

MENU



A & J CATERING LTD

LITE BITE BROCHURE

Welcome to A&J's Catering Service

A & J CATERING has been operating in Oxford for over 20 years. During this time we have provided a professional service to many customers in a range of different settings varying from museums, vintage trains, islands, country homes, offices, marquees and guildhalls, for:

- BOARDROOM LUNCHESES
- EVENING DRINKS AND CANAPÉ RECEPTIONS
- PICNICS TO GO
- COFFEE SERVICE FOR MEETINGS AND CONFERENCES
- PARTIES
- BIRTHDAYS
- WEDDINGS
- BREAKFAST MEETINGS
- FULLY SERVED LUNCHEONS AND DINNERS
- HOME CHEF SERVICE
- SALES PROMOTIONS
- ANNIVERSARIES
- CHRISTENINGS
- OR ANY OTHER OCCASION!

TELEPHONE HELPLINE : (01865) 24 33 33

FAX ORDERLINE: (01993) 88 36 43

EMAIL: info@ajcatering.co.uk

WEBSITE: www.ajcatering.co.uk

Just fill in our order form with full details of your requirements and fax it to us TODAY!

MENU



FINGER BUFFET MENU 1 **@ £7.70 + VAT per person**

Traditional Quarter Cut Sandwich Platter

Two full rounds made with thick sliced white and wholemeal bread and filled with a variety of vegetarian, fish, cheese, meat items

Mini Pizza Portions

Vegetarian 3-cheese or pepperoni toppings
Allowing two per person

Cocktail Sausage Roll

Allowing one per person

Chocolate Brownie, or Tiffin, Marbled Crunch, Coconut Heaven, Ginger and Apricot Slice, Torten Slice

Allowing one per person

Fresh Fruit Basket

Selection of seasonal items such as Cox or Braeburn Apples, Williams or Conference Pears, Grapes, Clementines, Bananas, Peaches, Nectarines, Plums, Cherries, Ramboutins and other seasonal items

Allowing one item per person

Don't forget to fax or email your order to us on the order form and tell us if you want drinks or additional items added to your chosen menu

MENU



FINGER BUFFET MENU 2 **@ £7.70 + VAT per person**

Foccacia Bread Sandwich Roll

One round made with foccacia bread
and a selection of our standard fillings

Selection of Crisps with Salsa Dip

Corn or Kettle Crisps, flavours such as Mesquite, Salsa,
Balsamic Vinegar with sea salt,
Sun Dried Tomato, Herb and Original
Allowing 15g per person

Sausages wrapped in Bacon

Allowing one per person

Cocktail Quiche

Vegetarian, home made savoury tart
Allowing one per person

Danish Pastry Selection

One each of these pastries per person
Includes Glazed Raisin Whirl, Apricot Parcel, Blackcurrant, Apple, Custard or
Delicious Almond Croissants

Fresh Fruit Basket

Selection of seasonal items such as Cox or Braeburn Apples,
Williams or Conference Pears, Grapes, Clementines, Bananas,
Peaches, Nectarines, Plums, Cherries
and other seasonal items
Allowing one item per person

Dietary requirements such as wheat allergies, etc. can be catered for.

MENU



FINGER BUFFET MENU 3 **@ £7.25 + VAT per person**

100% Organic Baguette

(Soil Association approved)

One 10" Shell Crust Baguette freshly baked and with a selection
of our regular fillings
either vegetarian or as you choose

Mediterranean Platter

A delicious array of Marinated Olives,
Sun Dried Tomatoes, Feta Cheese,
Large Capers, Roast Pimento, Quails Eggs,
and Tarragon flavoured Yoghurt Dip

Onion Bhaji

Allowing one (30g) per person

Fresh Fruit Basket

Selection of seasonal items such as Cox or Braeburn Apples,
Williams or Conference Pears, Grapes, Clementines, Bananas,
Peaches, Nectarines, Plums, Cherries
and other seasonal items
Allowing 1 item per person

We will be pleased to mix and match menus or add your own dishes.

MENU



FINGER BUFFET MENU 4 **@ £8.70 + VAT per person**

10" Harvester Baguette

Filled with mozzarella,
sun dried tomatoes and smoked ham,
or a selection of our regular fillings

Mixed Chicken Platter

Cajun Chicken Fillet
hot and spicy Louisiana style
with Cajun flavour
Sticky Chicken Fillet
with Honey Flavour glaze
Spicy Mexican Style
with Tomato Salsa Dip

Allowing one each of the above per person

Garlic and Herb Dough Balls

Two Ciabatta bites filled and coated with garlic and herb butter

Traditional Indian Samosa

with a vegetarian filling
Allowing one (70g) per person

Maple Pecan Plait

Traditional large delicious Danish with Maple syrup and Pecan nuts

All baguettes are baked fresh each day.

MENU



FINGER BUFFET MENU 5 **@ £9.70 + VAT per person**

Quarter Cut Sandwich Selection
with a mixture of our standard fillings
Half round each

Open Deck Platter
Focaccia bread with Rock Salt, Rosemary and Olive Oil topped with herb leaves,
Balsamic vinegar, goat's cheese and sun blush tomatoes
One each

Individual Quiche
Home made with tomato and feta
One each

Smoked Salmon Canapés
Filled with a selection of cream cheese,
lemon and dill, chive and mustard
One each

Vegetarian Savoury Roll
Flaky pastry with a cheese and vegetable
filling
One each

Cocktail Breaded Chicken Fillet
Chicken breast coated in breadcrumbs
One each

Mini Onion Bhaji
Delicate combination of Onion, Chickpea
flour, Yoghurt and spices
One each (30g)

King Prawn and Chilli Rolls
Marinated in chilli and hand wrapped in
filo pastry
One each

Selection of Cocktail Fruit Tartlets, Chocolate Cups **Mini Cheesecakes and Assorted Petit Fours**

Fresh Fruit
Selection of items such as Cox or Braeburn Apples,
Williams or Conference Pears, Grapes, Clementines, Bananas, Peaches,
Nectarines, Plums, Cherries and other seasonal items
Allowing 1 item per person

MENU



FINGER BUFFET MENU 6 **@ £10.15 + VAT per person**

Ciabatta Selection

(Olive, Sundried, Tomato and Plain)

Freshly baked rolls with a selection of Italian cheeses, tomato and salad or a selection of our speciality fillings

Jumbo Croissant

(Baked Straight)

Filled with smoked Chicken, Cucumber and salad with mayonnaise

Or Goat's Cheese, Tomato and Salad

Or a selection from our range of fillings

Allowing one each

Smoked Salmon Canapés

Filled with a selection of cream cheese, lemon and dill, chive and mustard

Allowing one each

Sawadee Tempura King Prawn

Marinated in ginger and garlic in tempura batter

Allowing one each

Roasted Tomato, Dolcelatte and Chive Torte

Baked with egg and cream in a mini short crust pastry base

Vegetarian Pakora

With hot chilli sauce

Allowing one each

A Selection of **Mini Chocolate Cups, Chocolate Eclairs and Cocktail Fruit Tartlets**

MENU



FINGER BUFFET MENU 7 **@ £9.20 + VAT per person**

Half A Ciabatta Slice

filled with Salad, Smoked Salmon, Cream Cheese and Cherry Tomato
AND

Half A Round Of Quarter Cut Traditional Sandwiches
with a variety of fillings

Bruschetta

Wedge of Focaccia Bread with Rock Salt and Rosemary topped
with Pecorino Romano smooth, hard, salty unpasteurised Ewes cheese
with sun blush tomato and green leaves
flavoured with Balsamic

Thai Ginger Fish Brochette

Skewered pieces of white fish lightly coated in a Thai ginger seasoning
One per person

Pizza Slices

Two wedges of fresh baked pizza topped with
3-cheese or pepperoni slices

Fresh Fruit

Selection of items such as Cox or Braeburn Apples,
Williams or Conference Pears, Grapes, Clementines, Bananas, Peaches,
Nectarines, Plums, Cherries and other seasonal items
Allowing one item per person

