

Boulevard
events

CHRISTMAS MENUS 2019

A LITTLE ABOUT US

We are a family company at heart, in our second generation, in fact that's two of the current directors in front of the original Boulevard restaurant! Our family goal has always been to deliver a service that surpasses all expectations, because quite honestly, that's what we love to do. Add to that, exceptional food made from locally sourced ingredients and you have a formula for a really special experience. One that's been putting smiles on our clients' faces since the story began in 1988.

Event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see the dishes prepared fresh in front of their eyes. Over the years we have refined our service styles and explored new and exciting ways to deliver amazing food, which you will read about in this brochure.

One thing that will always be consistent in all our menus, is taste! Our Executive chef Adam Neale keeps things simple, combining familiar flavours effortlessly to create truly delicious plates. We have been crowned the Square Meal Canapé Cup Champions three times so he is doing something right!

We really are passionate about what we do and would be honoured if you granted us the opportunity to show you how that passion can transform your event.





SEATED DINNERS

Boulevard
events



WHAT'S INCLUDED

Our team of chefs will write a menu to fit your brief, whether it's Rio carnival, healthy eating or fusion dining, the menu should reflect the direction of the event and we are experts at making that happen.

That being said, its great to have some inspiration, so we have put together our very best menus to get you started.

All of our menus allow the event organiser to select a starter, main course and dessert as well as a vegetarian alternative to each dish. In addition to this we will also cater for any dietary requirements which aren't already fulfilled by the dishes you've selected, such as gluten or dairy free or vegan meals.

Each three course menu includes all staff and equipment hire required to serve with the exception of guest furniture and linen – though we can of course help with this as well. In addition, each meal will begin with service of freshly baked rolls and breads and end with tea and coffee service.

SAMPLE STARTERS

Wild boar scotch egg with sprout leaves wild mushrooms and pickled cranberries

Slow-cooked salmon fillet with horseradish crust and pickled beetroot and kohlrabi salad

Roasted goose with sweet red berries and a warm leek soup

Smoked salmon blini with avocado puree lotus root and caper berries

Black treacle roast belly of pork with black pudding and apple puree

Char grilled mackerel with bloody Mary and Christmas celery

Chilli and lentil scotch egg, pickled cranberries, mustard dressing (v)

Grilled beetroot with crotton, pea shoots, caramelised walnuts (v)

Roasted cherry tomato and basil arancini with black rocket, stewed tomato (vegan)





SAMPLE MAIN COURSES

Seasonal roast turkey with honey-roasted parsnips, glazed Brussel sprouts, wild boar and pancetta ballotine with goose fat potatoes

Slow cooked pressed lamb with sweet potato fondant, red currents and ruby port

Slow cooked short rib of beef with dauphinoise potato, celeriac and truffle

Roast breast of Guinea fowl with Romanesco, cauliflower cheese, Parma ham crisp and a confit leg sausage roll



VEGETARIAN AND VEGAN MAIN COURSES

Arabic style gnocchi with peppered rocket, yoghurt cumin and sumac with crushed peanuts

Whole roasted fennel, salt baked artichoke, pea fricassee, tomato salsa

Whole roasted baby cauliflower, caramelised cauliflower puree, sweet potato fondants, pumpkin seeds and sour raisins (vegan)

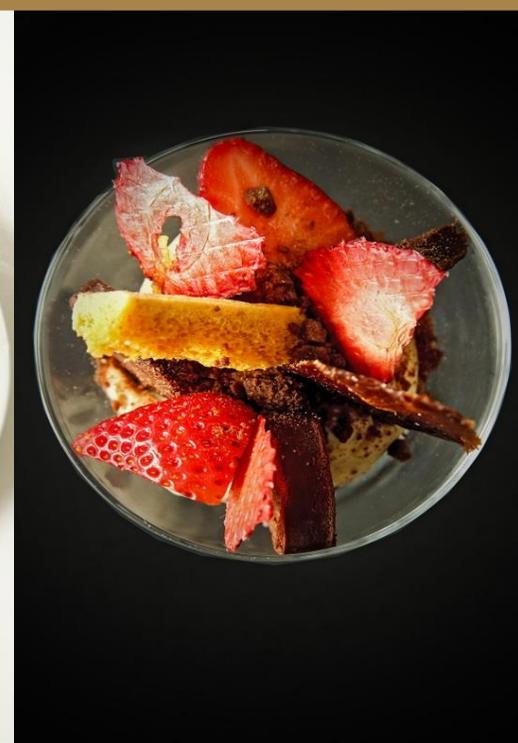
SAMPLE DESSERTS

Christmas mess with caramelised white chocolate, candied orange and brandy

Hazelnut and chocolate ganache, salted caramel ice cream, brandy snap and butterscotch

