

millar catering

Party Menus

Canapés

seafood & shellfish canapés

- **Loch Duart Smoked Salmon Blinis** with crème fraiche & chives
- **Little Arran Oatcakes** with hot-smoked salmon, spring onion & lemon crème fraiche
- **Lemon & Saffron Salmon Brochettes**
- **Garlic & Herb Tuna Brochettes**
- **Mini-Tartlets with Hot-Smoked Salmon** with avocado salsa & fresh coriander
- **Cucumber Cups** with smoked mackerel, spring onion & lemon mayo
- **Little Thai Fishcakes** served hot with a sweet chilli dipping sauce
- **King Prawn Crostini** with avocado pate` & fresh chilli
- **Crab Stuffed Cherry Tomatoes** with tarragon mayonnaise
- **Poached Salmon on Crostini** with quails egg & dill mayonnaise
- **Tiger Prawn & Chorizo Brochettes** served hot
- **Crab Cakes** served hot with a garlic & herb mayo dip **75p supplement**
- **King Scallops** with a Parma Ham wrap, served hot **£1.50 supplement**
- **Seared King Scallops** drizzled with herb oil, served hot **£1.50 supplement**

meat & game canapés

- **Mini-Herb Scones** with roast ham, caramelized onion, rocket & wholegrain mustard
- **Mini-Herb Scones** with rare beef, caramelized onion, rocket & Arran mustard
- **Mini-Herb Scones** with smoked venison, red onion marmalade & rocket **£1.00 supplement**
- **Little Herb Pancakes** with chargrilled chicken & mango salsa
- **Mini-Tartlets** with chicken, black olives & pesto
- **Mini-Moroccan Chicken & Pepper Skewers**
- **Little Haggis Tartlets** with neeps, tatties & a dash of whisky sauce, served hot
- **Tiny French Style Rolls** with chargrilled chicken, roasted peppers, rocket & mayo
- **Sesame & Soy Glazed Fillet Beef Skewers** served hot **£1.00 supplement**
- **Little Ginger Chicken Cakes** served with coriander & lime mayo
- **Chicken Liver Parfait Encroute** with redcurrant jelly & fresh thyme

- **Venison Pate Encroute** with red onion marmalade & fresh thyme

Vegetarian canapés

- **Red Pepper & Spinach Frittata** served tapas style
- **Crostini topped** with goat's cheese, cherry tomato & caramelized onion
- **Mozzarella Encroute** with roasted baby vine tomatoes, basil & balsamic pearls
- **Mini-Red Onion Tarte Tatins** served hot with fresh thyme
- **Mini-Tartlets** with roasted asparagus tips, caramelized shallots & hollandaise, served hot
- **Cocktail Corn-cakes** topped with mango salsa & crème fraiche
- **Crostini** with roast vegetables & Dunsyre blue cheese
- **Little Tartlets** with feta, black olives, cucumber & lemon crème fraiche
- **Mini-Neep, Tattie & Spinach Bhajis** served hot, with a tomato & chilli dipping sauce
- **Little Risotto Cakes** served hot with a crème fraiche dip
- **Mushroom Pate` Encroute** topped with shredded fresh herbs
- **French Onion Soup Shots** served hot with sour cream & chives
- **Little Gazpacho Soup Shots** served chilled



Inclusive Items/ Services

- Hire of all canapés service equipment/ utensils
- Disposable cocktail napkins

Waiting Staff/ Canapés Chef

- Our uniformed waiting staff are available for your event if required, charged at a rate of £10.00 per hour/ per staff member, for a minimum of 3 hours
- For canapés service a canapés chef will be required to assemble/ cook items onsite, charged at a rate of £12.50 per hour for a minimum of 3 hours

Glass Hire

- A wide range of glassware is available to hire for your event from champagne flutes to wine glasses, pints to hi-balls, shot glasses to whisky glasses at a cost of 30p per item.

Hire Furniture

- 8ft Trestle Tables @ £5.50 per item.
- Poseur Tables @ £20.00 per item.

