



THREE COURSE DINING 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.





# WHAT'S INCLUDED

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 including several of our award winning canapés to get you started.

All of our menus allow the event organiser to select a starter main course and dessert as well as a vegetarian alternative to each dish. In addition to this we will also cater for any dietary requirements which aren't already fulfilled by the dishes you've selected, such as gluten or dairy free or vegan meals.

Each three course menu includes all staff and equipment hire required to serve with the exception of guest furniture and linen – though we can of course help with this as well. In addition, each meal will begin with service of freshly baked rolls and breads and end with tea and coffee service.

# CANAPE MENUS

*The Hunters' Gathering* – Winning Canapé of the Square Meal Canapé Cup: Smoked venison with wild mushroom, celeriac and truffle puree, pancetta, fresh blackberry and a sweet Rioja jus collected in a crisp potato basket - £2.50 supplement

*Back from Rio* — Critic's Choice Award, Square Meal Canapé Cup : Black bean taco, sweetcorn and pea puree, loin of lamb, pancetta, chorizo, crackling and smoked paprika jus - £2.50 supplement

Parmesan crusted cannon of lamb with sweet mustard

Mini Yorkshire pudding with roast fillet of beef and horseradish

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

Roast loin of venison with chestnut rösti and celeriac puree

Marinated tiger prawns with coriander and lemon grass

Smoked salmon on a lotus root crisp with crème fraiche

Crab salad on a linseed cracker with wasabi mayonnaise

Roasted butternut squash with shitake and pea salad

Poached pear and Roquefort with red onion marmalade on granary bread

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

Coconut and coriander dhal on a poppadum with green mango





# SAMPLE STARTERS

Wild boar Scotch egg with pickled mooli and breakfast radish with mustard dressing

Baked asparagus wrapped in prosciutto ham and filo pastry, creamed wild mushrooms, truffle and chive sauce

Slow cooked salt cured salmon, wasabi puree, enoki mushrooms, spring onion, lotus root and a yakitori dressing

Charred mackerel, Bloody Mary gel, fennel puree and crispy shallots

Roasted hake, green bean and toasted corn salad, lemon dressing and a linseed crisp

Black treacle pork belly, toasted mustard seeds, pork crackling crumb, sour apple puree, apple crisps

Goats cheese gnocchi, sundried cherry tomatoes, balsamic reduction and a rocket and pesto salad (vegetarian)

Red pepper and coriander dim sum, dragon fruit crisp, baby corn and a sweet sake dressing (vegan)

Panko-crusted crab, fresh crab salad with chilli and ginger and a lime dressing - *£1.50 supplement*



# SAMPLE MAIN COURSES

Roasted breast and confit leg of guinea fowl, cauliflower puree, romanesco, celeriac crisps and cider jus

Seared chicken breast, rösti potato, leek puree, Parma ham crisp, pan fried bok choi and lemon thyme sauce

Roast loin of English lamb with a herb brioche crust, dauphinoise potato, heirloom carrots, charred shallot, pea shoots and a mustard sauce

Pan seared fillet of seabass with artichoke crisps, chard leek, spinach, celeriac puree and violets

Slow-cooked Jacobs Ladder, parmesan potato, celeriac croquette, butternut squash puree, wild mushrooms and a thyme jus

Spiced lamb shoulder, roasted butternut squash, pistachio-nut pesto, feta and pomegranate seeds

Roast sirloin of beef, sweet onion gnocchi, artichoke crisp, burnt celeriac puree, pickled radish and black trumpet - *£1.50ph supplement*

Roasted cod with Cullen skink sauce, samphire, roasted fennel and morrels

Roast breast of Gressingham duck, butternut squash puree, roasted baby onions, beetroot crisps, black rocket, triple cooked chips and red wine jus - *£4.00ph supplement*

Roast beef fillet, beef bitterballen, bone marrow mash potato, kimchee and charred gem lettuce *£5.00ph supplement*

# SAMPLE MAIN COURSES

## VEGETARIAN MAIN COURSES

Whole roasted baby cauliflower, caramelised cauliflower puree, sweet potato fondants, samphire, pumpkin seeds and sour raisins (vegan)

