

# SECO

SIMPLY EVENTS & CATERING

*If you have something in mind that you don't see here, please just ask.  
Each event is bespoke and we love to work with new ideas and inspirations*

## MENUS

### BREAKFAST MENUS

*A great variety of breakfasts to suit every type of morning.*

#### **START WITH A CHOICE OF THESE COLD BUFFETS:**

##### BASIC

Tea, Coffee, Orange Juice, Water, Croissants, Muffins, Pastries, Fruit.

##### CONTINENTAL

Tea & Coffee, Juice, Toast, Cereal, Meusli,  
Ham & Cheese, Croissant, Fruit & Yoghurt

#### **ADD TO THE ABOVE WITH ANY OF THE FOLLOWING OPTIONS:**

##### HOT BUFFET

Bacon, Sausage, Mushrooms, Tomato, Beans, Scrambled/Fried Egg

OR

Omelette station

##### HOT PLATED

Toasted Artisan Bread, Crispy Pancetta, Grilled Cherry Tomatoes, Asparagus and  
Poached Egg

OR

Eggs Benedict/Florentine/Royale

#### **MAKE IT SPECIAL WITH ONE OF THESE CHEEKY NUMBERS**

Free-flowing Cava

Bloody Mary Station

## CANAPES MENU

*Bite size nibbles, ideal for open stand up events or simply to welcome your guests with.*

Mini Lamb Kofta with Yoghurt dipping sauce  
Vietnamese Pork Fillet skewer  
Fillet of Beef with Hollandaise Sauce  
Thai Mince in baby Lettuce cups  
Jamon Serrano with Pear, Rocket and Blue Cheese Cream  
Cajun Chicken Stick with Lime Ali-Oli  
Mini Scotch Egg  
Classic Caesar Salad on its own Crouton  
Thai Prawn with Sweet Chilli dipping Sauce  
Mini Potato Cake with Smoked Salmon and a Lime & Horseradish Cream  
Ceviche Spoon  
Traditional Prawn Cocktail  
Camembert and Cranberry Puffs  
Dried Apricot with Blue Cream Cheese, Walnut and Honey drizzle  
Onion Bhaji with Riata  
Sweet Potato Crisp with Guacamole  
Fresh Summer Rolls with Peanut Dipping Sauce  
Watermelon Gazpacho Shots  
Twice baked mini Potato Skins with Sour Cream

## DESSERT CANAPES

*Create a selection of desserts for any kind of party.*

Very Cherry Bakewell  
Squidgy Chocolate Brownie  
White Chocolate and Raspberry Cheesecake  
Salted Caramel Brownie  
Chocolate Soup Spoon with Croissant Crouton and Orange Zest  
Traditional Apple and Cinnamon Tart

## BAMBOO BOWLS

*Middle ground between Canapes and Buffets.  
Great for corporate or social stand up events.*

Pad Thai Noodle  
Chilli con Carne with Nachos  
Chinese Beef and Broccoli with Fried Rice  
Caeser Salad  
Estofado with Cheese Bread Triangles  
Curry with Rice and Naan  
Citric Quinoa Salad  
Creamy Cajun Prawns with Fresh Pasta  
Chick Pea and Spinach Curry  
Salmon Poke Bowl  
Mango and Prawn Noodle Salad  
Seabass and Salmon Ceviche

## TRADITIONAL SPANISH PAELLA AND TAPAS

*A really good option for groups of 15 or more.  
Why not add a Sangria bar for that extra Spanish feel?*

Russian Salad  
Ham and Cheese Platter  
Chicken or Mushroom Croquetas  
Bread Selection  
\*  
Choice of Paella:  
Chicken and Chorizo  
Seafood and Shellfish  
Mixed  
Vegetarian/Vegan

**OPTIONS TO ADD CAVA & CANAPES TO BEGIN AND/OR DESSERTS TO FINISH**

## SUCCULENT HOG ROAST

*Always a crowd pleaser, this menu is for groups of 30 or more.  
The accompaniments are served buffet style, with the  
main attraction being carved straight from the spit.*

Slow spit roast Pork with Crackling

Apple Sauce & Mustards

Sage and Onion Stuffing

Baked Potatoes

Mixed Salad

Pasta Salad

Coleslaw

Bread Selection

## TANTALIZING TAPAS MENU

*A fantastic sharing option for lunchtime or evening.  
A brilliant way to get to experience more taste sensations.*

