KM CATERING



CHRISTMAS CANAPÉS & FINGER FOOD

SMOKED SALMON & DILL BLINIS
TURKEY, CRANBERRY & BRIE CROSTINI
PIGS IN BLANKETS WITH HONEY MUSTARD
MINI YORKSHIRE PUDDINGS WITH ROAST BEEF & HORSERADISH
SEARED FILLET STEAK WITH CHIMICHURRI (GF, DF)
JERK CHICKEN & MANGO CANAPÉS (GF, DF)
BRIE, CRANBERRY & WALNUT CROSTINI (V)
BEETROOT HUMMUS & ROASTED VEGETABLE CROSTINI (VG)
MINI PORK PIES PLATTER
HERRING IN SOUR CREAM
HERRING IN OIL
POLISH-STYLE DEVILLED EGGS

SALAD SELECTION PLATTERS

ALL SALADS ARE FRESHLY PREPARED AND SERVE APPROXIMATELY 10–12 PEOPLE.

FESTIVE WINTER SALAD
CHRISTMAS COLESLAW
ROASTED BEETROOT, FETA & WALNUT SALAD
POTATO SALAD WITH FRESH HERBS
CARROT & CRANBERRY SALAD
FESTIVE ROASTED VEGETABLE COUSCOUS SALAD
TRADITIONAL POLISH VEGETABLE SALAD

DESSERTS

LEMON DRIZZLE CAKE SLICE-
MINI MERINGUE WITH MASCARPONE & FRESH FRUIT
TIRAMISU POT
BROWNIE
FESTIVE AMERICAN VANILLA & LIME CHEESCAKE
LUXURY CHOCOLATE & FESTIVE TREATS PLATTER (TRUFFLES, BROWNIES, CHOCOLATE BITES)
MINI MINCE PIES PLATTER
FESTIVE PAVLOVA WITH BERRIES
POPPY SEED CAKE
POLISH CHEESECAKE

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CHRISTMAS HOT BUFFET

BEEF & RED WINE STEW WITH ROOT VEGETABLES
BEEF AND GUINNESS STEW WITH CARROTS
TURKEY & LEEK CREAMY STEW
PORK & APPLE CIDER STEW
BUTTERNUT SQUASH, KALE & LENTIL STEW
CHESTNUT AND MUSHROOM BOURGUIGNON
POLISH HUNTER'S STEW - BIGOS
TRADITIONAL POLISH DUMPLINGS WITH SAUERKRAUT AND WILD MUSHROOMS
TRADITIONAL POLISH CHEESE DUMPLINGS
TRADITIONAL POLISH CROQUETTES WITH SAUERKRAUT AND MUSHROOMS OR WITH MEAT

SIDES

THYME & GARLIC ROAST POTATOS
MAPLE GLAZED CARROTS & PARSNIP
BRUSSELS SPROUTS WITH PANCETTA
BUTTERED RICE PILAF
YORKSHIRE PUDDING
SAUERKRAUT SALAD
BEETROOT AND HORSERADISH SALAD

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