

Ceviche

PERUVIAN
CATERING





Ceviche Peruvian Catering brings the delicious and exciting flavours of Peruvian food and drink directly to your event. By combining the tastes of Peru and the buzz of Soho, Ceviche in Frith Street has been critically acclaimed as one of the most exciting new restaurants in London.

“This place is brilliant. The cooking is super-confident, rare and interesting. I never really want to go anywhere else again.” **Giles Coren, The Times**

Ceviche Peruvian Catering can accommodate a canapé reception, from 30 people up to 1,000 and at any location of your choosing. Prices vary according to menu and venue requirements.

For more information please contact
Raquel De Oliveira
raquel@cevicheuk.com





Tomasz Baranski, Head Chef

Tomasz has spent time working in some of Peru's best restaurants so his knowledge and talent has helped make Ceviche a pioneering restaurant in London for Peruvian food. As former Head Chef at Barrafina and Donostia, Tomasz has a wealth of experience in restaurants and catering events for between 20 and 500 people, creating menus tailored to suit your specific needs.

Raquel de Oliveira, General Manager

Raquel brings extensive experience to Ceviche Peruvian Catering as Project Manager, having previously spent several years as General Manager of Chamberlain's Event Catering, hosting events on behalf of the Guildhall, Royal Courts of Justice and the Royal Palaces.

MENU £18.50

Don Ceviche

Fresh seabass ceviche in amarillo chilli tiger's milk, limo chilli and red onions

Mussels Chalaca Style

Mussels served cool with a Chalaca sauce

Tartare de Salmon con Vinagreta de Rocoto

Premium salmon tartare with a rocoto chilli vinaigrette

Ensalada de Quinoa

Quinoa salad with limo chilli, red onions and a lime juice vinaigrette

Pollo Chifa Skewers

Soy sauce marinated chicken skewers with an amarillo chilli sauce

Prawn and Yuca Croquetas

Cassava croquettes with a cheese and prawn stuffing

Price is for your choice of 6 canapés per head

MENU £22.50

Don Ceviche

Fresh seabass ceviche in amarillo chilli tiger's milk, limo chilli and red onions

Prawn Chowder Shots

Creamy prawn soup served warm in a shot glass

Ensalada de Quinoa

Quinoa salad with limo chilli, red onions and a physallis compote vinaigrette

Causa Mar

Cool potato cake with prawns and squid and Huancaina sauce

Scallops Ceviche

Scallops ceviche with spring onions and rocoto chilli marinade

Prawns with Passion

Breaded deep fried prawns with passion fruit syrup

Pollo Chifa Skewers

Soy sauce marinated chicken skewers with an amarillo chilli sauce

Prawn and Yuca Croquetas

Cassava croquettes with a cheese and prawn stuffing

Price is for your choice of 6 canapés per head

PREMIUM MENU £28.50

Don Ceviche

Fresh seabass ceviche in amarillo chilli tiger's milk, limo chilli and red onions

Drunk Scallops

Scallops ceviche with pomegranate and pisco dressing

Octopus Causa Verde

Cool coriander potato cake with braised octopus and purple olive mayo

Prawn Ceviche with Sweet Potato

Prawns marinated in lime juice, with smooth purée of glazed sweet potato

Pollo Escabeche

Chicken escabeche with cool sweet potato cake

Fillet of Beef with Ensalada de Quinoa

Seared beef fillet served with quinoa salad, limo chilli and red onions

Paiche Amazon Fish Skewers

Peruvian black cod marinated in amarillo chilli

Scallops Parmesana

Scallops gratinated with pisco and parmesan cheese

Price is for your choice of 8 canapés per head

COCKTAILS

Pisco Sour

Pisco Quebranta, lime, sugar syrup, egg white and Amargo Chuncho bitters

Passion Sour

Pisco Quebranta, passion fruit purée, lime, sugar syrup and egg white

Soho

Limo ají chilli infused pisco, elderflower liqueur, cucumber, lime, egg white and cracked black pepper

Pasión De Ceviche

Ginger infused pisco, passion fruit juice, prickly pear liqueur and honey

Pisco Punch

Pisco Italia, homemade pineapple syrup (secret recipe), lime juice and grapefruit bitters

Maria Sangrienta

Tomato juice mixed with Limo ají chilli infused pisco and rocoto tigers milk

Eucalyptus Chilcano

Eucalyptus infused pisco, ginger ale, lime and Amargo Chuncho bitters

Toro Mata

Coffee bean infused pisco, Pisco Quebranta, Peruvian espresso coffee and sugar syrup

Sofía del Mar Punch

Physalis infused pisco, apricot brandy, pineapple, lime and coconut milk served with a dark rum and allspice crown

El Capitán

Pisco Quebranta, sweet vermouth, cherry candied and Creole bitters

WINES

-WHITE-

Santa Rosa, Chenin Torrontes

2011, Argentina. *Dry wine, aromatic, fresh*

Santa Alvara Chardonnay

2011, Chile. *Crisp and zingy*

Sauvignon Blanc Gran Hacienda

2011, Chile. *Fresh and Citrusy*

Emiliana Reserva Riesling

2011, Chile. *Round and floral*

Nieto Reserva Torrontes

2010, Argentina. *Delicate flower blossom, white peach and orange peel notes*

Tabalf Chardonnay

2009, Limarí Valley, Chile. *Elegant, citrus and tropical notes; harmoniously fresh*

-RED-

Santa Alvara Merlot

2011, Chile. *Ripe fruit and spicey notes*

Tesoro de los Andes, Malbec Bonarda

2011, Argentina. *Smooth and rounded*

Terra Andina Syrah

2009, Chile. *Velvety and mellow*

Carelli 34 Cabernet Sauvignon

2010, Argentina. *Deep and classic Cabernet*

Masi Tupungato Passo Doble

2009, Argentina. *Vibrant and moreish*

Finca Malbec Decero

2011, Argentina. *Robust with a kick of white pepper*

Tabalí Pinot Noir, Talinay Vineyard

2009, Chile. *Rich red, vibrant fruit*

Casa Valduga Premium Cabernet Franc

2007, Brazil. *Elegant with a slight floral touch*

-SPARKLING-

Eamilia Zuccardi, Sparkling Chardonnay

Vida Organica, Argentina. *Well rounded*

Amadeus Rose Brut

Methode champenoise, Brazil. *Ripe strawberry flavours and refreshing, elegant finish*

Cocktails £15.00 for 3 per person / Wines from £11 per bottle / Beers £2.50 per bottle

◆ ADDITIONAL INFORMATION ◆

Transport, equipment and staff are additional costs and will depend on venue settings and event size. These will be provided in your quote.
Dessert canapé menu available upon request.

For further information please contact Raquel de Oliveira: raquel@cevicheuk.com.

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Photography by Paul Winch-Furness

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