

R O U N D T A B L E
C O M P A N Y
C A T E R I N G & E V E N T S



Our chefs are dedicated to creating and delivering delicious, memorable experiences for clients. We are passionate about tasty, beautifully presented food and pride ourselves in providing personal, tailored services for each client.

RTCo

ROUNDTABLE COMPANY CATERING & EVENTS

We offer a range of service styles to provide the best option to suit your event, budget and dietary needs.

CANAPE/BOWL FOOD

Prices start from £16 per head for 4 canapes. Waited service included.

BUFFET

Prices start from £16 per head for 2 canapes/starters, 2 mains, 2 sides, 1 salad and 1 dessert.
Waited service included.

TABLE SHARING STYLE

Prices starts from £20 per head for 2 canapes/starters, 2 mains, 2 sides, 1 salads and 1 desserts.
Waited service included.

SEATED SET MENU

Prices starts from £16 per head for 2 canapes/starter options, 2 main options , 2 side options, 1 salad and 1 dessert.
Waited service included.

BBQs

We provide a range of food selections for BBQs, complete with a range of condiments and cutlery. Clients can book for a set number of guests or on demand payment service for any event. *Minimum spend applies*

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CANAPES
NON-VEGETARIAN

WINGS

Salt & pepper, BBQ, sweet chilli, spicy

MINI SLIDERS

A choice of beef/chicken burgers

MINI MEAT PIES

Rich buttery pastry with a beef/chicken filling

SKEWERS

A choice of beef/chicken/prawns coated in a spicy or peanut rub

GIZDODO

Fried sweet plantain, chicken gizzard combined in a spicy tomato sauce

MINI SAUSAGE ROLLS

Herby pork sausage in puff pastry

CANAPES
VEGETARIAN

YAM CROQUETTES

Flavoured yam coated then fried in breadcrumbs.
Served with a chill sauce

SOUP SHOTS

Butternut & chilli, slow roasted peppers & tomato soup in shotglasses

PLANTAIN & RED-RED

Red-red beans stew with fried plantain

SPRING ROLLS

Vegetables wrapped in filo pastry

PLANTAIN SKEWERS

Roasted ripe plantain with peppers, onions and courgettes served with a chilli dip

MAC n CHEESE BALLS

Mac n cheese coated in breadcrumbs and fried. Served with a garlic aioli

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MAINS

NON-VEGETARIAN

GRILLED CHICKEN

Marinated and grilled in a spicy/ jerk/SUYA (N) flavour

BEEF

Roast tender beef with mixed peppers/ beef cooked in a rich tomato stew

FISH

Baked salmon/marinated grilled tilapia/red snapper

BROWN STEW CHICKEN

Caribbean style flavoured stew chicken

CURRY

Jamaican curry goat/chicken/fish

FRIED FISH/CHICKEN

Fried fish/chicken dressed with mixed vegetables

MAINS

VEGETARIAN

RED RED STEW

Traditional Ghanaian dish. Black eyed beans cooked in a palm oil stew

VEGETABLE STEW

Spinach and vegetables cooked in a tomato sauce

CURRY

Sweet potato & chickpea curry cooked in aromatic, spicy coconut curry

ROAST VEGETABLE BAKE

Mixed peppers, courgettes, onions and garlic baked in a rich tomato sauce

MAC n CHEESE

Macaroni baked in a creamy, cheese sauce with a crunchy topping

POTATO BAKE

White and sweet potatoes baked in creamy sauce

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SIDES VEGETARIAN

JOLLOF RICE

Rice cooked in a rich tomato sauce

RICE & PEAS

Caribbean style rice and kidney beans cooked in coconut milk

FRIED RICE

Rice stir-fried with vegetables

POTATO

Roast potatoes with herbs and garlic

WAAKYE

Rice and black eyed beans. Accompanied by garri, and pepper sauce

COCONUT RICE

Rice cooked in aromatic coconut milk

NOODLES

Stir fry noodles and vegetables

PLANTAIN

Spiced/plain fried plantain

SALADS

COLESLAW

Finely-shredded cabbage and carrots with rich mayonnaise and spring onions

MIXED LEAF SALAD

Mixture of seasonal salad leaves with a balsamic & olive oil dressing

MANGO SALSA

Sweet mangoes, juicy tomatoes, red onion and fresh lime juice

FRESH FIG & FETA SALAD

Fresh figs, feta cheese, tomatoes, cucumber and salad leaves with a honey dressing

CREAMY SALAD

Pasta, salad leaves, cucumber, tomatoes and eggs in a creamy dressing

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D E S S E R T S

CRUMBLE

Stewed fruit (sweet apple/ pineapple & plum) topped with a crumble mixture served with vanilla ice-cream or warm vanilla custard

WARM BROWNIES & ICE-CREAM

Oreo fudge/toffee/double chocolate brownies served with ice-cream

FRUIT PLATTER

Seasonal fruits

CINNAMON & SUGAR DUSTED DONUTS

Sweet fried dough dusted with cinnamon and sugar served with raspberry coolie or chocolate sauce

CRÈME BRÛLÉE

Custard base topped with a layer of hardened caramelised sugar