

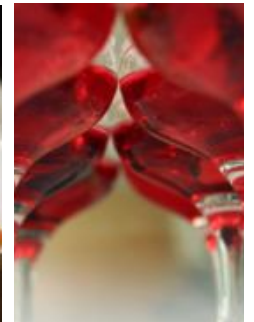
Amuse Private Caterers



Amuse

Private Caterers

- 'Thank you for your professionalism & friendliness in making it a perfect day'
- 'Please send our thanks and best wishes to everyone who helped make the day so perfect. Amuse is a very special company!'
- 'We had an amazing day and will live off the memories for a long time'
- 'The fact the catering & attention to detail was top class put the icing on the cake!'
- 'The food was delicious & your attention to detail did not go unnoticed'
- 'A really engaging team of staff'
- 'You remained calm & professional throughout despite the delay'
- 'Thank you so much for my fabulous food & service at my party'
- 'You went above and beyond the call of duty to make sure everything was perfect for us – and it was!'

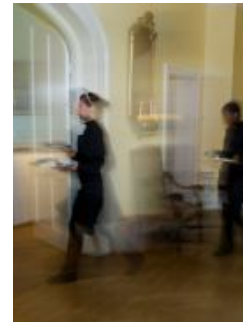


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Why choose Amuse?

- **A personal service:**
It is your day, we never forget that. We tailor our services to meet your exact requirements.
- **Beautifully cooked and presented food:**
We use only the finest seasonal ingredients to create delicious dishes with style and imagination.
- **A friendly, discreet service on the day:**
We pride ourselves on the quality and friendliness of our waiting staff.
- **Our Expertise:**
The people involved really do make a difference. Their ideas, experience and attention to detail are an essential part of delivering really memorable events.
- **We make your event happen:**
We take full responsibility for making our events happen. We are there to set up the event, look after you and your guests, instruct our staff and ensure the whole day comes together from the start to the very end.
- **Our commitment:**
From the initial enquiry to the planning and event itself the commitment of everyone in our team to make every event a great success is just part of what makes Amuse unique.



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It's your day - we never forget that.

Our team has considerable experience in creating and delivering fabulous parties and weddings.

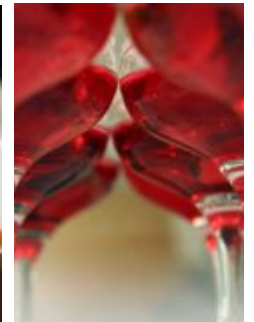
We tailor our ideas and expertise to meet your exact requirements, work closely with you in the build up, help you fine tune your choices and then bring it all together to make it happen for you.

We are passionate about the integrity of our food, using carefully sourced ingredients to produce delicious and beautifully presented dishes that will exceed your expectations.

Our service staff will be on hand to provide a friendly/, discreet service to ensure your every wish is looked after.

We use only the finest quality tableware; from large white modern plates, gourmet cutlery, beautiful French glassware, stylish canapé and service equipment to the finest quality table linen. We know how important creating the right look is.

If you would like to supply your own drinks **we do not make a corkage charge** we just pass on the cost of providing glassware, equipment, ice, bar staff etc. to serve your drinks. We can help you choose where to buy your drinks and can even offer advice on how much to buy.



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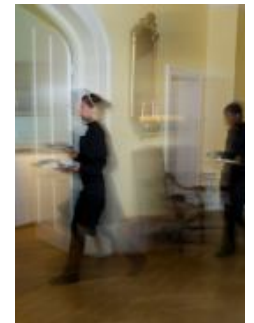
MENUS IDEAS

In this brochure we have included some sample menus. These menus are purely our suggestions and are intended to give you ideas so that we can meet your exact requirements.

We can however also provide menus and ideas for:

- **Cocktail Parties**
- **Children's Menus**
- **Afternoon Tea Menus**
- **Barbeque Menus**
- **Bowl Food Menus**
- **Buffet Menus**
- **Evening Cheese Displays**
- **Evening Snack Menus**
- **Evening Buffet Menus**

PLEASE ASK FOR FURTHER DETAILS



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CANAPÉ IDEAS

Cold Canapé

Carpaccio of Salmon
Capers, Cress & Tartare Sauce

Cucumber Cups
Thai Beef Salad

Prosciutto Rolls
Fig, Ricotta & Rocket

'Sipping Spoons' of Tuna
Ginger, Soy & Lime

Herbed Falafel
Hummus and Flatbread

Seared English Beef
Caramelised Onion Jam, Thyme Croute

Chicken Liver Parfait
Herb Croute and Cornichons

English Beetroot
Organic Goats Cheese and Chives

Warm Canapé

Steamed Chicken Dumplings
Chilli Vinegar

Pea & Mint Risotto Cakes
Seasoned Crème Fraiche

Lamb Koftes
Minted Yoghurt

Garlic Prawns
Coriander and Chilli

Cherry Tomato Tatin
Cracked Pepper and Olive Oil

Blackened Salmon
Lemon Mayonnaise

Roasted Pork Belly with Apple Sauce
Served on Seared Black Pudding

Chicken Satay Skewers

Side Table Displays

Parmesan Straws

Garlic & Thyme Marinated Olives

Spicy Pitta Crisps
Hummus

Roasted Vegetable Crisps



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3 COURSE MEAL IDEAS

PLATED STARTER IDEAS

Trio of English Summer Delicacies

Home Cured Salmon, Dill & Vodka Dressing
Shot of Chilled Pea & Mint Soup
Asparagus Hollandaise

