



The team at Xcite is energetic and passionate about making your event memorable, smooth-running and a taste sensation. We use the best quality, seasonal ingredients and choose locally sourced products to ensure that you are getting the freshest food on your plate.

We cater for all your needs in terms of corporate hospitality, business lunches, sporting events, film tours, product launches, fashion events, music tours and formal dinners.

From 2 to 2000 we can ensure a fantastic occasion with first class waiting staff and delicious food.

We provide the crockery, cutlery, tableware and glasses according to your specifications and always supply the kitchen equipment necessary for each event.

The menu ideas below are suggestions to give you some inspiration. We have many more menus available and our chefs are always happy to devise something special for you.

Menu suggestions:

- Canapes**
- Buffets**
- Plated Dinner**
- Business Lunch Platters**
- BBQ's**
- Bowl Food**

Canapes

Vegetarian

Broad bean, pea and mint fritters with a parmesan crust
Risotto Prima Vera (spring vegetable) Spoons with pea shoots
Rowan Tree Farm goats cheese on seeded oat biscuits with caramelised lemon zest
Savoury Herb scones with tomato chilli jam and sour cream
Cherry tomatoes with Boccacini (baby mozzarella) & pesto
Asparagus spears with a warm summer truffle mayonnaise

Meat

Chorizo lolly pops with peach chutney
Sticky BBQ chicken wing drumlets dipped in toasted sesame seeds
Mini grissini (bread sticks) wrapped in prosciutto ham with olive oil & balsamic
Mini Peking Duck Pancakes
Quails egg Benedict
Mini English muffin, Parma ham, poached quails egg and Hollandaise sauce
Espresso of garden pea and smoked ham hock

Fish

Seared queen scallop on saffron potato fondant with Avruga caviar and chervil
Sea bass wrapped in bok choi steamed with rice wine
Whisky cured Shetland organic salmon on buckwheat blini with peppered crème fraiche
Spiced crab & avocado filo pockets
Espresso of lobster bisque
Tuna Carpaccio with celeriac remolade & rocket

Sushi

Served with pickled ginger and soy sauce
Organic salmon Nigiri
Inside out crayfish & avocado Uramaki
Tuna Hosomaki

Buffets

Salads

Plum tomato, buffalo mozzarella and basil with lemon oil

New potato salad with caper, parsley and shallot dressing

Salad Nicoise with quail's eggs

Classic Cesar Salad

Baby pasta salad with kalamata olives, Greek feta cheese, peppadew's and sweet basil

Baby leaf salad with balsamic reduction and extra virgin rape seed oil

Jewelled cous cous with char-grilled globe artichokes

Cold Mains

Rare roast British beef on a salad of watercress and roast on the vine cherry tomatoes, dressed with truffle oil

Balontine of poached organic Shetland salmon rolled in garden herbs

Served on ribboned cucumber with wholegrain mustard dressing

Char-grilled Halloumi cheese on marinated Mediterranean vegetables with chilli confetti

Whole roast free range English chicken, portioned and served with Coronation sauce, toasted almond and semi-dried apricots

Deep filled broccoli and Oxford blue cheese tart

Charcuterie boards with pickles and olives

(Selection of cured meats)

Fish platter

(Selection of cured, smoked and cook fish with various sauces & dressings)

Desserts

Strawberries and cream sandwich with Genoise sponge

Seasonal fruit salad served with Greek yoghurt and blossom honey

Elderflower and summer berry jelly

Chocolate marquise with raspberry puree and toasted nibbed almonds

Selection of mini sweet fruit tarts

Fine selection of English and European cheese with home baked biscuits and preserves

Plated Dinner

Assiette of Smoked salmon & halibut with a timbale of smoked fish bound with avocado & crème fraiche, shallot & parsley dressing, lime & curly endive

Smoked ham hock, chicken and mushroom terrine with pickles, shaved fennel, micro leaves and toasted sour dough

Warm English Goats cheese mousse in filo cannelloni with soused red onion, curly endive dressed in lemon oil

Roast breast of chicken stuffed with truffle butter on parsley creamed potato, Glazed baby carrots and seasonal greens

Baked haddock wrapped in prosciutto ham on char-grilled polenta, Asparagus spears and hollandaise sauce

Savoy cabbage stuffed with wild mushrooms, sweet onions and tarragon, Served with sauted new potatoes and beurre blanc sauce

Raspberry torte served with fresh raspberries & caramel spirals

Lemon & basil pannacotta with fresh strawberries & puree

Deep filled bitter chocolate tart with warm apple, orange & cinnamon puree with pouring cream

Business Lunch Platters

Sandwich Lunch

Freshly cut white and brown bread & wraps with a selection of fillings:

Examples

Cheese & Autumn chutney

English ham & Dijon mustard

Smoked salmon, cream cheese & Bucksum leaves

Tuna, sweetcorn and little gem lettuce

Goats cheese and red onion marmalade

Coronation chicken

Roast beef, horseradish, tomato & watercress

Club sandwich

Prosciutto ham and roast pepper

Hoi sin duck

Kettle chips

Sliced fruit platter

Soup & Sandwiches

Selection of sandwiches from above

Home-made soup of your choice with bread and croutons

Kettle chips

Sliced fruit platter

Business Lunch

Selection of sandwiches from above with mixed mini quiches

Examples

Goat's cheese & red onion marmalade

Quiche Lorraine

Smoked salmon & chive

Kettle Chips

Sliced Fruit Platter

Special Additions

Home-made Soups

Freshly made soup using local ingredients served with speciality breads and croutons

Quiche and Samosas

Freshly baked in house made mini quiche & samosas selection

Cheese Board

Selection of English and European fine cheeses served with biscuits, bread, grapes and chutney

Chicken Satay Kebabs and Thai Fish Cakes

Both served with sweet chilli dipping sauce and sour cream

Sweet Platter

Chocolate brownies, cinnamon nuts, shortbread biscuits and home-made cakes

BBQ's

Please choose three main dishes from the list below

Garlic & rosemary bar marked legs of lamb
Lemon & marjoram chicken
Roast Thai spiced salmon
Creole barbeque prawns
Coriander & ginger marinated pork
Homemade beef burgers with chilli & mango relish
Lamb & mint sausages
Garlic & parsley minute steaks
Swordfish steaks with ginger, spring onion, chilli & sweet soy sauce
Traditional Cumberland ring sausages
Stuffed peppers with asparagus, red onion & a gorgonzola herb crust
(Vegetarian option)

Baguettes and rustic baps
Coleslaw with spicy crème fraiche
Chutneys & sauces

Bowl Food

Hot bowls:

Baskets of mini fish & chips
Thai green curry on a bed of jasmine rice
Lamb Tagine with apricot and herb cous cous
Spinach gnocchi with marscapone & basil
Mini Cumberland sausages with mash & buttered leeks
Crispy belly pork & crackling on colcannon and Madeira jus
Red Thai beef with ginger & lemongrass
Navarin of lamb with creamed potato, finished with tomato concasse, parsley & parsnip crisps
Onion squash & goats cheese ravioli
Seared scallop with carrot & pea puree & crispy pancetta
Pumpkin ravioli with parmesan cream
Individual Toad in the Hole with onion gravy
Mini shepherds pie with crispy cheese topping
Retro chicken & chips with garlic aioli

Cold bowls:

Chicken salad tossed with avocado, pecorino & garlic mayo
Crayfish cocktails
Malay spiced salmon with pickled ginger salad
Chicken coronation
Greek salad