



Spring/Summer Menu Collection 2009/10

Suggested BBQ Buffet Menus

Welcome to **"rhubarb" on the river's** Spring/Summer 2009/10 menu collection.

"rhubarb" on the river is a division of the established catering company **"rhubarb" food design.**

These new season's menus have been designed by **"rhubarb's"** own menu consultant with the Silver Fleet's events in mind.

Please note that BBQ Menus are only available aboard the Silver Sturgeon, weather-permitting.



1. vb. To bring style and flair back to river dining. **2. vb.** To provide another level of visual impact, worthy of the view that passes by. **3. adj.** A way to experience fabulous food amongst London's most famous landmarks.

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Additional Menu Information

Menus

The menus are divided into various categories, depending on the nature of your event. This extends from canapés, substantial canapés, bowl food, fork buffets through to seated lunches and dinners. Breakfast and Afternoon Tea menus are also included, as well as a Barbeque menu which is available exclusively on the Silver Sturgeon (weather dependant).

The contents of the menu, decoration or any other items the Company shall supply are subject to market availability. Any alteration, clients will be notified.

The theme for all our menus this season is 'Best of British'.

We aim to use only the very best British ingredients, sourced from the very best British suppliers. Where possible we use organic produce, and our chicken is always free range.

Minimum catering charge

There is a minimum catering charge of £20.00 + vat per person.
However, no minimum guest numbers apply.

Catering requirements

To ensure the highest standard of excellence is upheld for all guests on board the Silver Fleet, each item chosen from the menus will be catered for each guest attending, without exception. Numbers must be confirmed three working days prior to the event and will constitute the final numbers that will be invoiced for. Please note that due to seasonal variations on certain produce, prices may fluctuate.

Vegetarian/special diets

For buffet menus, a minimum of one vegetarian item must be selected. For seated menus, if your selected starter or main course is not vegetarian, a maximum of one vegetarian option should be chosen, or will be chosen by our Executive Head Chef. An additional 10% of final catering numbers will be catered for in this regard, at no additional cost. Should a higher percentage of vegetarian guests be anticipated, the event manager must be informed in advance and the additional meals will be charged at the applicable rate.

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Menu A

Served cold:

"rhubarb's" Blue cheese Caesar,
crisp little gem and celery
with toasted walnuts and a blue cheese dressing

£2.75

Roasted Summer squash salad with chilli and mint

£2.25

Red and yellow heirloom tomatoes
with torn basil, ridge cucumber
and shaved shallots

£2.75

Served hot:

"rhubarb's" Rump steak burgers in a sesame seed bun with all the fixins' to include:

crisp iceberg lettuce, dill pickles, club sauce, red onions,
Swiss cheese and a side order of "rhubarb's" slaw
(Vegetarian burgers also available)

£7.75

Smokey BBQ free range chicken kebabs glazed with honey and soy
served with a guacamole dip

£5.00

BBQ corn on the cob with chilli butter

£2.50

Warm flatbreads and Italian breads with rocket pesto and tapenade to dip

Pudding Buffet

Lemon ricotta cheesecake with Summer berries

£2.50

Coffee and hazelnut mousse with mini sugared doughnuts

£2.50

"rhubarb's" homemade petits fours

Menu A @ £28.00

A minimum of eight items per person

A minimum food spend of £20.00 per person applies, all prices exclude VAT.
All chosen dishes will be catered for your final confirmed numbers.

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Menu B

Served cold:

Tabbouleh
with parsley, mint, cucumber, chopped vine tomato,
spring onions and lemon

£3.00

Chermoula roasted vegetable salad,
tahini and yoghurt dressing

£3.25

"rhubarb's" Greek salad
with Persian feta, red and yellow tomatoes,
red onion and pitta chips

£3.50

Served hot:

Lamb shashlik kebab with lavash flatbread
and hummus

£8.00

Chorizo sausages in ciabatta rolls
with piquillo peppers and wild rocket

£5.75

Moroccan vegetable brochettes,
mild harissa and yoghurt dressing

£4.50

Warm flatbreads and pitta breads with chilli oil and tzatziki

Pudding Buffet

Poached peaches with lemon balm and basil

£3.50

Blackcurrant and mascarpone tart

£3.50

"rhubarb's" homemade petits fours

Menu B @ £35.00

A minimum of eight items per person

A minimum food spend of £20.00 per person applies, all prices exclude VAT.
All chosen dishes will be catered for your final confirmed numbers.

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Menu C

Served cold:

Roasted sweet potato and borlotti bean salad

£2.50

Grilled asparagus salad
with gremolata

£3.50

Crisp pink and white chicory salad
with a mustard crème fraîche and reggiano curls

£2.50

Served hot:

Char grilled rib eye steaks with green peppercorn and chive butter

£13.00

Char grilled seafood brochettes with squid, prawns and monkfish,
wild oregano, lemon and chilli salsa

£13.50

Char grilled provolone cheese
in focaccia rolls with sun blushed tomato
and grilled vegetables

£4.00

Warm flatbreads and Italian breads with unsalted butter and tapanade

Pudding Buffet

Peach and cherry trifle

£3.50

Chocolate brownie with dense chocolate ganache
and berries

£2.50

"rhubarb's" homemade petits fours

Menu C @ £45.00
A minimum of eight items per person

A minimum food spend of £20.00 per person applies, all prices exclude VAT.
All chosen dishes will be catered for your final confirmed numbers.

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Menu D

Served cold:

Summer noodle salad,
cucumber, carrots and spring onions
with a spicy peanut dressing

£3.50

Watermelon salad
with Asian confit of duck
and roasted peanuts

£5.00

Asian salad with beansprouts, broccoli, snow peas,
toasted sesame seeds
and honey and soy dressing

£2.50

Served hot:

Chinese BBQ free range chicken

£5.50

BBQ rare tuna and king prawns with a wasabi aioli

£22.50

Char grilled aubergine steak
and asparagus with a spicy miso dressing

£4.00

Prawn crackers, wafers and flatbreads
with chilli oil

pudding Buffet

Char grilled pineapple with chilli syrup and mango sorbet

£3.50

Dense chocolate and cardamon cake

£3.50

"rhubarb's" homemade petits fours

Menu D @ £50.00

A minimum of eight items per person

A minimum food spend of £20.00 per person applies, all prices exclude VAT.
All chosen dishes will be catered for your final confirmed numbers.