



# **M.V. EMERALD OF LONDON**

## **Catering Menus**

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- All dietary requirements must be provided no later than 1 week before your charter date. Any dietary requirements given after this time may not be able to be accommodated.
- Our catering team do not cook with nuts; however, we cannot guarantee that all suppliers involved in the catering are in a nut free environment.
- We will endeavor to match the menu but reserve the right to substitute items of a similar value.

### **Canapé Menus**

**Minimum 40 guests per menu (except vegetarian and vegan)**

**Suitable for weddings and corporate events only**

**All canapés are served cold**

#### **Dessert Canapé suggestions**

Lemon cheesecake, dark & white chocolate shavings  
Strawberry cheesecake dark & white chocolate shavings

Mini Banoffee pie

Pear & almond tart

Triple chocolate mousse chocolate pastry cup

**£2.95 each plus VAT**

#### **Deluxe Menu**

Inverawe smoked salmon tartar, shallots & capers, lemon zest creme fraiche on blinis

Chilli ginger Skewered fresh prawns with fresh dill (GF DF)

Buffalo mozzarella, artichoke & Sun blushed tomato on savoury Rosemary olive cup (V)

Blue Monday cheese with mulled wine spiced pear & walnut on savoury Cranberry scone (V)

Chargrilled Chicken mousse, roasted red pepper in shortbread tartlet

Hoi sin aromatic peking duck, pickled ginger, spring onion and diced carrot on cucumber (GF DF)

**£13.25 for 6 pieces plus VAT**

#### **Silver Selection**

Seared Bluefin tuna, roasted pepper on spiced parmesan risotto cake (GF DF)

Spicy prawn ball tartelette

Blue Cromer crab with Loch Fyne smoked salmon tartar avocado torte blini

Rare Angus fillet beef. Wasabi remoulade parmesan sesame crumble on tomato mini round

Sticky pulled pork sliders, crushed peanut, and spring onion

Hoi sin duck, black sesame cucumber pickle

Bocconcini buffalo mozzarella on tomato pesto (V GF)

**£15.75 for 6 pieces plus VAT**

#### **Gold Selection**

Foie gras de canard on brioche with Quince jelly

Rare Elwy Valley pulled lamb with redcurrant red cabbage marmalade

Medallion of lobster with asparagus & truffle oil

Loch Fyne Scottish smoked salmon rose with caviar

Bocconcini Buffalo mozzarella, artichoke & semi-dried tomato on savoury tartelette (V)

Butternut squash, red pepper & aubergine tricolore (V DF GF)

**£17.95 for 6 pieces plus VAT**

#### **Vegetarian Canapés**

Goat's cheese, spinach puree and semi-dried tomato shortbread disk (V)

Chargrilled leek and gruyere tartlet (DF GF)

Blue Monday cheese with spiced pear and walnut on savoury scone (V)

Butternut squash, red pepper, and aubergine tricolore (DF GF)

Buffalo mozzarella, artichoke, and semi-dried tomato on parmesan twist (V)

Smoked beetroot cream cheese, asparagus, and olive in beetroot cup (V)

**£14.00 for 6 pieces plus VAT**

**Vegan canapes**

Baby bell pepper with garlic humus and crispy shallots (V DF GF)

Butternut squash, red pepper and aubergine baba ganoush tricolore (V DF GF)

Thai vegetable tartlet (V DF GF)

Greek stuffed vine leaves (V DF GF)

Wild mushroom arancini (V DF GF)

Spinach Artichoke and roasted red pepper tartlet (V DF GF)

**£14.00 for 6 pieces plus VAT**

**1 waiting staff required for every 60 passengers**

**1 waiting staff included**

**Additional waiting staff: £74 plus VAT**

**Manapé Menu**  
**Minimum order of 40 per item**  
**£3.50 each plus VAT**

**Cold Manapés**

Smoked salmon cream cheese croquet monsieur blini  
Mini scotch quail's egg hollandaise chives  
Prawn mango salsa coriander on crispy plantain  
Cornish crab and freshwater crayfish with spiced bloody mary sauce  
Seared tuna loin, wilted spinach and toasted sesame seeds on spiced risotto cake  
Grilled English asparagus wrapped in black forest ham with hollandaise dressing  
Smoked chicken Caesar anchovy croutons in a sun-dried tomato cup  
Butternut squash and chargrilled red pepper with buba ganoush  
Greek stuffed vine leaves  
Fresh tuna Nicoise on sweet potato  
Roasted beef fillet on parmesan risotto cake horseradish remoulade  
Duck confit with pear compote in crispy filo basket spring onions  
Wild mushroom ragout stilton chives truffle oil