NB A full range of furniture & accessories are available for your event, please let us know your requirements. A £20.00 each way delivery/ uplift charge will apply to all furniture orders.

Hire Table Linen

- White Linen tablecloths are available to hire at a cost of £7.50 per cloth – 8ft long cloth, £8.95 - square cloth to fit 5-6ft round table or £10.95 – round cloth to fit 5-6ft round table.
- White linen napkins are available to hire at a cost of 95p per item.
- Table linen is also available in lemon, ivory, pink, gold, burgundy & dark blue colours with a surcharge of £3.00 per cloth & 55p per napkin.

Booking Info/ Payment Terms

- All canapés are priced at £1.90 per item unless otherwise stated
- All prices quoted are based on a minimum order of 4 canapés per person for guest numbers of x 40 & above. NB Minimum order of 2 canapés per person will apply where a buffet is also to be served.
- A 20% booking deposit will be required to confirm your event booking.
- All prices quoted are exclusive of vat @ 20%
- Final guest numbers & any special dietary requirements should be confirmed no later than 7 days prior to your event.
- An invoice for the balance will be issued on confirmation of guest numbers. Balance payment will be due 5 days prior to your event.



Buffet Menu Options


Buffet Menu Option (1)

- **Baked Fillets of Loch Duart Salmon** with a Parma ham wrap, served with basil mayo & lemon wedges
- **Roast Breast of Chicken** marinated with white wine & fresh herbs
- **Honey Glazed Roast Ham** served with wholegrain mustard
- **Chicken & Chilli Potato-cakes** served with a paprika mayo dip
- **Chargrilled Vegetable Terrine** garnished with seasonal leaves (v)
- **Baby Peppers** stuffed with cream cheese

- **Baby Potato Salad** with red onion & flat parsley in a light mayonnaise dressing (v)
- **Plum Tomato & Basil Salad** with a balsamic dressing (v)
- **Pasta & Olive Salad** with roasted peppers, cherry tomatoes, pesto & fresh herbs (v)
- **Mixed Dressed Salad Bowl** (v)

- **Crusty French Bread & Butter**

Per Person £11.95



Buffet Menu Option (2)

- **Roast Beef** with a pepper crust, served medium rare with horseradish sauce
- **Moroccan Marinated Chicken Goujons** served with a garlic & herb mayo dip
- **Tiger Prawn & Chorizo Skewers** marinated with lemon juice, fresh herbs & chillies, served hot
- **Ham Hock Terrine** served with tomato chutney
- **Spanish Tortilla Squares** served tapas style (v)
- **Roast Vegetable Brochettes** garnished with seasonal leaves (v)

- **Baby Potatoes** with red onion & flat parsley in a vinaigrette dressing (v)
- **Spicy Cous Cous Salad** with roasted red onions, raisins, almonds & fresh coriander (v)
- **Greek Style Salad** with Cos lettuce, cucumber, feta & olives (v)
- **Savoury Mushroom Rice** served hot (v)

- **Crusty French Bread & Butter**

Per Person £12.95



Buffet Menu Option (3)

- **Market Fish Platter** served with king prawns, lemon wedges & a garlic mayo dip
- **Chargrilled Fillet of Pork** served with caramelized apple
- **Carved Melon & Parma Ham** drizzled with balsamic syrup
- **Chicken & Chorizo Skewers** served hot with a tomato & pepper salsa
- **Spinach, Red Pepper & Potato Frittata** served hot (v)
- **Platter of Mozzarella, Plum Tomatoes & Rocket** with basil oil & balsamic syrup (v)

- **Baby Roast Potatoes** with fine beans & flat parsley in a vinaigrette dressing (v)
- **Vegetable Paella Rice** onions, mushrooms, peppers & fresh herbs, served hot (v)
- **Cannellini Bean Salad** with anchovies, spring onions, parsley & a zesty lemon dressing (v)
- **Tuscan Plum Tomato & Bread Salad** with rocket leaves & basil oil (v)
- **Ensalada Mixta** with asparagus, tuna, boiled egg, carrot, sweet corn, olives, crispy leaves & a creamy garlic dressing

