

HAMILTON'S

CULINARY INSPIRATION & EVENTS

WANDERING BOWL FOOD

Hamilton's Event has conceived a selection of exquisite Stand up bowl food more substantial than canapés but not as much as a buffet or sit-down meal. Perfect for a Private Party or Corporate Event

We have put together a selection of food from around the world to impress your guests. Choose from the selections below to create your own personal menu. If you would like any assistance with structuring a balanced menu for your up and coming event, please do contact us to discuss our flexible options.



THE SHUCKER (subject to market prices)

Freshly Shucked Oysters.

Pork Crackle Sand, Black Pepper & Lemon Zest Syrup

Green Chilli, Coriander, Mint & Lime Salsa Verde

Fresh Horseradish Cream

BRITISH MENU

Mini Cumberland Sausages & Butter Potato Mash with Red Onion Gravy

Mini Cod & Chips with Mushy Peas & Lemon

Honey Roasted Gammon on Bubble & Squeak Patties with Piccalilli

Irish Beef Stew with Parsley Dumplings

Mini Salmon Fish Cakes with Dressed Watercress Salad & Tartar Sauce

Roast Pork, Baby Roast Potatoes with Sage & Onion

Stuffing, Crisp Crackling & Apple Sauce

Mini Toad in the Hole with Whole Grain Mustard Batter & Caramelised Onion Gravy

Buttery Smoked Haddock & Quail Egg Kedgeree

PAELLA

Mussel, Prawn, Baby Squid, Reef Fish & Tomato Paella

Chicken, Chorizo & Cod Paella

Eggplant, Zucchini, Tomato, Artichoke & Mixed Pepper Paella (V)

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WORLD DISHES

Marron & Saffron Bouillabaisse, Dill Mash, Red Pepper Rouille Shaved Fennel & Dill Salad
Poached Lobster, Baby Cos & Grape Tomato Salad, Aioli
Skewered Prawn, Coconut & Lemongrass Curry Soup
Seared Tuna Nicoise, Beans, Quail Eggs, Bay Plum
Tomatoes, Black Olives, Dill, Potatoes, Dijon Vinaigrette
Tempura Chicken Tenderloin, Bean Shoot & Wok Bok Salad,
Seared Duck, Pea & Mint Salad, Pea Sprouts
Crispy Skin Duck, Sesame & Coriander Cellophane Noodles
Warm Crispy Duck, Orange, Frisée, Roast Beetroot & Pomegranate Salad
Moroccan Crusted Lamb Loin, Preserved Lemon & Almond Cous Cous Cucumber Raita, Harrissa
Grass-fed Veal Ragout, Rocket Gnocchi, Anchovy & Rocket Pesto
Garlic & Soy Glazed Beef, Artichoke & Truffle Soba Noodle Salad, Yuzu Dressing
Beef Tataki, Shitaki Mushroom Soba Noodle Salad,
Sesame & Sticky Soy
Char Grilled Artichoke, Caramelised Pumpkin, Baby Spinach, Red Capsicum Dressing
Beetroot Crusted Cauliflower Florets, Mixed Leaf Salad, Roasted Garlic Aioli (V)

SIZZLING WOKS

Chicken & Bok Choy Laksa
Hokkien Noodles, Chinese Vegetables & Fried Tofu (V)
Charsui Lamb Fillets Choy Sum & Red Peppers, Rice Noodles

SINGAPORE NOODLES

Shrimps, Chicken, Pork, Bok Choy, Carrot, Baby Corn, Chilli
Hoi Sin Sauce, Lime Juice, Vermicelli
Pad Thai
Shrimps, Tofu, Bean Shoots, Roasted Peanuts, Chilli
Fresh Coriander & Lime, Kuay Teoh Noodles
Chicken & Shrimp Stir Fry
Chinese Vegetables, Hokkien Noodles, Coriander, Nuoc Cham Sauce (V)
Sizzling Sichuan Beef
Bok Choy, Choy Sum, Red Capsicum & Crushed Nuts, Steamed Rice (V)
Spiced Peanut Chicken Satays & Fried Rice