Ginger, chilli and lime leaf panna cotta, vodka marinated blackberries, black berry sorbet and a ginger crumble

00Heaven – based on our winning canapé of the Square Meal
Canapé Cup : Chocolate delice with salted caramel and chocolate crackling, baileys mousse with fresh strawberry, chocolate soil and honeycomb, finished with dehydrated strawberry





STANDING RECEPTIONS

Boulevard
events

CANAPE MENU

Smoked salmon and buckwheat blinis with caviar and dill

Roast loin of venison with chestnut rösti and juniper berry sauce

Pigs in Blanket - Sausage meat wrapped in pancetta with potato disc and chutney

Spinach and ricotta tortellini with a white wine butter sauce

Coconut and coriander dhal on a poppadum with green mango

Thai-marinated tiger prawns with coriander, chilli and lime leaves

Slow-mulled pear and stilton with red onion marmalade on walnut bread

Parmesan-crusted fillet of lamb with Dijon mustard

Mini Yorkshire puddings with seared fillet of beef, horseradish and chervil



BOWL FOOD MENU

Mini roast turkey dinner with chestnut stuffing and cranberry sauce

Roast loin of venison with fondant potato and baby carrots

Roast fillet of pork with honey apple and mash potato finished with a mustard sauce

Prawn Bhuna with coconut, almonds and lemon served with naan bread

Seared fillet steak and chips with béarnaise sauce and water cress

Coconut and coriander dhal with onion bhaji, green mango and poppadoms (vegan)

Ricotta and tarragon cakes with grilled fig and pickled red onion (v)

Slow cooked salmon with avocado puree, mushrooms, and potato crisps

Cod with chorizo crumb, sweet potato gnocchi and smoked paprika sauce

Crispy halloumi, spiced and roasted vegetables, tahini and pomegranate (v)

DESSERT BOWLS

Chocolate brownie with yoghurt and crème fraiche

Christmas pudding with brandy cream

Eton mess with caramelised white chocolate



DRINKS SERVICE

UNLIMITED DRINKS PACKAGE

Our unlimited drinks packages start from £7.50 per hour for the first two hours and £6.80 per hour thereafter. This includes unlimited service of House wines, beers and soft drinks for a duration of your choosing. Upgrades on wines or to include spirits or a 'fizz' option are available on request.

CASH BAR

We would be delighted to offer a cash bar for guests and the option of placing an allocation "behind-the-bar". There is a guaranteed minimum spend of £1000.00 payable for all cash bars.



MAGIC BREAKFAST

Boulevard Events are proud to be working with the charity Magic Breakfast whose aim is to end hunger as a barrier to education in UK schools. Over half a million children in the UK arrive at school hungry, which has a huge impact on their ability to learn. It costs just 22p a day to give a child a nutritional breakfast as fuel to give them better brain function, energy and capacity to concentrate.

In order to support this incredible charity we offer our clients the opportunity to donate a voluntary £0.22 per guest, which we will add to your invoice as a charitable donation, exempt from VAT. Boulevard Events will match this donation, which means together we will be feeding two children for every guest at your event. If you would like to find out more about the amazing work Magic Breakfast are doing, take a closer look at their website here www.magicbreakfast.com. This is completely voluntary and we will only add this to your invoice if instructed to do so. If you have any questions or suggestions regarding other ways you can get involved, please do share them.



CONTACT US



1a Trowbridge Road
Hackney Wick
London
E9 5LG

020 8533 3341

enquiries@boulevardevents.co.uk

www.boulevardevents.co.uk

Twitter: [@boulevardevents](https://twitter.com/boulevardevents)

Instagram: [@boulevardevents](https://www.instagram.com/boulevardevents)

Facebook: www.facebook.com/Boulevardevents

