



STANDING RECEPTION PACKAGES 2019
KADIE'S CLUB

kadie's *Boulevard*
Cocktail Bar & Club events



YOUR EVENT

We understand that every brief is unique, no one wants to put a set of stabilisers on their event and that goes for theming, production, service styles, and especially menus.

That's why we put together our best and most popular menus and some unique suggestions for food service styles, but maintain that it is very much your event. If you would like to go off script that is fine with us.

Our team of chefs will write a menu to fit your brief, whether it's Rio carnival, healthy eating or fusion dining, the menu should reflect the direction of the event and we are experts at making that happen.

That being said, its great to have some inspiration, so we have put together our very best menus to get you started.



CANAPE MENU

MEAT

Roast loin of venison with rösti and celeriac puree

Slow cooked Duck and wild mushroom with truffle potato puree

Wild boar, pancetta, red onion marmalade and a potato crisp

Confit of guinea fowl with carrot puree served on a spiced ginger blini

Parmesan crusted cannon of lamb with sweet mustard

Mini Yorkshire pudding with roast fillet of beef and horseradish

FISH

Marinated tiger prawns with coriander and lemon grass

Seared king scallop served with pea puree and balsamic

Smoked salmon on a lotus root crisp with crème fraiche

Crab salad on a linseed cracker with wasabi mayonnaise





CANAPE MENU

VEGETARIAN

Coconut and coriander dhal on a poppadum with coconut crisps

Roasted butternut squash with shitake and pea salad

Wild mushroom and tarragon tortellini with white wine truffle sauce and amaranth

Poached pear and Roquefort with red onion marmalade on granary bread

Sweet potato puree, walnut and honey salsa with feta cheese served on tostada

DESSERT

Apple tarte fine with crème fraiche

Warm rich chocolate brownie with Hazelnuts

Poached pear tarte tatin

Lemon curd and raspberry tart

BOWL FOOD MENU

MEAT

Roast pulled pork with black bean feijoada, wild mushroom, crackling and baby celery cress

Roasted loin of venison with broad beans and hickory mash

Roast fillet of beef with triple cooked chips and béarnaise sauce

Marinated loin of lamb, crispy kale, sweet potato puree and lamb sauce

Chicken and truffle croquette, charred baby gem & beetroot Caesar dressing

FISH

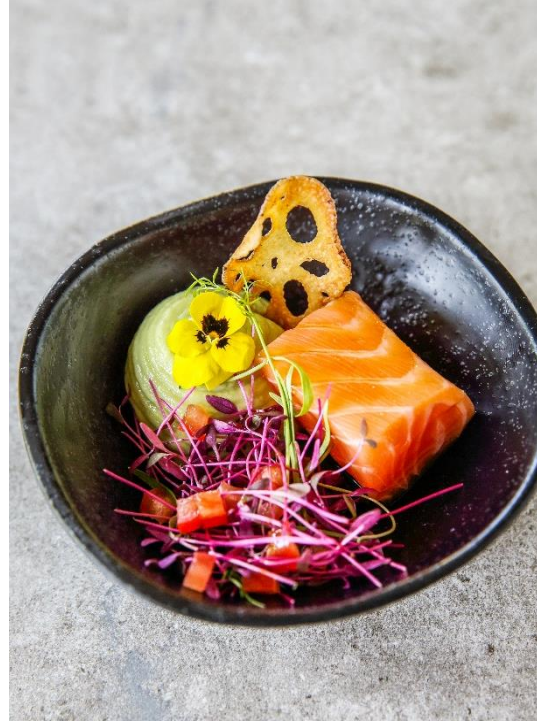
Tiger prawn bhuna with coconut, almonds and lemon served with naan bread

Korean monk fish, vegetable noodles, butternut squash puree with red chilli and coriander sauce

Crispy soft shell crab with spring onion, chilli and coriander

Slow cooked salmon with avocado puree, mushrooms, yakitori and potato crisps

Cod with chorizo crumb, sweet potato gnocchi and smoked paprika sauce





BOWL FOOD MENU

VEGETARIAN

Coconut and coriander dhal, mini poppadum and onion bhaji (*vegan*)

Ricotta and tarragon croquette, glazed fig and red onion and peppercorn salsa

Goats cheese potato gnocchi served with pesto, sun dried tomatoes and rocket salad

Roasted tomato and mozzarella arancini with smoked paprika mayonnaise

Chargrilled Halloumi with golden beetroot , radish salad with lamb's lettuce

DESSERT

Chocolate and Bailey's delice with caramel crack

Hazelnut and chocolate ganache, salted caramel cream, brandy snap and butterscotch

Eton mess with Chambord and a raspberry tuile

Oriental panna cotta with granola

Banoffee pie with grilled banana and sweet cream



CONTACT



9 Swallow Street
Mayfair
W1B 4DF



noemi@kadiesclub.com



www.kadiesclub.com



[@kadiesclub](https://www.instagram.com/kadiesclub)



Charity Partners