

Bespoke *Caterers*

LARGE FUNCTION OR WEDDING SET MENUS SPRING / SUMMER 2010

The following menus have been designed for your ease and simplicity.
All the menus below are inclusive of all crockery, cutlery, linen feel napkin and table linen hire.
Staff costs need to be added but will vary depending on the amount of covers required and menu chosen.

MENU 1

Melon and Fresh Fruit Platter with Raspberry Coulis



The Bespoke Buffet Plate

A Fully Plated Buffet Meal consisting of Poached Salmon, with Pickled Cucumber and Mayonnaise, Sliced Honey Roast Ham and Roast Beef, A Slice of Vegetable Quiche, Coleslaw, Mixed Leaf, Tomato and Mozzarella, Fruit and Nut Rice salads, Plus a Bowl of Minted New Roasted Garlic or Potato Salad, Cobber and Poppy Seed Bread Selection and Salad Dressing placed on each table



Chocolate Mousse Cup with Brownie and Black Cherry Compote



Tea and Coffee

£17.95 per head

MENU 2

Smoked Mackerel, Cream Cheese and Chive Pate with Apple Coleslaw and Thick Cobber Croutes



Ham and Mozzarella, Wrapped Chicken Breast on Roasted Muddled Potato with a French Bean Salad, Tomato and Olive Salsa flecked with Citrus Butter Sauce



Peach Melba Pavlova



Tea and Coffee

£18.95 per head

MENU 3

Anti Pasto Platter

A Plate of Cured Meats, Olives, Red Peppers, Cheese and Vegetables with Olive Bread Stick



Salmon and Cream Cheese and Chive Wellington, with Buttered New Potatoes and Minted Fresh Pea and Bean Selection



Banana and Toffee Trifle



Tea and Coffee

£19.95 per head

MENU 4

Seared Smoked Salmon Caesar Salad



Roast 28 day Matured Topside of Beef with Yorkshire Puddings, Roast Potatoes and Seasonal Vegetables



Caramelised Tart Citron with Raspberry Coulis



Tea and Coffee

£20.95 per head

All prices are excluding V.A.T.

Possible extra costs include: staff costs, drinks handling and glass hire charge (if using your own drink), heavy equipment charge (If you don't have adequate cooking facilities) and linen napkins.

A full quotation will be sent to see final price.