



**33 Lower Hall Lane
Walsall
WS1 1RR**

Tel : 01922 621951
Vines.Walsall@vinesrestaurants.co.uk
paul.watson@thevinetrust.co.uk

'Excellence in Catering'

Buffet Selections

Simple Sandwich and Wrap Platters displayed on black trays with salad garnish

Assorted Selection of Freshly Prepared Sandwiches and Wraps
Hand cooked potato crisps & dip.

All prices are exclusive of V.A.T.

£3.50 per person or...

Including a Fresh fruit platter or handmade cake

£4.50 per person

Classic Menu

Assorted Selection of Freshly Prepared Sandwiches and Wraps
Classic vegetarian quiche (v)
Traditional pork sausage rolls
Roast chicken drumsticks in a sea salt and black pepper crumb
Mixed salad platter
Hand-made coleslaw
Hand cooked potato crisps & dip

£5.75 per person

"Around The World" Menu

Assorted Selection of Freshly Prepared Sandwiches and Wraps
A selection of Indian bites with minted yogurt dip :
(Onion Bhajis (v), Vegetable and Spinach Pakoras (v), Vegetable Samosas (v)
Chicken tikka skewers
Mango & tomato salsa wontons
Mixed salad platter

Hand cooked potato crisps & dip

£5.95 per person

Healthy Options Menu

Assorted Selection of Freshly Prepared Sandwiches and Wraps

Oven baked Cajun Chicken Fillets

Feta and olive salad

Handmade coleslaw

Rustic roasted vegetable pasta dressed with olive oil, balsamic and fresh basil

Mixed leaf salad

£5.95 per person

Supreme Menu

Handmade Crostini's

(v) Roasted grape and cream cheese

(v) Pesto vegetables and melted brie

Guacamole and prawns

Brussels pate and caramelised onions

Selection of sliced meats and salami

Vegetarian canapés (v)

Encased in puff pastry, filled with red Thai style vegetable, stilton & apricot and mushroom & tarragon

Mango and tomato salsa wonton (v)

Mango, tomatoes, red onions and basil wrapped in a crispy parcel

Mixed salad platter (v)

Rustic roasted vegetable pasta (v)

dressed with olive oil, balsamic and fresh basil

Hand-made Coleslaw (v)

£7.95 per person

Canapés and Finger Food

Our selection of tasty canapés, finger food and h'ors d'oeuvres
perfect food for mingling with clients and guests

Minimum of 25 guests

Mini salmon and cream cheese bagels

Bite sized bagels filled with smoked salmon and a smooth cream cheese and chive filling

Chicken tikka skewers

Chicken breast coated in a rich and creamy tikka marinade

Handmade Prawn and guacamole crostinis

Slices of crusty toasted bread layered with guacamole and north atlantic prawns

Handmade Roasted vegetable and brie crostinis (v)

Slices of crusty toasted bread layered with roasted root vegetables and melted Cornish brie

Handmade cream cheese and roasted grape crostinis (v)

Slices of crusty toasted bread topped with cream cheese and roasted grapes

Handmade Brussels pate and caramelised onion crostinis

Slices of crusty toasted bread topped with smooth pate and caramelised onions

Mini selection of savoury tartlets (v)

sundried tomato, asparagus and mushroom

Vegetarian Canapés (v)

Puff pastry with a variety of fillings

(Red Thai style vegetable, stilton & apricot and mushroom & tarragon)

Mango & tomato salsa wonton (v)

Mango, tomatoes, red onions and basil wrapped in a crispy parcel

Mini handmade meringues

With fresh cream finished with strawberries, raspberries and black grapes

Mini strawberry and cream scones

Scone base layered with fresh cream and delicately finished with strawberries

Prices

Selection of any 5 of the above canapés - £5.95

Selection of any 7 of the above canapés - £7.50

All canapes are presented on garnished black platters.

Professional service staff available at extra charge.

Freshly Baked Handmade Cakes

Individually portioned and displayed on black platters

Victoria Sponge

filled with raspberry jam, double cream and a dusting of icing sugar

Chocolate Ganache Cake

moist chocolate cake iced with an indulgent chocolate ganache and finished with a flourish of white chocolate

Lemon Drizzle Cake

light & tangy lemon sponge finished with a drizzle of glaze icing

£1.25 per portion

Carrot Cake with Vanilla Cream Frosting

moist spicy sponge cake, filled with carrots, walnuts and pineapple smothered in a cream frosting made with real cream cheese and a hint of vanilla

Black Forest Gateau

rich chocolate cake filled with cherries and lashings of whipped cream, finished with a sprinkle of chocolate shavings

Apple Cake with Butterscotch Frosting

moist apple cake smothered in a butterscotch cream cheese frosting

Blueberry yogurt Cake with Vanilla Frosting

light vanilla and fresh blueberry sponge smothered in a vanilla cream cheese frosting

£1.50 per person

All Prices are exclusive of VAT & Delivery