

Bites & Bowls

Minimum 35 Guests Required



Canapés

Indulge in a collection of bite-sized treats, each bursting with bold flavours. Perfect for any occasion, these one-bite wonders are designed to delight and impress your guests.

Meat

Honey BBQ Chicken Bites – Tender chicken in a smoky, sweet BBQ glaze.

Jerk Chicken Vol-au-Vents – Flaky pastry with seasoned jerk chicken, smoky and spicy.

Crispy Filo BBQ Beef Cups – Tender BBQ beef in a light, crispy filo shell.

Mini Bacon Quiches – Bite-sized quiches with bacon, cheese, and creamy egg filling.

Spicy Beef Bites Canapés – Seared beef topped with tomato sauce and spices.

Seafood

Smoked Salmon and Cream Cheese Blinis – Silky cream cheese and smoked salmon on delicate blinis.

Crab Meat and Shrimp Cups – Pastry cups filled with crab meat and shrimp.

Shrimp and Avocado Vol-au-Vents – Flaky pastry with creamy avocado and shrimp.

Ackee and Saltfish Vol-au-Vents – Jamaican classic with salted cod and ackee in a crispy shell.

Sushi Selection – Fresh sushi rolls with tuna, salmon, shrimp, and crisp vegetables.

Vegetarian

Mini Vegetable Samosas – Crispy pastry filled with seasoned vegetables.

Goat Cheese and Caramelized Onions Vol-au-Vents – Goat cheese and sweet caramelized onions in puff pastry.

Mini Cheese and Onion Quiches – Melted cheese and sautéed onions in mini quiches.

Vegan

Falafel and Hummus Bites – Crispy falafel paired with creamy hummus.

Spinach Bites – Vegan pastries with sautéed spinach in a crispy shell.

Mini Vegetable Spring Rolls – Crunchy Spring rolls with fresh vegetables.

Smashed Peas and Lemon Bites – Mashed peas with fresh lemon zest for a zesty flavour.

More Than a Bite

Indulge in our "More Than a Bite" options, each dish offering a rich, satisfying experience with bold flavours, tender textures, and comforting ingredients.

Meat & Poultry

Savory Beef Crostini – Toasted baguette with seasoned beef and fresh herbs.

Buttermilk Fried Chicken & Waffle – Crispy fried chicken on a buttermilk waffle, drizzled with maple syrup.

Tender Chicken Bao Buns – Soft bao buns filled with juicy, seasoned chicken.

Spiced Lamb Samosas – Flaky pastry with spiced lamb and herbs.

Mini Gourmet Cheeseburgers – Juicy mini beef patties with melted cheese and fresh toppings.

Crispy Chicken Fillet Sliders – Golden chicken fillets with pickles and creamy mayo in a soft bun.

Jack Daniel's Glazed Chicken Wings – Wings glazed with smoky Jack Daniel's sauce.

Mango-Chili Glazed Wings – Wings tossed in a sweet and spicy mango-chili glaze.

Crispy Salt and Pepper Chicken Wings – Crispy wings with salt, pepper, sautéed spring onions, chili, and garlic.

Sticky Honey BBQ Glazed Chicken Wings – Wings with a sweet, sticky honey BBQ glaze.

Mini Jamaican Chicken Patties – Flaky pastry with spiced chicken.

Mini Jamaican Beef Patties – Golden pastry with seasoned beef.

Mini Jamaican Lamb Patties – Flaky pastry with spiced lamb.

BBQ Shredded Beef Wraps – Shredded beef with smoky BBQ sauce and crunchy Asian slaw in a tortilla.

Grilled Chicken Satay Skewers – Grilled chicken in rich peanut sauce.

Mini Beef Hotdogs with Caramelized Onions – Miniature hotdogs with caramelized onions in soft buns.

Hoisin Duck Wraps – Tender duck with hoisin sauce, spring onions, and cucumber in a tortilla.

Teriyaki Glazed Chicken Ball Skewers – Grilled chicken balls with teriyaki glaze.

Seafood

Garlic Butter King Prawn Skewers – King prawns marinated in garlic butter and grilled.

Salt and Pepper King Prawns – King prawns tossed in seasoning and fried crispy.

Bang Bang King Prawns – King prawns in a creamy, spicy sauce.

Teriyaki Marinated Salmon Bites – Grilled salmon in teriyaki glaze.

Sweet Chili Prawn Skewers – Prawns with sweet chili sauce.

Mini Saltfish Patties – Jamaican-inspired patties with salted cod.

