



## Menu Collection 2007 Silver Sturgeon, Silver Barracuda & Silver Dolphin

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A minimum food spend of £15.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.

### Static Canapés

Lacy parmesan fricos (perfect with a glass of champagne)

Vegetable crisps with spiced or curried sea salts

Toffee macadamia nuts

**Price per static canapé @ £1.20 per head**

**For a minimum of two static canapés per person**

### Canapés – Served Hot

Glazed pink duck breast, potato rösti, deep-fried crispy ginger, and apple jelly

'A classic steak sandwich'

A tiny open sandwich of beef sirloin, sun-blushed tomato, mustard leaf, grainy mustard  
and mayonnaise on toasted focaccia

Malaysian grilled chicken with mint and coriander and freshly crushed peanut sambal

**Price per canapé @ £2.00 per head**

**For a minimum of three canapés per person**

### Canapés – Served Cold

Carpaccio of Scottish beef with rocket and mascarpone, served on a croûte drizzled  
with truffle dressing and parmesan shavings

Bamboo skewers of salmon gravadlax with an orange and peppercorn cream

Strips of zucchini filled with ricotta and fresh plum tomato sauce

Smoked duck wraps with sweet plum sauce, green mango and Chinese pickled  
vegetables

**Price per canapé @ £2.00 per head**

**For a minimum of three canapés per person**

## **Pudding Canapés – Hot & Cold**

Queen of pudding tarts with wild strawberry confiture

Bitter chocolate soufflé tartlets

Frosted raspberries in crisp tartlet cases with crème pâtisserie

White and dark chocolate mousse served from miniature chocolate cases

Tiny waffle cones holding ice cream to include: rhubarb ripple, chocolate,  
and strawberry with crushed nuts and praline

**Price per dessert canapé @ £2.00 per head**

**For a minimum of two dessert canapés per person**

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## **Bowl Food – served hot**

### **Risotto**

Wild Mushroom risotto with porcini truffle cream sauce

### **Sausages and mash**

Cumberland sausages with mustard mash and onion jus

## **Bowl Food - served cold**

### **Caesar salad**



Caesar salad with crisp little gem, croutons, parmesan shavings,  
creamy anchovy mousseline and crispy prosciutto

### Bang bang chicken

With crisp Asian vegetables, oriental leaves and a creamy coconut  
and crunchy peanut dressing

Price per bowl food @ £4.75 per head

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## Finger Buffet A – Served Hot

Chicken satay with a cream coconut and crunchy peanut dip

**£3.00**

Miniature hamburgers with relishes and mustard in sesame seed buns

**£4.50**

Salmon fish cakes with tartare sauce to dip

**£3.00**

## Served cold

Peking pancakes with crispy duck, spring onions,  
mouli and mango with a hoisin sauce

**£3.00**

Salmon, tuna and smoked salmon sushi rolls with pickled ginger, Chinese radish,  
chives, salmon caviar, wasabi and coriander with a soy dip

**£3.00**

Smoked salmon with horseradish crème fraîche  
and watercress in a mini bagel

**£3.00**



## Vegetarian - served hot

Stir fried Pad Thai noodles with Asian vegetables, bean sprouts and peanuts  
served in a small white wax paper box with chopsticks

**£3.00**

## Served Cold

Tumblers of hummus with crudités and pitta chips

**£2.50**

Menu A @ £25.00

A minimum of eight items per person

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## Fork Buffet Menu A – Served Hot

Roasted leg of Kentish lamb with rosemary and garlic

**£5.25**

Char-grilled free range chicken with rocket pesto

**£5.75**

Risotto with summer chanterelles and truffle oil

**£3.50**

House baked breads and unsalted butter

## Served Cold

Buffalo mozzarella with vine tomato and purple basil

**£3.50**

Cracked wheat with cucumber, parsley,  
mint and spring onions

**£2.00**

Salad of roasted vegetables to include:



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red and yellow peppers,  
aubergine, green and yellow zucchini,  
fennel and slow roast tomato

**£2.50**

## **Pudding Buffet**

Summer fruit compote with thin Italian wafers served from a twisted flute

**£3.00**

Polenta, almond and lemon cake with crème fraîche

**£2.00**

Homemade petits fours

Menu A @ £27.50

A minimum of eight items per person

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## **BBQ Buffet Menus**

Only available on the Silver Sturgeon

### **Menu A – served cold**

Classic Caesar salad with crisp iceberg and little gem,  
reggiano curls and croutons

**£2.50**

Slaw with celeriac and red and white cabbage  
with Dijon scented crème fraîche

**£2.00**

Fine green bean and cherry tomato salad

**£2.50**

### **Served Hot**



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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 slaw

**£4.50**

Brochettes of char-grilled corn fed chicken with wild oregano and lemon

**£4.00**

Char-grilled vegetable brochettes to include: Aubergine, courgettes, mushrooms, peppers, onions and cherry vine tomatoes with salsa rosso

