



Kopanski
CATERING

NICOLA AND RUPERT PALMER

**Greenways
Admington
Shipston on Stour
Warwickshire
CV36 4JN**

**Home: 01789 450246
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Rupert@kopanski.co.uk**

Vat no. 585 136

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

Kopanski Catering Menu 2019

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

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Vat Reg. No. 585 1363 27

	Prices per Head Plus VAT from:
Finger Buffet	£17.00
Sandwich Lunch	£9.50
Morning Coffee and Biscuits	£2.50
Afternoon Tea and Cakes	£3.50
Wedding - Buffet Style	£42
Canapés, Starters on table, Cold Buffet, Desserts, Cheeseboard and Coffee	
Wedding - Table Service	£42
Canapés, Starters, Main hot or cold, Desserts, Cheeseboard and Coffee	
Canapé wedding	£27
Choice of our full menu of Savory hot and cold Eats, Thai etc. and Pudding Eats plus Tea and Coffee	
Cocktail Party	£22
Dinner or Lunch	£45
4 Course - Starter, Main, Dessert, Cheese and Coffee. Price depends on menu choice.	

NOTES

- 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.
- Tastings - depending on number of guests there will be a charge to cover the food costs (£150)

Payment Terms: 28 Days

These are just samples and can be adapted to suit your own ideas/ dietary requirements
Many of which can be changed to vegetarian or vegan

For decoration we use local micro herbs, culinary leaves, edible flowers, pearls, purees and gels

STARTERS

Soups

Super Green Soup with Yoghurt & Pine Nuts
Cauliflower Cheese Soup with Pancetta & Truffle Oil
Tomato and Basil
Thai Chicken Soup
Wild Mushroom and Tarragon with Truffle Oil
French Onion with Gruyère Croutons
Celeriac, Butternut Squash & Cumin Soup

Fish

Avocado, Beetroot, Leaves & Hot Smoked Salmon served with a Thai Dressing
Roasted asparagus, smoked salmon and samphire with a lime dressing
Uig Smoked or hot smoked Salmon, Gravadlax, Pickled Cucumber & horseradish yoghurt
Tian of Poached Scottish Salmon, Cod Loin served with UIG hot Smoked Salmon & Watercress sauce
Smoked Haddock Fish Cakes with Hollandaise or Watercress Sauce
Tian of Crab with Fennel, Rocket, avocado and yuzu pearls
Coquilles St Jacques
Moules A La Marinière
St Mores Half Dressed Lobster with Saffron Mayonnaise

Tarts

Tomato Tarte Tatin
Red Onion, Sun Dried Tomato and Goat's Cheese Tart
Spinach ricotta and mushroom tart with a red onion marmalade

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Melon and Parma Ham with Rocket Salad & Ginger Syrup
Asparagus and Hollandaise Sauce

Vine tomato, buffalo mozzarella/burrata rocker salad
Poached Pears, Walnut & Gorgonzola
Avocado Mousse, Tomatoes & Prawns in a Devilled Dressing
Twice Baked Cheese Soufflé with Roquefort
Baked Gorgonzola Stuffed Figs, Prosciutto & Mixed Leaf Salad
Mungbean, puy lentil, avocado tian with a beetroot chutney
Beetroot, candid walnut and feta tian
Rye toasts with various toppings ie, smashed avocado and chilli/pickled
beetroot cucumber e.t.c

Meats

Chicken Liver Parfait & Red Onion Chutney
Duck Terrine served with Sauterne Jelly
Smoked Duck, Pomegranate, Pine Kernels & Raspberry Dressing
Shredded Belly Pork with Chipotle Mayonnaise served on boards
Shredded Peking Duck, Hoisin, Spring Onion & Cucumber
Carpaccio of Beef & Homemade Horseradish
Deli Boards:
Choose a selection from Cured Meats (Parma Ham, Salamis, Chorizo),
Meat or Fish Pates, Olives, Dips, cheeses e.g. baked camembert &
more

MAIN COURSES

Chicken Breasts stuffed with Mushroom Duxelle & Tarragon, White
Wine & Cream Sauce
Chicken Supremes, Pancetta & Gruyère Cheese with Dijon Mustard
Sauce
Baked Chicken & Mozzarella topped with a Provençale Sauce
Thai Chicken Curry and Jasmine Rice
Supreme of Chicken Coated in a Red Thai Sauce
French Cassis duck
Gressingham Duck served with Kumquat & Cointreau Sauce
Breast of Duck with Redcurrant & Port Sauce
Roast Pheasant & Bread Sauce
Partridge Slow Cooked with Red Wine & Chorizo
Fillet of Venison wrapped in Savoy Cabbage with a Prune Puree &
Berry Jus
Venison Fillet served with Juniper, Redcurrant & Port Sauce