**1 waiting staff required for every 60 passengers**

**1 waiting staff included**

**Additional waiting staff: £74 plus VAT**

**BBQ Menus**  
**Minimum of 40 guests**  
**Waiting Staff, Equipment and Condiments Included**  
**£31.00 per person plus VAT**

**Original BBQ**

Outdoor reared pork Cumberland sausages  
Aberdeen Angus 6oz cheeseburger in a brioche bun  
Hickory smoked pulled free range chicken in a brioche sub  
Hot 'n spicy chicken wings

**Vegetarian**

Vegetarian Burger Tomato chilli salsa (Vegan)  
Vegetarian Greek feta Cheese red onion tomato burritos  
Spicy Falafel, chargrilled vegetables with tomato salsa in a Spinach tortilla wrap (Vegan)

**Salad Bar**

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw/ Mexican chilli and refried bean salad

**No 2 - Argentinian BBQ**

Piri piri chicken burger with jalapenos, guacamole and lemon sour cream dressing in a chargrilled Burrito  
Grilled flat iron steak fajita with chimichurri sauce (**£2.00 supplement**)  
Salt & pepper popcorn squid with red onion salsa  
Chimichurri chicken wings

**Vegetarian**

Mexican chargrilled chilli vegetables in a beetroot burrito (Vegan)  
Blackened spiced sweetcorn (Vegan)  
Stuffed portabella mushrooms with feta cheese, home-made pesto and pine nuts

**Salad Bar**

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw/ Mexican chilli and refried bean salad

**No 3 - Brazilian Menu BBQ**

Lambuja (hamburger) Angus beef marinated in garlic oil served in a burger bun  
Cacoila de Porco: Pulled pork marinated with chilli and garlic served in brioche sliders  
Frango Com Pimenta chicken piri piri marinated in chilli and garlic  
Sweet chilli chicken wings

**Vegetarian**

Lambuja (Hamburger) Vegetarian burger marinated in garlic oil (Vegan)  
Burrito vegetal Vegetable burritos with salsa & guacamole  
Barquinhos de berinjela Tortillas with peppers, onion, tomato, Tofu & chilli (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

**No 4 - American Menu BBQ**

New Orleans smoked beef & pork jumbo chilli dog in grilled sub with kickin' onions  
Smoky Texan pulled beef, slow cooked beef brisket with garlic and olive oil, served in slider  
Southern fried breaded chicken, red cabbage, coleslaw and garlic mayonnaise in a Tortilla wrap  
Smokey BBQ wings

Vegetarian

New Orleans smoked veggie chilli dog in grilled sub with kickin' onions  
Chargrilled Texan tofu and vegetables served in a beetroot wrap (Vegan)  
Tortilla with peppers, onion, tomato, & chilli salsa (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

**No 5 - Chinese BBQ**

Free range shredded Chinese Szechuan chicken  
Singapore style sticky pork ribs  
Skewered Cantonese king prawn with sweet chilli jam  
Szechuan chicken wings

Vegetarian

Teriyaki marinated baby aubergine (Vegan)  
Chargrilled hoi sin tofu wrap (Vegan)  
Black bean Shitake mushrooms served in a steamed sesame bun (Vegan)

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

**No 6 - North African**

Spicy Lebanese pepper chicken with a chickpea salsa  
Egyptian beef Shawarma with humus and tahini  
Moroccan spiced mince beef with cashew nuts in a flat bread

Vegetarian

Lebanese vegetable, tomato and chickpea salsa in garlic & coriander  
flatbreads with refried beans (Vegan)  
Spiced roasted butternut squash with fennel, coriander & fenugreek (Vegan)  
Tortilla with peppers, onion, tomato, cheese & chilli

Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli and refried bean salad

### **No 7 - Indian BBQ**

Tandoori chicken kebab with raithia  
Indian beef keema with chickpea & coriander dhal in plat bread  
Chicken tikka masala and green chilli burger

#### Vegetarian

Indian vegetable keema with spit pea, lentil and coriander dhal in flat bread  
Curried cauliflower with chargrilled tofu burrito (Vegan)  
Spiced roasted butternut squash with fennel, coriander & fenugreek (Vegan)

#### Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw / Mexican chilli  
and refried bean salad

### **No 8 - Spanish BBQ**

Chilli bean chicken, red cabbage, coleslaw and garlic mayonnaise in a tortilla wrap  
Presai berica pork shoulder served in a burrito with guacamole, spring onions and tomato salsa  
Spanish spicy chorizo picante with piri piri mayo & rocket served in an olive ciabatta

