

Shadmi Catering

part of Jasmine Group

Events • Food • Spirit

Bar / Bat Mitzvah MENU

Our Waiters will offer a selection of drinks from trays.

3 types of Cocktails, Mocktails, Soft Drinks and Mineral Water.

Our Waiting staff will be serving your chosen selection of gorgeous canapés, offered from our bespoke canapé trays.

You may choose 6 of the following beautifully presented canapés:

Vegetarian

Served Cold

Spicy Tomato Salad served in Baby Cucumber Cups with Tortilla Chips

Mezze Focaccia

Individual focaccia with Hummus, Chickpeas, Fresh Herbs, Cherry tomato Matbucha and Tahini Sauce

Mini Sundry Tomato Tortilla Bowl filled with Homemade Guacamole and Tomato Salsa

Gazpacho of Red Summer Vegetables with Celery, Peanut Sesame Oil, topped with Bread Ball

Served Hot

Rice Arancini Served with Sweet and Sour Sauce

Mini Mushroom Burger served in fluffy Bun with Sauce and vegetables

BBQ Cauliflower Flowers

Served with Garlic Aioli

Japanese Breadcrumbs and Black Sesame Seeds Tofu Skewers with Yellow Chilli and Pickled Radish Sauce

Satay Baby Corn on Skewer

Fish Canapés

Served Cold

Beetroot Gravlax served with Soured Tartufi, Lemon Zest, Capers and Dill on Chickpea Cake

Sesame Char Grilled Thai Marinated Salmon with Pink Pickled ginger
Black and White Sesame Seared Tuna served on Sliced Fresh Cucumber

Sea Bass Ceviche
Served in Shot Glasses

Mexican Tuna Ceviche in tortilla bowl

Seared Tuna Sashimi and Avocado on Blini with Wasabi Aioli

Served Hot

English Breaded Fish and Chips
Served with tartar sauce and Pea Shot

Red Meat and Poultry Canapés

Served Hot

Miniature Open Devilled Steak Sandwich with Truffle Tofutti Cream, Red Onion Marmalade, Crispy
Yellow and Red Cherry Tomato Crisps and Rocket

Honey and Rosemary with Black and White Sesame Seeds Beef Baby Sausages served with Smooth
Cured Lemon Sauce

Satay Brushed Chicken Skewers served with Coriander, Peanut Sauce and Lemon Grass Roasted
Cashew Nuts

Mini Beef Burger Served in Fluffy Bun with Sauce and Vegetables

Beef Wellington Bites Decorated with Baby Rosemary

Mince Beef Kebabs on Cinnamon Stick with Tahini Sauce

Thai Green Chicken Skewers served with Coriander & Coconut Milk

Pistachio lamb ribs served on sweet potato mash

Asado sliders with pickles and coleslaw

Lamb Slider, Tzatziki Sauce, Shredded Cucumber in Pita

Mini Duck Pancakes

STARTER
On the table

Selection of Mini Bread Rolls, Focaccia and Mini Pitta Bread
Hummus, Green Tahini, Babaganush and Matbuca

FISH

Seared Seabass on a fresh herb tabbouleh with courgette cubes and sauce Vierge

Salmon Starter

Salmon Avocado and Lime Terrine, Rolled Salmon Gravlax, Served with Coulis, Green Leaf and
Toasted Sour Dough

Lemon and Fresh Herbs Pan Fry Sea Bass
Served on Yellow Courgettes,
Mixed Pepper Collies, Herbs Oil and Pac Chow

Thai Roasted Salmon Served on Thai Noodles Salad

Moroccan Salmon

Served with Potato Medallions with Chraime' Sauce served in jus Jug, topped with micro Coriander

MEAT

Duck Salad **

Served with Mixed Leaves, Oranges and Dry Cranberries with Citrus Sauce

Chicken Liver Brule **

Served with Toasted Sour dough Nuts and Raisin Bread & Onion Jam

MAIN COURSE

MEAT

Trio of Meat

Asado on the Bon, Chicken Thigh Skewer and Lamb Chops
Served on Jerusalem Artichoke Cream and Caramelised Sweet Potato Boats with Roasted Broccoli Flowers

Due of Meat

Asado on the Bone & Chicken Thigh Skewer
Served on Jerusalem Artichoke Cream and Caramelised Sweet Potato Boats with Roasted Broccoli
Flowers

Slow Cooked Roast Beef served with chicken pargiot.
Served on Jerusalem artichoke cream and baby vegetables.

DESSERT

Chocolate fondant

Served with Vanilla ice cream & mini jars of berry compote.

Tarte au citron

Served with berry sorbet & a French macaroon.

Mango Tart tatin with Vanilla Ice Cream and Mango Coulis

Sweet Dream Desserts

Mixed Fresh Fruit, Chocolate Fudge, French Macaroons and Raspberry Ice Cream

Served on Sweet Pecans and Coulis Sand