

Bouquet Garni Caterers: Brochure 2013

All of our 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.

With our buffet menus all the dishes are presented as listed.

We only use 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 in order to arrange a meeting. We look forward to being of assistance.



Three Course Menu 1: 2013

Selection of either six hot or six cold canapés per person
(If required add £3.50 + V.A.T to the menu price)

Basket of French and Soda Bread with Butter

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## To Start

Salad of Salmon, Prawn, Grape and Melon, Chive Mayonnaise  
Sesame Chicken and Spring Onion Salad, Chilli and Lime Dressing  
Potted Prawns, Lemon Butter Topping, Focaccia Toast and Baby Leaves  
Chicken, Bacon and Mushroom Terrine, Shiraz and Apple Dressing  
Hot Smoked Haddock on a Baby Spinach Leaves, Mustard Velouté  
Roasted New Potato, Stilton, Pine Nut and Rocket Salad

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Main Course

Confit of Duck Thigh, Redcurrant Sauce, Sablée Potatoes
Roasted Rib Eye of Beef with Candied Shallots and a Red Wine Jus, Roasted Potatoes
(A supplement of £1.00 to be added to the menu price)
Thyme Roasted Breast of Chicken, Boulangère Potatoes, Green Peppercorn Sauce
Slow Roasted and Rolled Shoulder of Lamb, Red Wine and Rosemary Jus, Gratin
Dauphinoise
Loin of Pork with Crackling, Grand Marnier Sauce,
Boulangère Potatoes
Fillet of Salmon, Lemon and Herb Butter, Lyonnaise Potatoes

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Vegetables, served in dishes on each table

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Dessert

Dark Chocolate and Walnut Brownie, Tangerine Sauce
Poached Pear Filled with Armagnac and Mixed Nuts, Pear Syrup
Rich Dark Chocolate and Brandy Terrine, Red Berry Compote
Warm Treacle Tart, Orange Marmalade, Vanilla Custard
Moroccan Orange Salad with Candied Zest and Almonds

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Tea, Coffee, and Chocolates



Price per person: £34.45 + 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 £0.90+ V.A.T each)

## Three Course Menu 2: 2013

Selection of either six hot or six cold canapés per person  
(If required add £3.50 + V.A.T to the menu price)

Basket of French, Ciabatta and Multigrain Breads with Butter

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To Start

Chicken Liver Parfait, Cumberland Sauce

Roasted Mediterranean Vegetables with Peppered Ricotta and Prosciutto

Pressed Tomato Terrine with Balsamic Reduction, Parmesan Crisp

Pan Fried Halloumi Cheese with Vegetable Salad à la Grecque

Fresh Salmon Ceviche and Smoked Halibut with Red Pepper Guacamole

Four Cheese, Onion and Leek Tartlet , Red Onion Chutney

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### Main Course

Roast Sirloin of Beef, Sauce Bourguignon, Château Potatoes  
*(A supplement of £1.00 to be added to the menu price)*

Seared Loin of Venison, Red Wine Jus, Gratin Dauphinoise

Fillet of Sea Bass, Tomato, Lime and Coriander Sauce, Sablée Potatoes

Slow Roasted Belly of Pork with Caramelized Onion and Calvados Jus,  
Mashed Potato with Leeks

Marinated Butterfly Roast Leg of Lamb with Lamb Jus, Boulangère Potatoes

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Vegetables, served in dishes on each table

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### Dessert

Poached Pear and Frangipane Tart

Homemade Summer Pudding with Clotted Cream

Lemon Tart with a Champagne and Cassis Sauce

Almond Shortcake with Blueberry Compote and Clotted Cream

Chocolate and Pecan Tart, Baileys Cream

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Tea, Coffee, and Chocolates



Price per person; £38.50+ 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 £0.90 + V.A.T each)

Three Course Menu 3: 2013

Selection of either six hot or six cold canapés per person
(If required add £3.50 + V.A.T to the menu price)

Basket of Warm Bread Rolls with Butter

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### To Start

Salad of Tiger Prawns with Parsley and Citrus Dressing

Tartare of 3 Salmons with Crème Fraiche, Melba Toast

Confit of Duck Salad with Shallots, Watercress and Orange Compote

Twice Cooked Cheddar Soufflé, Baby Leaves and Chive Sauce

Chinese Chicken and Prawn Salad with Oriental Leaves and Aromatic Oils

Warm Crab and Gruyere Tartlet, White Bean and Parsley Sauce

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Main Course

Duck Breast with Honey and Ginger Sauce, Rosti Potato

Individual Fillet of Beef Wellington with Madeira Sauce, Château Potato
(A supplement of £1.00 to be added to the menu price)

