



MS Catering

The Difference is in the Taste...

www.mscatering.co.uk email: info@mscatering.co.uk
tel. 01473 785134 mob. 07956 481162

Menu and prices are subject to change without notice



Finger Food

Finger food can be smart, bite-sized canapés, handed round with a glass of champagne or wine for a formal evening cocktail party or can be served as substantial eats (please ask for suggestions), both savoury and sweet for a more informal gathering.

Canapés

- Oysters
- Grilled monkfish marinated with green chilli and lime, red curry dipping sauce
- Salmon and prawn yakitori skewer
- Foie gras terrine, gingerbread and fig compote
- Mini tartlet filled with grilled vegetables, goat cheese and basil (V)
- Red Onion, Fig and Goat's Cheese Tart with a Balsamic Reduction (v)
- Goat's Cheese, Roasted red pepper and Mint Wrap (v)
- Filo Pastry "Cigarettes" filled with Porcini and Herbs (v)
- Seared Miso Tuna, Wild Mushrooms, Rice Noodles, Sashimi Sauce - served on a spoon
- Beetroot-cured Salmon, Pea Blini and Lemon & Thyme Mascarpone
- Poached Organic Salmon, Lumpfish Caviar and Cucumber Jelly
- Smoked Salmon, Blini, Mascarpone with Dill and Cress
- Canon of Lamb, Beetroot, Yorkshire Pudding and Parsnip Puree
- Lamb, Pistachio and Currant Kofta with Tahini and Pistachio Sauce
- Seared Beef Fillet, Crispy Yorkshire Pudding, Horseradish Sauce
- Slow Roast Pork and Apple Salad, Sage Pesto - served on a spoon
- Mini Beef Wellington with Béarnaise Sauce
- Thai Spicy Duck Samosa with Hot & Sweet Dipping Sauce
- Mini Burger with Ketchup, Cornichon and Cheese
- Cumberland Cocktail Sausages glazed with Honey and English Mustard
- Pear and Blueberry Shots (v)
- Aubergine Terrine on Crispy Bread (v)
- Mozzarella, Tomato, Pesto Layers on Crispy Ciabatta (v)
- Selection of Fruit and Custard Tartlets
- Beautifully presented Cocktail Fruit Platter
- Mini Chocolate Brownies
- Mini Meringue with Mango and Pistachios
- Chocolate Truffles to die for!
- Our hand-made Macaroons
- Selection of mini-Cup Cakes

Prices start from £16 per head for a selection of up to 6 canapés
Includes serving trays, napkins and staff

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Fork Buffet

We believe that the presentation of our food is key to our success. We can deliver your buffet beautifully presented on white platters to make your food look stunning.

Please choose from

- Whole Poached Salmon
- Stuffed Chicken Supreme with goat cheese, black olive and sunblush tomato
- Salmon on croute, stuffed with spinach, ricotta and pine kernel
- Selection of Quiches (most popular are Salmon and Asparagus, Mozzarella and Tomato, Roasted Vegetables and Goat Cheese)
- Spanish Night: Seafood Paella, Cold Meat Platter, Tortillas, Lentil Soup, Salads and much more to choose.
- Beef Wellington wrapped with puff pastry or Parma Ham
- Slow cooked Suffolk pork belly, caramelized shallots, spicy quinoa and apple jelly
- Milanese risotto, artichokes, Pequillo Pepper and Mozzarella Wellington V
- Ratatouille Strudel with Filo pastry V
- Guinea Fowl supreme on wild mushroom sauce, served with wild rice
- Middle east feast. Menu on request
- Moroccan Night - Chicken or Lamb Tagine with Couscous - very popular!
- Italian Night - menu on request
- Nut and Seed crusted chicken breast with rosemary, honey and grain mustard sauce
- Moqueca - Fish Stew with Coconut Milk, Peppers and Fresh Coriander (a very popular Brazilian dish)
- Thai Night - menu on request
- Traditional Roast Beef - Sirloin, Rib-eye or Fillet and all trimmings
- Roasted Turkey and all the trimmings
- Supreme of Suffolk free-range Chicken with Suffolk Cider and Mustard Sauce
- Beef Bourguignon, served with wild rice
- Beef Carbonade, served with Boulanger potato
- Beef Stroganoff with mushroom, served with creamy potato puree
- Coq Au Vin, served with Rice of your choice
- Selection of soup
 - Wild, Red and basmati Rice with mixed Nuts, dried Fruit, Lemon spring onion and herbs

All dishes are served with a variety of bread, salads, potato, rice, roasted and beautifully cooked seasonal vegetables.

Price includes three different main dishes, 3 salads, 3 different vegetables, potato/rice and two puddings.

Prices from £29.90 per head.

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Dinner Parties

We believe that having friends and family to dinner is one of the most enjoyable ways of entertaining. So sit back and relax - we will be in charge! The menus below are simply suggestions.

Sample Menu I - £42.90 per head

Scallops, Cauliflower Purée, Lovage, Chorizo
Apple and Truffle Dressing, Confit Lemon

Loin of Venison, Red Cabbage Purée, Potato and Mustard Mousse
Tendersweet Broccoli Crumble

Apple Three Ways - Jelly, Crumble and Sorbet

Sample Menu II - £38.90 per head

Terrine of Chicken, Frisée Lettuce, Baby Leeks

Steamed Fillet of Brill, Poached Crayfish
Fondant Potato, Pickled Cucumber

Rhubarb Panacotta, Almond Tuile, Rhubarb Macaroons

Sample Menu III - 29.90

Pan fried scallops, cauliflower puree, crispy smoked Suffolk bacon,
and truffle oil dressing

Slow cooked Suffolk Pork belly, caramelized shallots, spiced quinoa
and apple jelly

Millefeuille of Strawberries, cracked pepper, Balsamic syrup and
whipped cream

Includes, linen, plates, cutlery and serving staff.

