

## menu

### canapes

- **£1.95 per canapé or 3 canapés for £5**
- Parmesan and rosemary shortbreads with roast cherry tomato and feta
- Mini Yorkshire puddings with rare roast beef and horseradish cream
- Salmon teriyaki with ginger soy dipping sauce
- Curried coconut chicken skewers
- Basil marinated mozzarella and cherry tomato skewers
- Filo tartlet with Asian beef salad
- Seared tuna nicoise croutes
- Filo tartlet with hot smoked salmon and crème fraiche
- Lamb kofte brochettes with tzatziki dip
- Spicy chicken satay with peanut dip
- Mini Caesar salad croustades
- Roquefort and prosciutto tartlet
- Spiced beetroot soup with crème fraiche
- Homemade mini pizza with chargrilled artichoke, green olives and buffalo mozzarella
- Spanish tortilla with fresh corn salsa

## menu

### finger food

#### Sandwiches

Choose from the following fillings on a selection of speciality breads:

Price per head

- Mature Scottish cheddar and homemade chutney £3.95
- Home baked ham, tomato and wholegrain mustard £3.95
- Roast vegetable and houmous £3.95
- Free range egg with watercress and black pepper mayonnaise £3.95
- Tuna mayonnaise with red onion £3.95
- Goats cheese with black olive tapenade and mixed leaves £4.50
- Smoked mackerel and lemon mayonnaise £4.50
- Roast beef and horseradish cream £4.50
- Scottish smoked salmon, cream cheese and rocket £4.95
- Pastrami with Swiss cheese and dill pickle £4.95

#### Handmade savoury pastries

2 pastries per person £3.95

- Mushroom, smoked bacon and gruyere
- Mozzarella, roast vegetable and pesto
- Chorizo, cherry tomato and red onion
- Goats cheese, leek and parmesan
- Feta, sunblush tomato and rocket
- Tuna, red onion and olive
- Individual proscuitto and kalamata olive tarts
- Mini salmon en croute

2 pastries per person £2.95

- Vegetarian sausage rolls
- Homemade sausage rolls

## menu

### Savoury skewers

2 skewers per person £3.95

- Indonesian chicken satay skewers with peanut dip
- Roast baby potato, red onion and chorizo
- Grilled salmon and red pepper with pesto dressing
- Turkish lamb Kofta kebabs with minted yoghurt
- Cherry tomato, mozzarella and basil

Seasonal fresh fruit skewer with Greek yoghurt and honey £2.50 each

### Large deli platters

#### Vegetarian platter £2.95 per head

- A selection of crudités and breadsticks, tortilla chips
- Homemade dips – houmous, garlic and herb crème fraiche, tomato salsa
- Olives and pickles, chargrilled artichokes and sunblush tomatoes.

#### Charcuterie platter £3.50 per head

A selection of cured meats, salamis and chorizo served with olives, pickles, mustards and speciality breads

#### Seafood platter £4.50 per head

A selection of Scottish smoked and hot smoked salmon, homemade Arbroath Smokie paté, fresh anchovies and potted prawns. Served with fresh lemon, horseradish cream and granary bread.

#### Cheese and fresh fruit platter £3.50 per head

A selection of Scottish cheeses with oatcakes, homemade chutney served with seasonal fruits.

#### Mini cake platter

##### 2 cakes per head £3.95

Individual carrot cakes, mini brownies, seasonal fruit pavlovas, handmade shortbread and tablet, mini lemon meringue pies or iced gingerbread.

## menu

### cold buffet

#### **Savoury tarts £25 each**

Serves 8/10

- Red pepper, goats cheese and black olive (v)
- Baked ham, Mull cheddar and chive
- Spinach, feta and red onion (v)
- Pea, pancetta and Taleggio
- Butternut squash, gruyere and sage (v)
- Courgette, caramelised onion and mozzarella (V)
- Smoked haddock, leek and mature cheddar

#### **Whole dressed salmon £50**

Serves 20

Whole dressed Scottish salmon served with lemon and king prawns

#### **Home baked ham £40**

Serves 20

Home baked ham glazed with honey and mustard. Carved and served with a selection of pickles and mustard.