Roasted Rack of Lamb with Lemon, Garlic and Parsley Crust, Sablée Potatoes

Seared Halibut, Lemongrass and Ginger Sauce, Crushed New Potatoes with Chives

Whole Boned Quail Stuffed with Ham, Pistachio Nuts and Herbs, Boulangère Potatoes

Fillet of Pork, Armagnac and Cream Sauce, Creamy Mashed Potato

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Vegetables, served in dishes on each table

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Dessert

Strawberry and Champagne Terrine with Clotted Cream

Carpaccio of Pineapple with Toasted Almonds and Crème Fraiche

The Bouquet Garni Trio of Desserts

Honeycomb Cheesecake, Red Berry Sauce

Individual Dark Chocolate Truffle Torte

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Tea, Coffee, Chocolates and Petit Four



Price per person; £41.95 + 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 £0.90 + V.A.T each)

## Vegetarian Main Courses: 2013



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

Grilled Aubergine with Ratatouille  
Mediterranean Vegetable Tian, Wild Mushroom and Cream Sauce  
Spinach Strudel, Goats Cheese, Couscous and Pine Nuts, Paprika Sauce  
Seared Halloumi, Red Pepper and Thyme Sauce  
Wild Mushroom Fricassee in a Filo Basket  
Twice Cooked Cheddar Soufflé with a Chive Sauce  
Butternut Squash with Pumpkin Seeds, Smoked Cheese and Wild Rice, White Bean and Parsley Sauce  
Filo Pastry Parcel Filled with Spinach and Feta Cheese, Plum Tomato Sauce  
Hot Pot of Roasted Vegetables, Cheddar Gratin

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

Potato Gnocchi with Coriander Pesto and Parmesan  
Mediterranean Vegetable Cannelloni Gratin  
Spinach and Gruyere Tartlet, Asparagus Sauce  
Basil Pesto and Goats Cheese Ravioli  
Sweet Potato, Thyme and Shallot Risotto

# Carved Fork Buffet Menu 1: 2013

Selection of either six hot or six cold canapés per person  
(If required add £3.50 + V.A.T to the menu price)

Basket of French and Soda Bread with Butter

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To Start

Crab and Prawn Pate, Cucumber and Dill Sauce
Pressed Ham Hock and Herb Terrine, Chive Vinaigrette
Gratin of Smoked Haddock and Monkfish, Baby Leaf Salad
Vietnamese Chicken and Herb Salad, Toasted Cashew Nuts
Fanned Melon with Fruit Garnish, Peach Sauce
Pear, Walnut and Manchego Salad, Grainy Mustard Vinaigrette

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## Served From The Buffet:

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

Hot Minted Baby New Potatoes

Rice, Red Pepper and Roasted Sweet Corn Salad, Coriander Dressing  
Baby Leaf Salad with Mustard and Olive Oil Dressing  
Fusilli Salad with Fresh Basil and Pine Nuts  
French Cucumber Salad with Fresh Herb Vinaigrette  
Plum Tomato Salad with Avocado and Mozzarella  
Red and Green Coleslaw with Celery, Carrot and Apple

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Dark Chocolate Mousse with a Red Berry Sauce
Raspberry Bavarois, Cranachan with a Honey and Whisky Cream
Vanilla Panna Cotta with Caramel
Fresh Fruit with Crème Fraîche
White Chocolate Slice, Passion Fruit Sauce

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Tea, Coffee and Chocolates



Price per person; £35.50+ 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 £0.90 + V.A.T each)

## Carved Fork Buffet Menu 2: 2013

Selection of either six hot or six cold canapés per person  
(If required add £3.50 + V.A.T to the menu price)

Basket of French, Ciabatta and Multigrain Breads with Butter

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To Start

Parma Ham with Shavings of Melon, Poppy Seed
and Mango Dressing

Tartlet filled with Wild Mushrooms, Parmesan and Herb Topping

Ballottine of Chicken and Baby Leeks, Tarragon and Spring Onion Dressing

Crab and Prawn Rilletts with Melba Toast

Bacon and Avocado Salad with Duo of Pepper Dressings

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### Served From The Buffet:

Whole, Fresh Dressed Salmon, Sauce Verte

Thinly Sliced Rare Roasted Peppered Topside of Beef with Horseradish

Teriyaki Marinated Chicken with Sesame Seeds

Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce

Roasted Loin of Pork with Baby Chipolatas

Mushroom Roulade Filled with Fresh Herbs and Walnuts

Hot Baby New Potatoes with Mint and Parsley Butter

Barbecued Vegetables with Parma Ham Julienne

Cucumber Salad with Crème Fraiche and Fresh Herbs

Little Gem with Garlic and Sherry Vinegar Dressing and Croutons

Bulgur Wheat Salad with Baby Spinach Leaves, Garden Peas and Mint

Mushroom Salad in Tomato à la Grecque

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Dessert

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 Brûlée

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Tea, Coffee and Chocolates



Price per person; £37.80+ 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 £0.90 + V.A.T each)

