

# 2011 Brochure



All menus are designed as suggestions. Please feel free to change items between the menus or alternatively call us to discuss your requirements.

Please choose one starter one main course and two desserts as well as any vegetarian options or dietary requirements, if necessary. On our buffet menus we present all the dishes as listed.

Bouquet Garni only uses fresh produce therefore seasonal availability can affect the prices quoted in this brochure.

We aim to cater for a wide range of customers. If you have specific ideas and would like to design your own menu we will gladly help you and will structure your quotation accordingly.

Once you have an idea of the type of menu you will be requiring please contact us and we will gladly arrange a meeting. We look forward to being of assistance.

Bouquet Garni, 1 Commerce Way, Lawford, Manningtree, Essex, CO11 1UT  
Telephone 01206 393244 e-mail [mail@bouquetgarni.co.uk](mailto:mail@bouquetgarni.co.uk)

### Three Course Menu 1 – 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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French and Soda Breads and Butter

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Salad of Salmon, Prawn, Avocado, Grape and Melon  
Chicken Caesar Salad with Anchovies and Ciabatta Croutons  
Crab and Prawn Pâté with Cucumber and Dill Sauce  
Mushroom, Bacon and Hazelnut Terrine with Shiraz and Apple Dressing  
Hot Smoked Haddock and Baby Spinach Salad, Mustard Velouté  
Roasted New Potato, Stilton, Pine Nut and Rocket Salad

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Confit of Duck Thigh, Redcurrant Sauce  
Chicken Suprême, Madeira and Mushroom Sauce  
Roast Beef with Yorkshire Pudding and Horseradish  
Roast Turkey Breast with Chipolatas, Cranberry and a Thyme Jus  
Slow Roasted Belly of Pork with Caramelized Onion and Calvados Jus  
Fillet of Salmon, Lemon Butter Sauce

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Your choice of potatoes and vegetables served in dishes on each table

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Fresh Fruit Salad with Cream  
Chocolate Roulade with Baileys Cream and Walnuts  
Poached Pear Filled with Armagnac and Mixed Nuts, Pear Syrup  
Brandy and Benedictine Marquise, Red Berry Compote  
Warm Treacle Tart, Orange Marmalade and Vanilla Crème Fraîche

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Tea, Coffee, and Chocolates

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Price per person: £31.90 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Three Course Menu 2 – 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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French, Ciabatta and Multigrain Breads and Butter

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Chicken Liver Parfait with a Cumberland Sauce

Mediterranean Vegetable Salad with Parmesan Shavings and Prosciutto  
Plum Tomato, Parmesan Cheese and Puff Pastry Tatin with Balsamic Reduction

Pan Fried Haloumi Cheese with Vegetable Salad à la Grecque

Fresh Salmon Ceviche and Smoked Halibut with Red Pepper Guacamole  
Gruyere, Red Onion and Leek Tartlet

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Roast Sirloin of Beef, Sauce Bourguignon

Seared Loin of Venison, Red Wine Jus

Roasted Cod, Lemongrass and Ginger Sauce

Ballotine of Duck, Port and Shallot Sauce

Boned Loin of Pork with Crackling, Grand Marnier Sauce

Butterfly Roast Leg of Lamb with Mint Sauce

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Usually served plated and vegetables served in dishes on each table.

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Poached Pear and Frangipane Tart

Homemade Summer Pudding with Cream

Almond Shortcake with Blueberry Compote and Clotted Cream

Lemon Tart with a Champagne and Cassis Sauce

Dark Chocolate and Walnut Brownie, Tangerine Sauce

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Tea, Coffee, and Chocolates

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Price per person; £35.65 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)

### Three Course Menu 3 - 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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Warm Bread Rolls and Butter

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Giant Mediterranean Prawns with Garlic Mayonnaise  
Tartare of 3 Salmons with Crème Fraiche, Melba Toast  
Confit of Duck and Watercress Salad, Orange Compote  
Oriental Chicken and Prawn Salad, Crispy Noodles and Aromatic Oils  
Warm Crab and Gruyere Tartlet  
Twice Cooked Cheddar Soufflé with Chive Sauce

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Duck Breast with Honey and Ginger Sauce  
Fillet of Beef Wellington, Madeira Sauce  
Roast Rack of Lamb with Lemon, Garlic and Parsley Crust  
Fillet of Sea Bass, Tomato, Lime and Coriander Dressing  
Whole Boned Quail Stuffed with Ham, Pistachio Nuts and Herbs  
Fillet of Pork with an Armagnac Sauce

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A choice of potatoes, usually served plated and vegetables served in dishes on  
each table.

