Finger Food Menu 2023



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[Vegetarian Finger Food]

Savoury Tart filled with Goat Cheese and Red Onion Marmalade

Thyme and Garlic flavoured Aubergine and Mozzarella Rounds

Pear and Blue Cheese Salad in Filo Pastry Cups

Crisp Falafel patties of spiced chickpeas, parsley and garlic DF/GF

Thyme and Garlic Flavoured Aubergine and Mozzarella Rounds

Cranberry Scones with a Blue Cheese Mousse and Poached Pears

Mini Courgette Fritters with a Spiced Roast Tomato Sauce

Mini Indian Samosas with a Sweet Mango Chutney DF

Smoked Cheddar Quesadilla with Pico De Gallo

Homemade onion Bhaji

[Vegan Finger Foods]

Roasted Pepper and Sun-dried Tomato Bruschetta DF

Sweet Potato and Sesame Falafel with Vegan Yogurt DF/GF

Crisp Beetroot and Flaxseed tortilla with a Paprika Houmous DF

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell DF

Vegetable crudités served with assorted breads and dips DF

[Meat Finger Foods]

Marinated Thai and Coconut Chicken Skewers DF/GF

Homemade Pork and Black Pudding Scotch Eggs

Mini Chicken Caesar Wraps with Parmesan Cheese

Sausage and caramelised red onion rolls

Ginger and Hoisin Marinated Chicken Drumsticks and Wings

Honey and Seeded Mustard marinated Sticky Cumberland Sausages

Homemade Piri Piri Marinated Chicken Drumsticks GF/DF

[Meat Finger Foods- Best Served Hot]

Mini Beef Hamburgers, topped with Homemade Tomato Chutney and Spicy Mustard

Spiced Lamb Kofta Skewers served with a refreshing Cucumber and Mint Raita Sauce

Lamb Mughlai Slider Burgers Served in a Sesame Seed Bun with Crispy Onions and a minted Yoghurt DF

Mini Cumberland Sausage in a Hot Dog Bun with a Duo of Sauces DF

Ginger and Hoisin Marinated Chicken Wings DF/GF $\,$

Mini Yorkshire With Peppered Roast beef Topped with a Horse Radish Roulade

[Fish Finger Foods]

Thai spiced Fish Cakes served with a Tangy Sauce DF

Salmon Brochette served with a Dill Dip DF/GF

Spicy Prawn filled Filo Tarts, topped with Mango Salsa DF

Smoked Salmon filled bagels with a chive cream Cheese

Package Prices

[5 FINGER FOOD PACKAGE]

Please choose 5 finger food items from our menu-£11.90 +VAT per person, to include 5 canapes

[7 FINGER FOOD PACKAGE]

Please choose 7 finger food items from our menu-£15.85 +VAT per person, to include 7 canapés

[9 FINGER FOOD PACKAGE]

Please choose 9 finger food items from our menu-£19.15 +VAT per person, to include 9 canapés

Staff Charges

Staff surcharge:

0 – 50 guests- £180.00+ VAT 51-99 guests- £270.00+VAT 100 + guests - £360.00 + VAT

Chef: £90.00 + VAT (For a three or four hour cruise)

For a hot finger food event we will send a chef to freshly prepare and heat the finger foods on site.

Please note: All of our finger foods can be enjoyed either hot, or cold. If you would like hot finger foods for your event we will need to send a chef to prepare these on board for you.