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MINI BURGERS & ROLLS

Ground Beef & Shallot Burger, Rocket & Avocado Salsa Verde
Prime Beef, Monterey Jack, Gherkin Jam, Tomato Hollandaise, Brioche Bun
Buffalo Burger, Buffalo Mozzarella, Mixed Leaves Chilli Relish, Wholemeal Roll
Grilled Lamb Burger, Kalamata Olive, Feta & Tomato Salsa, Turkish Roll
Roast Beef Mini Rolls, Caramelised Onion, Red Wine Gravy
Prime Beef, Basil & Chilli Burger, Tomato Aioli, Avocado Pesto, Rocket Wholemeal Roll
Grilled Salmon Burger, Dill Mayonnaise, Baby Cos, Rye Diner Roll
Wagyu & Foie Gras Burger, Clementine Marmalade, Mixed Leaves, Sour Dough Bun
Wagyu Burger, Tamari Tomatoes, Tatsoi, Wasabi Aioli, Wholemeal Bap
Cajun Chicken Burger, Tomato, Rocket, Mango Mayo, Sour Dough Roll
Grilled Turkey Burger, Cranberry Aioli, Rocket, Wholemeal Bap
Mexican Spiced Chicken, Green Onion, Jalapeno, Sliced Roma Tomato
Shredded Cos, Manchego
Exmouth Prawn Mini Baguette, Tomato & Chilli Aioli

RISOTTO

Prawn, Saffron, Tomato & Extra Virgin Olive Oil
Prawn, Lime & Lemongrass, Coriander Salsa
Smoked Chicken, Leek, Forrest Mushroom, Roasted Pine Nuts, Gran Padano
Smoked Duck, Green Pea & Wasabi, Wakami Salsa
Pomegranite Glazed Crispy Duck, Beetroot, Candied Orange Zest
Crisp Roast Sichuan Pepper Duck Breast, Pea & Quinoa Red Wine, Butter & Sour Cherry Sauce
Veal Shank & Butter Bean
Porcini Mushroom & Roast Tomato, Green Pesto, White Truffle Oil (V)

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GOURMET PIES

Snapper & Prawn Parmesan
Scallop & Corn Empanada
Rogan Josh
Rabbit, Pear & Tarragon
Moroccan Chicken
Braised Beef & Oyster Mushroom
Red Plum, Cherry & Chicken
Red Duck Curry
Buffalo, Pepper berry & Blush Tomato

DEEP FRIED

Classic Fish & Chips, Lemon Wedges
Tempura Crayfish, Skorthalia Mash, Lemon Cheeks
Dukkah Salt & Pepper Squid, Chunky Chips, Lemon Cheeks
Crispy Salt & Pepper Squid, Beetroot Risotto, Tallegio, Fig Vincotto
Chilli, Lime & Moroccan Spiced Squid, Watermelon, Lime & Mint
Beer Battered Snapper & Chips, Lime Wedges
Chilli Whitebait, Chips



SWEET THINGS

Mini Lemon Tarts with Raspberry Mascarpone
Mini Tiramisu Bowls
Sticky Toffee Puddings with Devonshire Clotted Cream
Mini Vanilla Crème Brûlées
Macadamia Nut Chocolate Brownies with White Chocolate Sauce
Pineapple & Mango Char Grilled Kebabs with Lime & Coconut Syrup
Cardamom & Rose Water Scented Rice Pudding Pots with Gold Leaf
Mini Baklavas with Honeyed Greek Yoghurt
Vanilla Cheesecake Wedges with Peach Champagne Compote
Summer Berries with Grand Marnier & White Chocolate Sauce
Mini Passion Fruit Pavlovas

NOTE: (V) = Vegetarian

FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's Events before placing an order

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HOW TO ORDER YOUR WANDERING FOOD

APPROXIMATE GUIDE TO VOLUME REQUIREMENTS:

Parties, Product Launches, Corporate Events 3-5 items

3 bowls @ £12.50 p/person

5 bowls @ £20.50 p/person

Individually £4.50 per item

All prices subject to Vat at the applicable rate.

EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Senior Chefs are provided at a charge of £22.50 per hour, per staff member

Assistant Chefs will be charged at a cost of £16.50 per hour

(Minimum 4 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £14.50 per hour, per staff member.

(Minimum 4 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00 per hour, per staff member.

(Minimum 5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.