Roasted butternut squash, deep-fried-halloumi, chick pea puree, chilli and garlic broad beans and black sesame seeds

Pappardelle pasta, porcini mushrooms, asparagus, peas, broad beans, shaved parmesan and truffle oil

# SAMPLE DESSERTS

*00Heaven* – based on our winning canapé of the Square Meal Canapé Cup : Chocolate delice with salted caramel and chocolate crackling, baileys mousse with fresh strawberry, chocolate soil and honeycomb, finished with dehydrated strawberry

Hazelnut and chocolate ganache, salted caramel ice cream, brandy snap and butterscotch with fresh raspberry

King William poached pear tarte tatin with whiskey ice cream

Bitter chocolate fondant, chocolate soil, wild berry sorbet and candied beetroot

Crumbed lime parfait, passion fruit curd, strawberry sorbet and lemon balm sweet crumble and fresh strawberries

Ginger, chilli and lime leaf panna cotta, vodka marinated blackberries, black berry sorbet and a ginger crumble

Coconut parfait, pineapple sorbet, roast pineapple salsa and rum syrup

Classic Eton mess with caramelised white chocolate and wild berry coulis





# DRINKS SERVICE

## PRE-PURCHASED ALLOCATION

We are able to offer a huge range of beers, wines, spirits and soft drinks which can be ordered in advance of your event to be supplied on the evening. Wines can be matched to your budget and menu but as a guide, our House wines are priced as follows:

Solano vino blanco, Galicia, Spain	£15.90
Soalno vino tinto, galicia, Spain	£15.90
Enrico Bedin Prosecco Frizzante, Veneto, Italy	£18.50
Bottled beers and lagers from	£ 3.50
Soft drinks by the glass	£ 1.20

## UNLIMITED DRINKS PACKAGE

Our unlimited drinks packages start from £7.50 per hour for the first two hours and £6.80 per hour thereafter. This includes unlimited service of House wines, beers and soft drinks for a duration of your choosing. Upgrades on wines or to include spirits or a 'fizz' option are available on request.

## CASH BAR

We would be delighted to offer a cash bar for guests and the option of placing an allocation "behind-the-bar". There is a guaranteed minimum spend of £1000.00 payable for all cash bars.



# COSTS

The following costs are based on our most popular packages and items and are based on a minimum of 100 guests. We are always delighted to design completely bespoke packages and menus however so please always ask to speak with one of our team so that we can deliver the perfect event for you.

<b>Canapés</b>	<b>Per head</b>
Four canapés per person (as an addition to a three course menu)	£11.00
Additional canapés per piece	£ 2.50
<b>Three Course Dinner Menus</b>	<b>Per head</b>
Sample three course dinner menu without supplements	£62.50
Addition of petit fours	£ 3.25
<b>Dinner Drinks Package</b>	
45 minute sparkling wine and soft drinks reception	£ 6.50
Half bottle of House wine and mineral water	£ 9.95
<b>Furniture</b>	
Round tables to seat up to ten guests	£15.00
Trestle tables to seat up to six guests	£12.00
Poseur tables from	£15.00
Poseur stools from	£10.00
Goldwash chivari chairs from	£ 3.95
<b>Linen</b>	
Linen napkins from	£ 1.50
Linen cloths from	£15.00

**All prices are exclusive of VAT unless stated**  
**This proposal is valid for 14 days from receipt**

# MAGIC BREAKFAST

Boulevard Events are proud to be working with the charity Magic Breakfast whose aim is to end hunger as a barrier to education in UK schools. Over half a million children in the UK arrive at school hungry, which has a huge impact on their ability to learn. It costs just 22p a day to give a child a nutritional breakfast as fuel to give them better brain function, energy and capacity to concentrate.

In order to support this incredible charity we offer our clients the opportunity to donate a voluntary £0.30 per guest, which we will add to your invoice as a charitable donation, exempt from VAT. Boulevard Events will match this donation, which means together we will be feeding two children for every guest at your event. If you would like to find out more about the amazing work Magic Breakfast are doing, take a closer look at their website here [www.magicbreakfast.com](http://www.magicbreakfast.com). This is completely voluntary and we will only add this to your invoice if instructed to do so. If you have any questions or suggestions regarding other ways you can get involved, please do share them.