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Strawberry and Champagne Terrine with Clotted Cream  
Carpaccio of Pineapple  
The Bouquet Garni Trio of Desserts  
Honeycomb Cheesecake with a Honey and Lemon Syrup  
Brandy Snap Basket with Fresh Fruit and Chantilly Cream  
Individual Dark Chocolate Truffle Torte

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Tea, Coffee, Chocolates and Petit Four

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Price per person; £38.90 + V.A.T. including all food preparation and serving staff, all catering and  
serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper  
napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)



## **Vegetarian Main Courses**

### **Served with your choice of vegetables and potatoes**

Filo Pastry Parcel Filled with Spinach and Feta Cheese on a Tomato Coulis  
Grilled Aubergine with a Ratatouille Filling  
Mediterranean Vegetable Tian, Wild Mushroom Sauce  
Spinach Strudel, Goats Cheese, Couscous and Pine Nuts, Paprika Sauce  
Roasted Vegetable Wellington, Leek and Stilton Sauce  
Wild Mushroom Fricassee in a Filo Basket  
Twice Cooked Cheddar Soufflé with a Chive Sauce  
Butternut Squash Filled with Pumpkin Seeds, Smoked Cheese and Wild Rice

### **Served with a mixed leaf salad**

Potato Gnocchi with Coriander Pesto and Parmesan  
Vegetarian Cannelloni Gratin  
Spinach and Gruyere Tartlet  
Roasted Asparagus with Parmesan Cheese  
Pesto and Goats Cheese Ravioli

## Cold Carved Fork Buffet 1 – 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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French and Soda Breads and Butter

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Salmon Mousse with a Lumpfish Caviar Dressing  
Pressed Smoked Ham and Herb Terrine, Chive Vinaigrette  
Fanned Melon with Seasonal Fruit Garnish, Peach Sauce  
Gratin of Smoked Haddock and Monkfish  
Sesame Chicken Salad, Chilli and Lime Dressing

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### Served From The Buffet:

Salmon Roulade with Fresh Herbs  
Whole Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Marbled Ballotine of Chicken  
Rare Roast Peppered Topside of Beef with Horseradish Cream  
Roast Loin of Pork with Baby Chipolatas  
Vegetarian Four Cheese and Red Onion Quiche

Hot Minted Baby New Potatoes  
Rice, Red Pepper and Sweet Corn Salad with Coriander Dressing  
Bitter Leaf Salad with Mustard and Olive Oil Dressing  
Fusilli Salad with Fresh Basil  
French Cucumber Salad with Fresh Herb Vinaigrette  
Tricolor Salad with Avocado, Mozzarella and Tomato  
Red and Green Coleslaw with Celery, Carrot and Apple

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Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavaois, Cranachan with a Honey and Whisky Cream  
Pecan Panna Cotta with Caramel  
Moroccan Orange Salad with Candied Zest and Almonds  
White Chocolate Slice, Passion Fruit Sauce

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Tea, Coffee and Chocolates

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Price per person; £32.80 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Cold Carved Fork Buffet 2 - 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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French, Ciabatta and Multigrain Bread and Butter

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Parma Ham with Shavings of Melon, Poppy Seed and Mango Dressing  
Wild Mushroom Tartlet with Parmesan and Herb Topping  
Ballottine of Chicken, Walnut Dressing  
Crab and Prawn Rillet with Melba Toast  
Bacon and Avocado Salad with Duo of Pepper Dressings

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### Served From The Buffet:

Whole, Fresh Dressed Salmon  
Rare Roast Peppered Topside of Beef with Horseradish and Mustard Sauce  
Chicken and Bacon Puff Pastry Lattice with Herbs  
Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Turkey in a Paprika and Crème Fraiche Sauce  
Roast Loin of Pork with Baby Chipolatas  
Mushroom and Walnut Roulade

Hot Baby New Potatoes with Mint and Parsley Butter  
Barbecued Vegetable Salad with Parma Ham Julienne  
Thai Cucumber Salad with Fresh Chillies  
Spinach Leaf Salad with Sesame Seeds, Water Chestnuts and Soy Dressing  
Little Gem Salad with Garlic and Sherry Vinegar Dressing and Croutons  
Pasta, Pepper and Sweetcorn Salad with Red Pesto Mayonnaise  
Mushroom Salad in Tomato à la Grecque