- **Freshly Baked Ciabatta & Butter**

Per Person £14.50

Buffet Menu Option (4)

- **Hot-Smoked Loch Duart Salmon** served with herby mayo & lemon wedges
- **Rare Roast Sirloin of Beef** served with caramelized onions & wholegrain mustard
- **Seared Breast of Chicken** with a whisky glaze
- **Venison Pate** served with oatcakes & red onion confit
- **Goan Spiced Sweet Potato & Pepper Skewers** served hot(v)
- **Feta & Black Olive Tartlets** served hot (v)
- **Portobello Mushrooms** served hot with garlic butter (v)

- **Baby Potatoes** served hot, roasted with sea salt & fresh thyme (v)
- **Beetroot & Carrot Remoulade** with capers & freshly squeezed lemon juice (v)
- **Cous Cous Salad** with roasted vegetables, fresh herbs & chillies (v)
- **Chicory, Apple & Walnut Salad** with a Dijon mustard dressing
- **Mixed Herb & Leaf Salad** with a balsamic dressing (v)

- **Freshly Baked Petit Pain & Butter**

Per Person £17.95

Buffet Menu Option (5)

- **Roast Fillet of Scotch Beef** served medium rare, with caramelized shallots & horseradish sauce
- **Pork, Apricot & Pistachio Terrine** served with plum & apple chutney
- **Seared Tarbert Bay Scallops** served hot with garlic butter
- **Chinese Spiced Goujons of Chicken** with a star anise glaze
- **Platter of Loch Duart Salmon** served with lemon wedges, seasonal leaves & a caper dressing
- **Asparagus & Tarragon Tart** served warm (v)
- **Roasted Butternut Squash & Goats Cheese** served hot with farfalle pasta, baby vine tomatoes, rocket, pine nuts & balsamic reduction (v)

- **Sweet Potato Salad** with spring onion, coriander & a creamy mustard dressing (v)
- **Crab Linguine** with flat parsley, lemon zest & chilli oil
- **Wild Rice & Broad Bean Salad** with a chilli & garlic dressing (v)
- **Chickpea & Tomato Salad** with a tahini dressing (v)
- **Micro-Herb Salad** with a classic vinaigrette dressing (v)

- **Green Olive Bread** served with butter, olive oil& balsamic syrup

Per Person £23.95

Items/ Services Included

- Hire of service equipment/ utensils
- Hire of crockery & cutlery
- Hire of white linen tablecloths for the buffet table
- Disposable linen-style napkins
- Pre-event site visit/ meeting

Waiting Staff

- Our uniformed waiting staff are available for your event if required, charged at a rate of £10.00 per hour/ per staff member, for a minimum of 3 hours

Booking Info/ Payment Terms

- All buffet menu prices are based on minimum guest numbers of x 40.
- A 20% booking deposit will be required to confirm your event booking.
- All prices quoted are exclusive of vat @ 20%
- Final guest numbers & any special dietary requirements should be confirmed no later than 7 days prior to your event.
- An invoice for the balance will be issued on confirmation of guest numbers. Balance payment will be due 5 days prior to your event.



Hot Buffet Menus

Hot Buffet Menu Option

- Any 2 Hot Buffet Dishes please choose from options below
- Crusty French Bread & Butter
- Warmed Pitta Bread
- Dressed Mixed Salad Bowls

