



2021 Private catering

We have 15 years' experience of planning, preparing and creating some magical events, fantastic food and impeccable service. Whether you are planning a corporate event, garden party or canape reception, Top Nosh has everything you need for a wonderful occasion.

DELUXE PLATTER £10.50 per head +VAT

A selection of freshly filled meat fish and vegetarian sandwiches on white, wholemeal or granary bread with either, rolls, wrap pieces or baguette portion. Luxury fillings such as rare roast beef mixed leaves & horseradish, Cheddar cheese & homemade coleslaw, houmous, salad & sun-dried tomato, prawns with Marie rose sauce & lettuce, Coronation chicken and mixed leaves. This includes a variety of vegetarian, fish and locally sourced meats.

4 luxury savouries of the day, from our varying kitchen menu.

Our signature homemade mini cakes and sweets.

TRADITIONAL AFTERNOON TEA £14.50 per head +VAT (min. 10pp)

Please ask us about our wonderful vintage crockery hire, cake stands and much more...

A selection of white and granary sandwiches with homemade fillings such as smoked salmon & cream cheese, prawn & Marie rose sauce, Coronation chicken, egg and cress, etc.

Selection of savoury snacks such as prawn tartlets, cocktail sausage rolls, Scotch eggs, homemade quiche.

Selection of homemade cakes, meringues with fruit & cream and homemade scones with jam & cream.

Tea, coffee orange juice and water.

CANAPÉ PLATTER FROM £1.30 per item +VAT (min 10pp)

This is a small sample of the Canapé menu, please contact us to discuss ideas and suggestions to suit your event. We have an extensive list of alternative ideas on our website.

Mini lamb kofta meatballs with tzatziki dip
Mini Peking duck pancakes with plum sauce tied with a chive
Little gem lettuce with mini Caesar salad
Lime marinated chicken skewers with avocado crema dip
Rare roast beef with wholegrain dressing in pastry tartlets
Thai bean sprout chicken served on Chinese spoons
Tiger prawns wrapped in mange tout
Homemade mini quiches
Prosciutto fig skewers
Mini pavlovas with fresh fruit and cream
Mini sweet tartlets with rainbow fruits
Chocolate dipped strawberries



ROASTED MEATS JOINT £18.50 per head +VAT (min. 75 ppl)

Joints of meat served with soft floured rolls, sauces and condiments
Turkey, Beef, Pork

A choice of 3 salads:

- Mixed Summer green leaf salad
- Tomato, mozzarella & basil salad with olive oil & balsamic vinegar
- Homemade coleslaw
- Potato salad with mint and chives
- Moroccan couscous with mint & apricots
- Pasta salad with pesto, pine nuts, sun dried tomatoes and spinach
- Wild rice salad with peppers, cherry tomatoes, sweetcorn and fresh herbs
- Watercress, orange and avocado salad
- Caesar salad
- Courgette, feta and mint salad
- Minty summer rice salad
- Greek feta salad with olives and roast peppers

Selection of 3 different pudding pots as follows:

- Homemade mini lemon and raspberry cheesecake
- Millionaire's chocolate puds
- Mini rich Belgian chocolate mousse pots
- Lemon posset pots with shortbread biscuits
- Tiramisu pots
- Mini pavlovas with fresh fruit and cream
- Mini chocolate brownies with choc dipped strawberries
- Banoffee Pie pots
- Mini Chocolate orange Jaffa puds

GRAZING TABLES from £14.00 per head +VAT (min. 30 ppl)

Grazing tables are the talking point of any on-trend party! They are the perfect place for your guests to gather and mingle while grazing on our healthy and delicious sharing boards. Ideal for birthday parties, weddings, christenings, hen nights and corporate events.

Foliage, props and crockery hire are included in the price. A table/s or bench is required at the venue for the grazing table set up. We can incorporate savoury and sweet produce as well as additional extras, if required and we can even incorporate your special celebration cake!

Depending on the size of your event, we will arrive at your venue up to 90 minutes beforehand to set-up, style and whisk away before your guests arrive. Costings are for tables in Leamington and within 5 miles. Outside of this area will incur travel costs.

