



Cold food buffet

- Roasted Aubergine with tahini, walnuts and pomegranate
- Kale, quinoa, carrots, lentils, herbs and coconut chips salad
- Israeli couscous with rus el hanut, beans, apricots, almonds, onions and chicory
- Candied beetroot, daikon, red onion, raisins, cabbage, seeds and kohlrabi slaw
- Fennel, apple and cabbage slaw with tarragon and mixed radishes
- Mixed green beans, soy beans, chamomile, seeds, orange and herbs
- Sweet potato, Cavolo Nero, red rice and pecan salad
- Broccoli salad with almonds, seeds, lemon zest
- Cauliflower, tahini, pickled onion, nigella seeds
- Roasted Jerusalem artichoke, Swiss chard, artichoke, broad beans and lemon
- Chickpeas, Hawaii, caramelized onions, herbs and orange
- Roasted leek, broccoli and greens with rice wine and soy
- Freekeh, brown and wild rice with apricots and pistachio
- Peas humus with wasabi, seaweed and sesame
- Freekeh, bulgur, pistachio and feta salad
- Butternut squash, miso yoghurt, sesame and pickled onions
- Roasted honey glazed heritage carrots
- Garden vegetables crudité
- Mini frittata with sweet potato, spinach, feta and roasted cherry tomatoes
- Cod skewers in chermula sauce
- Yuzu Salmon & miso skewers
- Salmon teriyaki skewers
- Cod fish goujons with tar tare dipping sauce
- Seared tuna with herb dressing
- Butter crust quiches Mini smoked salmon and cream cheese profiteroles
- Mini ciabatta sandwiches with a variety of fillings
- Mini croissant sandwiches with a variety of fillings
- Feta and spinach Kadaif



Canapé options:

- Mixed vegetable and fish Sushi selection
- Scottish Smoked salmon on sweet corn blini with sour cream
- Mini shot glasses of tabbouleh with pomegranate and almonds
- Stuffed vine leaves with tsaziki dipping sauce
- Mini shot glasses with burnt aubergine, tomatoes and tahini
- Bocconcini mozzarella, cherry tomato and basil skewers
- Crostini with caramelized sweet potato, goats cheese and balsamic glaze
- Mini croissant with roasted vegetables, feta and pesto
- Mini ciabatta with various fillings (tuna egg, pecorino and vegetables, aioli and egg, goats cheese and peppers)

Hot canapés:

- Aubergine and labane croquets
- Mini pita bread filled with Mediterranean sabich
- Mediterranean Fishcakes with Harissa Dipping Sauce
- Japanese Salmon Skewers with Togarashi Dipping Sauce
- Mini pita bread filled with Moroccan fish balls and matbucha
- Cheese & herb stuffed mushrooms
- Mini variety of butter quiches
- Moroccan filo pastry cigars
- Spinach sambousek
- Aubergine mini Borekas



Hot food stations:

- Soup station, two flavors of soup (mushroom, French onion, minestrone, sweet potato, celeriac and herbs, tomato and rice) served with homemade croutons and artisan breads.
- Israeli vegan spiced Shawarma served in mini pita and a wide variety of traditional Mediterranean salads.
- Market station- traditional Moroccan fish in a tomato based sauce, our famous shakshuka, pita, humus and chickpeas, brown eggs and pickles.
- Spanish paella with mixed herbs and vegetables served with mini fish kebabs.
- Mexican station of tacos, tortillas, vegetable rice, vegan chili con-carne, guacamole and salsa.
- Chinese stir fry with noodles, Asian sauce, sesame, herbs, mini vegetarian spring rolls and salmon teriyaki skewers.
- Traditional Fish and chips station served in cones
- Pizza with a variety of toppings
- Veggie hot dog station served with caramelized onions, red onions, fresh tomatoes and lots of sauces.
- Pasta station- creamy Alfredo sauce, rose sauce, spinach and cream sauce and Napolitano sauce served with cheese and toppings.

Dessert options:

- A wide selection of delicious mini cakes including éclairs, crumbles, fruit tarts, mousses, cheesecakes and profiteroles.
- Fresh fruit platters or skewers

Optional extras:

- Popcorn machine
- Candy floss machine
- Crepe machine with lots of toppings and sauces!
- Old fashioned sweetie table!

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