Includes Bread Selection, Ali-Oli and Green Salad

Homemade Meatballs In Tangy Tomato Sauce

Russian Salad

Traditional Estofado (Beef Stew)

Spanish Ham and Cheese platter

Seafood Salad

Prawn Pinchitos

Croquettas

Balsamic Garlic Mushrooms

Tomato Garlic Salad

Pincho Moruno

Patatas Bravas

Revuelto (Scrambled Egg) with Mushroom Asparagus and Prawn

## BUFFETS

*A great choice for relaxed events & parties.  
Delicious served hot or cold.*

Whole side of dressed Salmon  
Salt and Pepper Pork Fillet  
Herb Crusted Beef Sirloin  
Shellfish Platter  
Honey Glazed Gammon Joint  
Pesto Roasted Chicken Breast  
Smoked Salmon with Capers and a Lime and Horseradish Cream  
Creamy Coronation Chicken  
Classic Crudites and Dips  
Red Onion, Spinach and Feta Tart  
Spanish Potato and Onion Tortilla  
Pasta Salad with Dry roasted Tomatoes and Minted Pesto  
Buttered New Potatoes  
Mexican Rice and Bean Salad  
Greek Salad  
Creamy Potato Salad  
Asian Dressed Avocado and Quinoa Salad  
Salad of Fresh Garden Greens  
Filled Potato Skins  
Homemade Coleslaw

## BBQ SELECTION

*Fantastic for any kind of event,  
so long as the sun is shining and the drinks are flowing.*

Homemade Beef Burgers - Fresh Tomato Salsa  
Juicy Pork Ribs cooked in our own BBQ sauce  
Greek Marinated Lamb Skewers - Tzatziki  
Whole Seabream with Lemongrass, Galangal and Lime Leaves  
Boned Cajun Chicken Thigh - Raita  
Natural Pork Fillet - Pepper Sauce  
Herby Beef Sirloin - Hollandaise  
Trout Fillet - Lemon and Herb Butter  
Chorizo, Morcilla and Lincolnshire Sausages  
Tuna Steak - Lime and Caper Sauce  
Garlic and Parsley Turkey Thigh - AliOli  
Asian Spiced Langostine Pincho - Sweet Chilli  
Vegetable and Halloumi Skewer  
Kidney Bean Burger - Tomato Salsa  
Balsamic, Soy & Garlic Mushroom Brocheta  
Corn on the Cob  
Baked Potatoes / Buttered New Potatoes  
Mixed Salad  
Mexican Bean Salad  
Creamy Potato Salad  
Fresh Homemade Coleslaw

## DESSERT OPTIONS

*Add desserts to any of our menus to satisfy your guest's sweet tooth.*

White Chocolate and Raspberry Cheesecake  
Classic Profiteroles with Hot Chocolate Sauce  
Squidgy Chocolate Brownie  
Lemon Posset  
Eton Mess  
Espresso Mud Cake  
Apple and Cinnamon Tart  
Salted Caramel Brownie  
Sticky Coconut Rice with Fresh Mango and Toasted Mung Beans  
Chocolate Soup with Croissant Croutons and Orange Zest  
Very Cherry Bakewell Tart  
Mango and Passion Fruit Fool

## AFTERNOON TEA

*Feel spoiled and treat your friends to this lovely decadent spread.*

Selection of Teas  
Mixed Finger Sandwiches  
Homemade Scones with Jam and Cream  
Macaroons  
Assorted Fancies  
Free-flowing Cava or Champagne

# FOOD STATIONS

*Fabulous for larger events with lots of space. These food stations give your guests the opportunity to try foods from around the world.*

Live Sushi Station

Asian Street Food

Burger Bar

Flaming BBQ

Traditional Paella

Hog Roast

Italian Pasta Station

## TEAM FOOD

*Team building weekends, photo-shoots, corporate events or mates nights.*

*If your team need feeding these options will give you the answer.*

Creamy Cajun Prawn Tagliatelle, Garlic Bread, Green Salad

Chicken or Vegetable Curry, Naan Bread, Poppadums, Rice, Onion Bahji

Beef Estofado, Cheese Bread, Potatoes and Fresh Vegetables

Chinese Beef and Broccoli, Fried Rice or Noodles, Spring Roll, Prawn Crackers

Chilli con Carne, Sour Cream, Guacamole, Rice, Tortilla Chips

Homemade Beef Lasagne, Garlic Bread, Mixed Salad

Chick Pea & Spinach Curry, Chapati Bread, Brown Rice, Lime Creme Fraiche

DIY Burger bar, all the topping and Sauces, Sweet Potato Fries



# FAMILY MENUS

Creamy Chicken Curry, Garlic & Coriander Naan Breads, Onion Bhaji,  
Poppadoms and Basmati Rice

