



## The Day After

A number of our clients use our full service the day after a wedding or event. A breakfast, brunch, barbecue or a buffet can be the perfect end to a weekend before relatives and friends return home. As well as our full food and drinks service, we are able to deliver cold meats and salads presented on platters, ready for you to serve. The following menus are examples; please ask for more details and prices.

### To be delivered the day after an event for you to serve

#### Continental Breakfast Buffet Menu- To be delivered the day after an event 2011

Danish Pastries

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Honey Glazed Ham

Salami

Cheddar Cheese

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French Bread and Brioche

Selection of Preserves and Butter

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Price per person; £6.25 + V.A.T. including all food preparation, all catering and serving equipment, all cutlery, crockery, and white paper napkins.



**Barbecue Menu- To be delivered the day after an event for you to  
cook and serve 2011**

White Bread Rolls and Butter

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Chicken and Mushroom Skewer in a Mediterranean Marinade

Beef Burger

Selection of Barbecued Sausages

Mixed Vegetable Skewer

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Selection of Mustards, Sauces, Pickles and Relishes

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Minted New Potato Salad

Fusilli Salad with Fresh Basil

Tomato and Pepper Salad with Feta Cheese and Olives

Mixed Green Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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Price per person; £12.70 + V.A.T. including all food preparation and, all catering and serving equipment, all cutlery, crockery and white paper napkins.



**Cold Carved Fork Buffet- To be delivered the day after an event  
2011**

French and Soda Breads and Butter

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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  
Vegetarian Four Cheese and Red Onion Quiche

Minted New Potato Salad  
Bitter Leaf Salad with Mustard and Olive Oil Dressing  
Fusilli Salad with Fresh Basil  
Tricolor Salad with Avocado, Mozzarella and Tomato  
Red and Green Coleslaw with Celery, Carrot and Apple

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Price per person; £12.10 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery and white paper napkins.

**If you would like to add a dessert this menu will cost: £15.75 +VAT**

To be served by Bouquet Garni Staff



**Continental Breakfast Buffet Menu- To be served the day after a function  
2011**

Danish Pastries

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Honey Glazed Ham

Salami

Cheddar Cheese

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French Bread and Brioche

Selection of Preserves and Butter

Orange Juice, Tea and Coffee

(To be constantly served throughout the breakfast)

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Price per person; £7.20 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery and white paper napkins.



**English Breakfast Buffet Menu-To be served the day after a function  
2011**

Smoked Back Bacon

Scrambled Eggs

Pork Sausages

Tomatoes

Sautéed Mushrooms

Hash Browns

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Toast with Jam and Butter

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Tea, Coffee and Orange Juice

(To be constantly served throughout the breakfast)

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Price per person; £9.40 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery and paper napkins.

**Barbecue Menu- To be served the day after an event  
2011**



White Bread Rolls and Butter

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Chicken and Mushroom Skewer in a Mediterranean Marinade

Beefburger

Selection of Barbecued Sausages

Mixed Vegetable Skewer

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Selection of Mustards, Sauces, Pickles and Relishes

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Hot Minted New Potatoes

Fusilli Salad with Fresh Basil

Tomato and Pepper Salad with Feta Cheese and Olives

Mixed Green Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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Price per person; £15.85 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery and white paper napkins.



**Cold Carved Fork Buffet - To be served the day after a function  
2011**

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French and Soda Breads and Butter

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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

Vegetarian Four Cheese and Red Onion Quiche

Hot Minted New Potatoes

Bitter Leaf Salad with Mustard and Olive Oil Dressing

Fusilli Salad with Fresh Basil

Tricolor Salad with Avocado, Mozzarella and Tomato

Red and Green Coleslaw with Celery, Carrot and Apple

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Tea, Coffee and Chocolates

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Price per person; £15.20 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery and white paper napkins.

**If you would like to add a dessert this menu will cost: £19.20 +VAT**