



Kate's Kitchen

Home Cooking by the professionals

Our Celebration Menu

FOR WHEN YOU ARE LOOKING FOR SOMETHING SPECIAL
THAT'S GOING TO IMPRESS!

SELECTION ONE

- 2** items from the **FISH & MEATS SELECTION**
- 1** item from the **PIES & QUICHE SELECTION**
- 2** items from the **SALADS & POTATOES SELECTION**
- 2** items from the **DESSERT SECTION**

Served with a selection of rolls and butter.

£10.95
PER PERSON

SELECTION TWO

- 3** items from the **FISH & MEATS SELECTION**
- 2** item from the **PIES & QUICHE SELECTION**
- 3** items from the **SALADS & POTATOES SELECTION**
- 2** items from the **DESSERT SECTION**

Served with a selection of rolls and butter. Followed by a selection of local and continental cheeses with biscuits.

£15.95
PER PERSON

SELECTION THREE

A selection of canapés and small nibbles. Followed by:

- 3** items from the **FISH & MEATS SELECTION**
- 3** item from the **PIES & QUICHE SELECTION**
- 3** items from the **SALADS & POTATOES SELECTION**
- 2** items from the **DESSERT SECTION**

Served with a selection of rolls and butter. Followed by a selection of local and continental cheeses with biscuits

£19.95
PER PERSON

FISH & MEATS SELECTION

SLOW ROASTED PORK Slow roasted shoulder of pork marinated in fresh oranges and thyme and then hand sliced and served with apple sauce.

BEEF Roasted topside of beef served with hot horseradish sauce.

HONEY ROAST GAMMON Slow roasted gammon cooked in honey and oranges, sliced and beautifully presented.

TURKEY Roasted Pembrokeshire turkey crown sliced and served with cranberry sauce.

CORONATION CHICKEN Fresh chicken cooked in mild Indian spices with creamy sauce and served on a bed of light basmati rice with mango chutney.

MARINATED CHICKEN SKEWERS Chicken marinated in fresh lemon, ginger and chill along with roasted courgettes and peppers on skewers or alternatively chicken marinated in Indian spices to give the perfect eastern flavour.

MIXED CONTINENTAL PLATTER Parma ham, milano and romano salami, mortadella and chorizo with artichoke hearts, peppers, balsamic onions along with toasted ciabatta bread.

SALMON Whole fresh salmon cooked with lemon and herbs, dressed and beautifully presented served with a caper mayonnaise.

SMOKED SALMON Delicious Scottish smoked salmon served with fresh lemons and horseradish.

MOROCCAN SALMON Salmon, oven baked with delicate Moroccan spices.

MIXED FISH PLATTER Smoked salmon, smoked and peppered mackerel and king prawns.

KING PRAWN SKEWERS King prawns in a spicy coating served on a wooden skewer.



If you have requirements that do not appear within our menu selection please call us so that we can discuss the alternatives.

PIES & QUICHES SELECTION

- CHICKEN & HAM PIE** A firm favourite...
- CORNERED BEEF PIE** Traditional corned beef pie with carrots, peas and a Kate's Kitchen twist.
- PORK PIES** Fantastic pork pies filled with the finest pork.
- QUICHE LORRAINE** Quiche Lorraine with ham, tomatoes and spring onion.
- SMOKED SALMON & BROCCOLI QUICHE** Scottish smoked salmon with fresh broccoli.
- GOATS CHEESE & SPINACH QUICHE** Finest Chevre Blanc with fresh spinach leaves.
- MIXED CHEESE & ONION QUICHE** Mature cheddar, Red Leicester with red and spring onions.
- MEDITERRANEAN QUICHE** Mediterranean vegetable with feta cheese.
- CLASSIC TORTILLA** Classic Spanish tortilla with spicy chorizo sausage, potatoes onions and peppers. or alternatively try our vegetarian tortilla.
- BALSAMIC GOATS CHEESE TART** Delicious rustic Mediterranean tart with balsamic infused red onions, French goats cheese, cherry tomatoes and basil.

SALADS & POTATOES SELECTION

- BABY NEW POTATOES** Baby potatoes slow roasted with rosemary, extra virgin olive oil, rock salt and garlic.
- POTATO SALAD** New potatoes with chives, red and spring onions with mayonnaise.
- MIXED CONTINENTAL SALAD** Mixed seasonal lettuce with tomatoes, peppers, cucumbers, red and spring onions, sweetcorn, decorated with seasonal extras (comes with our traditional Kate's Kitchen salad dressing).
- KATE'S PASTA SALAD** A delicious Italian style salad including, pasta, roasted peppers, parsley, garlic and extra virgin olive oil.
- LOUIS' PASTA SALAD** Pasta with tuna, onions, cucumber, capsicum peppers, capers, olives and fresh lemon juice.
- GEORGIE'S PASTA SALAD** Pasta in a tomato and onion sauce with feta cheese, olives, green beans and peppers.
- SALAD NICOISE** A French classic, deliciously different salad including tuna fish, olives, green beans, eggs, cherry tomatoes and capsicum peppers.
- GREEK SALAD** Mixed continental lettuce with feta cheese, olives, capsicum peppers, tomatoes, cucumber, red and spring onions, decorated with seasonal extras.

MOZZARELLA, TOMATO & BASIL SALAD

Fresh tomatoes chopped with red onions with slices of mozzarella cheese and freshly torn basil leaves with extra virgin olive oil.

KATE'S RICE SALAD

Kate's delicious basmati rice salad with capsicum peppers, red and spring onion, petit pois, sweetcorn, ham, tomatoes, prawns and special dressing.

COUSCOUS & GRILLED VEGETABLE SALAD

This spicy salad has red peppers, asparagus, courgettes, spring onions, chill peppers and mixed fresh herbs with a lemon dressing.

DESSERT SELECTION

- SHERRY TRIFLE** Traditional British pud, laced with Sherry.
- PAVLOVA** Homemade sweet meringue topped with whipped cream and seasonal fruit.
- SWISS APPLE TART** Zingy apples in a cream and egg custard in a homemade shortcrust case.
- CHOCOLATE MOUSSE** Rich yet light chocolate mousse served in individual glasses.
- PROFITEROLES** Delicious choux buns filled with fresh cream and covered in rich dark chocolate. Should you have a large number of people we can build these into a tower that makes a great centrepiece.
- FRUIT KEBABS** Skewers threaded with chunks of tropical fruit including mangoes, melons, pineapple strawberries and kiwi fruit. Drizzled with honey or melted chocolate.
- HOME MADE SCONES** Freshly baked scones served with whipped cream and strawberry jam.

ADDED EXTRAS

Mixed bowls of fresh seasonal fruit	£1.10 PER PERSON
Fruit juices (litre jugs) grapefruit, cranberry & orange	£1.50 PER LITRE
Glass bottled still or sparkling water	£1.20 PER LITRE
Coffee and tea	£1.50 PER PERSON
Coffee, tea and biscuits	£2.40 PER PERSON
China plates and napkins	£0.30 PER PERSON
China plates, napkins & glasses	£1.40 PER PERSON
Cutlery and crockery hire	£0.50 PER PERSON

All the above menus are priced exclusive of VAT

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