#### Vegetarian

Spanish vegetarian Monterey Jack chilli bean tortilla with refried beans (Vegan)  
Mince Quorn chilli tortilla with peppers, onion, tomato and cheese  
Blackened spiced sweetcorn (Vegan)

#### Salad Bar

Tomato, cucumber and red onion / Green salad / Tomato and sweetcorn salsa / Coleslaw/ Mexican chilli  
and refried bean salad

*Optional dessert choice or cheeseboard available upon request*

## **Finger Food Boxes (served in individual boxes)**

**Minimum of 40 guests**

**Minimum 20 of each box selection**

### **Spanish Tapas box**

Roasted chorizo picante, Crispy salt & pepper squid, Spanish tortilla,  
Stuffed baby bell peppers, Smoked paprika prawns, Black forest ham,  
Kalamata olives, Smoked salami, Tomato humus, Crispy tortillas crisps  
Triple Chocolate mousse

**£15.00 pp plus VAT**

### **Greek Mezze box**

Stuffed vine leaves, Greek salad (feta cheese, olives, tomato, mini cucumbers),  
Hummus, Crispy paprika pitta bread, Cucumber tzatziki, Lamb kofta, Loukaniko pork sausage,  
Triple Chocolate mousse

**£15.00pp plus VAT**

### **Meat box**

Peppered sirloin beef with horseradish remoulade, Black Forest ham,  
Moroccan lamb kofters, Spiced BBQ chicken,  
Wholegrain mustard mayonnaise, Tomato mint salsa, Pickles and chutney, Crisp breads,  
Roasted vegetable couscous with pomegranate  
Triple Chocolate mousse

**£15.00pp plus VAT**

### **Billingsgate fish box**

Scottish smoked salmon, Thai king prawns, Peppered smoked mackerel pate, Fresh Devon crab quenelle mousse served with  
dill mayonnaise, Garlic mayonnaise, Lemon hollandaise  
All served with crisp breads  
Triple Chocolate mousse

**£16.00pp plus VAT**

### **The Ploughman's box**

Extra mature cheddar cheese, Red Leicester, Gloucester old spot ham,  
Spring onions, Gherkins, Balsamic pickled onion, Homemade piccalilli,  
Branston pickle, Little gem salad, Crusty artisan bread selection

**£16.00pp plus VAT**

### **Continental Cheese box**

Extra mature cheddar cheese, Long Clawson stilton, French camembert, French brie, Red Leicester, Italian Dolcelatte.  
Served with Pickles, grapes, celery, walnuts, assorted biscuits & artisan breads

**£18.00pp plus VAT**

### **Vegetarian box**

Chargrilled halloumi, Smoked Applewood cheese tartlet, Stuffed Baby bell peppers, Chilli pitta crisps, Olives, Minted beetroot  
dip, Chilli avocado guacamole, Tomato chilli salsa, Roasted beetroots Tortilla crisps  
Triple Chocolate mousse

**£15.00pp plus VAT**

### **Vegan box**

Avocado Stuffed baby bell peppers, Vine leaves, Mini crudité beetroot humous,  
Chargrilled courgette wrapped asparagus, Hollandaise Caesar salad with garlic croutons, Thai Skewered vegetables, Smoked  
paprika pitta bread  
Triple Chocolate mousse

**£15.00p plus VAT**



**Finger Buffet (served cold)**  
**Minimum of 30 guests**  
**Waiting Staff, Equipment and Condiments Included**

**THE SMITHFIELD MENU**

Chicken Goujons garlic mayonnaise  
Vegetable tartlet  
Hoi sin aromatic duck spring rolls with hoi sin dipping sauce  
Sausage selection with Honey mustard sesame dressing  
Selection of Sandwiches – 1 per person cut into four  
Selection of Mini Chargrilled wraps – 1 per person  
Mini cake selection  
**£17.50 per person plus VAT**

**THE BILLINGSGATE MENU**

Brochette of scallops, smoked ham, cherry tomatoes, and shallots  
Hickory smoked chicken kebabs  
Thai tiger prawns  
Prawn in Filo pastry  
Selection of sandwiches -1 per person cut into 4  
Selection of Mini Chargrilled wraps – 1 per person  
Mini cake selection  
**£18.50 per person plus VAT**

**THE SPITALFIELDS MENU**

Skewered King prawns' lemon dill & sweet chilli  
Thai chicken kebabs coconut milk  
Goujon's of cod with homemade tartar sauce  
Sesame prawn toasts with light soy dressing  
Selection of sandwiches -1 per person cut into 4  
Selection of Mini Chargrilled wraps – 1 per person  
Mini cake selection  
**£17.50 per person plus VAT**