Fillet of Beef with Red Wine Jus, Pots of Béarnaise & Fresh Asparagus
Boeuf Bourguignon
Hand raised Beef & Ale Pie / Chicken & Leek Pie
Lasagne
Self Carve Roast Rump of Beef
Cottage Pie

Rolled Loin of Lamb with a Herb Crust and Redcurrant & Port Sauce
Moroccan Tagine of Lamb with Apricots, Almonds & Cumin
Leg of Lamb coated in Parsley, Garlic & Breadcrumbs
Lamb and Root Vegetable Casserole
Shepherds Pie

Stir Fry Pad Thai Noodle
Loin of Pork served in a Creamy Cider, Apple & Calvados Sauce
Slow Cooked Belly of Pork

Many of these can be served Plated, Buffet Style or Bowl Food and can also go
with Salads on the Buffet page

Fish Dishes

Fish Pie (Cod, Salmon & Smoked Haddock)
Pan Fried Sea Bass with Verde Dressing, olive and caper salsa
or Spinach & Béchamel Sauce
Scotch Salmon & Hollandaise
Or Lemon & Watercress Sauce/ homemade tartar sauce
Paupiette of Lemon Sole
Seared Monkfish with Saffron, Tomato & Fennel Cream
Fresh trout with soft boiled eggs, new potatoes and a horseradish
yoghurt

Vegetarian or vegan Dishes

Spinach Mushroom & Red Onion Filo
Three Cheese & Roasted Vegetable Lasagne
A Selection of Roasted Vegetable Tarts
Red Onion and Gruyere Tart
Parmesan and Asparagus Tart
Stuffed Field Mushrooms with Gorgonzola & Gruyère
Tian of Mushroom, Peppers, Aubergine & Goat's Cheese
Mushroom and Nut Roast served with a Red Wine Sauce
Mungbean, tomato and avocado salad
Sweet potato and mushroom roast
Pea and mint risotto
Porcini mushroom and parmesan risotto with truffle oil
Quinoa stuffed butternut squash
Japanese miso stew with tofu, seaweed and chilli oil
Pasta with garlic mushroom truffle and thyme sauce
Pasta, homemade pesto, spinach and asparagus
Beetroot burgers and relish

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

GRAND BUFFET

Rare Rump of Beef with Home Made Horseradish
Honey Roast Ham with Cumberland Sauce
Loin of Pork with Apple & Herb Stuffing
Coronation Chicken
Thai Red Curry served with Wild Rice
Lemon Chicken with Fresh Herbs & Asparagus
Smoked Duck Breast served with a Redcurrant & Port Sauce
Fresh Scotch Salmon served with Hollandaise Sauce
Moroccan Lamb, Couscous, Coriander & Yoghurt
Vegetarian Dishes also available

New Potatoes, Butter & Parsley
Mini Roasted Rosemary Jackets
Dauphinoise Potatoes

Salads

Beetroot & Avocado
Moroccan Tabouli
Roast Sweet Potato, Feta & Pomegranate
Kachumber (Red Vine Tomatoes, Cucumber, Red Onion & Chilli)
Home Made Coleslaw
Mixed Leaf Salad with Roasted Tomatoes & Aubergines
Waldorf Salad
Asparagus, French Beans, Pea, Parmesan, Pancetta & Pine Nuts
Arborio Rice with Lemon Juice, Pesto & Parmesan Cheese
Tomato, Mozzarella & Basil
Potato, Spring Onion, Chives & Dijon Mayonnaise
Caesar Salad
Chargrilled asparagus, courgetti and halloumi
Rocket fig, pecorino and honey and mustard dressing
Dressed asparagus and samphire
Fresh herb and baby leaf
Herbed quinoa chickpea salad with lemon tahini dressing

Hot Buffets - Served on Boards or Barbecued

Griddle Chicken
Flattened Peking Duck
Pulled Pork
Roasts of Beef, Lamb, Pork, Chicken
Barbecued Steaks, Marinated Chicken, Sausages, Ribs etc

PUDDINGS

Puddings can be deconstructed

Trio of Dessert- Chocolate Cup with Rich Chocolate Mousse / Crème
Brûlée / Mini Pavlovas with Berry Compote
Vanilla pancetta with muddled raspberries
Lemon and Treacle Tart
Lemon Meringue Roulade with Raspberry Coulis
Lemon or Chocolate Cheesecake
Lemon or Chocolate Roulade
Key Lime Pie
Profiteroles in a Dark Chocolate Sauce
Chocolate Cups filled with Chocolate Truffle & Amaretto Biscuit
Fresh Fruit Salad
Fresh Fruit Pavlova
Coffee and Almond Baked Pavlova
Vanilla, Raspberry or Grape 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

Hot or Cold Puddings

Tarte Aux Pommes à La Normande
Apple Pie
Blackberry and Apple Crumble

Pecan Nut Pie
Sticky Toffee Pudding with Butterscotch Sauce
Bread and Butter Pudding,
Hot Chocolate Brioche Pudding
Mince Pies