## Carved Fork Buffet Menu 3: 2013

Selection of either six hot or six cold canapés per person  
(If required add £3.50 + V.A.T to the menu price)

Basket of Continental Breads with Butter

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To Start

Whole Dressed Crab with Spring Onion Mayonnaise
Salad of Pigeon, Black Pudding and Bacon
Oak Smoked Scotch Salmon with Crème Fraiche and Blinis
Goat's Cheese Salad with Tomato Chutney and Toasted Hazelnuts
Fresh Asparagus Spears with Sauce Hollandaise
Seared Marinated Tuna Salad, Mango Salsa

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### Served From The Buffet:

Whole Fresh Dressed Salmon, Sauce Verte  
Giant Mediterranean Prawns with Citrus Mayonnaise  
Ballottine of Duck with Ham and Pistachio Nuts  
Rare Roast Sirloin of Beef with Horseradish Sauce  
Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Pressed Tomato and Roasted Aubergine Terrine

Hot Baby New Potatoes with Mint and Parsley Butter  
Tomato and Pepper Salad with Feta Cheese and Olives  
Asparagus, Orange and Rocket Salad with Walnuts  
Spicy Tabouleh Salad with Butternut Squash, Chilli and Soy  
Caesar Salad with Parmesan Shavings and Ciabatta Croutons  
Sweet and Sour Mediterranean Ratatouille Salad

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Dessert

Twice Cooked Chocolate Pudding, Rich Chocolate Sauce
Duo of Pears with a Cinnamon Beignet and Roasted Pear Coulis
Chocolate and Orange Terrine with Cointreau
Poached Fruits on a Flapjack Biscuit with Limoncello Cream
Orange and Cardamom Tart, Mascarpone Cream

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Tea, Coffee, Chocolates and Petit Four



Price per person; £40.05 + 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 paper napkins.

(Linen napkins are available for a charge of £0.90+ V.A.T each)

# Hot Fork Buffet Menu: 2013

Selection of either six hot or six cold canapés per person  
(If required add £3.50 + V.A.T to the menu price)

Basket of French and Multigrain Bread with Butter

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To Start

Minced Lamb Souvlaki with Tzatziki and Greek Salad
Wild Mushroom Filo Pastry Casket with Tomato and Tarragon Coulis
Seared 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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## Served From The Buffet:

Roasted Turkey Breast, Thyme Jus  
Sirloin of Beef with a Red Wine Sauce  
Tagine Style Moroccan Lamb, with Apricots and Prunes  
Seafood Pie, Sautéed New Potato Topping  
Roasted Vegetables and Greek Orzo Pasta, Plum Tomato Sauce

Baked Potatoes and Minted Baby New Potatoes  
Medley of Roasted Root Vegetables with Fresh Rosemary and Sea Salt  
Baby Leaf Salad with Croutons

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Dessert

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

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Tea, Coffee and Chocolates



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 tablecloths and paper napkins.

(Linen napkins are available for a charge of £0.90 + V.A.T each)

# Barbecue Menu: 2013



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

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Basket of French and Ciabatta Breads with Butter

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## **Served From The Barbecue**

Chicken and Mushroom Skewer in a Mediterranean Marinade

Peppered Beef Steak

Minced Lamb Skewer with Fresh Coriander, Mint and Cumin

Darne of Salmon with Teriyaki Marinade

Baked Portabello Mushroom with Gorgonzola Cheese and Fresh Herbs

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Selection of Mustards and Sauces

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Minted New Potatoes

Fusilli Salad with Fresh Basil

Moroccan CousCous Salad with Harissa Dressing

Tomato and Pepper Salad with Feta Cheese and Olives

Mushroom Salad in Tomato à la Grecque

Mixed Leaf Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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Dessert

Crispy Meringue with Fresh Fruit and Caramel

Homemade Summer Pudding with Clotted Cream

Hazelnut Roulade with Fromage Frais and Fresh Fruit

Chocolate and Orange Terrine with Cointreau

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Tea, Coffee and Chocolates

Price per person: £35.20 + 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)

## Cold Canapés: 2013

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.

|               |                        |                  |
|---------------|------------------------|------------------|
| <b>Prices</b> | 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

