



# FOOD STATION MENUS 2019

*Boulevard*  
events



# A LITTLE ABOUT US

We are a family company at heart, in our second generation, in fact that's two of the current directors in front of the original Boulevard restaurant! Our family goal has always been to deliver a service that surpasses all expectations, because quite honestly, that's what we love to do. Add to that, exceptional food made from locally sourced ingredients and you have a formula for a really special experience. One that's been putting smiles on our clients' faces since the story began in 1988.

Event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see the dishes prepared fresh in front of their eyes. Over the years we have refined our service styles and explored new and exciting ways to deliver amazing food, which you will read about in this brochure.

One thing that will always be consistent in all our menus, is taste! Our Executive chef Adam Neale keeps things simple, combining familiar flavours effortlessly to create truly delicious plates. We have been crowned the Square Meal Canapé Cup Champions three times so he is doing something right!

We really are passionate about what we do and would be honoured if you granted us the opportunity to show you how that passion can transform your event.

# FOOD STATIONS

**£57.50 per head (up to three stations)**

Informal and funky, our fabulous food stations bring a touch of theatre to your event and allow guests to interact with our chefs whilst enjoying the dishes they create throughout the evening.

The price above includes three stations, the menus and themes of which can be discussed in greater detail before the event, but to begin with we have made some suggestions for you.

For each of our suggestions we have designed a menu to choose from and some pictures depicting how that station might be dressed.

Each station will serve a totally unique menu and will be decorated and themed with a variety of props, colours and ingredients to match the dishes it serves

If you'd simply like to add some theatre to your evening reception, we can do this at a cost of £1000.00 per station. This cost is in addition to the price of canapés and bowls at £2.25 and £6.00 each respectively.

Each station can efficiently serve 50 guests without excessive queuing, for numbers above 200 we will supplement the service by circulating canapés and bowl food, to reduce queuing time.





# FOOD STATIONS

## LITTLE ITALY

Hand crafted tortellini and ravioli made in front of your guests' eyes! Watch as the pasta is rolled and then filled, cooked and served. Fresh and seasonal with the following fabulous fillings:

Duck and wild mushroom with truffle

Sun-blushed tomato and goat's cheese with basil

Parma ham and aubergine with balsamic

Crab and avocado

Our little Italy stand also includes a selection of anti-pasti with fresh breads and cured meats

## BURRITO BAR

Pulled pork with black bean and avocado salsa

Grilled beef with refried rice

tomato salsa and sour cream

Charred halloumi with pico, avocado and guacamole

## INDIAN WRAPS

Chicken tandoori with coriander

Coconut and chilli dahl

Pilau rice with saffron

Avocado salsa, Riata , Tomato, red onion and salad leaves



# FOOD STATIONS

## SEAFOOD BAR

- Colchester rock oysters
- Scottish smoked salmon
- Classic prawn cocktails
- Traditional fish and chips with tartare sauce
- Crab salad with toasted breads and blinis

## BOROUGH MARKET

- Leg of Parma ham – carved to order
- Freshly cooked pasta coated in a cheddar cheese wheel
- Selection of freshly baked breads
- Vegetable antipasti

## HOPPER STATION

- These traditional Sri Lankan beauties are made from rice flour with a perfectly cooked egg at the centre
- Coconut sambol
- Chutney bar: *coconut, sweet red onion, chilli and mango*

## EGGS AND ROLLS

- Wild boar scotch eggs with mustard dressing
- Spiced puy lentil and chickpea scotch egg
- Argentinian spiced, pulled chicken “sausage roll”
- Served with gherkins, pickled mooli and sweet onion chutney





# DESSERT STATIONS

## SHAKEN NOT STIRRED

Baileys martinis

'00' heaven baileys mousse, chocolate delice, chocolate crackle, dehydrated strawberries

Strawberry panna cotta with honeycomb & brandy snap

Chocolate macarons

## WAFFLE BAR

Freshly made Belgium waffles with your choice of:

Fresh seasonal fruits

Selection of chocolate sauces

Candies nuts

Chantilly cream

## FLAVOURS OF ORANGE

**Example below of orange flavours but other fruits are possible-**

Mini flower pots with edible soil and orange flavoured doughnuts

Mini Eton mess with orange segments, orange coulis & candid orange

Orange and white meringue kisses

Orange and vanilla layered panna cotta with white chocolate dipped strawberries to garnish

L'orangerie jelly orange wedges



# DESSERT STATIONS

## EDIBLE MEADOW

### The beehive

Macarons with honey curd filling, baileys mousse and bee pollen  
Maple syrup flapjacks, with whipped coconut cream, lemon zest sprinkles

### Beet box

Beetroot sorbet with golden candied grass, candied beetroot crisps, chocolate truffles, beetroot cress

Beetroot sorbet, with brownie bites and beetroot crisps

### Tea and flowers

Tea jelly Mille Feuille with wild flower cream and fresh cut wild flowers

## SHIPWRECK

Edible beach, chocolate treasure chests with golden nuggets

Chocolate puddings

Macaroons

Lime parfait

Chocolate crackle

Taste of treasure



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