Homemade Pizzas, Frittata, Meatballs, Marinated Mozzarella, Balsamic  
Mushrooms, Tomato & Garlic Salad, Rocket & Avocado Salad

Roast Sirloin of Beef, Mange-tout and long stem Broccoli, Garlic and  
Herb Potatoes, Yorkshire Pudding, Beef Bone Gravy

Traditional Paella, Russian Salad, Jamon Iberico, Manchego Cheese,  
Marinated Artichokes, Mixed Olives, Garden Salad

Homemade Lasagna, Mixed Salad, Mozzarella Sticks, Cheesy Garlic  
Bread, Salad of Tomato, Burrata & Pesto

Spicy Chicken Wings with Celery & Blue Cheese dip, BBQ Ribs, Cheese &  
Bacon Potato Skins, Corn on the Cob, Coleslaw, Curly Fries, Green Salad

Chilli con Carne with Rice and Cheese Bread, Tortilla Chips loaded with  
Cheese, Salsa, Guacamole, Refried Beans and Sour Cream

Spicy Thai Green Curry, Pad Thai Noodles, Laab Salad, Fried Vegetables,  
Cucumber Salad

Chicken Souvlaki Skewer, Tzatziki Dip, Pita Breads, Greek Salad, Stuffed  
Tomatoes

BBQ Pork Char Siu, Egg Fried Rice, Spring Rolls, Prawn Crackers, Teriyaki  
Stir-fried Vegetables, Chinese Salad

# CELEBRATION MENUS

*For the extra special occasions, served plated to your seated guests these menus will bring refinement and sophistication to your event*

## MENU 1

### STARTERS

Burrata with Fresh Tomato and Pesto  
Lamb Salad with Mint and Pomegranate  
King Prawns with Mango, Chilli and Lime  
Fresh Salmon and Avocado Tartare  
Classic Caesar Salad

### MAIN COURSES

Chicken Breast wrapped in Jamon Serrano on a bed of Leeks with wild Mushroom Sauce and Herby Roast Potatoes  
Crispy Skin Cod with a Chorizo, white Bean and Pepper Stew and wilted Spinach  
Succulent Pork Cheeks braised in a Pedro Jimenez Sauce, on Mashed Potato with Roasted Carrots  
Sirloin of Beef with Bearnaise Sauce, Long stem Broccoli and Scalloped Potatoes  
Cannon of Lamb, Celeriac Potato Cake, Rich Jus and a mix of Seasonal Vegetables.  
Crispy Quinoa Cake, Chunky Roast Vegetable Salsa and Coriander Oil.

### DESSERT

Trio of....Refreshing Lemon Posset,  
Squidgy Chocolate Brownie,  
Boozy Fruit Salad

## MENU 2

### STARTERS

Green Gazpacho with Burrata & Prosciutto  
Sesame coated Tuna Tataki with Wasabi droplets and a Ginger, Lime and Soy dressing  
Smoked Duck with Rocket, Parmesan shavings, Walnuts and Raspberries  
Lobster Salad with a Pea Puree and Coriander Dressing  
Warm Asian Venison Salad

### MAIN COURSES

Charred Duck with Pickled Shitake, Soy Spring Onions, Udon Noodles, Bok Choy and a Hoisin Gravy  
Fillet of Sole Duglere with Griddled Asparagus and Crushed New Potatoes  
Beef Fillet on Dauphinoise Potatoes, Mange Tout and a Red Wine Jus  
Navarin of Lamb Shank with Creamed Potatoes, Baby Carrots and French Green Beans  
Fillet of Pork stuffed with Spinach and Mushroom, a Truffled Wine Sauce, Fondant Potato and Spring Cabbage  
Mushroom Wellington, Tarragon Cream Sauce, Garlic Smashed Potatoes and Spinach

### DESSERT

Trio of....Mango & Passion Fruit Fool,  
Salted Caramel Brownie,  
Very Cherry Bakewell Square

**OR choose a Dessert from our list**