



Outside Catering

Outside catering is something I've always enjoyed. From picnics on boats to suppers in holiday homes I happily deliver our platters to you. As an Isle of Wight food hero, I work closely with suppliers & food producers on this lovely Island to bring you a super range of products for my dishes.

I specialise in small events and gatherings upto 20 adults.

Everything is delivered your home ready for you to heat and serve. My menu is based on what the Beach Hut does well seafood and vegi treats. I provide a mix of lovely cold canapés and nibbles to start followed by cold sharing platters of seafood and Mediterranean vegetarian platters, finished off by light cold sharing desserts. I've added a couple of hot options you can add to heat in the oven for the platters.

All my outside catering platters arrive ready to put on the table. We prepare after cafe life ready to deliver early evening. If you require before 7pm, then please order for delivery the night before. We cannot deliver lunchtimes or mornings due to logistics of cafe life.

I require 7 working days notice for outside catering to ensure I have the freshest ingredients for you. All orders must be paid for on ordering via bacs. I send you the bacs details when you order.

I have made the decision to not cater for any children this year, I leave the little ones to you. And unfortunately I can't provide one off dishes. Gluten free is no problem for platters. Allergies – please let me know of any food allergies I should be aware of when you order.

Once you've made your selection and know the address and delivery date then
Call or text me on 07832127737.

If the phone goes to voicemail, don't panic, the reception in the cafe is very poor. You can try Whatsup or drop me a text and I will get back to you when I get a mo. I try to switch off to family life in the evenings so just leave a message and I will get back to you in daylight hours. x



Starters

A little platter of nibbles made by hand

Lemon crème fraiche and fresh crab tarts
Smoked salmon and hollandaise tarts
Cucumber rounds topped with marinated tiger prawns and crème fraiche
Red pepper hummus and homemade croutons
Tiger prawn and sweet chilli shot
Fresh crab and baby gem boats with cucumber salsa
Homemade Smoked salmon and creme fraiche pastry spoons
Hollandaise tarts topped with pieces of fresh lobster
Tiger prawn cocktail shot glass
Hallumi skewer with sweet chilli dip
Feta and red pepper tart topped with an olive
Giant crevette with seafood sauce dip

I recommend a selection of 5 canapes with 5 per person
Minimum order of 4 people.
Prices range from £10 to £20pp

Or

House Special Crab Ramekins made to my own recipe (GF)

I make these with locally caught crab
Fresh crab bound in a house secret sauce. Ready for you to pop in the oven till hot and bubbly.
Served with sourdough bread
£12.50 each

Or

Roasted artichoke and saffron ramekin (V)

Made to the same recipe as our crab ramekin made with roasted marinated artichokes

Or

Pot of homemade smoked mackerel pate £10.00

Made to my own recipe and served with homemade croutons and topped with cucumber ribbons and lemon wedge. Designed for two to share



Main platters to share

Beach Hut Lobster Seafood Platter (GF)

Half a locally caught lobster

Locally caught crab

Scottish smoked salmon

Giant Mediterranean crevettes

Shell on prawns

Herby olive and Isle of Wight tomato salad

Freshly baked sourdough bread

Lemon creme fraiche and herby hollandaise

homemade salad dressing

With lobster £45 per person

Without lobster £30.00 per person

Platters arrive all ready to pop on the table with napkins and lobster pickers
Everything is disposable



Non seafood platters

A lovely colourful platter of assorted vegetarian mezze goodies £50.00 for two

Lemon and fresh coriander Hummus, Roasted marinated herby red peppers, a whole potato and herb tortilla topped with a mix of roasted peppers, tomatoes and olives, roasted artichokes with lemon, falafal skewers, Greek stuffed vine leaves, chunks of Feta marinated in oregano and lemon, herby lemon cous cous with fresh mint, sourdough bread

Continental meat Anti pasti platter £50.00 for two

A selection of Continental meats, marinated chicken skewers, olives, marinated tomatoes, sourdough bread, spring rolls, mozzarella, hummus and croutons and roasted peppers

IW cheese board for two £50.00

A selection of locally produced cheeses, locally made cheese biscuits, sourdough bread, salad garnish, jar of locally made chutney, grapes and fresh figs.

Platters arrive all ready to pop on the table with napkins. Everything is disposable



Seafood Cream teas

Traditional Crab and strawberry cream tea in a box

A lovely crab sandwich on brown bread, a little garnish and a pot of crisps

Giant handmade plain scone, clotted cream, pot of fruit & homemade fruit compote

Fresh strawberries, raspberries and blackberries

And a selection of 4 little cakes based on the selection of the day eg white chocolate and strawberry tart, French macaron, mini éclair and mini brownie

£30 per person

Locally caught Lobster Cream Tea

Half a locally caught lobster served with herby hollandaise, a little herby salad and sourdough bread

Giant handmade plain scone, clotted cream, pot of fruit & homemade fruit compote

Fresh strawberries, raspberries and blackberries

And a selection of 4 little cakes based on the selection of the day eg white chocolate and strawberry tart, French macaron, mini éclair and mini brownie

£45 per person

Desserts

Box of 4 chocolate brownies (GF)

4 squares of gluten free brownie topped with chocolate ganache, drizzled with chocolate and decorated with edible decorations and topped with clotted cream and fresh berries

£4.50 each

Individual fresh raspberry and passion fruit pavlova (GF)

A giant lemon pavlova served with whipped cream, lemon curd, fresh raspberries and passion fruit

£6.00 each