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Whatever the occasion, Payal Catering will arouse your taste buds with sensational creative food time after time.

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PAYAL



hot canapés

Please Choose 6 Options

- Gently spiced garlic chicken mince balls
- Tender boneless chicken cubes marinated in spices and yoghurt then cooked in clay oven
- Lamb and chicken spiced mince skewered and cooked in clay oven
- Spiced fresh salmon fish cakes
- Lightly spiced fish strips coated in a light batter and golden fried
- Aromatic duck pancake wraps served with plum sauce
- Mexican cajun soup shots
- Mashed potato croquettes infused with spices and coated with crushed vermicelli, fried until golden
- Crispy vegetable wonton
- Rolls of crushed fresh spinach leaves in mashed potatoes with herbs

cold canapés

Please Choose Either Option

- Humous blinis
- Gazpacho soup shots

desserts

Please Choose 2 Options

- Mango cheesecake
- Kiwi fruit cheesecake
- Mixed berry cheesecake
- Caramelised apple tarts
- Pannacotta



bowl food

 MEAT OR FISH SELECTION

- Layered rice with aromas and juices of lightly spiced lamb
- Spice lamb mince served with mashed potatoes or steamed rice
- Shredded lamb hakka noodles
- Tender chicken strips cooked in tomato and cream based sauce
- Chicken manchurian with steamed rice
- Chicken vermicelli noodles
- Goan prawn curry served with steamed rice
- Steamed white fish fillets cooked in a lemon and ginger sauce served with steamed vegetable and rice



bowl food

 VEGETARIAN SELECTION

- Vegetable hakka noodles
- Vegetable manchurian
- Schezuan stir fry vegetables
- Seasonal vegetable infused with spices and herbs, ground into mini balls and served in a spinach sauce
- Baby new potatoes cooked in fresh fenugreek and spinach leaves served with rice
- Thai green vegetable curry served with rice
- Thai red vegetable curry served with rice
- Tagliatelle pasta with a mushroom sauce



Please Choose any 5 Options from above.



phone: 0845 009 5299 email: info@payal.co.uk online: www.payal.co.uk

starters

ALL ARE PLATED

Please Choose 1 Option

- Spiced tomato soup garnished with basil pesto served with warm ciabatta
- Baked stuffed mushroom served on cream and garlic sauce with dollop of sweet chilli sauce
- Mexican chicken strips served with tomato and coriander salsa, soured cream and paprika
- Spiced fish cakes served with zesty tartare sauce and salad
- Tarragon and sage spiced chicken strips served on a chick pea salad
- Gently spiced minced lamb skewers cooked in clay oven, coated in finely chopped green and red capsicum served with cooling mint chutney and mango chutney
- Smoked salmon roulade served with a olive oil, fresh dill and grainy mustard vinaigrette
- Italian parmesan chicken served with a ranch dressing
- Pesto, sundried tomatoes and parmesan served on a bruschetta.



desserts

Please Choose 1 Option

- Mixed berry cheesecake
- Mango cheesecake
- Profiteroles with chocolate sauce.
- Trio of melons with seasonal berries
- Chocolate indulgence served with a drizzle of mascapone
- Mixed berry cheesecake served with a mango cooli
- Mango cheesecake served with raspberry cooli



main courses

Please Choose 1 Option

Oriental Assiette

- Vegetable Hakka noodles
- Chicken in lemon and garlic sauce
- Shredded lamb
- Stir fried seasonal vegetables in schezuan sauce
- Steamed rice



Oriental Assiette – Vegetarian

- Pad Thai noodles
- Beancurd in black bean sauce
- Thai green vegetable curry
- Stir fried seasonal vegetables in schezuan sauce
- Steamed rice



Plated

- Moroccan olive chicken served with flatbread
- Moroccan lamb tagine with olives, flaked almonds, tomatoes and garlic served with spicy couscous
- Rack of lamb coated in crushed coriander and pepper on a bed of cumin mashed potatoes served with minted seasonal steamed vegetables
- Jerk chicken fillet served on a bed of peas rice with black eyed pea salad
- Moroccan baked stuffed fish with chopped coriander, garlic, paprika and cayenne pepper, served with vermicelli rice
- Steamed seabass with sautéed new potatoes and oriental style vegetables, served with drizzle of sweet chilli sauce on request
- Spinach and feta cheese tart served on bed of wild rocket, puy lentils and sun-dried tomato salad
- Saffron risotto served with wild rocket and artichoke salad
- Penne pasta with aubergine, tomatoes, basil and garlic topped with pecorino cheese



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Venue & Guest Number Prices

Madame Tussauds

Marylebone Road,
London, NW1 5LR

Tube: Baker Street

Guests	Cocktail Party 19:00 – 22:00	Party 19:00 – 00:00	Dinner 19:00 – 23:00	Dinner Dance 19:00 – 00:00
50- 75	£39	£59	£55	£55
76-100	£38	£57	£55	£55
101-150	£37	£47	£55	£55
151- 200	£36	£37	£55	£55
201-250	£35	£37	£55	£55
251-300	£34	£37	£55	£55
301-350	£33	£35	£55	£55
351-400	£32	£35	£55	£55
401-600	£31	£35	£55	£55
601-800	£30	£35	£55	£55
801-1000	£29	£35	£55	£55

SEA LIFE

London Aquarium

Westminster Bridge Road,
London, SE1 7PB

Tube: Waterloo

Guests	Cocktail Party 19:00 – 22:00	Party 19:00 – 00:00	Dinner 19:00 – 23:00	Dinner Dance 19:00 – 00:00
50-75	£41	£59	£55	£55
76-100	£40	£57	£55	£55
101-150	£39	£47	£55	£55
151-180 (DD)	£38	£37	£55	£55
151-200 (D)	£38	£37	£55	£55

London Dungeons

Westminster Bridge Road,
London, SE1 7PB

Tube: Waterloo

Guests	Cocktail Party 19:00 – 22:00	Party 19:00 – 00:00	Dinner 19:00 – 23:00	Dinner Dance 19:00 – 00:00
50-75	£41	£59	£55	£55
76-100	£40	£57	£55	£55
101-150	£39	£47	£55	£55
151-200	£38	£37	£55	£55
201-220	£37	£37	£55	£55

Party Packages

Include:

- A dedicated event manager
- A team of operational management
- Staffing for a five hour period
- Crockery & cutlery & glassware
- Delivery & collection
- Kitchen equipment

Dinner Packages

Include:

- 3 Course Dinner
- Coffee and Petit Fours
- Food service equipment
- Catering Manager
- Cutlery and Crockery
- Delivery and collection
- Floor staff based on guests arrival from 7.00pm onwards
- Black or white linen for tables including linen napkins

All listed prices are "per head" and are exclusive of VAT.



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