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Dinner Menu Selection

Here are a selection of starters, mains and puddings to 'mix and match' according to you taste and preference.

Starters

- Crayfish and Pickled Cucumber Salad with Roasted Cherry Tomatoes, Bloody Mary Sorbet and Toasted Sesame Seeds
- Free-range Chicken and Chorizo Terrine, Basil-infused Crouton and Julienne Salad
- Smoked Trout and Rocket Tart with Prawn Salad
- Platter to share: Lobster, Prawns, Crayfish, Oysters, Baked Scallops, Bread and Sauces
- Smoked Haddock Welsh Rarebit Tart, Tomato and Chives
- Roasted Aubergine, Red Pepper, Courgette and Goat's Cheese Terrine, Rocket with Olive Oil and Balsamic Dressing (v)
- Open Lasagne with Chestnut Mushrooms, Butternut Squash, Spinach and Parmesan (v)
- Ham hock terrine wrapped on Parma ham, our own chunky piccalilli and toast
- Ratatouille ravioli, tomato and basil sauce, garnish with young mixed leaves

Main Courses

- Beef Fillet, Macaroni with Truffles, Baked Roma Tomatoes, Curly Kale and a Wine and Balsamic Jus
- Pan-fried Salmon with Preserved Lemon, Prawn and Potato Tian, Baby Watercress Salad, Lobster Bisque Sauce
- Slow-cooked Pork Belly, Potato and Celeriac Mash, Grilled Courgette and Aubergine Ribbons
- Mediterranean Monkfish, flavoured with Saffron, Lemon, Tomato and Capers, Sautéed Potatoes and Grilled Asparagus
- Grilled Tuna Steak, Fennel Risotto, Prawn Croquette and Vegetable Medley
- Slow-cooked Chicken Tagine, Couscous, Aubergines, Green Beans with Toasted Almonds
- Free-range Chicken Supreme stuffed with Pine Nuts, Spinach and Ricotta, Potato and Butternut Mash, Mediterranean Sauce
- Vegetarian Burger Three Ways - Carrot and Mustard Seed, Potato and Caramelized Onion, Mushroom - with Crispy Leeks and Bean Salsa (v)

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Desserts

- Cherry Clafoutis
- Baked Peaches on Wine Syrup and Vanilla Ice Cream.
- Chocolate Mocha Tart
- Passion Fruit Mousse
- Passion Fruit Cheesecake
- Baked Passion Fruit Tart
- Blueberries and Almond Tart
- Raspberries Tart served with lime crème fraiche and raspberries coulis
- Rhubarb Crème Brulée
- Rhubarb fool
- Hot Pistachio Soufflé
- Granny Smith apple Bavarois with Granny Smith Sorbet
- Bread and Butter Pudding
- Milk Chocolate and Hazelnut Bavarois
- Rock Melon Cheesecakes with Sponge Biscuit
- Chocolate Brownie Caramel Tart
- Rich Chocolate Cake served with Pistachio Ice Cream
- Apple and Plum Crumble served with Plum Ice Cream
- Rhubarb Crumble served with Ginger-flavoured cream
- A selection of Fruit Sorbet
- Cheese and fruit Platter

A three-course dinner party starts from £29.90 per head. The exact price will be calculated once you choose the menu combination.

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Filling canapés- A Selection of mini British Traditional

Bigger than average canapés, suitable to feed hungrier guests

- Beef or lamb burger, tomato salsa and cheese
- Mini Fish and chips, served with hot and sweet chilli sauce
- Coronation chicken on fillo pastry case
- Yorkshire pudding, horseradish sauce, rare roast beef
- Prawn Cocktail
- Mini shepherd's pie
- Fish cake served with tartar sauce
- Vegetable byriane served on a spoon
- Macaroni cheese served on a spoon
- Bangers and marsh
- Toad in the hole

To Finish

Mini Pavlov

Mini Apple tart

Mini Rhubarb Crumble

Mini chocolate brownie

Mini fruit tart

Choose 7 different canapés savoury and sweets. Allowing 2 of each canapes per guests. Guests will eat an average of 14 units

£17.90 per head

Includes, trays, napkins and serving staff.

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Fruits de Mer

Seafood platter is a very popular and elegant way of sharing a first course wedding breakfast or as a main course when gathering friend in a summer evening.

Choices are mouth watering and you can pick whatever you like and we will quote.

- Lobster
- Crab
- Tiger prawn on the shell or off
- Crayfish
- Langoustine
- Oysters
- Prawn tempura
- Scallops
- Smoked salmon sushi
- Smoked Trout
- Smoked Pinneys of Orford Mackerel
- Smoked Fish pate
- Selection of bread
- Lemon and lime

Please note that some choice may not be available at all time due to the nature of sea life!!!

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We would be delighted to send complete menu for:

- BBQ - Our close to home speciality
- Breakfast - Continental and traditional English
- Traditional Afternoon Tea
- The day after buffet
- Lay and leave food platter
- Wake
- Medieval Dinner menu
- Mediterranean table of plenty
- British and continental table of cheese
- Hog Roast

We could supply all linen, all cutlery, all crockery, all drinks, all flowers, all staff and the most amazing food.

And remember, the Difference is in the Taste...

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