

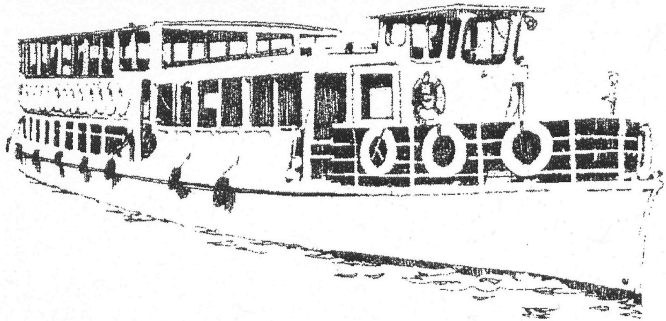
Thames Cruises

www.thamescruises.com

Finger Food Menu



020 7928 9009
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VEGETARIAN FINGER FOOD

Savoury Tart filled with Goat Cheese and Red Onion Marmalade

Thyme and Garlic flavoured Aubergine and Mozzarella Rounds

Mini Cheddar Cheese Scone filled with Provençal Ratatouille

Crisp Falafel patties of spiced chickpeas, parsley and garlic **GF/DF**

VEGETARIAN FINGER FOOD – BEST SERVED HOT

Grilled Haloumi Bagels with a Rocket and Peanut Pesto

Mini Courgette Fritters with a Spiced Roast Tomato Sauce

Mint Indian Samosas with a Sweet Mango Chutney dip **DF**

VEGAN FINGER FOOD

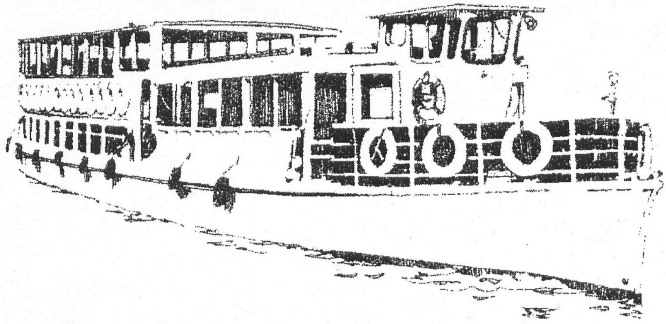
Roasted Pepper and Sun-dried Tomato Bruschetta **DF**

Fresh marinated Grilled Vegetable and Olive Skewers **GF/DF**

Olive tapenade encrute topped with artichoke **DF**

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell **DF**

Vegetable crudité served with assorted breads and dips **GF/DF**



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VEGAN FINGER FOOD – BEST SERVED HOT

Deep Fried Cauliflower with Hot Sauce **DF**

MEAT FINGER FOOD

Marinated Piri Piri Chicken Skewers **GF/DF**

Tender Beef Teriyaki Skewers with Chargrilled Peppers & Onions **GF/DF**

Mini Chicken Caesar Wraps with Parmesan Cheese

Sausage and caramelised red onion rolls

Honey and Seeded Mustard marinated Sticky Cumberland Sausages **DF**

MEAT FINGER FOOD -Best Served Hot

Mini Beef Hamburgers, topped with Homemade Tomato Chutney and Spicy Mustard **DF**

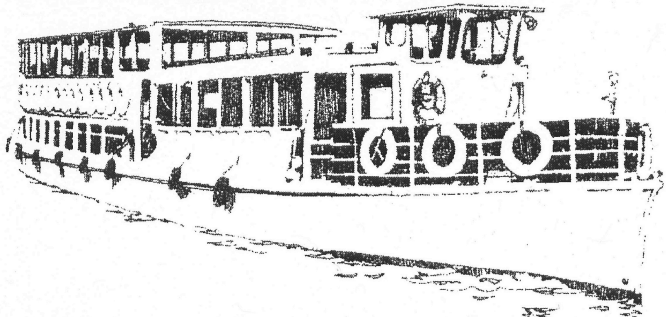
Spiced Lamb Kofta Skewers served with a refreshing Cucumber and Mint Raita Sauce **GF**

Lamb Mughlai Slider Burgers Served in a Sesame Seed Bun With Crispy Onions and a minted Yoghurt **DF**

Honey and Sesame Marinated Chicken Drumsticks **GF/DF**

Mini Cumberland Sausage in a Hot Dog Bun with a Duo of Sauces **DF**

Ginger and Hoisin Marinated Chicken Wings **DF/GF**



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FISH FINGER FOODS

Thai spiced Fish Cakes served with a Tangy Sauce **DF**

Salmon Brochette served with a Dill Dip **DF/GF**

Spicy Prawn filled Filo Tarts, topped with Mango Salsa **DF**

Smoked Salmon filled bagels with a chive cream Cheese

PACKAGE PRICES

5 FINGER FOOD PACKAGE

Please choose 5 finger food items from our menu- £12.00 +VAT per person, to include 5 finger foods

7 FINGER FOOD PACKAGE

Please choose 7 finger food items from our menu- £14.00 +VAT per person, to include 7 finger foods

9 FINGER FOOD PACKAGE

Please choose 9 finger food items from our menu- £16.00 +VAT per person, to include 9 finger foods

STAFF CHARGES

Staff: £60.00+VAT per every 25 covers (For a four or three hour cruise)

Chef: £60.00+VAT (For a three or four hour cruise)

For a hot canape event we will send a chef to freshly prepare and heat the canapes on site.

Additional hours are charged at £15.00 + VAT per hour per staff member

Please note: All of our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event we will need to send a chef to prepare these on board for you.