Per Person £8.95

Hot Buffet – Meat & Seafood Dishes

- **Chicken Tikka Jalfrezi** served with boiled rice
- **Chicken Madras** served with boiled rice
- **Goan Chicken & Sweet Potato Curry** served with boiled rice
- **Chicken in White Wine Sauce** served with baby potatoes
- **Thai Chicken Green Curry** served with boiled rice
- **Mediterranean Chicken** with mixed vegetables in a tomato & herb sauce, served with boiled rice
- **Moroccan Chicken Tagine** served with cous cous
- **Bangers & Mash** served with onion gravy
- **Haggis, Neeps & Tatties** served with a whisky sauce
- **Beef Chilli** served with boiled rice
- **Beef Lasagne** served with baby potatoes
- **Braised Beef in Guinness** served with baby potatoes
- **Braised Beef & Mushroom Stew** cooked in red wine, served with spring onion mash
- **Beef Stroganoff** served with boiled rice **£2.00 supplement per person**
- **Moroccan Lamb Tagine** served with cous cous **£3.00 supplement per person**
- **Mixed Paella** with chicken, chorizo & mixed vegetables
- **Seafood Paella** with clams, mussels & tiger prawns **£3.00 supplement per person**
- **Goan Crayfish & Salmon Curry** served with rice **£3.00 supplement per person**
- **Thai Seafood Green Curry** with mussels, king prawns & salmon, with boiled rice **£2.50 sup p/p**
- **Bouillabaisse** with langoustine, mussels, clams & market fish **£6.00 supplement per person**

Hot Buffet – Vegetarian Dishes

- **Malaysian Sweet Potato & Butternut Squash Curry** served with boiled rice
- **Thai Vegetable Curry** served with boiled rice
- **Mushroom Stroganoff** served with boiled rice
- **Penne Pasta with Roast Vegetables** in a tomato & herb sauce
- **Penne Pasta with Mushrooms** in a white wine cream sauce
- **Moroccan Chickpea & Tomato Tagine** served with boiled rice
- **Vegetable Chilli** served with boiled rice
- **Vegetarian Lasagne** served with baby potatoes
- **Vegetable Paella** with courgette, onions, mushrooms, peppers, tomatoes & fresh herbs
- **Roast Vegetable Risotto** with courgette, red pepper, red onion & asparagus
- **Mushroom Risotto** topped with Parmesan & fresh herbs

Items/ Services Included

- **Uniformed Service Staff**
- **Hire of Service Equipment/ Utensils**
- **Hire of Crockery & Cutlery**
- **Hire of White Linen Tablecloths for the Buffet Table**
- **Delivery & Uplift**

Booking Info/ Payment Terms

- **Prices Quoted are based on guest numbers of x 40 & above.**
- **A 20% booking deposit will be required to confirm your event booking.**
- **Final guest numbers & any special dietary requirements should be confirmed no later than 7 days prior to your event.**
- **An invoice for the balance will be issued on confirmation of guest numbers. Balance payment will be due 5 days prior to your event.**

Desserts price per person

- **Caramel Apple Pie** served with fresh pouring cream @ **£2.50**
- **Profiteroles** with fresh cream & dark chocolate sauce @ **£2.75**
- **Lemon Meringue Pie** served with raspberry coulis @ **£2.75**
- **Belgian Chocolate & Praline Torte** served with fresh pouring cream @ **£2.75**
- **Cherry Bakewell Cheesecake** served with raspberry coulis @ **£2.75**
- **Strawberry & Clotted Cream Tart** served with raspberry coulis @ **£2.75**
- **Baked Lemon Tart** served with raspberry coulis @ **£2.95**
- **Bakewell Tarte** served with fresh pouring cream @ **£2.95**
- **Pear & Almond Tarte** served with raspberry coulis @ **£2.95**
- **Fresh Fruit Salad** served with fresh pouring cream @ **£2.95**
- **Raspberry & White Chocolate Cheesecake** served with red berry coulis @ **£3.25**
- **Caramelized Orange Cheesecake** served with mango coulis @ **£3.25**
- **Glazed Apricot Tartlet** served with creme fraiche & red berry coulis @ **£3.95**

- **Vanilla Pannacotta** served with fresh fruits & raspberry coulis @ **£4.50**



Hot Drinks

- **Fresh Coffee & Tea @ £1.70** per person



To discuss any of our menus, dishes, special requests or dietary requirements, please call us today on **0141 357 5408**.