



Kopanski
CATERING

Tel/Fax 01789 450246 Mobile 07768 095730

NICOLA AND RUPERT PALMER

Greenways

Admington

Shipston on Stour

Warwickshire

CV36 4JN

Home Tel: 01789 450246

Mobile Tel: 07768 095730

Vat no. 585 1363 27

“Miss Kopanski’s firm is everything an outside caterer ought to be
and so seldom is”

Horse & Hound

Kopanski Catering Menu 2010

(Prop. Mrs.N.J.A. Palmer)

Greenways, Admington, Shipston on Stour, Warwicks CV36 4JN

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www.kopanski.co.uk / rupert@kopanski.co.uk

Vat Reg. No. 585 1363 27

**Prices per Head
Plus VAT from:**

Finger Buffet	£11
Sandwich Lunch	£5.50
Morning Coffee and Biscuits	£2
Afternoon Tea and Cakes	£2.50
Wedding - Buffet Style	£33
Canapés, Starters on table, Cold Buffet, Desserts, Cheeseboard and Coffee	
Wedding - Table Service	£35
Canapés, Starters, Main hot or cold, Desserts, Cheeseboard and Coffee	
Canapé wedding	£21
Choice of our full menu of Savory hot and cold Eats, Thai etc. and Pudding Eats plus Tea and Coffee	

Cocktail Party

£18

Dinner or Lunch

£35.00

4 Course - Starter, Main, Dessert, Cheese and Coffee. Price depends on menu choice.

NOTES

- All items asterixed are subject to a surcharge*
- Extras - Linen tablecloths and napkins; china, cutlery and equipment hire; waitresses on the day
- Prices are based on the selections made and will vary from season to season depending on availability
- Cancellation Clause - 5 working days notice is required otherwise there will be a charge of 50% of the total quoted.
- Small Functions - A surcharge of £20 will be chargeable if catering for less than 10 people.
- Site Visits - £25. Venues further than 15 miles will incur a travel excess.

Payment Terms: 28 Days

STARTERS

SOUPS

**LEEK AND POTATO
TOMATO AND BASIL**

**WILD MUSHROOM AND TARRAGON WITH TRUFFLE OIL
CARROT AND CORIANDER**

**FRENCH ONION WITH GRUYÈRE CROUTES
CURRIED PARSNIP**

**RED ONION, SUN-DRIED TOMATO AND GOAT'S CHEESE TART
MELON AND PARMA HAM WITH ROCKET SALAD AND GINGER
SYRUP ***

ASPARAGUS SERVED WITH HOLLANDAISE SAUCE *

AVOCADO, TOMATO AND MOZZARELLA SALAD

**PARCEL OF SMOKED SALMON, AVOCADO MOUSSE AND
MARINATED PRAWNS**

**CHICKEN LIVER PARFAIT WITH RED ONION CHUTNEY
DUCK AND ORANGE PATE**

**SMOKED DUCK SALAD WITH PINE KERNELS IN A RASPBERRY
DRESSING**

**MUSHROOMS STUFFED WITH STILTON AND GRUYÈRE CHEESE,
COOKED IN HERB BUTTER**

TWICE BAKED CHEESE SOUFFLÉ WITH A BALSAMIC DRESSING

**ANTI PASTI DELI BOARDS: A SELECTION OF CURED MEATS,
MARINATED MEDITERRANEAN VEGETABLES AND FISH**

**SMOKED SALMON SERVED WITH BROWN BREAD AND BUTTER,
LEMON AND SOUR CREAM**

**TIAN OF POACHED SCOTTISH SALMON, CAVIAR, CRÈME
FRAÎCHE AND WATERCRESS DRESSING**

GRAVADLAX SERVED WITH DILL DRESSING

**SWEET AND SOUR KING PRAWNS WITH PEPPERS SERVED ON A
BED OF SALAD**

KING PRAWNS IN GARLIC BUTTER

COQUILLES ST JACQUES

MOULES A LA MARINIÈRE

**KING PRAWN GUARD OF HONOUR (WRAPPED IN SMOKED
SALMON WITH RICOTTA CHEESE AND TARRAGON SAUCE)**

MAIN COURSES

**CHICKEN BREASTS STUFFED WITH MUSHROOM DUXELLE AND
TARRAGON SAUCE**

**BAKED CHICKEN BREAST, SMOKED BACON AND GRUYÈRE
CHEESE WITH DIJON MUSTARD SAUCE**

**CHICKEN BREASTS STUFFED WITH SUN DRIED TOMATO AND
MOZZARELLA TOPPED WITH A PROVENÇALE SAUCE
THAI CHICKEN CURRY ***

BREAST OF DUCK SERVED IN AN ORANGE AND BRANDY SAUCE

**BREAST OF DUCK WITH REDCURRANT AND PORT SAUCE *
ROAST PHEASANTS STUFFED AND SERVED WITH CHIPSTICKS,
WATERCRESS, BREAD SAUCE AND RED WINE JUS**

