers, Brie, Cranberries & Red Onion in a Filo Crust

Wild Mushroom, Sundried Tomato, Spinach & Crumbled Goats Cheese Tart

Roasted Butternut Squash, Sweet Chilli, Feta & Toasted Seed Pie with Coriander

Twice Roast Red Pepper Soufflé with melted Manchego Cheese Sweet Cherry

Tomato Compote

## **Puddings**

Walnut & Treacle Tart

Calvados Pana cotta with Pink Lady Tart Tatin

Vanilla Crème Brulée with Cointreau Oranges

Bitter Chocolate Torte with Raspberry Crème Fraiche

Brioche Pudding with Soufflé Lemon Curd

Lemon & Elderflower Sylabub Pavlova

Chocolate & Pistachio Ganache

Blueberry Polenta Shortcake

Mocha Chestnut Roulade with Toasted Almonds

Tangy Lemon Mousse

Caramelised Mandarin Oranges soaked in Cointreau

Raspberry Meringue Roulade

Lemon Meringue Roulade

Key Lime & Kiwi Pie on a Ginger Biscuit Base

Pear & Almond Spiced Flan

Rich Amoretti Torte

Chocolate & Praline Meringue Gateau

Steamed Ginger Pudding with Lemon Sauce

Bakewell Tart

Traditional Bread & Butter Pudding

Lemon Meringue Pie

Bramley Crumble with Crème Anglaise

Sticky Toffee Pudding

Fresh Fruit Pavlova

Profiteroles with Hot Chocolate Sauce

Tart au Citron

Homemade Ice Cream

Vanilla Pod, White Chocolate & Raspberry, Hokey Cokey Honeycomb, Ginger

**ALL PRICES QUOTED ARE EXCLUSIVE OF VAT & BASED ON 30 GUESTS AND ABOVE.**

WHERE YOU REQUIRE DELIVERY OF FOOD ONLY THE VAT IS ZERO RATED

### **EVENING BUFFET**

These are purely suggestions, based on the principal of keeping your staff, china and food costs for the evening to a minimum

### **THE TRADITIONAL 'GRAZING TABLE'**

A selection of Cheese, to include Brie, Blue & Cheddar

We would recommend Brie de Meaux, Cashel Blue & Black Bomber

We can also offer local cheese where possible

Homemade Chutneys

Houmous

Olives

Baguettes

**£4.50 per head**

A more substantial selection with the addition of Homemade Pork Pies & Honey

Roast Gammon

**£7.50 per head**

### **SOME FURTHER IDEAS...**

Bacon Roll

Fish Finger Sandwiches

Mini Sliders

Hot Dogs

**From £3.50 per head**

**ALL PRICES QUOTED ARE EXCLUSIVE OF VAT**

- Tony and Joannah Boyle have established themselves since 1987 as one of the leading outside catering businesses in the South East serving both corporate and private clients.
- Our reputation for quality of food and service has been built on 'word of mouth' and personal recommendation.
- We will undertake as much or as little of the event as you wish catering for numbers from 2 to 600, from dinner parties to barbecues from weddings to christenings, from business promotions to product launches.
- We do not operate from domestic kitchens. Our commercial premises are fully licensed and are inspected annually to meet the stringent requirements of the Environmental Health's Food and Hygiene Safety Acts.
- All our food is produced within a controlled environment, allowing us to cater for special dietary requirements, including gluten and dairy free.
- We have contacts with leading marquee companies, wine merchants, florists and photographers and can arrange party specialists for 'themed' parties. We can make any event into a special occasion from magnificent ice carvings to an ornate chocolate wedding cake.
- All the food we serve is home-made and wherever possible we use locally grown produce and local suppliers. We make it a policy never knowingly to use GM foods.
- All china, cutlery, glasses and any other necessary equipment is hired by us on your behalf and charged separately by the supplier. All equipment is delivered to your door fully sterilised and collected dirty.
- All prices quoted are exclusive of VAT and pertain to this year's prices. Should the cost of any principle ingredient increase by more than 10% an adjustment will have to be made, or an alternative offered to remain within the price quote.

Cuisine Studio was established in 1987 and has proved to be one of the leading outside catering companies in the South East.

Co-founder Tony Boyle, has a degree in Hotel Management from the Hotel and Management Institute at St Pancras College London. He completed his training at the prestigious Gleneagles and Turnberry Hotels in Scotland. He is an exceptionally talented chef whose core strength is his enthusiasm for his work. His passion for food and his drive to innovate and experiment has produced a series of outstanding menus.

Joannah Boyle trained initially with Marks and Spencer where she acquired the meaning of excellence for good food and high quality service. Her experience in the hotel and catering industry was gained during her time with Trusthouse Forte Group, where she was a banqueting director. Joannah's role as Events Manager and Master of Ceremonies, perfectly complements the partnership. She has a reputation amongst her clients for her professionalism in managing each detail of the event and for her calmness in dealing with all eventualities. She has the talent to ensure that each party is individual with a touch of artistic flair and with perfection being upper most in her priorities.

The company remains highly focused on market trends not only in the food it produces but also in its presentation.

Our corporate clients include;

Paye Stonework and Restoration; Thomson Snell and Passmore; Bluehat UK; Saatchi and Saatchi; Kingfisher Group; Department of Health; Disney Productions; Roche; Glyndebourne; Alan Firmin Transport; Markerstudy Group; Calcutt Maclean Standen; Jempsons of Rye; Kent County Council; National Farmers Union; Skywalker; Creaseys; Pfizer; Ham Polo Club; Douglas Moloney; Benenden School; Sissinghurst Castle; The Cutlers Livery Hall.