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FINGER BUFFET MENU 8 **@ £9.70 + VAT per person**

Sun Dried Tomato Baguette

Filled with spinach, goats cheese and smoked bacon
or a selection of our range of fillings

Green Olive Ciabatta Open Deck Sandwich

Hand sliced, topped with dairy butter,
Salad, Camembert or a selection from
our regular range of fillings

Savoury Vegetable Roll

Flaky pastry with cheese and vegetable filling

Sawadee Tempura King Prawn

Marinated in ginger and garlic coated in tempura batter

Goujons of Chicken

Coated in a garlic batter with a herb dip

Mini Vegetable Samosa

One traditional (30g) Vegetarian
Indian Snack

Selection of Large Fruit Tartlets

Such as blackcurrant, mandarin, mixed fruit or fruits of the forest

We have been awarded

5 Star Grading by

West Oxfordshire District Council

For further information see:

www.scoresonthedoors.org.uk

*Gold Food Safety and Hygiene Award
from West Oxfordshire District Council*

MENU



MEZZE MENU 1 **@ £14.50 +VAT per head**

Traditional Mediterranean Bread

With Olives, Sun-Dried Tomatoes Peppers And Olive Oil
Served With Butter

* * *

Medium Roast English Beef

Home Baked Gammon Ham

Diced Breast Of Chicken With Yoghurt & Pesto

Platter Of Cheese

Such As Brie, Gruyere, Cambozola, Mature Cheddar

Stilton, Spinach & Tomato Tart

Asparagus Spears Wrapped In Smoked Salmon

* * *

Bowl Of Crisp Green Leaves

Premium Coleslaw Or Selection Of Salads
Hot New Potatoes Tossed In Olive Oil And Herbs

Dips Of Salsa, Olive Paste, Guacamole, Balsamic Olive Oil

* * *

Deep Filled New York Style Vanilla Cheesecake

Or

Chocolate Mousse Tart

One Slice Per Guest

Prepared Fruits

For Skewers Or To Accompany The Pudding

MENU



MEZZE MENU 2 **@ £14.50 +VAT per head**

Selection Of Breads

Such As Tomato, Ciabatta And Country White Sourdough
Served With Butter

* * *

Mixed Meat Platter

Parma Ham/Serrano Ham/Westphalian Smoked Ham
Milano Supreme Salami
Smoked Chicken Breast

Cheese Platter

Feta In Olive Oil, Oxford Blue And
Wensleydale With Cranberries

Individual Mushroom And Tomato Tartlet

Dips Of Guacamole, Tsatsiki, Hummus And Herb Mayo

Farmhouse Crudités

* * *

Caesar Salad With Separate Dressing And Parmesan Shavings
Cous Cous With Lemon, Olive Oil And Cucumber
Hot New Potatoes Tossed In Parsley And Butter

* * *

Small Portion Of Chocolate Torte
With Strawberries To Accompany
Served With Cream

MENU



MEZZE MENU 3
BUDGET MEZZE PLATTER (WITH SMALLER PORTIONS)
@ £5.00 + VAT per head
min 25 persons

Brown Or White French Stick
Served With Butter

Dips Of Guacamole, Hummus, Salsa And Cucumber Raita

* * *

Red And Green Salad Leaves

Split Vine Cherry Tomatoes

Cous Cous And Roasted Vegetable Salad

Feta Cheese In Olive Oil

Olives And Roasted Shallots

Roasted Artichoke

Marinated Mushrooms

(Or Seasonal Alternatives)

Small Platter Of Roast Chicken Marinated In Spices

Home Baked Ham Sliced Thinly On A Bed Of Crisp Green Leaves

* * *

Selection Of Traybake Cakes

Such As Flapjack, Shortbread, Brownie, Etc

@ £1.30 + Vat Extra Per Guest

Selection Of Seasonal Fresh Fruit

@ £1.20 + Vat Extra Per Guest

Table Cloths Are Not Included With This Budget Menu
But Can Be Supplied If Required At £4.00 + Vat Each

MENU



MEZZE MENU 4 **@ £12.00 + VAT per head**

MEZZE / ANTIPASTI BUFFET – MIXED

**Genoese Cherry Tomato Focaccia
Topped With Cheese
Or Stone Baked Baguette Au Levain
Served With Butter**

**Coriander & Lemon Hummus, Eggplant Dip,
Sun-Ripened Tomato Salsa & Aioli**

**Braised & Marinated Seafood, White Anchovies,
Smoked Salmon & Mackerel,**

**Lamb Kofta, Parma Ham, Dates In Pancetta, Marinated Greek Feta,
Mozzarella & Shaved Parmesan Cheese**

**Dolmades – Rice Stuffed Vine Leaves,
Braised Eggplant, Tomato & Chick Pea**

Roasted And Marinated Red Onions, Peppers, Courgette

Marinated Olives, Artichokes & Mushrooms

**Tabouleh, Fried Cauliflower, Rocket And
Roasted Balsamic Cherry Tomatoes**

*** * ***

**Chefs Selection Of
Small Pastries**

**Selection Of Finger Fruits
With Yoghurt Dip**

Or

@£14.00 + Vat Per Head With Cheese
**A Selection Of Gruyere, Brie, Oxford Blue, Wensleydale With Cranberry
Accompanied By A Selection Of Celery, Oatcakes,
Savoury Biscuits And Cherry Tomatoes**

MENU



MEZZE MENU 5
@ £11.00 +VAT per head

MEZZE / ANTIPASTI BUFFET – MEAT

Selection Of Tomato Flat Bread, Sourdough And Ciabatta
Served With Butter

**Coriander And Lemon Hummus, Eggplant Dip, Sun-Ripened
Tomato Salsa And Aioli**

* * *

Roasted Beef With Cured Black Forest Ham

Spicy Salami With Parma Ham And Chorizo And Dates In Pancetta

Marinated Greek Feta And Shaved Parmesan Cheese

Marinated Olives, Artichokes And Roasted Beetroot

Tabouleh Vegetables, Rocket And Roasted Balsamic Cherry Tomatoes

* **

**Traybake Selection Of Muesli, Granola, Brownie,
Florentine And Cappuccino Millionaires**

Fresh Fruit And Lemon Marscapone Mousse In A Pastry Cup

MENU



MEZZE MENU 6
@ £11.00 + VAT per head

MEZZE / ANTIPASTI BUFFET – FISH AND SEAFOOD

Sun-Dried Tomato Bread With Rosemary And Olive Oil Bread
Served With Butter

**Guacamole, Hummus, Taramasalata,
Aubergine Dip, Sun-Ripened Tomato Salsa And Aioli**

* * *

**Marinated Herring Fillet, White Anchovies, Chilli Shrimp/Crayfish,
Smoked Salmon, Gravavlax And Mixed Seafood**

* * *

Marinated Feta In Olive Oil With Shaved Parmesan

Marinated Olives, Artichokes And Peppers

* * *

Seasonal Salad Leaves
Spiked With Cherry Tomatoes And Quails Eggs

* * *

**Traybake Selection Of Dark Chocolate, Shortbread,
Fruit And Nut Flapjack And Tiffin**

* * *

Skewered Fruits With Chocolate Dip

MENU



MEZZE MENU 7
@ £11.00 +VAT per head

MEZZE / ANTIPASTI BUFFET – VEGETARIAN

Selection Of Parisian Baguette And Multi-Seeded Bread
Served With Butter

Dips Of Guacamole, Eggplant, Salsa And Aioli And Hummus

Roasted Red Onions, Shallots And Peppers

Dolmades-Rice Stuffed Vine Leaves

Baby Peppers Filled With Cous Cous And Herbs

Diced Manchego, Emmenthal And Smoked Applewood Cheese

**Roasted And Marinated Mushrooms, Asparagus,
Capsicums, Butternut Squash And Vine Cherry Tomatoes**

**Cous Cous With Black Pepper, Cucumber,
Lemon Juice And Extra Virgin Olive Oil**

* * *

**Large Fresh Fruit Tartlet With Marscapone
Toppings Such As Blueberry, Raspberry, Strawberry,
Apricot, Lemon, Kiwi And Pineapple**