### Meat

Melon wrapped in Parma Ham  
Bang Bang Chicken Skewer  
Naan Bread Crouton with Chicken Tikka and Riatta  
Rare Rolled Roast Beef with Peppered Boursin  
Smoked Duck on Toasted Brioche  
Oriental Chicken Salad in a Filo Basket  
Chorizo Sausage and Halloumi Cheese Skewer  
Crouton with Carpaccio of Beef, Tarragon Mayonnaise  
Tartlet with Thai Green Curry  
Duck Paté, Caramelised Orange  
Crispy Bacon and Cream Cheese on Toasted Granary



### Fish

Prawn Cocktail in a Spoon, Bloody Mary Sauce  
Brushetta, Tuna Tartar  
Smoked Salmon and Crème Fraiche on Toasted Granary  
Smoked Haddock, Egg and Chive Tartlet  
Miniature Gravdax Skewer with Dill Mayonnaise  
Crouton with Fresh Salmon Mousse and Lumpfish Caviar  
Salmon Tartar on a Dill Scone  
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, Prawns with Sweet Chilli and Lime  
Beetroot Cured Salmon with Horseradish Cream

### Vegetarian

Tartlet, Camembert, Sun Blush Tomato and Pine Nuts  
Rosemary Shortbread with Tomato Bavarois  
Roasted Cherry Tomato with Feta and Basil Mousse on a Herb Brushetta  
Crouton with Stilton Mousse and Almond  
Asparagus Panna Cotta on Toasted Brioche  
Tartlet with Roasted Peppers and Blue Cheese  
Miniature Tartlet with Confit of Red Onion and Sour Cream and Chive  
Mushroom Roulade with Fresh Herbs

# Hot Canapés: 2013

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.

|               |                        |                  |
|---------------|------------------------|------------------|
| <b>Prices</b> | 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

## Meat

Miniature Yorkshire Pudding, Roast Beef and Horseradish  
Deep Fried Baby Peking Duck Pancake with Hoisin Sauce  
Baby Cheese Scone Topped with Leek and Smoked Sausage  
Selection of Satay with Dipping Sauce  
Crisp Pork Belly with Apple Chutney  
Pan Fried Asparagus Wrapped in Pancetta  
Lightly Spiced Baby Sausages  
Apricot and Prune Wrapped in Bacon  
Moroccan Spiced Lamb Served in a Spoon



## Fish

Scallop Wrapped in Bacon  
Tiger Prawn in Filo Pastry with Sweet Chilli Dip  
Sesame Prawn Toast  
Thai Fish Cake  
Salt and Pepper Squid with a Squeeze of Lime  
Battered Smoked Haddock, Pea Puree Dip  
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  
Parmesan Risotto Balls, Pesto Sauce  
Gruyere Cheese Gougères  
Cheddar Cup Filled with Ratatouille  
Miniature Brie and Cranberry Tartlet  
Deep Fried Mushroom Beignets  
Miniature Roasted New Potato with Sour Cream and Chive  
Vegetable Tempura  
Stilton Soufflé  
Falafel with Chilli Chutney

## Sweet Canapés: 2013

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.

|               |                        |                  |
|---------------|------------------------|------------------|
| <b>Prices</b> | 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

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  
Pear Beignet  
White Chocolate and Pistachio Fudge  
Fruit Skewers, Honey and Yoghurt Dip  
Miniature Scone with Clotted Cream and Raspberry Jam  
Raspberry Marshmallow

Seasonal  
Miniature Christmas Pudding  
Mince Tart



# Bowl Food: 2013

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.

## Prices

|                        |                  |
|------------------------|------------------|
| For 30-50 guests       | £15.50 per guest |
| For 50-100 guests      | £14.25 per guest |
| For 100 or more guests | £13.00 per guest |



## 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 Cherry Tomatoes  
Seared Marinated Tuna Salad with a Mango Salsa  
Warm Salad of Chorizo and New Potatoes with Fragrant Oils

## Pasta and Rice

Smoked Haddock Kedgeree  
Minced Beef Lasagne  
Vegetable Lasagne (Vegetarian)  
Wild Mushroom Risotto (Vegetarian)  
Penne with Tomato and Pesto (Vegetarian)

## Served with rice

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

## Traditional

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

## Bowl Food: 2013

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

Shepherds Pie  
Cottage Pie  
Cumberland Sausages, Red Onion Gravy  
Fish Pie



### **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)

### **Served with Couscous**

Moroccan Lamb with Apricots and Prunes  
Roasted Vegetable Ratatouille (Vegetarian)

### **Desserts**

Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavaois, 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

## Evening Food: 2013

Many of our clients have an evening party after the wedding breakfast for which they require a much simpler level of food and service; listed below are two examples of buffets suitable for such parties which are only available to clients who have already used our full service. We can also supply other buffets in the evening ranging from sandwiches to hog roasts.

