

FAMILY SHARING & GRAZING SAMPLE MENUS

Family Sharing
& Grazing Tables



Family Sharing Menus

“Relaxed and informal dining

A Great way to entertain for a more flexible seating format and laid-back dining experience

Served to the table as sharing style in groups of 6-8 guest per table

All special dietary requirements will need to be catered for individually and served to those people in their table positions



SHARING STARTERS

Can Be GFCan Be D.F*

“Please choose one Starter Per Event “

To Start

Charcuterie £12.50pp

*Smoked Meats & Fish / Hummus / Olives / Sundried Tomato / Pie De Angloys Cheese
Chutney / Pickles / Home made breads * ***

Turkish Breads £9pp

*Hummus / Pumpkin Seeds / Green Olive & Sundried Tomato Tapenade * ***

Tapas £12.50pp

*Croquetas – Ham & Manchego / Marinated Olives / Honey Mustard Chorizo / Garlic
Prawns*

*Cheese Breads on Skewers * ***

Stuffed Focaccia £11.50pp

*Sundried Tomato / Olive / Honey Glazed Ham / Wholegrain Mustard / Hot Smoked
Salmon Horseradish Aioli / Pea Shoots & Pickles * ***



SHARING MAINS

“Please choose one Main Per Event “

Hog Roast £35pp

Min guest numbers 60

Whole Pig Cooked on our Titan Hog Roast Machine

*Apple Sauce / Slaw / New Potato Salad / Beet Salad / Thyme Jus / Condiments * ***

Rib Roast Of Beef £40pp

*Dry Aged Rib of Beef / Roast Root Veg / Seasonal Greens / Honey Carrots / Wild
Mushroom Stuffed Yorkshire Puddings with Garlic Butter / Red Wine Jus * ***

Summer Chicken £25pp

*¼ BBQ Chicken / Slaw / Green Beans Salad / Greek Salad / Rolls / Condiment * ***

BBQ £28pp

Pork Sausages / Chicken Thighs / Slaw / Potato Salad / Baps & Condiments

Scottish Lamb – Spring & Summer £42pp

*Leg Of Lamb / Moroccan cous cous / Pomegranate & Pistachio / Asparagus Salad /
Roast Sweet Potato / Takasaki / Harissa / Mint Salsa * ***



Grazing Tables



Grazing style

“This works well for a replacement for Canapes and can also work well during evening snack .The Format also has potential to act as a main meal “

*Gf Can be Gluten Free ** DF Can be Dairy Free

During Canape Time Drinks Reception – Grazing Style * ** £15pp

*Brie / Beet Chutney / Oat Cakes / Smoked Salmon / Avocado / Salami Skewers
Chorizo / Sundried Tomatoes / Olive / Hummus / Babaganoush / Breads / Breadsticks / Pesto /
Olive oil and Balsamic*

Grazing During To Act as Main Meal * ** £60pp

*Honey Glazed Hot Ham / Poached Salmon / Lamb Kebabs / Chicken Satays
Moroccan Cous Cous / Greek Salad / Beet Salad
Breads / Dips
Cheese & Charcuterie
Sweet Table
Mini Desserts*

Brownie / Doughnuts / Lemon Tart / Cheesecake /Fruits



Contact Our Team Today 01316 037 990

72 Commercial Street / Leith / EH6 6 LX

Email info@seasoncatering.co.uk