MENU



QUALITY WITHOUT COMPROMISE

ADDITIONAL EXTRAS - Savoury

Meat

Savoury Mini Croissant

@ £2.00 + VAT each

Filled with Gruyère Cheese and Ham
Or Cheese and Tomato

Mini Yorkshire Pudding

@ £1.20 + VAT each

Filled with Herb and Chive Mayonnaise
and Smoked Chicken

Cocktail Breaded Chicken Fillets (on skewer)

@ £1.10 + VAT each

Sticky Chicken Fillets

@ £1.10 + VAT each

Coated in crisp batter, flash fried
And dusted with a Honey glaze

Chicken Sate

@ 0.90 + VAT each

Pieces of Chicken on a wooden skewer
Marinated in a spicy sauce

Spicy Chicken Goujons

@ 0.80 + VAT each

Chicken shaped into a goujon in plain
breadcrumbs

Buffet Pork Pies

@ £1.00 + VAT each

A small individual pie (57g)

Buffet Savoury Eggs

@ 0.80 + VAT each

Chicken Liver and Bacon

@ 0.90 + VAT each

Bite size items of Chicken Liver wrapped
in Bacon and roasted

Cooked Pigs in Blankets

@ 0.55 + VAT each

Pork Sausages wrapped in Bacon

Pizza Portions

@ 0.80 + VAT each

Two wedges from a pizza topped with
Pepperoni

Kettle Crisps

@ 0.70 + VAT each

With savoury dip selection

4" Jumbo Sausage Rolls

@ 0.75 + VAT each

Quality Pork Sausage meat wrapped in
puff pastry

Cocktail Sausage Rolls

@ 0.55 + VAT each

Quality Pork Sausage meat wrapped in
puff pastry

Rounds of Traditional Quarter Cut Sandwich

Using either white or wholemeal breads
Filled with a selection of fillings to
include for vegetarian
@ £3.00 + VAT per round

Freshly Baked Baguette

Sliced and filled with a range of fillings
To include for vegetarian
@ £3.00 + VAT each

MENU



QUALITY WITHOUT COMPROMISE

ADDITIONAL EXTRAS - Savoury

Vegetarian

Basil and Cherry Tomato

@ £1.10 + VAT each

Whole Cherry Tomato scooped out and refilled with Cream Cheese and a Basil Leaf

4" Real French Quiche Lorraine

@ £1.05 + VAT each

Fresh cream, Eggs, Onion and herbs

Vegetable Samosa

@ £1.00 + VAT each

Small triangular samosas containing mixed vegetables (40g)

Cocktail Quiche

@ 0.70 + VAT each

Homemade savoury tart with vegetarian fillings

Pizza Portions

@ 0.80 + VAT each

Two wedges from a Pizza with 3 Cheese

Onion Bhaji

@ 0.80 + VAT each

A combination of Onion, Chickpea flour, Yoghurt and spices (30g) spiked with Tomatoes

Spinach and Feta Goujons

@ 0.70 + VAT each

Spinach with Feta Cheese, cumin, dill and black pepper in a crispy crumb

Carrot and Coriander Goujons

@ 0.70 + VAT each

A combination of Carrot and Coriander with a hint of chilli in a light golden crumb

Cocktail Vegetable Saté

@ 0.70 + VAT each

A mix of seasonal vegetables bound with potato on a mini skewer

Quail's Egg

@ 0.70+ VAT each

Poached and peeled Egg rolled in celery salt

Garlic and Herb Dough Balls

@ 0.60 + VAT each

Ciabatta bites filled and coated with **garlic and herb butter**

MENU



ADDITIONAL EXTRAS - Savoury

Fish

Sumi Bi Yaki King Prawns

@ £1.70 + VAT each

Skewered butterfly king prawns marinated in ginger, garlic and chilli

Sawadee Tempura King Prawns

@ £1.40 + VAT each

Marinated in ginger and garlic, coated in tempura batter

King Prawn Chilli Rolls

@ £1.10+ VAT each

Marinated in chilli, hand wrapped in filo pastry

Sushi

@ £1.45 + VAT each

A selection of prawn and nori nigri, smoked salmon nigri, tomago and prawn chumaki,

Thai Ginger Fish Brochettes

@ £1.45 + VAT each

Skewered pieces of white fish lightly coated in a Thai ginger seasoning

Skewered Tempura Battered Prawns

@ 0.95 + VAT each

Skewered Prawns with fan tail in a Tempura batter

Japanese Style Breaded Prawns

@ £1.05 + VAT each

Butterfly Prawns in light crumb

Crispy Prawn Purse

@ 0.95 + VAT each

Filo pastry filled with king prawn, glass noodles, spring onion, cabbage, coriander and chilli

Luxury Smoked Salmon Canapés

@ £1.00 + VAT each

A variety of fillings such as Cream Cheese and Mustard, Lemon, Dill and Chive in bite sized units

Crispy Salmon Brochettes

@ 0.90 + VAT each

Coated in a Japanese style parsley and lemon crumb coating on a wooden skewer

Breaded Mini Lobster Tails

@ 0.80 + VAT each

Lobster tails coated in a crispy light natural crumb

Prawn and Pesto in a Puff Pastry Case

@ 0.85 + VAT each

Served warm or cold and filled with Prawn and Guacamole, Mushroom and Cream, Asparagus

Thai Battered King Prawns – Tom Yum

@ 0.60 + VAT each

Seasoned with lemon grass, kaffir lime leaf, garlic, chilli and shallots

Calamari Strips

@ 0.55 + VAT each

Lightly dusted in a fine breadcrumb

MENU



ADDITIONAL EXTRAS – Sweet *@ £2.75 + VAT per head*

These delicious desserts and gateaux can be added to any of our menus for a tasty end to your meal!

All are whole items and must be ordered for a minimum 12 portions (ind) desserts can be ordered to suit

Truffé au Chocolat (ind)

Round biscuit base with a rich chocolate bavarois topped with chocolate fondant and decorated with a chocolate flute

Dark Chocolate Torte with Brandy (ind)

Dark Chocolate biscuit crumb base covered with a rich brandy flavoured chocolate and cream truffle topped with a dark chocolate glaze decorated with chocolate and piping

Chocolate Torte (ind)

Viennese pastry filled with chocolate custard

Tarte au Citron (ind)

Viennese pastry filled with lemon custard

Mango and Passion Bavarois (ind)

Light mousse base with tropical fruits

Luxury Strawberry and Redcurrant Yoghurt Cheesecake

A baked cheesecake made with yoghurt and cheese on a muesli base

Toffee Praline Cheesecake

Traditional American deep filled vanilla cheesecake had a biscuit base and praline caramel flavoured sauce swirled throughout

New York Vanilla Cheesecake

Encased in short crust pastry, a refreshing light sweet

Dark Chocolate Macadamia Cheesecake

Chocolate Marquise

Chocolate sponge, toffee sauce and creamy praline layers topped with dark chocolate flakes

Fruitti di Bosco

Layers of short crust pastry filled with cream and topped with mixed red berries

MENU



ADDITIONAL EXTRAS – Sweet *@ £2.75 + VAT per head*

Tarte aux Pommes

Viennese pastry filled with apple and covered with fresh apple slices

Strawberries and Clotted Cream Tart

A deliciously rich blend of Strawberries and traditional clotted cream with burnt sugar glaze

Profiteroles and Chocolate Syrup

Choux pastry buns filled with Vanilla flavoured Cream and served with Chocolate syrup

Exotic Tropical Fruits in fragrant lime syrup

Fruits such as Pineapple, Kiwi, Mango, Banana suspended in a syrup, flavoured with star anise, lime, cardamom, ginger and vanilla

Fruits of the Forest Fruit Salad

Only seasonally available with fruits such as Raspberries, Strawberries, Redcurrants, Blackcurrants and Blueberries suspended in a rich wine syrup

