



# Working Lunches

## Finger Buffets - Mountains Selection

New executive finger food options, to give you even more choice than before. With this selection you will receive a mix of our delicious executive sandwiches and deli open sandwiches as well as carefully prepared and beautifully presented finger food and one dessert serving for each guest.

**£8.95 PER PERSON.** Menu Code – Mountains 2006 / 01.

### Sandwiches

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

### Choosing your Finger Food

By choosing from our Mountains Selection, you will receive at least 4 pieces of finger food for each person. So, for example, if you have 15 people coming to lunch that means you will receive a minimum of 60 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

Spicy Fillet of Pork Pitta Pocket  
Fiery Tikka Skewer Combo of Chicken and King Prawn  
Duck Brochette in Blackcurrant Sauce  
Fillet of Pork Char Sui Skewer  
Poached Salmon Salad Nicoise Wrap  
Smoked Salmon and Dill Quiche  
Crispy Chicken Kebab with Sherried Chilli Sauce  
Cream Cheese Olives in Salami  
Smoked Trout and Mascarpone Pinwheel  
Omelette Rolls with Trout and Pepper Cheese\*  
Prosciutto & Brie Quiche  
Roasted Chicken Breast with Mandarin Segments  
and Rocket Wrap bound with a Light Honey Mayo

### Vegetarian Finger Food Options

Nori rolls with Scallions, Plum sauce, Pickled Ginger and Carrot  
Blue Cheese and Asparagus Tuile  
Peanut Coriander Palmiers\*  
Kumara (Sweet Potato) Cumin Puffs\*  
Creamy Stilton and Peach Wrap

### Your Dessert Choices (1 per guest)

Mini Fruit Kebab and 1 Fruit piece dipped in Creamy Chocolate  
Heavenly Raspberry and Mascarpone Filled Butter Biscuit finished with Raspberry & Mint Leaf  
Mixed Fresh Fruit Tart with Crème Patisserie  
Fresh Fruit Cheesecake

### 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.