**£3.00**

Warm flatbreads and Italian breads with unsalted butter and tapenade  
Jugs of rosemary infused olive oil

## **Pudding Buffet**

Striped white and dark chocolate mousse with fresh raspberry coulis

**£2.50**

Rhubarb fool with shortbread

**£2.50**

Homemade petits fours

Menu A @ £23.50

A minimum of eight items per person

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## Suggested Three Course Menus

### Menu A

#### First Course

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Iced red and yellow tomato gazpacho with purple basil  
served with a parmesan wafer

**£4.75**

House baked breads and unsalted butter

### **Main Course**

Roasted breast of free range chicken with 'risi bisi',  
asparagus tips, courgette flower, fava beans  
and lemon scented chicken jus

**£14.00**

### **Pudding**

"Coffee and Doughnuts"

Espresso mousse served from a demitasse  
with a pulled sugar spoon, cinnamon doughnuts  
and raspberry and mint salad

**£5.00**

Homemade petits fours

**Menu A @ £23.75**

## **Breakfast Menus**

**Full English breakfast to include:**

Grilled dry cured unsmoked bacon,  
Cumberland sausages, scrambled eggs,  
sautéed mushrooms, grilled tomatoes and toast

**English breakfast @ £12.50**

### **Continental breakfast**

A wonderful choice of freshly baked croissants,

# Livett's Launches



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pains au chocolat, Danish pastries, baby brioche  
and artisan individual rolls served with unsalted butter  
and miniature pots of confitures and marmalades  
Fresh fruit and yoghurt with orange blossom honey and muesli

**Continental breakfast @ £8.00**

## **Afternoon Tea Menu Spring/Summer**

A wonderful choice of tiny sandwiches to include:

Classic cucumber

Smoked salmon and cream cheese

Coronation chicken with mango

Organic egg and cress

Tiny scones with clotted cream and strawberry jam

Fresh summer fruit tartlets with crème patisserie

Lavender scented shortbreads and chocolate

and vanilla bean sables

Tiny bowls of strawberries and cream

Mini florentines

Lemon curd with fresh raspberries in a bitter chocolate pastry

Mini brandy snap filled with a praline cream

**A selection of sandwiches and your choice  
of two of the above afternoon tea selection @ £7.50**



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## To enhance your Event, why not add.....

### Suggested entertainment onboard:

Arcade Games and Giant Games (Giant Jenga, Connect 4...)	From £150.00 + VAT
Balloons and Novelties	P.O.A.
Bands (background or dance)	P.O.A.
Blue Badge Guides (English or Foreign Speaking)	From £185.00 + VAT
Doggetts in Traditional Coat and Badge (meet & greet or for duration of cruise)	From £85.00 + VAT
Casinos – Roulette, Black Jack & Mini Dice (inc. delivery and collection)	£395.00 + VAT
Caricaturists	From £500.00 + VAT
Celebration Cakes / Individual Mini Presentation Cakes for Gifts	P.O.A.
Childrens' Entertainers	From £350.00 + VAT
Close-up Magicians	From £550.00 + VAT
Cocktail Barmen and Professional fully equipped Cocktail Bars	P.O.A.
Comedians	P.O.A.
Comedy Waiters (x 2)	From £550.00 + VAT
Disco with Intelligent Lighting	From £350.00 + VAT
Electronic Display Board (to welcome guests and show event schedule)	£100.00 + VAT
Fortune Tellers, Palm Readers, Graphologists, Face Readers	From £450.00 + VAT
Flowers and Floating Candle Packages	P.O.A.
Head Massage and Shiatsu	From £350.00 + VAT
Ice Sculptures and Vodka Luges	From £250.00 + VAT
Lectern	£50.00 + VAT
Live Statues	From £500.00 + VAT
Lookalikes	From £450.00 + VAT
Microphone	£50.00 + VAT
Opera Performers (professional opera performers who masquerade as guests, waiters, chefs... the choice is yours – highly recommended)	From £2,250.00 + VAT
Performance Artistes	From £450.00 + VAT
Photographer	P.O.A.
Scalextric	From £450.00 + VAT
Shot Girls / Boys (inc. belt and shot glasses)	From £275.00 + VAT
Silhouette Cutters / Origami Artists	From £450.00 + VAT
Silk Flame Effect Lighting (10" flame or 6ft flame)	P.O.A.
Temporary Tattooist / Henna Tattooist	From £400.00 + VAT

### Suggested Entertainment and Extras on the Pier

Exciting lighting of varying proportions as guests board	From £275.00 + VAT
Flambeaux (pair of flaming torches) (includes delivery / collection)	£300.00 + VAT
Fake Paparazzi & Live Camera Crews	From £650.00 + VAT
Fireworks - Traditional Aerial Display Fired from a Pontoon	From £10,000.00 + VAT
Meet & Greet Performers (Fire Eaters, Jugglers, Stiltwalkers)	From £400.00 + VAT
Corporate branding through light projection as guests board	From £250.00 + VAT