Fruit Pavlova

Home Baked Fresh Egg whites baked either in individual nests or larger pieces served with cream and seasonal Fresh Fruit Salad

Fruit Roulade

Seasonal fruits mixed with meringue and rolled into a roulade

Selection of Chef's Daily Specials

A range of seasonal puddings giving a selection for variety
Depending on numbers

ENGLISH AND CONTINENTAL CHEESEBOARD

@ £3.50 + VAT per person

Featuring Chèvre, Brie, Red Leicester, Mature Cheddar, Munster, Goats' Cheese, Camembert, Stilton, Port Salut, Chaumes and other interesting and contrasting varieties
Accompanied by butter and our farmhouse rustic bread selection or water biscuits and oatcakes besides other savoury biscuits
Celery and fruit will dress the cheeseboard

MENU



QUALITY WITHOUT COMPROMISE

CAKE AND DANISH SELECTION

Mini Mix Viennoiserie Selection

@ 0.85 + VAT each

Pain au chocolat, pain au raisins,
croissants

Traditional Style Mini Danish Pastries

@ £1.20 + VAT each

A mixture of Vanilla, Custard Crown,
Fruits of the Forest Crown,
apple, Sultana and Pain au Raisin

Traditional Style Danish Pastries

@ £1.80 + VAT each

Vanilla, custard, fruits of the forest, apple
and sultana, pain au raisin

All butter Croissant

@ 0.80 + VAT each

Chocolate Croissant

@ £1.80 + VAT each

Made with all butter

Almond Croissant

@ £1.95 + VAT

Maple Pecan Plait

@ £1.95 + VAT each

Traditional rich pastry ideal for a mid-
morning break

Jam Doughnuts

@ 0.80 + VAT each

Mini Muffins

@ 0.85 + VAT each

Blueberry, double chocolate

American Style Muffins

@ £1.20 + VAT each

Double Chocolate, blueberry and toffee

Cup Cakes

@ £1.20 + VAT each

Chocolate, Vanilla, Strawberry

Mini Chocolate Eclairs

@ £0.85 + VAT each

Chocolate Eclairs

@ £1.20 + VAT each

Filled with dairy cream

Mini Cheesecakes

@ £1.20 + VAT each

Vanilla bite size sweets decorated with
swirls of fruit coulis

Mini Assorted Fruit Tartlettes

@ £1.20 + VAT each

Filled with crème patisserie, topped with
a whole strawberry, raspberry or
mixed berries and finished with a fruit
glaze

Assorted Fruit Tartlettes

@ £2.60 + VAT each

Mandarin and cherry, mixed fruit, fruits
of the forest

MENU

CAKE AND DANISH SELECTION

Traditional Traybake Selection

Flapjacks

@ £1.30 + VAT each

A variety of flavours including Date and Walnut, Apple and Cinnamon Spiced Fruit and Cranberry and the ever popular Plain

Shortbread

@ £1.30 + VAT each

Including Plain, Brazil Nut and Chocolate Chip, Cherry, Strawberry

And for a richer taste ...

Millionaires Shortbread

A shortbread base with Caramel or Coffee centre with white or plain Chocolate topping or delicious Cappuccino
@ £1.30 + VAT each

Coconut Heaven, Marbled Crunch,

Tiffin, Torten Slice, Chocolate Brownie
All @ £1.30 + VAT each

Loaf Cake Slices

@ £1.50 + VAT each

Ginger, Farmhouse, Fruit, Carrot, Walnut, Chocolate

Mini Fruit Skewers

@ £1.20 + VAT each

seasonal tropical fruits served with dips of honey, chocolate, yoghurt

Large Fruit Skewers

@ £1.80 + VAT each

seasonal tropical fruits served with dips of honey, chocolate, yoghurt

Fruit Bowl

@ £1.20 + VAT per head

Seasonal Fruit Selection

MENU



BREAKFAST MENU 9

HOT SELECTION

Muffin or Bap @ £3.00 + VAT
or **Ciabatta Roll @ £3.50 + VAT**

Fillings available
Bacon and Tomato
Black Pudding and Bacon
Scrambled Egg (v)
Premium Pork Sausage and Tomato

COLD SELECTION

Assorted Cereals and Muesli
@ £1.50 + VAT
Served with Sugar and Milk

Large Fruit Skewers
@ £1.80 + VAT
Wedges of fresh Pineapple, Melon and Grapes

Platter of Ham, Brie and Gruyère Cheese
@ £6.00 + VAT per person
With a Baker's Basket selection of Bread Rolls and Butter

Almond Croissant
@ £1.95 + VAT

Bakers Dozen Selection
@ £6.00 + VAT

A selection of 13 rolls freshly baked including Mini Seeded Pains, Farmhouse White, Brown, Mini Loaf, Harvester and Cracked Wheat wholemeal served with butter and a Selection of Preserves to include Seville Marmalade, Apricot and other Jams

*A selection of Pastries are always available from our Pastry Section
to complete your Breakfast Buffet see page 22
Coffee, Drinks and Juices are also available, see page 45
Breakfast Buffets are supplied with all Disposable Ware
Minimum Order Value of £50.00 + VAT (includes delivery charge)*

MENU



HOT BISTRO BUFFET MENU 11 **@ £14.50 + VAT per person**

for informal lunches and other occasions

Foccacia, Ciabatta and French Breads

With a bowl of olives, butter and olive oil

Selection of:

Mediterranean Roasted Vegetable Risotto

Topped with Feta Cheese

Roasted Salmon Fillets

Drizzled with hollandaise, served on a bed of Verde Pasta

Chicken Fillets

With white wine, garlic, peppers and shallots bound in cream

Served with basmati rice

Tomato and Mozzarella Salad

Vine ripened tomatoes layered with mozzarella cheese and drizzled

With extra virgin olive oil

Mixed Leaf Salad

With herbs and roasted peppers

Selection of Seasonal Fruit in Syrup

Served with honeyed yoghurt and cream

MENU



COLD BUFFET MENU 12 **@ £15.20 + VAT per person**

Salmon Fillet Baked with Coriander

Brushed with Extra Virgin Olive Oil, sprinkled with Sea Salt and Coriander, seared in the oven, the Fillet is then carved by hand and presented on a bed of Crisp Green Leaves and Coriander

Home Baked Gammon Ham

Slow cooked ham carved onto platters and decorated with salad items

Tomato and Basil Flavoured Chicken Fillet

Served on a bed of pasta spiked with sun blush tomatoes and roasted courgettes

Potato and Spring Onion Salad

Bound in a creamy mayonnaise
Seasoned with pepper and celery salt

Baby Leaf Salad Mix

Mixture of small leaf salad items

Greek Tomato and Olive Salad

Vine ripened tomatoes with feta cheese, black olives and fresh basil
Drizzled with olive oil

A Selection of Mayonnaise, Chutneys and Vinaigrette **Crusty Organic Baguette**

Served with butter

A selection of:

Chocolate Truffle Torte

Chocolate Sponge soaked in a Kirsch Syrup
with Chocolate Truffle and served with double cream
and/or

Toffee Praline Cheesecake

A traditional deep filled vanilla cheesecake with a biscuit base and praline
Caramel flavoured sauce swirled throughout
Served with Jersey cream

A further selection of desserts and cheeses can be chosen from our Additional Extras
List to either substitute or add to this menu.