Carpaccio of Beetroot

Soft Organic Goats Cheese, Watercress, Fresh Chives, Horseradish Dressing

Tea Smoked Duck

Salad of Pear, Watercress and Pomegranate
Hazelnut Dressing

Chargrilled Asparagus Crostini

Pea Tops, Broad Beans and Pecorino

Prosciutto di Parma

Salad of Wild Rocket, Buffalo Mozzarella and Caramelised Peaches

Cured Salmon

Cucumber and Radish Salad
Dill and Vodka Dressing

Goats Cheese with Shallot Confit

Slow Roasted Cherry Tomatoes, Baby Leaves and Herbs
Caper Dressing

Roasted English Beetroot

Baby Leaves, Goats Cheese and Walnuts

Ham Hock

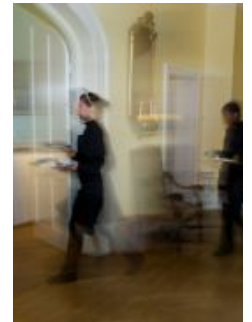
Apple and Saffron Chutney
Salad of Pea Tops, Chives and Apple

Display Platters of Antipasti

Parma Ham, Home Cured Salmon, Mozzarella with Fresh Chilli,
Roasted Peppers, Aubergine, Courgettes and Vine Tomatoes, Caramelised Figs
Rocket & Parmesan Salad

Olive Oil & Balsamic

A selection of rustic bread and butter is served with all of our menus



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PLATED MAIN COURSE IDEAS

Roasted Breast of Guinea Fowl

Crushed New Potatoes, Crispy Prosciutto and Creme Fraiche Sauce

Free Range Supreme of Chicken

Warm Salad of New Potatoes, Baby Leaves and Pancetta
Truffle Oil Dressing

Pan Fried Duck Breast with Slow Roasted Leg

Crushed New Potatoes with Baby Spinach
Thyme Jus

Roast Rack of Pork

Warm Salad of Cannellini Bean, Broad Beans and New Potatoes
Salsa Verde

Roasted Rump of Lamb

Peas, Broad Beans and Potato Puree
Lamb Jus

Roasted Fillet of Sussex Beef

Wild Mushroom and Puy Lentil Pithivier
Baby Summer Vegetables

Fillet of Sea Bass with Seared Lemon

Crushed Peas and Broad Beans
New Potatoes, Citrus Dressing

Fillet of Beef Wellington

Wild Mushroom Duxelle, Thyme Rosti
Glazed Baby Carrots and Fine Beans

Cannon of Lamb with Braised Shoulder

Rosemary Roasted Potatoes
Provencal Vegetables
Red Wine Jus

VEGETARIAN MAIN COURSE IDEAS

Roasted Butternut Tatin

Rocket and Pesto

Feta and Wilted Spinach 'Spring Roll'

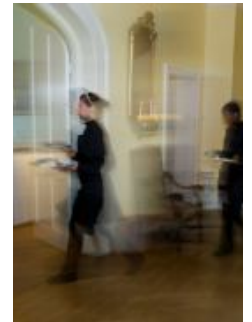
Salsa Verde

Baked Portobello Mushroom

Wild Mushroom Risotto

Sweet Potato, Artichoke and Feta Wellington

Romesco Sauce



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DESSERTS

Eton Mess

English strawberries & raspberries 'messed' with meringue, cassis and vanilla cream

Served in a Martini glass

Dark Chocolate Pots

Decorated with English Summer Berries

Raspberry Syrup

Lemon Posset

Summer berries and Shortbread Biscuits

Display Stands of Miniature Delicacies

Caramelised Lemon Tarts

Raspberry Pavlovas

Chocolate & Espresso Brownies

Stunning 3 tiered cake stands overflowing with miniature delicacies and fresh fruit, placed on each table for your guests to 'graze' over with coffee.

Candied Oranges with Orange Sorbet

Light Cointreau Caramel and Pistachios

Crème Brulee

Poached Rhubarb and Shortbread Biscuits

A Trio of Miniature Desserts

Lemon Posset

Champagne and Summer Berry Jelly

Dark Chocolate Pot, White Chocolate Cream

Dark Chocolate Truffle Cake

Milk and Honey Ice Cream, Roasted Pistachios

Central Dessert Displays

Beautifully decorated display overflowing with a selection of desserts

Caramelised Lemon Tart

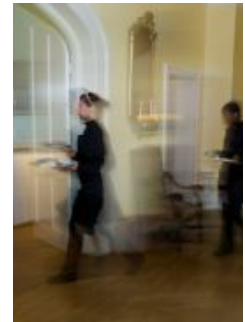
Rich Chocolate and Espresso Brownies

Large vases of Summer Berries

Mascarpone Cream

Filter Coffee and Speciality Teas

Home made Petit Fours



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FURTHER INFORMATION AND CONTACT DETAILS

If you would like more information or to arrange a meeting to discuss your plans in more detail so that we can put together a bespoke proposal for you, then please do give us a call.

We look forward to hearing from you.

Sarah & Mike
01825 732 216

Five Wents, Coopers Green, Uckfield TN22 3AE
sales@amuseprivatecaterers.co.uk