BEEF WELLINGTON *

BOEUF BOURGUIGNON *

BRAISED BEEF IN LOCAL ALE *

ROAST FILLET OF BEEF WITH RED WINE SAUCE

COTTAGE PIE *

LASAGNE *

STEAK AND KIDNEY PIE *

ROAST BEEF AND YORKSHIRE PUDDING

HUNGARIAN GOULASH *

RACK OF LAMB SERVED WITH REDCURRANT & PORT SAUCE *

NOISETTES OF LAMB AND MINT JELLY

**MOROCCAN TANGIE OF LAMB WITH APRICOTS, ALMONDS AND
CUMIN ***

LEG OF LAMB COATED IN PARSLEY, GARLIC AND BREADCRUMBS

**MINTED LAMB CASSEROLE WITH CHERRY TOMATOES AND BABY
CARROTS ***

LAMB AND ROOT VEGETABLE CASSEROLE *

PORK STROGANOFF *

**LOIN OF PORK SERVED IN A CREAMY CIDER, APPLE AND
CALVADOS SAUCE**

SWEET AND SOUR PORK *

FISH DISHES

FISH PIE (COD, SALMON AND SMOKED HADDOCK) *
ROASTED TROUT WITH FRESH THYME AND ALMONDS
SALMON STEAKS WITH FILO PASTRY, SERVED WITH
WATERCRESS SAUCE
BAKED COD FILLET WITH LEMON BUTTER
PAUPIETTE OF LEMON SOLE
SEARED MONKFISH WITH SAFFRON, TOMATO AND FENNEL
CREAM

VEGETARIAN DISHES

SPINACH AND RICOTTA FILO TART
THREE CHEESES AND MUSHROOM LASAGNE
STUFFED FIELD MUSHROOMS WITH STILTON IN HERB BUTTER
TORTILLA
TIAN OF MUSHROOM, PEPPERS, AUBERGINE AND GOAT'S
CHEESE
MUSHROOM AND NUT ROAST SERVED WITH A RED WINE SAUCE

All served with a selection of Fresh or Roasted Vegetables
Choice of Potatoes: New, Boulangerie, Dauphinoise, Parmentier or Parsnip and
Celeriac Mash or Rice or Couscous

GRAND BUFFETS

A SELECTION OF COLD MEATS

**RARE RIB OF BEEF WITH HOME MADE HORSERADISH
HONEY ROAST HAM WITH CUMBERLAND SAUCE
LOCAL SMOKED TURKEY WITH CRANBERRY SAUCE
LOIN OF PORK WITH APPLE AND HERB STUFFING**

CORONATION CHICKEN

**THAI GREEN CURRY SERVED WITH WILD RICE
LEMON CHICKEN WITH FRESH HERBS AND ASPARAGUS
SMOKED DUCK BREAST SERVED WITH A REDCURRANT AND
PORT SAUCE**

**FRESH SCOTCH SALMON SERVED WITH HOLLANDAISE SAUCE
SCOTTISH SALMON EN CROUTE, WATERCRESS CRÈME FRAÎCHE
SEAFOOD AND PASTA SALAD
SPINACH, BACON AND FETA CHEESE QUICHE**