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| Small Table (20-30 guests) from £16.50 per head +VAT | Medium Table (30-50 guests) from £15.50 per head +VAT | Large Table (50-70- guests) from £14.50 per head +VAT |
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Need More? (70+ guests) P.O.A.



BOWL FOOD FROM £4.50 per bowl +VAT (min 30pp)

Bang on trend!! Bowl food is a brilliant alternative to finger and fork buffets – a relaxed way of eating and a great idea to follow canapés at a drinks party, keeping the hungrier guests happily grazing all evening!

The style of menu is ideal for a stand-up reception or party and we suggest this follows three to four canapés. We would recommend three or four different mini bowls, followed by our delicious pretty mini desserts. Our waitresses will serve trays of bowls to guests over a period of time, hopefully to suit all tastes.

£4.50 per bowl + VAT:

Winter Warmers:

Chilli con carne with coriander rice and crusty bread
Chicken Basquaise with peppers, paprika, tomatoes and black olives
Moroccan lamb with dates, apricots and spicy couscous
Boeuf Bourguignon with rice
Cider braised sausages with mash and apple and thyme gravy
Macaroni Cheese with Pancetta
Cottage pie with cheesy mash and peas
Sticky soy and ginger salmon fillet with noodles and pak choi
Spanish fish stew with aioli and crusty bread

Vegetarian bowls:

3 cheese tortellini with fresh spinach and roast tomatoes
Veg and bean chilli with rice and sour cream
Thai veg curry with rice
Ratatouille with Parmesan
Posh mac and cheese with crunchy topping

Mini Pud pots:

Eton mess
Millionaires' chocolate puds
Lemon posset with raspberries
Tiramisu pots
Summer pud with cream
Mini raspberry and lemon cheesecake pots
Mini pavlovas with fresh fruit and cream
Apple crumble with cream
Mini warm chocolate brownies with choc dipped strawberries
Banoffee Pie shots
Mini lemon meringue pie shots

All our bowl food dishes are served in china dishes with cutlery and paper napkins.

Hot food is delivered ready to serve, please enquire if you require hot service equipment and service staff.

Price includes disposable platters.

Please ask if you require napkins, cutlery and crockery. Prices exclusive of VAT.



ALL OCCASION BUFFET FOOD FROM £18.50 +VAT (MIN 20 ppl)

Freshly sliced local rare roast beef with horseradish
Freshly sliced Applewood smoked ham served with mustard
Our homemade Coronation chicken with apricots

Vegetarian quiche

Platter of fresh seafood including flaked crab, smoked salmon, poached salmon, king prawns garnished with fresh lemon

Individual dressed salmon pieces garnished with king prawns

Selection of antipasti deli meats, olives, sundried tomatoes, houmous, roasted peppers, artichoke hearts etc

Choose 5 salads:

Mixed Summer green leaf salad

Tomato, mozzarella & basil salad with olive oil and balsamic vinegar

Homemade coleslaw

Potato salad with mint and chives

Moroccan couscous with mint and apricots

Pasta salad with pesto, sun dried tomatoes and spinach

Wild rice salad with peppers, cherry tomatoes, sweetcorn and fresh herbs

Herby quinoa, feta and pomegranate salad

Watercress, orange and avocado salad

Minty summer rice salad

Greek feta salad

Fresh baked granary and white bread rolls with butter

Choose 3 mini pud pots:

Mini lemon and raspberry cheesecake

Millionaire's chocolate puds

Mini rich Belgian chocolate mousse pots

Lemon posset pots with shortbread biscuits

Tiramisu pots

Summer pud with cream

Banoffee Pie pots

Mini Chocolate orange Jaffa puds

Mini pavlovas with fresh fruit and cream

Mini chocolate brownies with choc dipped strawberries

Cheese board with biscuits, grapes and chutneys (Supplement £5.50 per head)



WAITRESS SERVICE

Staff to serve and clear from £19.50 per hour per staff member.
You will need to allow one staff member to serve, per 15-20 guests.

CROCKERY, CUTLERY AND GLASS HIRE

Crockery, glasses and cutlery: £0.30p per item.

DELIVERY

We offer free weekday delivery for orders over £20.00 locally (within 5 miles).
£10.00 weekends within 5-mile radius.