



## SAMPLE COCKTAIL ITEMS

### VEGETARIAN

1. Zucchini Fries- Bread crumbed and deep fried served with Garlic Aioli Sauce
2. Vol-au-vents filled with creamed mushrooms
3. Vegetable Samosas served with lemon wedges
4. Paneer Cheese Samosas served with sweet chilli dip
5. Cheese and leek quiches - Individual miniature quiches made with rough puff pastry
6. Vegetable spring rolls - Deep fried and served with soy, sweet & sour sauces or plum sauce
7. Vegetable bajihis (white peas) with tamarind dip
8. Tempura mushrooms – served with chilli vinegar and soy sauce and lemon dips
9. Mozzarella and Cherry Tomato sticks with sweet basil\*
10. Spinach and Ricotta cheese pinwheels gratinee with melted cheese
11. Choux balls filled with creamed mushrooms
12. Fresh mushroom and feta palmiers with sour cream
13. Bruschetta (tomato, garlic, fresh basil sauce on crisp bread)
14. Olive Tapenade & Goat's Cheese Puffs\*
15. Sweet Onion Tarts with Feta Cheese
16. Piri Piri Mushrooms\*
17. Peanut, and Crisps
18. Mexican tortilla chips & Guacamole, Salsa and Sour Cream dips
19. Pita Bread with Humus and Eggplant Caviar dips
20. Selection of Mini Sandwiches
21. Vegetable Chips

### FISH

22. Smoked Nile Perch on bread rounds with a dill topping\*
23. Smoked Salmon on bread rounds with cream cheese and chive topping
24. Deep fried Calamari Rings with Sweet and Sour Sauce and lemon wedges\*

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25. Ginger & Coriander Fish Balls - Made with tilapia & served with a spicy tomato relish
26. Tilapia Goujons - Bread crumbed and deep fried, served with lemon and tartar sauce
27. Angels on horseback (smoked oysters wrapped in streaky bacon)
28. Vol-au-vents filled with smoked Nile perch and herbs\*
29. Vol-au-vents filled with prawns Marie Rose
30. Butterfly Prawns with Sweet & Sour Dip
31. Cucumber & Salmon Bites
32. Spiced Fish Nibbles

#### **BEEF**

33. Beef satay kebabs - Marinated in soy and garlic with satay sauce
34. Curried Beef Kebabs served with mint & yoghurt dip
35. Roasted beef fillet wrapped Gherkin - Served with Dijon mustard
36. Roasted beef on miniature Yorkshires with horseradish sauce
37. Meat Samosas served with lemon wedges
38. Meatballs - Hint of cumin, served with tomato & herb tangy sauce

#### **PORK**

39. Pork & pineapple kebabs - Barbequed & served with sweet n sour sauce
40. Mini BBQ pork riblets - Coated in smoky BBQ sauce & barbequed
41. Pork Chipolatas with sesame seeds with honey and mustard dip
42. Garlic salami cones filled with herbed cream cheese
43. Miniature Pork, apple and sage sausage rolls served with mustard
44. Smokey bacon rolls (mustard flavoured potatoes & sweet banana filling) with a Maple Dip
45. Devils on horseback (prunes wrapped in streaky bacon)
46. Scotch Egg Quarters served with mustard
47. Spanish Men – cocktail stick of mozzarella, chorizo and an olive

#### **CHICKEN**

48. Chicken Samosas served with lemon wedges
49. Breaded chicken strips - Fried served with garlic mayonnaise or mustard marmalade dip
50. Chicken tikka kebabs with mint and yoghurt dip
51. Chicken brochettes - Marinated with orange and pesto
52. Chicken liver pâté on bread rounds (may contain pork products)
53. Miniature Chicken and mushroom puff pastry rolls
54. Vol-au-vents filled with creamed chicken and mushrooms
55. Chicken fillet kebabs - Barbequed in a sweet and sour sauce with lemon grass & spring onions

- 56. Spinach & Chicken Pinwheels
- 57. Thai Chicken Sausage Rolls served with Sweet Chilli Dip

**LAMB**

- 58. Lamb Shish Meatballs - Served with a coriander raita
- 59. Moroccan Lamb Mini Pies

**SWEET**

- 60. Miniature Pear and Blueberry Tartlets\*
- 61. Miniature Apricot Tartlets
- 62. Peach & Almond Strudel
- 63. Miniature Cup Cakes (various)
- 64. Chocolate Meringue Kisses

\* Subject to availability at time of booking

**Select up to a minimum of 6 items and maximum of 8 items then we can price it up for you.**