HOT NEW POTATOES

JACKET POTATOES

DAUPHINOISE POTATOES

**MIXED LEAF SALAD SERVED WITH CRISPY BACON, ARTICHOKE
AND CROUTONS**

WALDORF SALAD

**PASTA SPIRALS WITH GREEN PESTO, ANCHOVIES AND OLIVES
COLESLAW**

**DRESSED ASPARAGUS, FRENCH BEANS AND PINE NUTS
ARBORIO RICE WITH LEMON JUICE, PESTO AND PARMESAN
CHEESE**

TOMATO, MOZZARELLA AND BASIL

**CHERRY TOMATO, MANGE TOUT, BLACK OLIVE AND FETA
CHEESE IN BALSAMIC VINEGAR**

POTATO AND CHIVE WITH MAYONNAISE

ROASTED VEGETABLE AND COUSCOUS

THREE BEAN SALAD

SAVOURY RICE, SULTANAS AND SWEET PEPPERS

PUDDINGS

TRIO OF DESSERTS

CHOCOLATE CUP, CRÈME BRULÉE, MINI PAVLOVAS WITH BERRY COMPOTE

LEMON AND TREACLE TART

LEMON ROULADE WITH RASPBERRY CREAM

LEMON OR CHOCOLATE CHEESECAKE

LEMON OR CHOCOLATE ROULADE

PROFITEROLES IN A DARK CHOCOLATE SAUCE

CHOCOLATE CUPS FILLED WITH CHOCOLATE TRUFFLE AND

AMARETTO BISCUIT

FRESH FRUIT SALAD

FRESH FRUIT PAVLOVA

COFFEE AND ALMOND BAKED PAVLOVA

VANILLA CRÈME BRÛLÉE

STRAWBERRIES OR RASPBERRIES AND CREAM

BANOFFI PIE

ORANGES IN CARAMEL

SUMMER PUDDING

BRANDY SNAPS WITH LEMON MERINGUE ICE CREAM

CRÈME CARAMEL

TOFFEE AND NUT MERINGUE

TIRAMISU

CHOCOLATE FONDUE, SELECTION OF FRESH FRUITS,

MARSHMALLOW AND PROFITEROLES

HOT OR COLD PUDDINGS

TARTE AUX POMMES A LA NORMANDE

APPLE PIE

BLACKBERRY AND APPLE CRUMBLE

PECAN NUT PIE

QUEEN OF PUDDINGS

STICKY TOFFEE PUDDING

BREAD AND BUTTER PUDDING, APRICOT OR CHOCOLATE

MINCE PIES

Many of these puddings can be served in a main dish or as individual puddings

COCKTAIL MENU

HOT

**PEKING DUCK PANCAKES
HOT OR COLD SOUP SHOTS
CHICKEN KEBABS IN PEANUT SATAY SAUCE OR MARINATED IN
LEMON AND DILL
COCKTAIL SAUSAGES TOSSED IN HONEY AND SESAME SEEDS
DEVILS ON HORSEBACK WITH APRICOTS
DEEP-FRIED CAMEMBERT, PORT AND REDCURRANT SAUCE
SCAMPI SERVED WITH TARTARE SAUCE
THAI - PRAWN WANTONS, MINI SPRING ROLLS, SAMOSAS WITH
VARIOUS DIPPING SAUCES
TEMPURA PRAWNS
KING PRAWNS, PAN FRIED IN CHILLI, GARLIC AND CORIANDER
THAI FISH CAKES**

COLD

**HOME MADE SUSHI
DUCK AND GINGER TARTS
QUAIL EGGS WITH CHERRY TOMATOES AND BASIL ROUND A
GARLIC AIOLI
SMOKED SALMON WITH CAVIAR BLINIS
QUAIL EGGS WITH CHERRY TOMATOES AND BASIL
HOME MADE FISH GOUJONS WITH GARLIC SAUCE
STUFFED MUSHROOMS WITH SPINACH AND BLUE CHEESE
QUAIL SCOTCH EGGS WITH CHIVES
CHECKERBOARDS OF SMOKED SALMON AND CAVIAR
PASTRY BOATS FILLED WITH TARAMASALATA AND PRAWNS
CHOUX BUNS FILLED WITH CREAM CHEESE AND STILTON
SPINACH ROULADE FILLED WITH CREAM CHEESE AND SALMON
TOMATO AND RED PESTO ROULADE
PARMA HAM WRAPPED AROUND MELON
PARMA HAM WRAPPED AROUND FIGS OR ASPARAGUS
MINI YORKSHIRE PUDDINGS WITH HOME MADE HORSERADISH
OR MUSTARD WITH RARE ROAST BEEF**

**SKEWERED RARE BEEF SPIRALS SERVED AROUND A HOME
MADE HORSERADISH CREAM
FILO TARTS FILLED WITH WHITE CRAB AND SPRING ONIONS
PASTRY BOATS FILLED WITH FRESH SALMON AND DILL
MAYONNAISE
ROSTI TOPPED WITH GARLIC MUSHROOMS AND BACON OR RED
ONION AND FETA
A SELECTION OF CROSTINIS WITH VARIOUS TOPPINGS
ARTICHOKE AND HOUMOUS PESTO**

COCKTAIL SWEETS AND PUDDINGS

**BABY MERINGUES FILLED WITH CREAM
MINIATURE PROFITEROLES OR CHOCOLATE DOUBRIES
LITTLE FRESH FRUIT TARTS
BABY MILLE FEUILLES**

FINGER BUFFET

HOME MADE SAUSAGE ROLLS

A SELECTION OF QUICHES

MINI PORK PIES

YORKSHIRE PUDDINGS WITH ROAST BEEF

SAUSAGES TOSSED IN HONEY AND SESAME SEEDS

SCOTCH EGGS

CROSTINIS TOPPED WITH TOMATO, MOZZARELLA AND BASIL

HOT CROISSANTS FILLED WITH HAM AND GRUYÈRE CHEESE

GOUJONS OF CHICKEN OR FISH

MINI SPRING ROLLS/SAMOSAS

CHICKEN TIKKA DRUMSTICKS

POTATO ROSTI WITH RED ONION AND GOAT'S CHEESE

A VARIETY OF SANDWICHES AND WRAPS

FREE RANGE EGG MAYONNAISE AND ROCKET SALAD

HONEY BAKED HAM & GRAIN MUSTARD

FRESH SALMON, MAYONNAISE AND WATERCRESS

PRAWN AND AVOCADO WITH MARIE ROSE DRESSING

SMOKED TURKEY, STUFFING AND CRANBERRY

RARE BEEF AND HORSERADISH

CHEDDAR, RED LEICESTER, LETTUCE AND ONION

CORONATION CHICKEN WRAP

BRIE, MIXED LEAF AND REDCURRANT WRAP

CONFIT DUCK, CUCUMBER, SPRING ONION AND HOI SIN WRAP