MENU



COLD BUFFET MENU 13 **@ £16.70 + VAT per person**

Smoked Salmon and Asparagus

Oak smoked Scottish salmon wrapped around Fresh Asparagus spears, decorated with Quails eggs and served on a bed of leaves, drizzled with Balsamic syrup

Olive Oil and Lime Roasted Chicken Fillets

Seasoned and left to absorb the olive oil and lime flavours, the chicken is then seared in our ovens, sliced and presented on a bed of Cous Cous flavoured with Tomato, Roasted Capsicums, lime and olive oil

Stilton, Spinach and Tomato Savoury Tart

Made in large 4" individual moulds this delicious vegetarian dish is made with fresh Cream, Eggs, Spinach and Stilton Cheese
Allowing one each

Roasted English Beef

Cooked medium in our own ovens, layered with seared moist aubergines
Served with Horseradish Sauce

Pasta and Vegetable Salad with Chilli Salsa Dressing

Small pastas, julienne courgettes, red peppers, celery and mushrooms

Crispy Green Salad

With a range of lettuce leaves

Potato, Tomato and Pepperoni Salad

Diced skin-on potato spiked with sun dried tomatoes and spicy sausage, bound in a herb mayonnaise

A Selection of Mayonnaise, Pickles and Vinaigrette

Ciabatta Selection

served with olive oil and butter

Lemon Torte

and/or

Dark Chocolate Truffle Torte

MENU



COLD BISTRO BUFFET MENU 14 **@ £12.50 + VAT per person**

Chicken with Tarragon and Mushrooms

Marinated mushrooms and diced chicken breast meat flavoured with tarragon and olive oil, served on a bed of Basmati rice

Normandy Pork, Brie and Grape Pie

Layer of brie sandwiched between pork forcemeat and decorated with grapes

OR

Herb, Tomato, Spinach and Onion Tartlet

(for Vegetarian option)

OR a selection of both the above

Lemon and Basil Roasted Salmon

Marinated and cooked in our own ovens, the boneless fillet is hand carved and served on a bed of red and green leaves

* * *

Round Foccacia Loaf with Rock Salt, Rosemary and Olive Oil

Served with fresh dairy butter and olive oil

Selection of Chutneys or Pickles

* * *

Indian Sag Aloo Potato Salad

Diced potato, chick peas, spinach and special light curry dressing

Cous Cous Salad

With cucumber, sun blush tomato, parsley and roasted onion

West Country Tomato Cheese Salad

Vine ripened tomatoes with diced Hereford Hop Cheese and basil leaves
Houmous, Feta or Mozzarella can be offered as alternative cheeses

Fresh Fruit Basket

Selection of seasonal items such as Cox or Braeburn Apples, Williams or Conference Pears, Grapes, Clementines, Bananas, Peaches, Nectarines, Plums, Cherries, and other seasonal items

MENU



FULL EVENT MENU

MENU 15

*Suitable for a range of settings such as Open days, Product Launches, Weddings.
Please call us for further selections and an individual quotation*

Char Grilled Vegetable and Mozzarella Timbale

Served with fresh leaves and drizzled with extra virgin Olive Oil

* * *

Selection of Olive, Sun Dried Tomato and Plain Ciabatta

Served with Virgin Olive Oil and butter

* * *

Seared Fillet of Corn Fed Chicken

Served with Shitake Chestnut Mushrooms

Spiked with Bacon and drizzled with a cream sauce

* * *

Seasonal Root Crop Roast Vegetable Medley

Seasonal Potatoes

* * *

Summer Fruit Brulée

* * *

Freshly Percolated Coffee

Served with

Chocolate Truffles

MENU



QUALITY WITHOUT COMPROMISE

SALAD SELECTION

Herb Salad

@£1.20 + VAT

Tender baby leaves and contrasting herbs such as: Lollo Rosso, Cos, Coriander, Parsley and Rocket

Premium Coleslaw

@£1.25 + VAT

Fresh Carrot with grated White Cabbage, red and white Onion and bound in Mayonnaise

Celery, Apple Grape and Walnut Salad

@£1.30 + VAT

Celery, seedless Grapes, crisp Granny Smith Apples bound in a plain Yoghurt and Mayonnaise dressing, topped with Walnuts

Caesar Pasta Salad

@£1.40 + VAT

Large shell pasta, Parmesan cheese, watercress, chives and cream Caesar dressing

Provencale Bean Salad

@£1.45 + VAT

Butter Bean, Red Kidney Bean and Cannelloni with Onion, Tomato and garlic dressing

Cous Cous Salad

@£1.45 + VAT

Cous Cous marinated in Virgin Olive Oil with herbs, Tomato flesh and Cucumber

Rice, Chick Pea and Mushroom Salad

@£1.50 + VAT

Mushrooms marinated in oil and vinegar mixed with Basmati Rice and Chick Peas

Roasted Mediterranean Vegetable Salad

@£1.50 + VAT

Sliced Potatoes, Roasted Courgette, Red and Yellow Peppers, Aubergine, Onion, Black Olive, Balsamic Vinegar and Olive Oil

Country Style Salad Mix

@£1.20 + VAT

A characteristic selection of contrasting leaves prepared by hand and fully washed including: Lollo Rosso, Frissee, Lambs Lettuce

Spring Onion and Potato Salad

@£1.25 + VAT

Cooked small jacket Potatoes with Spring Onion and Celery Salt in a Mayonnaise

Italian Pasta and Roasted Vegetable Salad

@£1.30 + VAT

Small Pasta, Roasted Peppers, Zucchini, Red Onions Tossed in a Tomato and Oregano Mix

Mediterranean Cous Cous Salad

@£1.45 + VAT

Cous Cous with roasted Onion, Coriander and Apricots, flavoured with Extra Virgin Olive Oil

Nantaise Salad with White Stilton and Apricot

@£1.45 + VAT

Lambs Lettuce, Beetroot strips topped with diced Cheese

Roasted Balsamic Tomato and Onion Salad

@£1.50 + VAT

Tomatoes with roasted red or white Onions Balsamic vinegar and Olive Oil

Greek Tomato Salad

@£1.55 + VAT

Vine ripened Tomatoes, topped with Feta Cheese and Black Olives dressed in extra virgin Olive Oil and fresh Basil

WHY NOT TRY

HOT NEW POTATOES

WITH YOUR MEAL

@ £1.20 + VAT per person

MENU

HOT BUFFET SELECTION

These dishes can only be ordered for a minimum of 10 people each

Mushroom Stroganoff (v)

@ £12.00 + VAT per person

A mixture of Traditional and Chestnut Mushrooms with Shallots in a Cream sauce flavoured with Tomato, Brandy and cayenne Pepper

Cannelloni with Ricotta, Spinach and Goats Cheese (v)

@ £12.00 + VAT per person

Traditional Italian pasta and vegetarian filling

Mediterranean Vegetable Risotto (v)

@ £12.00 + VAT per person

With Olive Oil, fresh Vegetables, Wine, Rosemary and Halloume or Feta Cheese

Cauliflower Cheese (v)

@ £5.00 + VAT per person

Fresh cauliflower gently steamed and coated with a rich cheddar sauce, spiked with bacon pieces

Chicken and Grapes

@ £13.00 + VAT per person

A large Chicken Breast marinated in Wine and cooked with Onions and Grapes presented in a reduction of the wine, finished with Cream and garnished with whole Grapes

Chicken Tikka Marsala

@ £13.00 + VAT per person

Pieces of Chicken breast meat in a spicy yoghurt sauce with tomatoes, onions and spices

Spinach and Mascarpone Lasagne (v)

@ £12.00 + VAT per person

Three layers of white pasta with rich spinach and cheese sauce topped with and egg and mayonnaise sauce

Savoury Bean Casserole (v)

@ £12.00 + VAT person

A mix of different beans in a rich vegetable sauce

Roasted Vegetable Lasagne (v)

@ £12.00 + VAT per person

Layers of verde pasta with seasonal Root Crop, a rich cheese sauce and tomato sauce

Seared Fillet of Salmon

@ £13.00 + VAT per person

Served on a bed of Cous Cous and flavoured with Tomato and Courgette and drizzled with Hollandaise sauce

Chicken Korma

@ £13.00 + VAT per person

Pieces of Chicken breast meat in a mild curry sauce with Coconut and Coriander

Chicken Creole

@ £13.00 + VAT per person

Chargrilled chicken breast in a hot and spicy sauce containing red peppers

MENU



HOT BUFFET SELECTION

Green Thai Chicken Curry

@ £13.00 + VAT per person

Tender pieces of Chicken breast with Onion, Coconut, and Thai Curry
Allowing one supreme per person