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Individual Tiramisu with an Amaretto Reduction  
Glazed Strawberry Tartlet with Kirsch Crème Pâtissière  
Rich Chocolate Pot, Honey Tuille  
Lemon Meringue Pie with a Raspberry Sauce  
Rum and Raisin Crème Brulé

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Tea, Coffee and Chocolates

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Price per person; £34.95+ V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen tablecloths and paper napkins.  
(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Cold Carved Fork Buffet 3 - 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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Selection of Continental Breads and Butter

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Whole Dressed Crab with Spring Onion Mayonnaise  
Terrine of Foie Gras and Confit of Duck  
Oak Smoked Scotch Salmon with Crème Fraîche and Blinis  
Goat's Cheese Salad with Tomato Compote  
Roasted Asparagus Spears with Sauce Hollandaise  
Seared Marinated Tuna Salad with a Mango Salsa

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### Served From The Buffet:

Whole Fresh Dressed Salmon, Sauce Verte  
Giant Mediterranean Prawns with Citrus Mayonnaise  
Ballotine of Duck with Ham and Pistachio Nuts  
Rare Roast Sirloin of Beef with Horseradish and Mustard Sauce  
Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Lightly Curried Cold Chicken Casserole, Apricots and Cashew Nuts  
Roasted Vegetable Kouloubiac

Hot Baby New Potatoes with Mint and Parsley Butter  
Tomato and Pepper Salad with Feta Cheese and Olives  
Moroccan CousCous Salad with Harissa Dressing  
Asparagus, Orange and Rocket Salad with Walnuts  
Fresh Russian Salad with Quails Eggs  
Caesar Salad with Gorgonzola and Parmesan Dressing  
Sweet and Sour Mediterranean Ratatouille Salad

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Twice Cooked Chocolate Pudding, Black Cherry Compote  
Duo of Pears with a Cinnamon Beignet and Roasted Pear Coulis  
Chocolate and Orange Terrine with Cointreau  
Fresh Peaches in White Wine with Melba Sauce  
Orange and Cardamom Tart, Mascarpone Cream

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Tea, Coffee, Chocolates and Petit Fours

Price per person; £37.05 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and best quality paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Hot Fork Buffet – 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.15 + V.A.T to the menu price)

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French, Scofa and Multigrain Bread and Butter

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Individual Prawn, Salmon and Chive Mousse  
Wild Mushroom Filo Pastry Casket with Tomato and Tarragon Coulis  
Barbecued Hot Smoked Salmon with Cucumber Spaghetti  
Layered Smoked Fish Terrine with Sour Cream and Salmon Caviar  
Warm Salad of Chorizo and New Potatoes with Fragrant Oils

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Roasted Turkey Breast, Thyme Jus  
Sirloin of Beef with a Red Wine Sauce  
Navarin of Lamb  
Seafood Pie, Sautéed New Potato Topping  
Roasted Vegetable and Pasta Casserole, Cashew Nut Topping

Baked Potatoes and Minted Baby New Potatoes  
Medley of Roasted Root Vegetables with Fresh Rosemary and Sea Salt  
Endive, Roquette, Baby Spinach Leaf and Lambs Lettuce Salad with Croutons

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Individual Bread and Butter Pudding  
Winter Fruit Salad with Calvados  
Hot Sticky Toffee Pudding with Fudge Sauce  
Hazelnut Meringue with Chocolate Sauce  
Apple and Blackberry Crumble with Custard

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Tea, Coffee and Chocolates

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Price per person; £35.95 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries white linen tablecloths and best quality paper napkins.  
(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Barbecue Menu - 2011



Selection of ten hot or cold canapés per person to replace a starter

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French and Ciabatta Bread and Butter

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Chicken and Mushroom Skewer in a Mediterranean Marinade

Peppered Beef Steak

Minced Lamb Skewer with Fresh Coriander, Mint and Cumin

Darne of Salmon with Sesame Seeds

Mixed Vegetable Skewer

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Selection of Mustards, Sauces, Pickles and Relishes

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Minted New Potatoes

Fusilli Salad with Fresh Basil

Minted Couscous and Roasted Vegetable Salad

Tomato and Pepper Salad with Feta Cheese and Olives

Mushroom Salad in Tomato à la Grecque

Mixed Green Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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Crispy Meringue Nest with Seasonal Fruit

Homemade Summer Pudding with Cream

Hazelnut Roulade with Fromage Frais and Fresh Fruit

Chocolate and Orange Terrine with Cointreau

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Price per person: £32.50 + V.A.T. inclusive all food preparation and serving staff, all barbecuing, catering and serving equipment, all plates, crockery, table ancillaries, white table linen and paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Hog Roast Buffet Menu 2011



Selection of 6 Hot or Cold Canapés per person (if required £3.30 + V.A.T.)