**THE COVENT GARDEN MENU**

Skewers of Tandoori Chicken  
Panko King prawns with sweet chilli dipping sauce  
Skewers salmon, Lime & yogurt marinade  
Veg dim sum Samosas, Bhajis & spring rolls with raithia  
Selection of sandwiches -1 per person cut into 4  
Selection of Mini Chargrilled wraps – 1 per person  
Mini cake selection  
**£17.50 per person plus VAT**

### **VEGETARIAN MENU**

Chef's Vegetable tartelette

Curry Vegetable Samosa

Vegetable Spring roll

Sweet potato falafels with sweet chilli sauce

Selection of sandwiches -1 per person cut into 4

Selection of Mini Chargrilled wraps – 1 per person

Mini cake selection

**£17.50 per person plus VAT**

### **VEGAN MENU**

Greek stuffed vine leaves

Baby bell peppers stuffed with sun blushed tomato humus

Beetroot falafels with sweet chilli sauce

Onion bhajis Vegetable filo samosas with Raithia dipping sauce

Selection of sandwiches -1 per person cut into 4

Selection of Mini Chargrilled wraps – 1 per person

Vegan mini cake selection

**£17.50 per person plus VAT**

### **Typical Sandwich Selection**

Coronation Chicken

Chicken Tikka Masala

Tandoori Chicken

Chicken Caesar

Tuna Sweetcorn with Mayo

Smoked Salmon

Prawn & Avocado

Ham, Wholegrain Mustard & Tomato

Pulled Pork & Tomato

Egg mayo & mustard cress (V)

Brie & Red Onion Marmalade (V)

Cheese & Onion (V)

Falafel & spinach (Vegan)

Free from Cream Cheese with Sun Blushed Tomato and Rocket (Vegan)

Roasted Mediterranean Vegetable & Tomato Humus (Vegan)

**Cold Fork Buffet**  
**Minimum of 30 guests**  
**Waiting Staff, Equipment and Condiments Included**  
**£27.50 per person plus VAT**

**COLD FORK BUFFET SUGGESTION 1**

Focaccia bread extra virgin olive oil

Aberdeen Angus beef fillet

Baked beetroot & goat's cheese quiche with honey & thyme

New potato salad wholegrain mustard & olive oil dressing

Mixed leaf salad with fresh herbs & rocket

Roasted red & yellow peppers, red onions, sweet garlic, roasted vine cherry tomatoes, edamame beans  
& asparagus.

Roasted Couscous & Parmesan shavings

Panna cotta with berry compote

**COLD FORK BUFFET SUGGESTION 2**

Fresh baked baguettes & butter

Free-range chicken supreme stuffed with spinach, wrapped in Parma Ham

Vegetarian goat's cheese, red pepper & red onion tarts

Italian pasta salad with sun blushed tomatoes, olives, home-made pesto and roasted assorted peppers

Radicchio, mushrooms & mange tout salad

Buffalo mozzarella, semi-dried tomatoes & basil salad

French apple tart & Chantilly cream

**COLD FORK BUFFET SUGGESTION 3**

Dinner rolls & butter

Herb crusted Poached Inverawe salmon fillets with asparagus & mayonnaise

Chargrilled free-range chicken fillet with rosemary with fresh mayonnaise

New potato with chives & crème fraiche dressing

Mixed leaf salad with fresh herbs & rocket

Greek salad with feta cheese

Chocolate mousse

#### **COLD FORK BUFFET SUGGESTION 4**

San Francisco sourdough

Carpaccio of beetroot with goat's cheese, honey & thyme mousse and shiso cress

Scotch Inverawe Teriyaki salmon fillets with king prawns and fresh asparagus served with lemon mayonnaise

Chef's savoury tarts: Caramelised red onion & goat cheese/Ratatouille/Leek & gruyere

Thai vegetable noodle salad

Mixed leaf salad with asparagus, sugar snaps, fresh herbs & rocket  
Smith's 'slaw

New York cheesecake

#### **COLD FORK BUFFET SUGGESTION 5**

A Selection of Various Ciabatta & Focaccia Breads

Tuna niçoise: New potatoes, French beans, Olives, Cherry tomatoes and extra virgin olive oil dressing

Mozzarella with beef tomatoes and fresh basil

Waldorf salad with garlic herb croutons  
Mixed leaf salad with fresh herbs & rocket  
Asian coleslaw

Chocolate Truffles