Lasagne al Forno

@ £12.00 + VAT per person

Deep lasagne with Bolognese sauce with a cheese béchamel and topped with Mozzarella cheese

Chilli Con Carne

@ £12.00 + VAT per person

Minced Beef, red Kidney Beans and mixed Peppers in a hot spicy sauce

Braised Lamb Shank in Red Wine and Rosemary

@ £14.00 + VAT per person

A delicious tender joint served on the bone with a rich red wine sauce

Burgundy Beef

@ £13.00 + VAT per person

Prime English Steak with Mushrooms, Bacon, Onion and Tomato cooked in a rich Red Wine sauce

HOT BUFFET ACCOMPANIMENTS

@ £1.20 + VAT per person

All Hot Buffet Items can be accompanied by Basmati Rice or small potatoes tossed in butter or olive oil plus a seasonal medley of roasted vegetables

For our full range of Puddings Selection see page 20

MENU



AFTERNOON TEA
MENU 16
@ £7.00 + VAT per person

**TRADITIONAL
QUARTER CUT SANDWICHES**

With a selection of
Scottish Smoked Salmon, Cucumber,
Vine ripened Tomato and Basil
Allowing for one round each

**SELECTION OF
PREMIUM SCONES**

Featuring:
Sultana, Cherry and Plain Scones
With Butter and Red Berry conserve
Allowing for one each

LOAF CAKE

A selection of moist
Ginger Cake, Farmhouse Cake, Fruit and Carrot Cake, Walnut Cake
Allowing one slice per person

Delicious Extras to complete your Tea ...

Strawberries and Double Cream	@ £3.00 + VAT per portion
Full Dairy Cream Chocolate Eclairs	@ £1.20 + VAT each
Mini Assorted Fruit Tartlettes Filled with crème patisserie and topped with a whole strawberry, raspberry or mixed berries	@ £1.20 + VAT each

Or choose any of our Additional Extras shown on pages 17-23

A range of Indian, fruit and herbal teas are available together with
coffees and other Hot beverages at
£1.65 + VAT per person

See page 45 for soft drinks

MENU

CANAPÉ RECEPTION

*A selection of items to accompany drinks prior to a banquet
or for light refreshment at a promotional event
If you require staff to serve, please contact us for a quotation*

HOT CANAPÉ MENU 1 **@ £8.00 + VAT PER PERSON**

- Skewered Hot Prunes
Wrapped In Bacon
- Skewered Tiger Prawns
Wrapped In Bacon
- Roasted Salmon Wrapped In Capsicum With
Monkfish On A Bamboo Spike
- Prawns With Hollandaise
In A Puff Pastry Case
- Crushed Filo Coated Prawns
- Butterfly King Prawns
- Roasted Peppers, Courgette And Red Onion On A
Skewer (V)
- Savoury Vegetable Roll (V)
- Dips Of Sweet Chilli, Salsa, Guacamole, Houmous,
Herb Yoghurt To Accompany The Above

Allowing 6 items each

***THIS MENU WILL BE SERVED WARM WHEN
STAFF ARE BOOKED TO SERVE***

COLD CANAPÉ MENU 2 **@ £8.00 + VAT PER PERSON**

- Selection Of Olives, Roasted Peppers, Sunblush
Tomatoes, Courgettes
And Aubergines (V)
- Skewered Capsicum And Brie (V)
- Skewered Cherry Vine Tomato
With Basil And Feta (V)
- Anchovy Fillets Wrapped Around Marinated Button
Mushrooms
- Prawns Skewered With Peppers
- Mozzarella Wrapped
In Serrano Ham
- Milano Salami Wrapped Around
Bel Paese Cheese
- Selection Of Cheese Straws
- Selection Of Kettle Crisps
- Slices Of Sourdough
And Rustic Baguettes
- Dips Of Taramsalata, Red Pepper Houmous,
Guacamole, Olive Oil And Balsamic To Accompany

Allowing 6 items each

MENU



CANAPÉ RECEPTION

COCKTAIL CANAPÉ MENU 3 @ £9.00 + VAT PER PERSON

Bruschetta Bites Topped With Duck Pate, Parma Ham,
Sundried Tomatoes, Anchovy, Roasted Peppers

Pizza Slices Topped With Salami, Courgettes, Olives,
Prosciutto, Anchovies, Capers

Grissini With Parma Ham
Wrapped Around

Mini Yorkshire Pudding Topped With Rare Roast Beef
And Horseradish Cream

Mini Mozzarella Cheeses
Wrapped In Strips Of Roasted Zucchini And Skewered
With Sunblush Tomatoes (V)

Mushrooms Filled With Ricotta And Basil, Tomato And
Oregano (V)

Baby Plum Tomatoes Stuffed With Cheese And Basil
(V)

King Prawn Chilli Rolls

Allowing 6 items each

COCKTAIL CANAPÉ MENU 4 @ £9.00 + VAT PER PERSON

Savoury Tartlet Topped With
Asparagus And Feta Cheese (V)

Quails Eggs Filled With Egg And Spinach
Mayonnaise (V)

Selection Of Marinated Olives And Roasted Garlic

Bell Peppers Filled With Feta
Served On Bruschetta Slices

Mini Blinis Topped With Smoked Salmon And
Crème Fraiche

Mini Kebab Of Anchovy Fillets
And Sunblush Tomatoes

Plum Tomatoes Filled With Cream Cheese And
Spiked With Salami

Mini Oxford Sausages Glazed With Honey And
Mustard

Allowing 6 items each

EXPRESS CANAPÉ MENU 5 @ £3.00 + VAT PER PERSON

Cheese Straws
Corn Chips With Salsa Dip
Kettle Crisp Selection With Guacamole Dip
Pistachio Nut Selection
Selection Of Kalamati And Stuffed Green Olives

MENU



LITE RECEPTION BITE MENU 6 @ £5.00 + VAT PER PERSON

Selection Of Kalamati Olives
Roasted Artichokes, Sun Blush Tomatoes, Roasted
Mushrooms And Marinated Feta Cheese (V)

Japanese Rice Snacks (V)

Sea Salt And Black Pepper Kettle Crisps
With Sweet Chilli Dip (V)

Roasted Vegetable Skewer
Selection Of Peppers, Mushroom, Courgette
And Seasonal Alternatives
With A Houmous Dip (V)

ISIS CANAPÉ MENU 8 @ £7.00 + VAT PER PERSON

Baby Plum Tomatoes
Filled with pilau risotto and spiked with coriander (V)

Prawns In A Pastry Case
With Hollandaise Sauce

Smoked Barbary Duck
Skewered With Roasted Red Pepper

Quails Eggs
Wrapped In Smoked Salmon

Cucumber Nest
With Herb Cheese And Mint Leaf (V)

Selection of Marinated Olives (V)

Allowing 6 pieces per guest

LITE CANAPÉ MENU 7 @ £6.00 + VAT PER PERSON

Cherry Tomatoes
Skewered With Basil And Brie (V)

Pinwheel Sandwich Of Smoked Salmon

Feta Cheese Wrapped In Serrano Ham

Corn Chips
With Sweet Chilli Dressing (V)

Farmhouse Vegetable Crudités
With Root Crop, Peppers And Spring Onion (V)

Dips Of Houmous, Salsa And Herb Yoghurt

Bruschetta Topped With Tomato And Pate

Allowing 7 pieces per guest

HOT SNACKS MENU 9 @ £8.00 + VAT PER PERSON

Pepperoni Cheese And Tomato
Focaccia Bite Size Wedges

Vegetarian Savoury Rolls
Flaky Pastry with Cheese ,Vegetables (V)

Pork Sausages
With A Dijon Mustard Dip

Spicy Chicken Fillets
Accompanied By A Tzatsiki Dip

Roasted Mushrooms And Capsicums
Baked In A Tartlet (V)

