



Working Lunches

Finger Buffets - Rivers Selection

Your favourite finger food items remain and we have added many new mouth watering options, to give you even more choice. With this selection you will receive a mix of our delicious regular and executive sandwiches as well as carefully prepared and beautifully presented finger food and one dessert serving for each guest.

£6.95 PER PERSON. Menu Code – Rivers 2006 / 01.

Sandwiches

Unless you request specific choices from the current fillings we will make up an appropriate selection of executive and regular sandwiches from the current seasonal 'filling lists' to complement your finger food choices.

Choosing your Finger Food

By choosing from our Rivers Selection, you will receive at least 4 pieces of finger food for each person. So, for example, if you have 25 people coming to lunch that means you will receive a minimum of 100 individual finger food items for your guests.

* N.B. In a few instances where your selection is for smaller lower value finger food you will receive an appropriate number of extra items

As a guide we would suggest you make 2 item choices per every 10 people. The current seasonal choices are shown below:

Meat, Poultry, Fish and Seafood Finger Food Options

Garlic and Lemon Basted Chicken Skewer
Smoked Salmon & Dill Mini Quiche
Peking Duck Pancake
Smoked Salmon, Cream Cheese and Chive Roules*
Chicken Tikka with Mascarpone Cheese Wrap
Moroccan Chicken Skewer with an Autumn Chutney Dip
Peppered Beef Bites*
Mini Scotch Beef Burger with Cheese, Pickle, French Mustard and a slice of Cherry Tomato

Vegetarian Finger Food Options

Blue Cheese and Apricot Swirls*
Mini Vegetarian Spanish Omelette Roll
Sun Dried Tomato and Gruyere Cheese Filo Parcel
Mini Three Cheese Calzone with fresh Italian Herbs and Tomato Concassé
Mini Cauliflower Cheese and Chive Burger cooked in a Light Crumb and skewered with a Bread Round
Vegetable Pakora with Sweet Chilli Dip
Pan Fried Baby Leeks and Goats Cheese with Olives Wrap

Your Dessert Choices (1 per guest)

Mixed Muffins
Large Fruit Kebab
Hungrys Hand Crafted Chocolate Brownies*
Mixed Fresh Fruit Tart with Crème Patisserie
(50p per person seasonal supplement)

What to do Next!

Place your order by letting us know how many are coming to lunch and advise us of specific choices or whether you would prefer us to make up a selection for you.

It's as simple as that!

IMPRESS YOUR GUESTS WITH YOUR GOOD TASTE!

Waiting Staff and attractive crockery, cutlery, glassware and presentation ceramic platters can be supplied at additional cost and in some cases delivery charges may apply – please ask for details. Please note food items may contain nuts or traces of nuts.

Cancellation Policy – Orders cancelled after 2pm the day before the event are subject to a cancellation charge of 25%

Prices exclude VAT which will be charged at the appropriate rate.

The Innovation Centre adds a 10% booking and handling fee onto all orders.