#### **Cold meat platter £50**

Serves 12/15

A platter of cold meats – roast beef, smoked turkey and baked ham with pickles and mustards

#### **Salad platters £30**

Serves 12/15

- Harissa roast vegetable and cous cous salad
- Indonesian vegetable salad with chilli, ginger and lime dressing (v)
- Chickpea and chorizo salad
- Traditional Niçoise Salad
- Puy lentil and goats cheese salad with garlic dressing (v)
- Smoked mackerel and potato salad with gherkins, capers and dill dressing

### **Salad bowls £20**

Serves 12/15

- Greek salad (v)
- Red cabbage slaw (v)
- New potato salad with wholegrain mustard and crème fraiche dressing (v)
- Tabbouleh salad with chickpeas and coriander (v)
- Three bean salad with roasted red pepper and corn
- Chargrilled vegetables with pine nuts and citrus dressing
- Green salad with seasonal extras

## menu

### hot buffet

#### Soups

Price per head

- Spiced beetroot with sour cream & fresh herbs £1.95
- Spinach, courgette and parmesan £1.95
- Ham and red lentil £1.95
- Roast plum tomato and basil £1.95
- Thai sweet potato £1.95
- Smoked haddock chowder £2.50
- Noodle, chicken, aubergine and coconut laksa £2.50

#### Hot dishes

Price per head

- Italian sausage lasagne with rosemary and parmesan £5.50
- Chicken and chorizo stew with baby potato and red pepper £5.50
- Salmon en croute with spinach, cream cheese and dill £5.50
- Bombay style chicken with red lentils and coriander £5.50
- Indonesian Beef Rendang with coconut and lemongrass £5.50
- Chicken casserole with white wine, cream leeks and thyme £5.50
- Traditional fish pie with Scottish smoked haddock, salmon and prawns £5.50
- Beef Bourguignon with red wine, bacon and chestnut mushrooms £5.50
- Braised venison in a thyme and redcurrant jus with puff pastry crust and winter vegetables £5.50
- Moroccan Lamb casserole with chickpeas in a tomato and harissa sauce £5.50
- Baked aubergine parmigiana (v) £4.95
- South Indian vegetable curry with coconut and cashew nuts (v) £4.95

#### Side Dishes

Price per head

- Roast new potatoes with garlic and thyme £1
- Aromatic saffron rice £1
- Indian breads, spiced onions and chutneys £1.50
- A selection of speciality breads £1
- Braised red cabbage £1
- Dauphinoise potatoes £1.50
- Seasonal roast vegetables £1.50
- Spiced cous cous with pomegranate and cranberries £1.50

## menu

### Cakes & Desserts

#### Puddings £28 each

##### Serve 10/12

- Seasonal Fresh fruit salad
- Peach and raspberry frangipane tart
- Winter berry meringue roulade
- Baked blueberry and vanilla cheesecake
- Chocolate and hazelnut roulade with white chocolate cream
- White chocolate and strawberry pavlova
- Traditional lemon tart
- Dark chocolate cheesecake with homemade praline

#### Cheeseboard £35

##### Serve 12/15

A selection of Scottish cheeses with Arran oatcakes and quince paste

#### Cakes £25 each

##### Serve 10/12

- Carrot Cake with cream cheese and vanilla frosting
- Classic Victoria Sponge with fresh cream and raspberries
- Belgian Chocolate Cake with chocolate ganache
- Berry and Almond Crumble Cake
- Coffee and walnut cake

**Tea & Coffee £1.50 per person**

## menu

### Afternoon tea

**Minimum order 6**

**£9.95 per person**

- A selection of freshly made sandwiches on speciality bread
- Homemade scones with cream and homemade jam
- Fresh cream meringues
- Mini carrot cake muffins
- Mini cupcakes
- Mini brownies
- Tea and Coffee

Our good friends at Corney and Barrow Wine Merchants would be delighted to supply you with a bottle of bubbly and champagne glasses to turn your afternoon tea into a special celebration.

Our price per head includes hire of crockery, cakestands and napkins.

### Celebration Cakes

We specialise in making beautiful wedding and celebration cakes and would be delighted to design and create a cake to celebrate your special occasion. Please let us know if you would like us to provide a celebration cake to accompany your afternoon tea or buffet.

## menu

### children's choices

#### **Children's choices £2.95 per person**

Choose from

- Penne pasta bake with napoli sauce and mini meatballs
- Macaroni cheese with bacon
- Fish pie
- Homemade chicken goujons and chunky chips

#### **Children's savoury platters £30 per platter**

**Serves 8-10**

Choose from a selection of mini sandwiches, homemade sausage rolls, pizza pinwheels, crisps, crudités and dips.

#### **Children's sweet platters £30 per platter**

**Serves 8-10**

Choose from a selection of mini iced cupcakes, mini chocolate brownies, mini fresh cream meringues and fresh fruit kebabs.

#### **Children's party package £4.95 per head**

**Minimum order 10**

This includes a selection from our sweet and savoury platters, a carton of fruit juice and party plates and napkins.