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French Bread, and Multigrain Bread and Butter

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Salmon Mousse with a Lumpfish Caviar Dressing  
Fanned Melon with Seasonal Fruit and Peach and Mint Syrup  
Roasted New Potato, Stilton, Pine Nut and Rocket Salad  
Chicken Caesar Salad with Anchovies and Ciabatta Croutons  
Chicken Liver Parfait with Cumberland Sauce

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Served From The Buffet:

Whole Spit Roasted Hog

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Whole Fresh Scotch Salmon "en Bellevue", Sauce Verte  
Vegetarian Four Cheese and Red Onion Quiche

Hot Baby New Potatoes with Mint and Parsley Butter  
Barbecued Vegetable Salad with Parma Ham Julienne  
Thai Cucumber Salad with Fresh Chillies  
Spinach Leaf Salad with Sesame Seeds, Water Chestnuts and Soy Dressing  
Little Gem Salad with Garlic and Sherry Vinegar Dressing and Croutons  
Pasta, Pepper and Sweetcorn Salad with Red Pesto Mayonnaise  
Tricolor Salad with Avocado, Mozzarella and Tomato

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Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavaois, Cranachan with a Honey and Whisky Cream  
Panna cotta with Seasonal Fruits and Caramel  
Moroccan Orange Salad with Candied Zest and Almonds  
Lemon Tart with a Champagne and Cassis Sauce

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Tea, Coffee and Chocolates

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Price per person: £32.80 + VAT including all food preparation and serving staff, all catering equipment, all cutlery, crockery, table ancillaries white linen tablecloths and white paper napkins. Please note: the minimum number of covers required for a whole hog to be supplied is 75.



## **Canapé Functions - 2011**

To offer sufficient food to replace a light meal we would suggest approximately fifteen canapés depending on the timings of your event. Please feel free to choose from the following lists of cold, hot and sweet canapés. Alternatively we would be happy to design a suitable menu to suit your requirements.

### **Prices**

For 30-50 guests                      £13.00 per guest

For 51-100 guests                      £12.00 per guest

For 101 or more guests                      £11.00 per guest

Prices are reduced if canapés are sold in conjunction with other food.

All prices are subject to VAT

## Canapés-Served Cold – 2011



### Meat

Melon wrapped in Parma Ham  
Chicken and Pesto Roulade  
Poppadom with Chicken Tikka and Riatta  
Rare Rolled Roast Beef with Peppered Boursin  
Smoked Duck on Toasted Brioche  
Lemon Scented Chicken in a Filo Basket  
Sesame Biscuit with Smoked Chicken and Pimento  
Crouton with Carpaccio of Beef, Tarragon Mayonnaise  
Tartlet with Thai Green Curry  
Duck Paté, Caramelised Orange

### Fish

Smoked Salmon and Asparagus Pinwheels  
Miniature Gravadlax Skewer with Dill Mayonnaise  
Poppy Seed Puff with Smoked Trout and Horseradish Mousse  
Brushetta, Tuna Tartar  
Smoked Haddock, Egg and Chive Tartlet  
Crouton with Fresh Salmon Mousse and Lumpfish Caviar  
Salmon Tartar on Buckwheat Pancake  
Crouton with Crab and Jerusalem Artichoke Salsa  
Miniature Tartlet with Grape, Cream Cheese and Prawn  
Crouton with Devilled Crab Mousse and Stuffed Olive  
Filo Pastry Basket, Sweet Chilli Prawns

### Vegetarian

Tartlet, Camembert, Sun Blush Tomato and Pine Nuts  
Miniature Tartlet with Watercress Mousse and Walnut  
Cherry Tomato Filled with Basil and Goats Cheese  
Crouton with Stilton Mousse and Almond  
Homemade Tortilla with Feta Cheese  
Oriental Vegetables in a Filo Pastry Nest  
Miniature Tartlet with Confit of Red Onion and Sour Cream and Chive  
Brushetta , Tapanade