We recommend that when ordering either of these buffets you allow full covers for "new arrivals" and half covers for those who attended the Wedding Breakfast.

### Evening Fork Buffet – 2013



Honey Glazed Suffolk Ham  
Slices of Parma Ham, Salami and Chorizo  
Vegetarian Frittata  
Baby Glazed Sausages  
Chicken, Bacon and Mushroom Terrine  
Hummus  
Guacamole  
Plum Tomatoes with Fresh Basil  
Baby Leaf Salad  
Chutney and Pickle  
Brie, Stilton, Mature Cheddar and Smoked Cheese  
French Bread, Biscuits and Butter  
Grapes and Celery

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Price per person: £10.00 + V.A.T. includes plates, knives, forks,
paper napkins and staff to set up, keep tidy and clear.

Finger Buffet – 2013

Crostini Topped with Fresh Salmon and Chives
Roasted Tomato and Mozzarella Skewer
Seared Spicy Chicken
Baby Cheese Scone, Leek and Cream Cheese Topping
Rare Peppered Topside with Horseradish
Sausage Roll with Fresh Herbs
Selection of Sandwiches
Glazed Baby Cocktail Sausage
Pork Pie with Red Onion Chutney
Cheese Sablée
Crudities
Roasted Pepper, Feta and Mint Dip
Olives, Crisps and Roasted Nuts

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Price per person: £11.50 + V.A.T. inclusive plates, paper napkins and staff to set up, keep tidy and clear.

# Wine Waiter Charges: 2013

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 £14.75 + 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 standard glasses, they are charged at £3.50 + V.A.T. per dozen. Our premium crystal glasses can be hired for £4.75 +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:

- Savoie White and Red Wine Glasses
- Reserva Fine Crystal 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.

## Testimonials: 2013

We had an amazing day and you very much helped that to be the case. I would not hesitate to recommend you to others and working in senior management in retail that compliment is high praise indeed. You really did us proud and we have had lots of the wedding guests comment on how good the food was. Once again, thank you.

**Wedding – October 2011**

Just a brief note to say thank you for making our daughter and son in law's day so special. You and your team seemingly made the whole thing look so effortless; your waiting staff always seemed to be in the right place at the right time. Many of our friends and relatives have commented and praised the efficient, friendly and professional service your team gave on the day; nothing was too much trouble for them. Whenever a glass of wine was needed, one appeared, whenever someone needed anything at the table, it appeared, well done!

**Wedding – September 2011**

I would like to thank you and your staff for helping to make our day so enjoyable. The food and service was excellent and all our guests were very complimentary. The arrangements you proposed and provided were just what we wanted. Our daughter was so delighted; it made the day for her. You came highly recommended and we would not hesitate in supporting that recommendation.

**Wedding – September 2011**

We had a wonderful day. You were great in keeping all times on track and not rushing things. Our guests all said the food was great and that the tea party was a great idea. We will use your services again when the time comes.

**Afternoon Tea – September 2011**

Can we just say a big thank you as the day was a complete success. The food was fantastic and your team did a great job. You were in complete control and made everything run smoothly.

**Banquet – September 2011**

Thank you very much for the huge contribution you made to our Golden Wedding celebration. Everyone thought the food was fantastic and your standards of presentation were second to none. It was one part of the event we had no worries about. Your team worked so hard, please convey our thanks to them.

**Wedding Anniversary – August 2011**

We would like to take this opportunity to thank you and your team for the fantastic job you did at our wedding. The professionalism and quality of the service was excellent and we have had numerous compliments from our guests in relation to the fantastic food.

**Wedding – August 2011**

Don't change anything! To me, the most valuable part of the service you provide is your flexibility and courteous attention to your client's requirements. You always enable a client to enjoy her own parties by being so efficient.

**Birthday celebration – August 2011**

Thanks again for a wonderful wedding party. Everything went to plan and so many of our guests have written to say how much they enjoyed the day, the food and the efficiency of the wine flow!

**Wedding – August 2011**

An excellent day was experienced by all; the catering was complimented by everyone. Many thanks.

**Wedding – August 2011**

We would like to congratulate your company on providing a superb service, the food was thoroughly enjoyed by everyone and service at the table was both very professional and unobtrusive. We would have no hesitation in recommending your company to any prospective bride and groom.

**Wedding – July 2011**

The service was excellent and the food was wonderful. We could not have improved it in any way and nothing was a problem. Many Thanks

**Wedding – June 2011**