

## Creative Catering

Catering for small and large groups

Cocktail Party / Share Plates

More Food, less Choice

Points to make it a successful event

- Work with your kitchen.
- Find out your guest requirements, if any.
- Plan a menu that gives you time with your guest.
- Make a check list for your preparation and service.

*Most of all is to enjoy your self:*

## Menu:

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Potted Pasta:

Salt & Pepper Squid:

Seared Scallops: w- Sauce Vierge  
Cucumber & Coriander

Rolls: Choice of Fillings.

## Share Plates:

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Classic Ice Berg Salad:

Beans & Fennel w- Ligurian Olives:

Risotto:

## Salt & Pepper Squid

*Serves 6*

1 Green Papaya ( cut into julienne )  
1 Packet Bean Shoots  
1 Thai Basil  
1 Vietnamese Mint

10 Squid Tubes

### **Dressing**

1 Clove of Garlic  
1 Coriander Root  
5 Red Chillies  
1 Tablespoon Palm Sugar  
25mls Lime Juice  
1 Spanish Onion Chopped  
50mls Water

### **Flour Mix**

½ Cup Plain Flour  
½ Cup Corn Flour  
1 tsp Sichuan Pepper (roasted & ground)  
½ tsp Chilli Powder  
½ tsp Ground White Pepper  
Pinch Salt

### **Equipment**

Vegetable slicer  
s/s bowls  
Heavy base sauce pan  
Strainer  
1 small s/s pot  
Board  
Knife  
Peeler

Oil for Cooking

### ***Preparing of the Squid***

Clean the squid if it is whole ( keep the ink tubes as this can be used later eg: pasta )

Once the tubes are cleaned, cut the tubes in half, scrape a fine layer of film off and score the flesh. Place the squid into a container with the sliced kiwi fruit as the acid from the fruit will make the squid tender. This will help if you are using frozen squid. Leave for 4-6 hours, remove squid and dry with paper towel.

*Dressing*

Crush garlic, coriander, chilli and salt in blender. Warm sugar, fish sauce, lime juice and water till all dissolved. Mix all the ingredients together with the onion, may need a little more water. Taste for balance. e.g. Acid and sweetness.

*To Serve*

Mix the papaya, basil, mint and bean shoot with the dressing.

Heat the oil.

Dust the squid in the flour mix.

Cook the squid, drain season with salt and serve.

Serve as an entrée or use as small portions for cocktail party.

Notes:

## Seared Scallops

*20 portions*

1kg fresh Scallops

Tomatoes  
Chervil  
French tarragon  
Chives  
Tarragon Vinegar  
Good Olive Oil  
Salt  
Pepper

Cucumber  
Coriander  
Dressing

### *Equipment*

Grill plate  
s/s bowls  
Strainer  
1 small s/s pot  
Board  
Knife

Tooth Picks  
Small Dishes

### *Preparing of the Scallops*

Clean the scallops and place on paper towel covered in fridge. Do not wash the scallops.

### *Sauce Vierge*

Blanch, peel and dice the tomatoes. Pick the chervil, tarragon and cut the chives.

Mix the tomato, herbs and olive oil together. When ready to serve warm the tomato mix together with the olive oil, season and finish with vinegar. Only warm this mix.

### *Cucumber Garnish*

Slice cucumber, add picked chervil and dress with a dressing. Eg use the one from squid dish.

*Selection of Rolls*

Talk about fillings and presentation in class.

Notes:

## Potted Pasta

½ kg fresh Crab Meat  
Fresh Tomato Sauce  
Small Pasta - Blanched  
Chervil - Chopped  
Virgin Olive Oil  
Salt  
Pepper

### *Equipment*

Blanching pot  
s/s bowls  
Strainer  
1 small s/s pot  
Board  
Knife

### *Tomato Sauce*

With this tomato sauce I like it to be fresh, good acid from the tomatoes and light.

Cook a small amount of onion and garlic in a little olive oil. Add chopped fresh tomatoes, seasoning and simmer till it has reduced by half.

Remove from the heat, cool and strain through a mouli.

Reserve till required.

### *To Serve*

Heat your tomato sauce.

Blanch your pasta or reheat.

In a s/s bowl toss the pasta, tomato sauce, crab and fresh herbs together. Taste for seasoning and serve.

### Notes:

## Bean and Fennel Salad

### *Serves 8*

3 Bulbs of Fennel  
½ kg Beans - Blanched  
1 Packet of Lavoche  
Olives  
1 Bunch Flat Parsley – picked & chopped  
2 Lemons  
Virgin Olive Oil  
Pepper  
Salt

### *Equipment*

Slicer  
s/s bowls  
Board  
Knife  
Large Plate

### *Method:*

Blanch and refresh the beans. Pick and chop the parsley, clean and thinly slice the fennel. Toss together, with the crushed lavoche, season and dress with the olive oil and lemon juice.

### Notes:

## Ice Berg Salad

### *Serves 8*

1 Ice Berg Lettuce  
1 bunch Spring Onion  
Mayonnaise  
Dijon Mustard  
Salt  
Pepper