## Canapés-Served Hot – 2011



### Meat

Miniature Yorkshire Pudding, Roast Beef and Horseradish Gravy  
Baby Peking Duck Pancake  
Baby Cheese Scone Topped with Leek and Smoked Sausage  
Selection of Satay  
Deep Fried Welsh Rarebit Stogie  
Goujons of Chicken Amandine with Pimento Dip  
Pan Fried Asparagus Wrapped in Pancetta  
Baby Arabian Sausages  
Apricot and Prune Wrapped in Bacon

### Fish and Seafood

Scallop Wrapped in Bacon  
Tiger Prawn in Filo Pastry with Sweet Chilli Dip  
Sesame Prawn Toast  
Thai Fish Cake  
Miniature Smoked Salmon and Chive Quiche  
Goujons of Fresh Salmon, Sauce Remoulade  
Deep Fried Pork, Prawn, Ginger and Spring Onion Won Ton  
Miniature Scotch Woodcock  
Tiger Prawn Pan Fried in Garlic and Chilli Butter  
Miniature Salmon en Croute  
Red Mullet with Saffron Sauce, Served in a Spoon  
Marinated Tuna Brochette  
Salmon Teriyaki with Sesame Seeds

### Vegetarian

Miniature Tartlet with Goat's Cheese and Sun Dried Tomato  
Wild Mushroom, Tomato and Tarragon Tartlet  
Baby Vegetable Samosa  
Gruyere Cheese Grougers  
Miniature Tartlet Filled with Ratatouille  
Miniature Brie and Cranberry Tartlet  
Oriental Vegetable Pancake  
Pastry Cup, Courgette and Onion Confit  
Potato Blinis with Red Onion Confit  
Deep Fried Mushroom Beignets with Stilton Dip  
Miniature Roasted New Potato with Sour Cream and Chive  
Vegetable Tempura  
Marinated Haloumi Skewers



## Sweet Canapés – 2011

Almond and Apricot Frangipane  
Tartlet with White Chocolate Mousse and Strawberry  
Bitter Chocolate Snobinette with Chantilly Cream  
Miniature Praline and White Chocolate Éclair  
Strawberries Dipped in Chocolate  
Chocolate Truffle  
Sablee Viennoise  
Almond and Pistachio Nut Florentine  
Tartlet with Crème Pâtissière and Fruit Compote  
Chocolate and Walnut Whip  
Pear Beignet  
White Chocolate and Pistachio Fudge

Seasonal  
Miniature Christmas Pudding  
Mince Tart

## **Bowl Food 2011**



Bowl food dishes are a perfect middle way between canapés and a full meal.

Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés. We recommend choosing six different dishes from the following menus for an event lasting between two and three hours.

### **Salads**

- Chicken Caesar Salad with Anchovies and Ciabatta Croutons
- Greek Salad with Calamata Olives
- Hot Smoked Haddock and Baby Spinach Salad, Mustard Velouté
- Confit of Duck and Watercress Salad, Orange Compote
- Sesame Chicken Salad, Chilli and Lime Dressing
- Bacon and Avocado Salad with Duo of Pepper Dressings
- Goat's Cheese Salad with Tomato Compote
- Searred Marinated Tuna Salad with a Mango Salsa
- Warm Salad of Chorizo and New Potatoes with Fragrant Oils

### **Served with rice**

- Chilli Con Carne
- Thai Chicken Curry
- Beef Stroganoff with Sour Cream
- Chickpea Stroganoff (Vegetarian)
- Oriental Duck with Cashew Nuts

### **Served or topped with mashed potato**

- Shepherds Pie
- Cottage Pie
- Cumberland Sausages, Red Onion Gravy
- Fish Pie
- Navarin of Lamb

### **Served with cous cous**

- Moroccan Lamb
- Roasted Vegetable Ratatouille (Vegetarian)



**Served with roasted new potatoes**

Navarin of Lamb  
Blanquette of Lamb  
Chicken with a Wild Mushroom Sauce  
Beef Bourguignon  
Pheasant in a Red Wine Sauce (Seasonal)

**Pasta and rice**

Kedgerie  
Lasagne  
Vegetable Lasagne (Vegetarian)  
Wild Mushroom Risotto (Vegetarian)  
Penne with Tomato and Pesto (Vegetarian)