## set menus

Our set menus are here to guide you, but they are just a starting point. Please let us know exactly what you are looking for and we will be happy to tailor a menu to suit your event.

All our food can be dropped off to your venue, or we would be happy to staff your event. Details of our staff costs can be found in our Terms and Conditions.

## Finger buffet

### Minimum order 8

#### Menu Option 1 - £5.95 per head

- A selection of freshly made sandwiches on speciality bread served with crisps and tortillas
- A selection of mini handmade cakes

#### Menu Option 2 - £7.95 per head

- A selection of freshly made sandwiches on speciality bread served with crisps and tortillas
- A selection of homemade savoury pastries and sausage rolls
- A selection of mini handmade cakes

#### Menu Option 3 - £9.95 per head

- A selection of freshly made sandwiches on speciality bread
- A section of breadsticks, crisps, dips, crudités and olives
- A selection of homemade savoury pastries and sausage rolls
- A section of freshly made savoury skewers

#### Menu Option 4 - £13.95 per head

- A selection of freshly made sandwiches on speciality bread
- A section of breadsticks, crisps, dips, crudités and olives
- A selection of homemade savoury pastries and sausage rolls
- A section of freshly made savoury skewers
- A section of mini handmade cakes
- A section of fresh fruit skewers

#### Tea and Coffee £1.50 per person

## set menus

### Lunch buffet

**Minimum order 8**

**Menu Option 1 - £7.95 per head**

- Homemade soup
- A selection of freshly made sandwiches on speciality bread served with crisps and tortillas
- A selection of mini handmade cakes

**Menu Option 2 - £8.95 per head**

- Homemade soup
- A selection of freshly made sandwiches on speciality bread served with crisps and tortillas
- A selection of homemade savoury pastries and sausage rolls
- A selection of mini handmade cakes

**Tea and Coffee £1.50 per person**

## set menus

### Cold buffet

#### Minimum order 10

#### Menu Option 1 - £7.95 per person

- A selection of freshly made skewers
- 1 x large homemade savoury tart
- 1 x salad bowl
- A selection of speciality breads

#### Menu Option 2 - £9.95 per person

- A selection of freshly made skewers
- 1 x large homemade savoury tart
- 1 x salad bowl
- 1 x salad platter
- A selection of speciality breads

#### Menu Option 3 - £12.95 per person

- A selection of freshly made skewers
- 1 x large homemade savoury tart
- 1 x salad bowl
- 1 x salad platter
- A selection of speciality breads
- A selection of mini handmade cakes

#### Menu Option 4 - £16.95 per person

- A selection of freshly made skewers
- 1 x large homemade savoury tart
- 1 x salad bowl
- 1 x salad platter
- 1 x charcuterie or seafood platter
- A selection of speciality breads
- A selection of mini handmade cakes

#### Tea and Coffee £1.50 per person

## set menus

### Hot buffet

**Minimum order 10**

**Set menu 1 £9.95 per person**

- 1 x hot main dish
- 1 x side dish
- 1 x pudding

**Set menu £13.95**

- 1 x hot main dish
- 2 x side dish
- 1 x salad
- 1 x pudding

**Tea and Coffee £1.50 per person**

## staff fees

Waiting staff are available at a charge of £10 per hour

Where kitchen staff are required to prepare/serve hot food on site their time will be charged at £10 per hour.

## allergies

Please notify us of any food allergies or intolerances that you may have to any of the following: peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, shellfish, gluten, sesame seeds, celery, sulphur dioxide or any other known allergens.

Ingredient listings for our recipes are available on request.

## terms & conditions

1. Confirmation of minimum numbers is required 14 days prior to the event, and final numbers are to be confirmed 7 days prior to the event, after which time any decrease in numbers will be charged in full.
2. A 25% deposit must be paid to secure any booking.
3. All deposits are non refundable, and are to be paid on confirmation of your booking.
4. 50% of your total fee will be charged if you cancel within 7 days of the event.
5. 100% of your total fee will be charged if you cancel within 48hours of the event.
6. Full payment should be made on delivery.
7. There will be free delivery for all events within the Glasgow area.
8. We reserve the right to change prices or ingredients due to market fluctuations, but will consult the client before doing so.
9. The client is responsible for any loss or damage to property belonging to "twopeas" catering or any sub contracted company from the time of delivery until it is collected.

twopeas catering, 9 Queens Gate, Clarkston, Glasgow G76 7HE.

Tel: Anne McLaren 07973 131 963, Helen Rogers 07962 656 215

E-mail: [twopeascatering@hotmail.co.uk](mailto:twopeascatering@hotmail.co.uk)

[www.twopeascatering.co.uk](http://www.twopeascatering.co.uk)