Many of these puddings can be served as main or individual dishes and with
Vanilla Pod Ice Cream, Home Made Custard, Cream or Coulis

Popular Ideas to be served on Each Table

Cake Stands of Mini Puddings:
Chocolate Doubries
Lime and Tequila Pannacotta
Vodka Jellies
Chocolate Brownies
Mini Crumbles
Creme Brulees
Lemon Tarts
macaroons

Mini salted caramel chocolate shots/ lemon and chocolate pots

Pyramids of Croque-en-Bouche, topped with Sticky Caramel, served
with Chocolate Sauce & Berries

Hot Chocolate Fondues
Fruit Kebabs
Profiteroles

CANAPE 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 & Sesame Seeds

Devils on Horseback with Apricots

Deep-Fried Camembert, Port & Redcurrant Sauce

Fish Goujons or 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 & Coriander

Mini Thai Fish Cakes & Hollandaise

Thai Tiger Prawns with Fragrant Red Curry Sauce

Pan Fried Scallops with Sushi Ginger & Coriander

Calamari with Home Made Aioli and Taramasalata

Pork Sliders with Chipotle Mayonnaise on Brioche

Pan Fried Rump of Beef Spirals and Home Made Béarnaise

Pressed Slow Cooked Belly of Pork

Choux Buns filled with Cream Cheese & Stilton

Porcini Mushroom and Parmesan Tartlet

Croustarde with Hollandaise & Baked Quails Egg

Black Pudding topped with Pheasant & Berry Compote

Serrano Wrapped Baked Pear Stuffed with Camembert

Spinach and tofu filo parcels

Courgetti fritters with an avocado dip

Fried Salted Padron Peppers

Halloumi fries

Cold

Caribbean toastie cups with avocado mango and mint

Home Made Sushi or Sushimi with Wasabi & Soy

Duck & Ginger Tarts

Quail Eggs with Cherry Tomatoes and Basil round a Garlic Aioli

Smoked Salmon, Crème Fraîche & Caviar Blinis

Stuffed Mushrooms with Spinach & Blue Cheese

Quail Scotch Eggs with Chives
Checkerboards of Smoked Salmon & Caviar
Prosciutto Wrapped Asparagus with Balsamic & Parmesan Shavings
Baba ganouch and feta endives
Parma Ham wrapped around Mozzarella, Chives & Fresh Peach
Mini Yorkshire Puddings with Home Made Horseradish or Mustard with
Rare Roast Beef
Prosciutto wrapped Asparagus with Balsamic & Parmesan
Smoked Duck wrapped Baked Apple served with Berry Compote
Pastry Boats filled with Fresh Salmon & Dill Mayonnaise
Rosti topped with Garlic Mushrooms and Bacon or Red Onion & Feta
Filo Tarts filled with a choice of: White Crab & Spring Onions / Crayfish
& Dill Mayonnaise / Smoked Salmon, Soft Quails Egg & Hollandaise /
Quails Egg, Asparagus, Hollandaise & Duxelle

A Selection of Crostinis with a choice of Toppings: Artichoke &
Houmous / Taramasalata & King Prawn / Foie Gras & Quince Jelly /
Pea Puree with Panfried Scallop / Pea, Broad Bean, Mint & Parmesan /
Tomato, Mozzarella, Basil & Chilli / Cream Cheese & Smoked Salmon

Cocktail Sweets and Puddings

Baby Meringues filled with Cream & Fresh Raspberries
Miniature Profiteroles
Chocolate Doubries
Little Fresh Fruit Tarts
Mini Scones with Clotted Cream, Jam & Strawberries

FINGER BUFFET

Home Made Sausage Rolls
A Selection of Quiches
Mini Pork Pies
Yorkshire Puddings with Roast Beef
Sausages tossed in Honey & Sesame Seeds
Scotch Eggs
Crostinis topped with Tomato, Mozzarella & Basil
Hot Croissants filled with Ham & Gruyère Cheese
Goujons of Chicken or Fish
Mini Spring Rolls/Samosas
Chicken Tikka Drumsticks
Potato Rosti with Red Onion & Goat's Cheese

A Variety of Sandwiches and Wraps

Free Range Egg Mayonnaise & Rocket Salad
Honey Baked Ham & Grain Mustard
Fresh Salmon, Mayonnaise & Watercress
Prawn and Avocado with Marie Rose Dressing
Smoked Turkey, Stuffing & Cranberry
Rare Beef and Horseradish
Cheddar, Red Leicester, Lettuce & Onion
Coronation Chicken Wrap
Brie, Mixed Leaf & Redcurrant Wrap
Confit Duck, Cucumber, Spring Onion & Hoisin Wrap