

Luxury Homemade Sweets with Fresh

Double cream

Fresh Fruit Salad

Exotic Fruit Salad

Rich Chocolate Fudge Cake

Fresh Fruit Pavlova

Chocolate and Orange Roulade

Seasonal Fromage Frais Cheesecakes

Summer Pudding

Fresh Seasonal Fruit Tortes

Pecan and Maple Syrup Tart

Individual Fresh Double Cream Cakes

Banoffi Pie

Seasonal Fruit Tarts

**Profiteroles and Bitter
Chocolate Sauce**

"To Die For" Treacle Tart

Smart Tarts

- * Refrigerated Transport**
- * Linen Hire**
- * Waitress Service**
- * Crockery Hire**
- * Established 19 Years**
- * Fully Qualified Chef**
- * Buffets Delivered Seven
Days A Week**
- * Full Health & Hygiene
Certificated**

**All our produce is locally sourced
wherever possible. All our food is
handmade in our professional kitchens
with maximum the food hygiene rating.**

**Smart Tarts is a member of
The Guild of Professional
Wedding Services Norfolk**

**Also a member of
The Best Of Norwich**

**The menus are only suggestions and
we would be happy to quote on any
menu of your choice together with any
dietary requirements you may have.**

Smart Tarts Catering Service

Birthday Parties

Office Lunches

Celebration Parties

Weddings

Private Dinner Parties

Finger and Fork Buffets

Hot and Cold Cuisine

Canapés

Corporate Events

Funerals

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Contact:

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For All Enquiries And A

Friendly Quote

Menu 1

£6.45 per person

- A selection of freshly cut sandwiches with various fillings, made with local bakery bread.
- Cocktail sausage rolls with our handmade puff pastry and local sausage meat.
- A selection of Norfolk ham, vine tomato and chive quiche.
- Cheese and leek quiche.
- A selection of three cheese, tomato and oregano pizza.
- Chilli beef, ham and salamis pizza.
- Cheese straws with cracked black pepper.
- Crisps and tortilla chips with homemade dips.
- A selection of fresh double cream cakes with seasonal fresh fruits.

Menu 2

£7.25 per person

- A selection of freshly cut sandwiches with various fillings.
- Homemade cocktail sausage rolls.
- A selection of homemade quiche lorraine with smoked bacon and vine tomato and chive quiche.
- A selection of mediterranean pizza fingers.
- Gujons of chicken breast fillet in a fresh herb crumb with spicy relish.
- Cheese and herb scones topped with oak smoked salmon and crayfish tails.
- Garlic and herb cheese straws.
- A selection of our homemade double cream cakes.

We can alter, mix or add dishes to your menu.

Please phone to discuss all your individual requirements.

Menu 3

£7.45 per person

- A selection of freshly cut sandwiches with various fillings.
- Homemade cocktail sausage rolls.
- A selection of Mediterranean pizza fingers.
- A selection of Scottish salmon and broccoli quiche.
- Mushroom and Stilton quiche.
- Wedges of homemade Scotch egg, flavoured with apple and Norfolk cider.
- Fresh crudities and homemade dips.
- Norfolk chipolatas on sticks.
- Cheese and herb scones with various toppings.
- Large homemade vol-au-vents filled with cold water prawns in a piquant sauce.
- Mushroom and Stilton volau-vents.
- A selection of cheese straws.

Menu 4

£9.95 per person

- A selection of freshly cut cocktail sandwiches with various fillings.
- White and granary bridge rolls with various fillings.
- A selection of smoked salmon and broccoli quiche.
- Caramalised onion and goats cheese tart.
- Gujons of chicken breast fillet in a fresh herb crumb served with a garlic and parsley mayonnaise dip.
- Cheese and herb scones topped with oak smoked salmon and crayfish tails.
- Celery and pepper boats.
- Black tiger prawns in filo pastry with a sweet chilli and coriander dip.
- Norfolk chipolatas wrapped in salamis.
- Spicy vegetable samosas with a yogurt and cucumber dip.
- Parmesan and herb twists.
- Fresh vegetable crudities and homemade dips and relish.

Menu 5

£11.95 per person

- Home cooked platters of Norfolk ham glazed with honey.
- Coronation chicken made with chicken breast on a bed of flavoured basmati rice.
- Smoked salmon and broccoli quiche.
- Local asparagus quiche.
- Buttered new potatoes with chives.
- Mixed seasonal salad with cherry tomatoes.
- Crisp chunky coleslaw salad.
- Crusty bread and butter,
- Including sweets of your own choice with fresh double cream.

Menu 6

£13.25 per person

- Whole fresh poached Scottish salmon with shell on prawns.
- Decorated platters of home cooked Norfolk ham glazed with honey.
- Turkey breast with cranberry sauce.
- Smoked salmon and broccoli quiche.
- Caramalised onion and goats cheese tart,
- Buttered minted new potatoes.
- Mixed seasonal chopped salad with dressing.
- Crisp chunky coleslaw salad.
- Roasted Mediterranean vegetable and bean salad in a tomato and basil sauce.
- Mixed dinner rolls and butter.
- Including sweets of your own choice with fresh double cream.

All prices include china cutlery, napkins, a waitress to serve you & clear away after you, so you can enjoy your cruise.