Skewered Prunes Wrapped in Smoked Bacon

Crushed Filo Coated Prawns

Allowing 7 pieces per guest

MENU



RECEPTION CANAPÉ MENU 10 @ £9.00 + VAT PER PERSON

Vine Tomato, Goats Cheese
And Spinach Tartlet (V)

Asparagus Spears
Wrapped in Smoked Salmon

Cocktail Cheese Scones
Filled with Basil and Soft Cheese (V)

Sliced Wraps of Pepper, Chevre and Herbs (V)

Quails Eggs
With Smoked Bavarian Ham

Seared Tuna
On Crostini with Wasabi

Cherry Tomatoes
Filled with Mozzarella and drizzled with Olive Oil (V)

Pastry Cup Filled with Smoked Trout and Crème Fraiche

Apricots Wrapped in Bacon

Mini Yorkshire Pudding
With Rare Beef and Horseradish

Skewered Aubergine Disc
Topped with Smoked Chicken

* * *

Miniature Sweet Pastry Tartlet
Filled with Marscapone Laced with Cognac and Topped with Exotic Fruits
Such as Kiwi, Raspberries or Mango

Allowing 7 pieces per guest

MENU



COLLEGE CANAPÉ MENU 11 @ £10.00 + VAT PER PERSON

Foccacia

Cherry Tomato, Cheddar & Herb Foccacia (V)

Chorizo Sausage And Roasted Pepper Skewer

Smoked Chicken And Roasted Mushroom

Smoked Salmon On Feta With Lemon

Savoury Pastry Tartlet

Oxford blue cheese & sun blushed tomato tartlet (V)

Skewered Tiger Prawns Wrapped In Parma Ham

Mozzarella Wrapped In Milano Salami
With Kalamati Olive

Quails Eggs & hollandaise in a pastry cup (V)

Marinated Mushrooms

Filled With Herb Cheese (V)

Grilled Artichokes & roasted pepper skewer (V)

Scottish Smoked Salmon
Wrapped On Brie

Pork Sausages
Wrapped In Bacon

Pastry Case Filled With Smoked Trout
And Crème Fraiche

* * *

Selection Of Seasonal Finger Fruits
Such As Physallis, Grapes, Cherries, Strawberries

Allowing 7 pieces per guest

MENU



BARBECUE MENU 19
@ £20.00 + VAT per person
Plus staff as per the account sheet

Suitable for Summer Parties, Promotional Events, Opening Events, Receptions, etc
Please call us for further selections and an individual quotation

Selection of Breads from our Bakers Basket
Poppy Knot, wholemeal Roll, Crusty roll and Petit Pain
Served with Butter

* * *

Pan Griddled Salmon Steaks
Brushed with tarragon Oil

Chicken Fillets
Marinated in Thai Coconut

Lincolnshire Pork Sausages
With Sage, Parsley and Thyme

Pork Loin Steaks
Marinated in Mexican spices

Chutneys, Pickles, Mayonnaise and Sauces to be available

Vine Ripened Tomato with Olives and Basil

Country Style Salad Mix of
Frissée, Red Cabbage, Red Peppers and Sweet Red Onion
Topped with White Stilton and Apricot Cheese

Pasta With Roasted Shallots,, Peppers and Courgette
Tossed in olive oil, vinaigrette

Celery, Apple and Grape Salad
In Mayonnaise

* * *

Home Made Fresh Egg Meringue
Served with Orchard fruits spiked with Strawberries and Pineapple
Profiteroles
With Chocolate Syrup
Toffee and Praline Cheesecake
All Served with Dairy Cream

MENU

CONFERENCE TRAY MEALS

*Our Tray Meals are provided in plastic containers
on a wicker style tray with disposable cutlery and serviette*

MENU 20

@ £11.00 + VAT

Roasted Vegetable Medley

Capsicums, courgette, Aubergine roasted in olive oil and layered with tomato on a large flat mushroom drizzled with Balsamic and garnished with herb leaves including Lambs Lettuce, Radicchio, Escarole

Cous Cous Salad

With Sun Blush Tomatoes, Cucumber and spiked with Feta Cheese

Crusty Petit Pain

Butter Portion

White Chocolate Torte with Rum

Vanilla sponge base soaked in rum covered in white rum flavoured chocolate cream truffle finished with white and dark chocolate decoration

MENU 22

@ £12.50 + VAT

Smoked Chicken Breast

With Mini Mozzarella Cheeses on a bed of Crisp Leaves with Cherry Tomatoes and Roasted Pepper

Green Onion and Potato Salad

Soft cooked and tossed in mayonnaise with Spring Onion and Celery Salt

Crusty Ciabatta

Butter and Olive Oil

Profiteroles

with Chocolate Syrup

MENU 21

@ £11.50 + VAT

Roasted Herb Chicken Breast

On a bed of Cous Cous flavoured with Olive Oil and Lemon juice spiked with Roasted Vegetables and Houmous Cheese

Country Style Salad Leaves

Frisée, Red Cabbage, Red Peppers, Sweet Red Onion and Cherry Tomatoes

Ciabatta Bread

Butter and Olive oil

Tropical Fruit Salad

In a light syrup

MENU 23

@ £11.50 + VAT

Seared Salmon Fillet

Brushed with Herbs and Olive Oil On a bed of Red and Green Leaves spiked with diced, peeled and deseeded cucumber with Tarragon Mayonnaise

Pasta with Roasted Peppers

Spiked with Mushrooms

Tossed in Extra Virgin Olive Oil

Crusty Sun Dried Tomato Baguette

With Olive Oil and Butter

Vanilla Cheesecake

Topped with Seasonal Fruit

MENU

EXPRESS SALAD

MENUS

EXPRESS MENUS are packed in disposable containers and provided with disposable ware for eating

MENU 24

@ £5.00 + VAT per person

Greek Style Vegetarian Platter

Goats' Cheese from Greece with char grilled Mediterranean Vegetables on a bed of crisp Lettuce Leaves, drizzled with Caesar Salad Dressing

MENU 26

@ £7.00 + VAT per person

Pan Fried Collops of Tuna Fillet

On a bed of crisp Salad Leaves and Tomatoes, drizzled with Virgin Olive Oil and Lemon Juice

MENU 28

@ £5.00 + VAT per person

Feta Cheese and Spinach Tartlet

A large 4" Goat's Cheese and Spinach flan Made with cream and eggs, served with Salad Leaves and Tomato

MENU 30

@ £6.00 + VAT per person

Seared Salmon Fillet and Salsa

Drizzled with Salsa and served on a bed of Leaves, Cucumber and roast Capsicum Strips

MENU 33

@ £5.00 + VAT per person

Roasted Vegetable & Sun Dried Tomato Tarte

Served with Salad Leaves and Mayonnaise

MENU 25

@ £6.00 + VAT per person

Smoked Salmon, Asparagus and Cream Cheese Roulade

Scottish Smoked Salmon rolled with Cream Cheese and Asparagus served on a bed of crisp green leaves, Cherry Tomatoes and drizzled with Virgin Olive Oil

MENU 27

@ £6.00 + VAT per person

Roasted Chicken Fillet

Marinated Chicken Fillet fanned on a bed of Cous Cous flavoured with plump dried Apricots, Almonds and Olive Oil

MENU 29

@ £5.00 + VAT per person

Caesar Pasta Salad Spiked with Roast Bacon

Large Shell Pasta, Parmesan Cheese, Watercress, Chives and creamy Caesar Dressing

MENU 31

@ £5.00 + VAT per person

Bacon and Roast Pepper Salad

Cubed Bacon pieces with cooked red and Yellow capsicums, drizzled with vinaigrette On a bed of Spinach and Green Leaves

MENU 34

@ £5.00 + VAT per person

Char Grilled Vegetable and Mozzarella Timbale

With a crispy Salad Mix

MENU



EXPRESS SALAD

MENUS

EXPRESS MENUS are packed in disposable containers and provided with disposable ware for eating

