

FRANZÈ & EVANS

SAMPLE CATERING MENU

CANAPE'S [EACH PLATTER CONTAINS 24 PIECES]

MEAT

MINI CHEESE BURGERS, PICKLE & KETCHUP (£60)	£2.5
PULLED PORK SLIDERS, PICKLED SLAW & BBQ (£60)	£2.5
PESTO MARINATED CHICKEN SKEWERS (£50)	£2.1
PROSCIUTTO, ARTICHOKE & BLUSHED TOMATO CROSTINI (£60)	£2.5

VEGETARIAN

LITTLE ARANCINI'S (£38)	£1.6
CURRIED BUTTERNUT FALAFALS (£38)	£1.6
TOMATO, FETA & BLACK OLIVE CROSTINI (£36)	£1.5
MUSHROOM & TALEGGIO EMPANADAS (£48)	£2

FISH

SEARED TUNA, AVOCADO & TERIYAKI CROSTINI (£70)	£2.9
SMOKED SALMON, CREAM CHEESE & CAVIAR CROSTINI (£60)	£2.5
COD CAKES WITH SAFFRON AIOLI (£55)	£2.3

HOT DISHES EACH PLATTER CONTAINS 10 PIECES

SALMON (£7.5)	£75
thai OR char grilled, seasonal salsa	
LAMB KOFTA (£7.5)	£75
tzatziki	
CHICKEN BURGER (£9.5)	£95
fried chicken breast, marinated in sunblush tomato pesto, basil mayo, rocket, mozzarella & fries	

BAKES FROM OUR OVEN

FRANZE'S GRANDMOTHERS LASAGNE	£90
layers of lasagne, bechamel, ragu & parmesan	
AUBERGINE PARMIGINA	£90
layers of grilled aubergine, basil, tomato sauce, mozzarella & parmesan	
LASAGNE VERDE	£90
layers of green lasagne, roast butternut, sweet potato, wilted spinach, pesto, parmesan & mozzarella	

QUICHE

FRESH SEASONAL QUICHE	£45
Whole MEAT or VEGETARIAN quiche using fresh, seasonal ingredients. Can be served hot or cold. 12 Standard portions	

DELI BITES [MIN ORDER 10]

SEASONAL SAFFRON ARINCINI	£3.5
FISH CAKES	£4
BRACIOLE DI RISO E PATATE	£3.5
POTATO CROQUETTE	£3.5
SWEETCORN & FETA FRITTER	£3.5

BASIC SALADS MIN ORDER 10 PORTIONS

GREEN COUS COUS

fregola, chickpea, pumpkin & sunflower seeds, caramilised onion, rocket, basil, mint & parsley pesto dressing

CRUSHED PEA

mint, feta, peashoot, pomegranate seeds, lime dressing

LENTILS

cavolo nero, cherry tomato, shallots, oregano, basil & balsamic dressing

CURLY KALE

peas, soya beans, shallots, shaved artichoke, lemon & garlic dressing

SPECIAL SALADS MIN ORDER 10 PORTIONS

PAPRIKA CHICKEN

roasted paprika chicken, fregola, green olives, cherry tomato, rocket, red onion, mint, parsley, garlic & sherry dressing

PROSCIUTTO

melon, rocket, caramilised peaches, balsamic reduction, grana padano shaves

HERITAGE TOMATO

mozzarella, black olives, basil, extra virgin olive oil, crispy capers & balsamic reduction

COURGETTES

grilled courgettes, crushed peas, ricotta fresca, chilli & mint

OYSTER MUSHROOM

stem broccoli, pak choi, spinach, soya beans, bean sprouts, sesame seeds, spring onions, crispy seaweed & teriyaki dressing

BEETROOT

red & golden beetroot, radicchio, rocket, fennel, orange, goat's cheese, grain mustard, honey & balsamic dressing

MASALA CHICKEN

masala spiced chicken, saffron basmati, mixed peppers, indian slaw, mango, pomegranate seeds, honey, lime & ginger dressing

ROASTED BUTTERNUT SQUASH

romano peppers, chorizo, cavolo nero, roasted red onions, feta, pumpkin seed & oil dressing

ROAST AUBERGINE

tomato & garlic roasted aubergines, rocket, blushed tomato, artichoke, ricotta fresca, wild oregano, crushed chilli & extra virgin olive oil