**Traditional**

Pork and Leek Hot Pot  
Crispy Battered Cod, Chips, Tartar Sauce  
Steak and Kidney Pie

**Desserts**

Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavarois, Cranachan with a Honey and Whisky Cream  
Rich Chocolate Pot, Honey Tuille  
Crème Brulé, Coconut Tuile  
Bread and Butter Pudding  
Hot Sticky Toffee Pudding with Fudge Sauce  
Apple Crumble with Custard

**Prices**

For 30-50 guests                      £15.50 per guest

For 50-100 guests                      £14.00 per guest

For 100 or more guests                      £12.50 per guest



## Evening Fork Buffet – 2011

Honey Glazed Ham  
Roasted Turkey Breast  
Selection of Vegetarian Quiches  
Baby Glazed Sausages  
Prawn and Fresh Salmon Pate  
Mushroom Bacon and Hazelnut Pate  
Mushroom and Walnut Pate  
Hummus  
Guacamole  
Cherry Tomatoes  
Baby Leaf Salad  
Selection of Chutney and Pickle  
Brie, Stilton, Mature Cheddar and Smoked Cheeses  
French Bread, Biscuits and Butter  
Grapes and Celery

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Price per person: £9.35 + V.A.T. includes plates, knives, forks, paper napkins and staff to set up,  
keep tidy and clear.



## Finger Buffet – 2011

Cascade of Whole Peeled Prawns with Marie Rose Dip  
Selection of Barbecued Chicken Satay  
Miniature Chipolatas in Cheese Pastry  
Selection of Vegetarian Quiches  
Mushroom, Bacon and Hazelnut Roll  
Selection of Sandwiches  
Glazed Cocktail Sausages  
Olive and Sun Blushed Tomato Palmiers  
Vegetable Sticks and Dips  
Thai Chicken Wings  
Baby Cheese Scone with Tomato Compote  
Salmon Rillet on Herb Crostini  
Miniature Vegetarian Pizzas  
Crisps, Nuts and Tortilla Chips

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Price per person: £10.95 + V.A.T. inclusive plates, paper napkins and staff to set up, keep tidy and clear.

## Evening Cheese Buffet Menu – 2011



Brie, Stilton, Mature Cheddar and Smoked Cheeses  
Garnished with Grapes, Celery and Apples

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Selection of Chutney and Pickle  
French Bread, Biscuits and Butter

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Price per person: £5.50 + V.A.T. includes plates, knives, forks, paper napkins and staff to set up,  
keep tidy and clear.

Please note: Cheese can be supplied as a separate buffet where the client can choose the number  
of covers we provide. Alternatively a cheese course can be added which will increase the cost of  
the menu by £5.50 +VAT.



## Evening Chinese Buffet Menu – 2011

Duck in a Honey and Ginger Sauce

Sweet and Sour Chicken

Deep Fried Pork Balls

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Stir Fried Vegetables

Vegetable Chow Mein

Egg Fried Rice

Prawn Crackers

Selection of Dips and Sauces

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Price per person: £13.35 + V.A.T. inclusive plates, paper napkins and staff to set up, keep tidy and clear.

## Wine Waiter Charges- 2011



Whilst waiting staff to serve the food are provided within the cost of the menu our wine waiters to serve your drinks are each charged at £14.20 + V.A.T. per hour. It is their responsibility to carry out the following.

- Set up your glasses and a serving station
- Chill or otherwise prepare your drinks
- Co-ordinate the service of your drinks with the service of the food and timings of the day.
- Clear and pack away your glasses
- Dispose of any empty bottles

Included within this cost are;

- Refrigeration or large trays and ice to chill your drinks
- Any garnish to be served with your drinks
- Trays and glass jugs to serve the drinks from

To achieve the desired service we would recommend employing one waiter for every thirty of your guests.

Each waiter is charged from an hour before your guests arrive through until glasses have been cleared. This allows them the time required to carry out all of their duties.

### Glasses

If you would like to use our glasses, they are charged at £3.35 + V.A.T. per dozen. This price includes the transportation and washing of glasses. Reasonable breakages and replacements are covered in this cost. The glasses we keep in stock are:

- Savioe White and Red Wine Glasses
- 8oz, 10oz and 12oz Slim Jims
- Savoie Champagne Flutes
- Brandy and Port Glasses
- Nonic Pint and Half Pint Glasses

We can hire in any other glasses you require, however prices may vary.