MENU 35

@ £6.00 + VAT per person

Seared Chicken Fillets

Served on a bed of Pasta spiked with Mushroom and roasted Red Onion, bound in a spicy Mayonnaise dressing

MENU 37

@ £6.00 + VAT per person

Salmon Fillet

On a bed of soft new Potatoes tossed in Olive Oil with Spring Onion spiked with sun blush Tomato

MENU 39

@ £6.00 + VAT per person

Chicken Tikka Salad

On a bed of Green Leaves accompanied by cucumber Raita

MENU 36

@ £6.00 + VAT per person

Garden Herb Kiln Smoked Salmon Supreme

Served with Vine Ripened Tomatoes, Lettuce and Mayonnaise

MENU 38

@ £6.00 + VAT per person

Grilled Aubergine, Red Onion and Brie Timbale

With country style Salad

MENU 40

@ £6.00 + VAT per person

Prawn Waldorf

North Atlantic Prawns with thin slices of Celery, diced crisp Apple, bound in a Mayonnaise dressing, topped with Walnuts and served on a bed of crisp green Leaves

MENU 41

@ £6.00+ VAT per person

Chicken Waldorf

Seared Chicken fillet diced and presented on a bed of Celery, Apple and Grapes, bound in Mayonnaise

MENU

EXPRESS SANDWICH

MENUS

EXPRESS MENUS are packed in disposable containers and provided with disposable ware for eating

MENU 42

@ £5.00 + VAT per person

One Round of Traditional

Quarter Cut Sandwich

With a variety of fillings such as Ham, Turkey, Beef, Cheeses: Cheddar, Double Gloucester, Brie, Stilton, Cheddar Garlic and Herb, Greek Feta, Goats Cheese, Egg and Spinach, Roasted Salmon, Salami, etc

* * *

One Mini Melton Mowbray Pork Pie
OR Large Vegetable Samosa (70g)

MENU 43

@ £5.00 + VAT per person

Freshly Baked Mini Baguette

A freshly baked Crusty Harvester or White

10" baguette sliced in two

Filled with Brie and Tomato or Ham and Salad or Chicken Tikka and Salad or Salami and Salad

One Jam Filled Doughnut

* * *

One Item of Fruit

MENU 44

@ £5.00 + VAT per person

Ciabatta Green Olive Spiked Roll

Ciabatta roll spiked with Olives, brushed with Extra Virgin Olive Oil and filled with our standard range of fillings

One Packet of Crisps

* * *

One Item of Fruit

such as Apple or Banana

MENU

COLD DRINKS SUPPLIED ON SALE OR RETURN BASIS

Regular orange or apple juice per litre	£2.50 + VAT
Still water per litre	£2.50 + VAT
Sparkling water per litre	£2.50 + VAT
Freshly Squeezed orange juice per litre	£5.00 + VAT
House Wine per bottle	£12.00 + VAT
Beers per bottle	£2.50 + VAT
Canned drinks (Coke, Fanta, etc) per can	£1.00 + VAT

HOT DRINKS

<p>Coffee/tea allowing 2 cups per person</p> <p>Delivered in thermos jugs ready to pour and includes the provision of cups and saucers</p> <p>Coffee and tea brewing equipment can be supplied on free loan for large numbers</p> <p>A Selection of fruit infusions and decaffeinated coffee can be provided on request</p>	£1.65 + Vat
Selection of Premium Biscuits per person	£0.25

MENU

PRICE LIST

EQUIPMENT	
Trestle tables (approx: 6' x 2') per table	£4.00
Extra china plates, glasses and stainless steel cutlery, per item return dirty	£0.20
DELIVERY CHARGES - for all bookings to include collection of dirties	
Delivery and drop off service, any time after 9.30am – Abingdon	£17.50
Delivery and drop off service, any time after 9.30 am – Oxford/Witney	£15.00
Delivery and Set Up Buffet service (for events up to a max 50 guests, can quote for larger numbers)	£25.00
Guaranteed delivery, for delivery up to 30 minutes before agreed time	£25.00
Weekend Delivery	POA
STAFF - per hour per member (min 4 hours)	
Manager (any staffed event must have a Manager)	£20.00
Chef (subject to certain conditions)	£20.00
Waiting staff (only available with Manager on Site)	£12.50
<u>All above rates for staff are for events between 8.00am–8.00pm Monday to Friday</u> <i>Time and a half is charged for weekends and out of hours.</i>	

Terms and Conditions

1. All prices are exclusive of VAT.
2. Payment is by cheque, payable to A & J Catering Ltd within seven days of receipt of invoice or as otherwise agreed in writing.
3. Changes in numbers or cancellations may be subject to a charge.
4. All menu items will be adhered to where possible.
5. All menus (unless otherwise shown) are supplied with crockery, buffet linen, paper napkins, stainless steel cutlery and glasses if drinks are ordered, free of charge on return dirty basis. All express menus are supplied with disposables.
6. Menu prices do not include for service, please contact the office for a quotation if staff are required.
7. Prices are valid from 10.09.10.

MENU

OUR RANGE OF FILLINGS

These are a selection of what is available and we send a mix, including vegetarian, on each order. The fillings will vary depending on availability and size of order.

Unfortunately we can not send sandwiches with individual fillings for each person on an order.

<p>Chicken Roast chicken breast, lettuce, tomato and mayonnaise Chicken fillet with tikka spices and salad leaves Chicken breast with black pepper, mayonnaise, spring onion Caesar fillet of chicken and bacon with crisp green leaves Jamaican firecracker fillet of chicken with salad and cucumber</p> <p>Turkey Roasted turkey supreme with cranberry, mayonnaise, tomato and lettuce Turkey with cajun and tomato dressing and crisp salad leaves</p>	<p>Bacon and Ham Home baked ham with pesto dressing and salad Swiss emmenthal lettuce tomato and bacon Italian salami with crisp lettuce and tomato Salami with sundried tomato and salad Bacon lettuce tomato and mayonnaise Home baked gammon ham, tomato, lettuce and mango chutney Home cooked ham with honey and mustard dressing on a bed of crisp lettuce Oven baked smoked hickory ham with crisp green leaves and tomato</p> <p>Beef Pastrami Roast beef, horseradish, mayonnaise, Roast beef, lettuce and tomato</p>
<p>Fish Smoked salmon, cream cheese, lettuce and cucumber Prawn, sundried tomato, mayonnaise, lettuce and cucumber Tuna, lime mayonnaise, cucumber and lettuce Roasted salmon fillet with mayonnaise, lettuce and cucumber Oak smoked Scottish salmon with dill mustard and mayonnaise Tuna with black pepper and lemon mayonnaise on a bed of crisp green leaves Roasted mesquite salmon with cajun and tomato on a bed of leaves with mayonnaise Smoked salmon with roasted capsicums and coriander dressing Prawns with tikka dressing and green leaves Prawns with mayonnaise, tomato and salad leaves Prawns with thousand island dressing with lettuce and cucumber Avocado prawn and salad with mayonnaise</p>	<p>Cheese French brie with tomato and salad Cambozola with salad and tomato Red Leicester, tomato, spring onion and lettuce Double Gloucester with herbs, tomato and lettuce Mature cheddar and Branston pickle with no salad Swiss gruyere with salad and tomato Roquefort with salad and tomato Goats cheese tomato and salad Roasted capsicums, brie and lettuce Mature cheddar with fresh tomato and salad leaves Harlech cheddar with horseradish, tomato and lettuce St Illytyd cheddar with white wine, herbs and garlic with salad and tomato Y Fenni cheddar with mustard seed and garlic, lettuce and tomato Tintern cheddar with chive and shallot, tomato and salad</p>
<p>Egg Fresh egg, mayonnaise and raw spinach leaves Fresh egg, avocado, salad, tomato and mayonnaise</p>	<p>Vegan (No butter used) Roasted capsicums with crisp green leaves Avocado and salad Vine ripened tomatoes and fresh basil Peeled cucumber, cracked pepper and green leaves Sun dried tomato, spring onion and salad leaves</p>