Shrimp Tacos with Lime and Cilantro – Shrimp in soft tortillas with lime and cilantro.

Crispy Prawn Tempura – Light, crispy prawns with dipping sauce.

Mini Po Boy Shrimp Sliders – Shrimp in a soft bun with spicy sauce.

Crispy Fillet-O-Fish Sliders – Battered fish with tartar sauce and lettuce in a slider bun.

Vegetarian

Crispy Homemade Vegetable Spring Rolls – Golden pastry with seasoned vegetables.

Olive and Feta Canapé Shots – Olives, feta, and herbs served in shot glasses.

Caprese Skewers with Balsamic Drizzle – Fresh mozzarella, tomatoes, and basil with balsamic glaze.

Mini Jamaican Vegetable Patties – Flaky pastry with seasoned vegetables and spices

Vegan

Vegan Pesto and Avocado Wraps – Avocado and pesto in a fresh tortilla.

Fresh Vegetable Crudités with Hummus – Crisp vegetables with creamy hummus.

Tomato Basil Crostini – Baguette with tomatoes, basil, and olive oil.

Mini Bowls

Each mini bowl offers a flavourful, vibrant dish crafted with bold ingredients and textures.

Jollof Rice (VE) – Tomato-spiced rice bursting with flavour.

Jollof Rice & Vegan Chickpea Curry (VE, GF) – Spicy Jollof rice paired with cozy chickpea curry.

Sticky Rice & Teriyaki Salmon – Sweet sticky rice with teriyaki-glazed salmon.

Jerk Chicken & Rice & Peas – Smoky jerk chicken with coconut rice and peas.

5-Cheese Mac 'n' Cheese – Rich, creamy mac 'n' cheese with five cheeses.

Vegan Mac & Cheese (VE, GF) – Plant-based, creamy mac 'n' cheese.

Plantain (VE, GF) – Crispy fried plantains.

Plantain Topped with Shredded BBQ Beef – Sweet plantains with smoky BBQ beef.

Plantain Topped with Spicy Chicken – Sweet plantains with spicy chicken.

Vegetable Saffron Rice (VE, GF) – Fragrant saffron rice with vegetables.

Mediterranean Pasta Salad – Zesty pasta salad with olives, cucumbers, and lemon dressing.

Potato Salad – Creamy, tangy potato salad.

5-Bean Salad (VE, GF) – Hearty bean salad with five varieties of beans.

Price Lists

Classic Package

Select 5 canapé options for £14.50 + VAT per person

Select 7 canapé options for £18.50 + VAT per person

Select 9 canapé options for £22.50 + VAT per person

Premium Package

Select 2 canapés and 2 "more than a bite" items for £16.50 + VAT per person

Select 3 canapés and 3 "more than a bite" items for £22.50 + VAT per person

Select 4 canapés and 4 "more than a bite" items for £29.00 + VAT per person

Luxury Package

Select 2 canapés, 2 "more than a bite" items, and 2 mini bowls for £29 + VAT per person

Select 2 canapés, 3 "more than a bite" items, and 2 mini bowls for £35 + VAT per person

Select 4 canapés, 3 "more than a bite" items, and 3 mini bowls for £40 + VAT per person

Add-Ons

Add-ons serve up to 20 guests and can be incorporated into any of the above packages. (Prices exclusive of VAT)

Exotic Fruit Platter £70

Branded Cupcakes £80

Caramel Biscoff Cheesecake Dessert Cups £95

Serving Options

You can choose one of the serving options below for how you would like your food to be served.

Staff Surcharge

For 4 hours of service plus one hour for set up:

35 – 74 guests: £198.00 + VAT

75 - 99 guests: £295 + VAT

100+ guests: £395 + VAT

Chef: £120.00 + VAT (For a three- or four-hour cruise) For a hot canapé event, we will send a chef to freshly prepare and heat the canapés on site.

Delivery Surcharge

To have the food pre packed and delivered to the pier in platters. This includes delivery, platter packaging, food allergen labels and disposable tongs.

£50 + VAT

Disposable Extra's - Plates, Cutlery & Napkins:
£25.00

Additional Information

For an added touch of elegance, we can showcase your menu on food display on acrylic stands in white and gold or black, adorned with floral decorations, warm lamps for an additional £250+ VAT

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional £6.50 + VAT per cloth, should you wish to enhance the dining experience.
- This menu requires a minimum of **35 guests** to accommodate booking.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.
- Additional hours for serving staff are charged at £18.50 + VAT per staff, per hour.

