



Rococo, an enviable reputation for Parties, Events & Weddings

Call: 0845 6474757 email: enquiries@rococo-catering.com web: www.rococo-catering.com

BBQ's

Monkfish, scallop & prawn skewers

Spiced seafood satay skewers

Pork Pinchitos (pork skewers with cumin seed, coriander seed & fennel seed finished with paprika)

Chicken yakitori skewers

Lamb kofta skewers

Lemon, rosemary & cracked black pepper marinated swordfish steaks

Lamb chump steaks marinated in orange rosemary & garlic

Peppered tuna steaks

Garlic Portobello mushroom topped with cave aged red Leicester

Spiced lamb burger with harissa

Ground chicken burger with lemon grass & lime

Chefs hand made 100% beef burger with a hint of Teriyaki

Herefordshire beef steaks

- fillet
- sirloin
- rib eye

Locally produced award winning sausages

Spiced chicken wings

Smoked paprika drum sticks

Tuna steaks marinated in garlic, ginger, coriander and a little chilli



Afternoon teas

Assorted cut finger sandwiches

- cucumber
- egg & cress
- salmon & cream cheese
- roast beef & horseradish
- ham & mustard

Mini scones with strawberry preserve & clotted cream

Mini pastries & fondants

Mini cake selection



Buffet

Prawn & monkfish rice with saffron (Paella)

Coriander & ginger marinated lamb cutlets

Duck confit (crispy confit duck legs)

Rolled stuffed chicken with chefs own pork, sage & onion stuffing

Spiced shredded chicken salad with chilli & lime on a bed of noodles & cucumber

Chicken korma (succulent chicken in a creamy coconut & almond sauce)

Fish tagine with new potatoes, olive & tomatoes

Beef casserole with herb dumplings (served in a rich gravy with root vegetables and red wine)

Roasted chicken pieces with saffron & chorizo

Sliced roasted pork belly with spiced plum & apple relish

Gammon ham with honey, mustard & clove crust

Cambodian beef marinated with lime, soy, ginger & chilli

Seafood platter of pan fried tiger prawns, Rococo's own cured salmon (black treacle, gin & juniper, Gravadlax & smoked)

Turkey meatballs in tomato sauce

Smoked haddock & ricotta tart

Broccoli, walnut & Stilton flan

Roasted strip loin of Herefordshire beef with rocket & horseradish yoghurt dressing

Falafel (traditionally made chickpea patties)

Branade de Morue (creamed salt cod dip drizzled with extra virgin olive oil & topped with black olives & parsley, served with toasted French bread)



Salads

Mixed green bean salad with hazelnut & orange

Griddled vegetable salad with lemon & thyme dressing

Mixed tomato salad with confit fennel & black olive

Chunky Mexican avocado salad

Roasted new potato salad with artichoke, cherry tomato dill & capers

Roasted peaches with rocket, Parma ham & maple dressing

Green bean, red onion & new potato salad with classic French dressing

Asparagus & baby leek salad with soft boiled free range hens egg, chervil vinaigrette, purple cress
Feta salad with roasted butternut squash, spinach, pine nuts and crispy torn croutons

Roasted cous cous salad with sultanas, apricot & spinach

Chargrilled broccoli & chargrilled cauliflower with garlic & poppy seed

Mushroom (pan fried) salad with parsley, lemon & cinnamon

Shredded celeriac & swede salad with a hot sweet & sour dressing

Green lentil & basmati rice salad finished with caramelised onion

Shredded lamb, chick peas, halloumi & pomegranate salad, topped with fresh mint

Carrot & olive salad with cumin & coriander

Chefs own coleslaw

Melon salad with Clementine, passion fruit, pomegranate & mint

Mango & coconut rice salad

Spiced chickpea & tomato salad topped with pesto



Desserts

Eton mess

Strawberry roulade

Apple strudel

Chocolate and Brazil nut brownies covered in white chocolate sauce

Mixed bowls of seasonally fresh & ripe berries, with cream and chocolate sauce

Old fashioned sherry trifle topped with roasted flaked almonds

Roasted bananas & pineapple in a rum syrup with coconut cream

Apple pie with Calvados soaked raisins

Bread & butter pudding with apricot & Baileys

Individual chocolate & tangerine or white chocolate & raspberry tarts

Cup cake trees of chocolate muffins, lemon & poppy seed muffin, blueberry muffins, orange marmalade muffins

Plum & orange cake with stewed autumn fruits

Strawberry & rhubarb with polenta cake crumble topping

Coke floats with vanilla ice cream

Cheese boards with a selection of British cheeses with crackers, grapes, chutney & celery sticks

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