



anna's kitchen

The perfect ingredient.

FINGER BUFFET MENUS

Due to their versatility, finger buffets work across a range of events from birthday parties to business functions. Below are some example menus but we can mix and match items to create your perfect finger buffet menu.

Finger Buffet One

101+ guests: £14.50 +VAT per head

Up to 100 guests: £14.95 +VAT per head

A simple finger buffet comprising of:

- Selection of the finest cocktail sandwiches, wraps and bridge rolls
- Crisps
- Selection of homemade cakes
- Fresh fruit kebabs

Finger Buffet Two

101+ guests: £16.95 +VAT per head

Up to 100 guests: £17.50 +VAT per head

A finger buffet comprising of:

- Selection of the finest cocktail sandwiches, wraps and bridge rolls
- Tandoori chicken with tzatziki dip
- Oriental vegetable spring rolls with a sweet chilli dip
- Selection of homemade cakes
- Fresh fruit kebabs



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Finger Buffet Three

101+ guests: £18.50 +VAT per head

Up to 100 guests: £18.95 +VAT per head

Giving more selection, finger buffet three comprises of:

- Selection of the finest cocktail sandwiches, wraps and bridge rolls
- Breaded chicken goujons with a garlic dip
- Honey glazed sausages
- Selection of homemade vegetarian tartlets
- Selection of homemade cakes
- Fresh fruit kebabs

Finger Buffet Four

101+ guests: £21.50 +VAT per head

Up to 100 guests: £21.95 +VAT per head

The most comprehensive of our pre-designed buffets:

- Selection of the finest cocktail sandwiches, wraps and bridge rolls
- B-B-Q marinated chicken kebab with coriander and lime dip
- Breaded fish goujons with homemade tartar sauce
- Red pepper and herb cheese bruschetta
- Ricotta, spinach and pine-nut filo parcels
- Mini Yorkshire puddings with braised beef in a red wine gravy
- Selection of homemade cakes
- Fresh fruit platter



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Finger Buffet and Canapé Suggestions and Alternatives

Vegetarian Dishes:

- Roasted red pepper & boursin bruschetta
- Selection of vegetarian cocktail tarts
- Roquefort & balsamic fig bruschetta
- Spinach, ricotta & pine nut filo parcels
- Oriental vegetable spring rolls with a sweet chill dip
- Vegetable samosa with lime, coriander & chilli dip
- Onion bhaji with a lime, coriander & chilli dip
- Caramelised red onion & goats cheese tarts
- Roasted butternut squash with soy, ginger & honey

Fish Dishes:

- Smoked salmon blinis topped with a dill & horseradish crème fraiche
- Smoked salmon & spinach roulade
- Thai fish cakes with lime, honey & soya dip
- Fish goujons served with a tarter dip
- Thai prawn, spring onion & lemon grass filo parcels & sweet chilli dip

Meat and Poultry Dishes:

- Char-grilled Tandoori chicken kebab with a yoghurt, lime & coriander dip
- Chicken goujons with a garlic mayo dip
- Meat samosas with a lime, coriander & yoghurt dip
- Mini Yorkshire puds filled with braised beef in red wine gravy
- Honey glazed sausages
- Baby asparagus wrapped with crisp Parma ham
- Wild boar & apple sausages glazed in honey & grain mustard
- Shepherds & branston pickle mini pies
- Mini Cornish pasties