



**A & J CATERING OXFORD
DINNER MENUS**
Welcome to A & J Catering's Catering Service

The following are a selection of Dinner menus that would be suitable for your forthcoming event. These are only a small, but popular, selection of our range of menus and we would be happy to provide a bespoke menu to suit your exact requirements.

Our Dinner menus include for all the necessary cutlery, quality crockery, white cloths and serviettes and food service staff. We provide smart, uniformed Managers and Waiting Staff on all events.

We can arrange to provide any additional equipment for your event such as tables, chairs, coloured cloths and serviettes or chair covers.

Our wine service package includes for the provision of all glassware, jugs, trays and ancillary items and wine staff to serve your drinks. We can arrange to provide a refrigerated trailer to chill your drinks or help with ice if needed.

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MENU

MENU ONE

SELECTION OF BREADS

Served with butter and olive oil spiked with balsamic

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UPTON HOUSE SMOKED SALMON

Capers, horseradish, herb dressing & small leaves

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BREAST OF CORN FED CHICKEN

Served in a sauce flavoured with wine, garlic, shallots
and tomato finished with cream

ROASTED VEGETABLE RAVIOLI (v)

With pecorino cheese, sage butter and wilted greens

HERITAGE POTATOES GREEN VEGETABLE MEDLEY

* * *

PANACOTTA AND SUMMER FRUITS

* * *

PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU TWO

SELECTION OF BREADS

Served with butter roses

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MEZZE SHARING DISHES

**PARMA/SERRANO HAM, CHERRY TOMATOES,
MARINATED FETA, ROASTED PEPPERS, ROASTED
COURGETTES, ROASTED SHALLOTS,
SERVED WITH COUS COUS WITH CUCUMBER,
BLACK PEPPER AND LEMON JUICE**

**DIPPING OILS OF EXTRA VIRGIN OLIVE OIL, BALSAMIC,
LEMON INFUSED OIL**

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AROMATIC BEEF IN RED WINE

Blade of beef cooked in a rich red wine sauce

BAKED SUMMER VEGETABLES (v)

**NEW POTATOES WITH PARSLEY
SEASONAL GREEN VEGETABLES**

* * *

TRIO OF DESSERTS

Rich chocolate brownie square, small lemon tart, selection of seasonal berries
Served with crème fraiche

* * *

PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU THREE

SELECTION OF BREADS

Served with butter and olive oil spiked with balsamic

* * *

MOZZARELLA AND VINE TOMATOES WITH BASIL

salad of marinated sun-ripened tomatoes with mozzarella and crisp leaves
drizzled with basil pesto

* * *

FILLET OF ORGANIC SCOTCH SALMON

celeriac remoulade and lemon butter sauce

TOMATO FILLED WITH HERB RISOTTO (v)

Spiked with asparagus spears

NEW POTATOES TOSSED IN BUTTER GREEN BEANS

* * *

SUMMER FRUIT PUDDING WITH CASSIS LIQUOR

served with clotted cream

* * *

PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU FOUR

SELECTION OF BREADS

Served with olive oil and butter roses

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CRAYFISH AND MANGO SALAD

Fragrant rice, crayfish, mango and pea shoot salad
With coconut and chilli dressing.

ROASTED ASPARAGUS ON A BED OF SALAD LEAVES

With a coconut and chilli dressing (v)

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SCOTCH FILLET STEAK

Cooked medium served with a béarnaise sauce

HOMEMADE GRUYERE AND SHALLOT TARTLET (v)

DAUPHINOIS POTATOES SUMMER VEGETABLE SELECTION

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CHOCOLATE TRUFFLE TORTE WITH STRAWBERRIES

With Jersey double cream

* * *

PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU FIVE

SELECTION OF BREADS

Served with butter and olive oil spiked with balsamic

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MEZZE PLATTER SELECTION SERVED ON WOODEN PLANKS

Selection of Milano Salami, Parma Ham, Smoked Chicken,
Gravadlax, Smoked Mackerel, Rollmop, Prawns in Marie Rose, Anchovies,
Roast Pepper, Olives, Roast Courgette, Sundried Tomato, roast Red Onion,
Marinated Mushrooms, Marinated Feta

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FILLET OF SCOTCH BEEF

Cooked medium and served with Hollandaise Sauce

PEPPER RISOTTO (v)

Served in a filo basket

NEW POTATOES SEASONAL MIX OF GREEN VEGETABLES

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LEMON TART

With Belgian Chocolate Chaser

* * *

PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU SIX

SELECTION OF BREADS

Served with olive oil and butter roses

TAPAS MEZZE SELECTION OF

**SLICES OF WILTSHIRE
GAMMON HAM**

SLICED SMOKED DUCK BREAST

**SLICED SMOKED CHICKEN
BREAST**

**DICED MARINATED FETA AND
GOAT'S CHEESE**

**SELECTION OF MEDITERRANEAN OLIVES AND SUNDRIED
TOMATOES**

* * *

FILLET OF LAMB

Carved and served pink accompanied by a herb butter sauce

MUSHROOM WELLINGTON (v)

Shitake, button, chestnut mushrooms with duxelle in a puff pastry case

**NEW POTATOES IN THEIR JACKETS
SEASONAL ROASTED VEGETABLE MEDLEY**

* * *

SEASONAL RED FRUITS IN A MERINGUE NEST

Served with Jersey double cream

* * *

PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES