



Celebration Caterers..... Fabulous food • Warm friendly service
Perfect planning for an amazing catering experience

HANDMADE PRE MEAL CANAPES

Select 6 items per person. To be served Hot or Cold.

Welsh Rarebit Squares
Mini Yorkshire Puddings, with Roast Beef & Crème Fraiche Horse Radish
[veggie option of Roasted Vegetables]
Chopped Hoisin Duck in Filo Money Bags with Plum Dip
Red Onion & Goats Cheese Mini Tartlets
Morrocan Minced Lamb Bites with Mint Dip
Baby Sausage glazed with Honey & Sesame Seeds
Tiger Prawns in Tempura Batter
Mini Veg Samosas with Mint Dip
A selection of Veg & Fish Dimsum
Crispy Paprika Potato Wedges
Veg & Meat Spring Rolls & Dips
King Prawns in Filo Pastry
Goujons of Salmon & Tartare Sauce
Chicken Satay
Sundried Apricots & Bacon
Onion Bhaji with Dip
Tikka/BBQ/Thai Chicken Bites
Smoked Duck & Mango Crostini
Spanish Tortilla Bites
Japanese Style Sushi

To be served Cold

Smoked Salmon Triangles
Choux Buns with Stilton & Herb Mousse
Fresh Poached Salmon & Tarragon Hollandaise Bites
Smoked Salmon Roulades
Coronation Chicken & Mango Tartlets
Salami & Green Olive Cornets
Selection of tiny bouchees of Prawns/Mushroom/Cream Cheese
Selection of traditional style Canapes of Smoked Salmon, Ham, Prawns, Danish Caviar, Pate etc.
Selection of assorted Blinis, Smoked Salmon & Cream Cheese, Pate, Soured Cream with Danish Caviar
Brie & Grape Kebabs
Minted Melon Balls wrapped in Parma Ham
Roquefort & Sweet Pear on Crostini
Devils on Horseback

Dip & Dive Crudities

Crudities and Crisp Tortilla served with 4 dips from:
Taramasalata - Garlic Cream Dip – Salsa Verde - Guacomole
Tomato & Basil – Tzatziki – MarieRose Sauce – Blue Cheese – Cheese & Chive

Sweet Selection Canapes

Tiny Fruit Tarts - Strawberry, Tarte Citron
Strawberries dipped in White or Dark Chocolate

£8.00 per person excluding VAT

Canapes are a fantastic way to start your special Event, served from Silver Trays, Slate or Wood.
Smaller numbers catered for with prices adjusted accordingly.

All prices exclusive of VAT.

NB. These prices are for a minimum of 50 persons, banquet style. Smaller numbers catered for with a price adjustment.
£250 deposit secures price and date.

Tel: 0121 326 0444 • Hampton-in-Arden Tel: 01675 443170 • Fax: 0121 326 7900
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PLATED BANQUETING MENUS

A TRADITIONAL AFFAIR WITH A RELAXED ATMOSPHERE

MENU 1

Choose 1 Starter, Main Course & Dessert

To begin: A choice of Freshly made Soups

Wild Mushroom and Tarragon Leek Tart

Farmhouse Pate with Salad leaves & rustic bread.

A Fan of Melon with Pineapple and black pepper (Italian style)

Crab & Prawn with Mango & Grapefruit segments.

Traditional Style Prawn Cocktail

Chicken Liver Parfait with toasted focaccia bread and

Farmhouse chutney

Baked Camembert cheese

All served with speciality bread roll and butter

Mains: Traditional Roast Main Course choices of:

Supreme Breast of Chicken with either seasoning and gravy

Or a Mushroom and Tomato sauce

Crown of Turkey with seasoning and chipolata sausage

Roast Leg of Pork with apple sauce and seasoning

Baked Honey Roast Ham and Peaches with a Madeira sauce

A Duo of Roast Turkey & Pork with Onion Seasoning

Slow cooked Blade of Beef with Red Wine or Guinness gravy

All accompanied by two seasonal vegetables

Select two of herb roasted, new or Dauphinoise potatoes

Desserts:

Apple & Blackcurrant crumble with creamy custard

Chocolate Roulade – Profiteroles with a creamy chocolate sauce

Fresh Cream Gateaux – Traditional Apple Pie with either Custard

Or Fresh Cream – Tarte Citron garnished with Strawberries

Luxury Bread & Butter pudding with a creamy custard

Cheeseboard – extra supplement of £2.75 (To make 4 courses)

To finish Columbian Ground Coffee or Tea

£43.25 per person excluding VAT

MENU 2

Choose 1 Starter, Main Course & Dessert

To begin: A choice of Freshly made Soups

Prawns & Flaked Salmon with baby spinach, black peppercorn crème fraîche

Smoked Salmon with Lemon wedges and granary bread

Grilled Asparagus with Smoked Salmon

Parma Ham with a Melon & Orange Salad

Asparagus wrapped in Serrano Ham with a Rocket and Tomato garnish

A Fan of Melon with summer fruits

Warm Brie caramelised onion tart

All served with a speciality bread roll and butter

Mains:

A fillet of Pan Seared Pork – Normandy style with a Calvados gravy

Supreme of Chicken with a Mushroom and Wine Sauce

Baked or Poached Darné of Salmon with a Prawn and Champagne sauce

Sirloin of Beef Chasseur (mushroom, baby onions and tomato sauce)

Pan Roasted Loin of Pork with an Apple and Apricot seasoning

A breast of Chicken, garnished with Asparagus and Madeira sauce

Roasted Sirloin of Beef with Yorkshire Pudding

Roasted Leg of Lamb with rosemary & mint gravy

All accompanied by two seasonal vegetables

Select two of herb roasted, new or Dauphinoise potatoes

Desserts:

Glazed French Apple Tart – Traditional Sherry Trifle – Tropical

Fresh Fruit Salad – Lemon Torte – American Style Baked

Cheesecake – Raspberry Pavlova and double cream

Lemon Meringue pie

All served with fresh cream

Cheeseboard – extra supplement of £2.75 (To make 4 courses)

To finish Columbian Ground Coffee or Tea

£45.50 per person excluding VAT

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THE CELEBRATION FINE DINING BANQUETING

A TRADITIONAL AFFAIR, 4 COURSE MEAL

To Start [choose one]

- Italian Antipasto – A salad of lettuce leaves, Palma Ham, Salami, Roasted Vegetables, Olive Oil, Basil & Oregano
- Smoked Chicken & Mango Salad with Salad Leaves
- Harmony of Roast Salmon & Roast Monkfish on a bed of seasonal Salad leaves, dressed with a Dill flavoured mayonnaise.
- Sweet Galia Melon filled with Summer Fruits
- Roasted Red Pepper & Tomato Soup with a swirl of Fresh Cream
- Smoked Salmon served plain with Lemon & Lime wedges, granary bread & butter
- Melon, Mango & Pineapple Cocktail
- Terrine of Chicken & Pork with a French & Haricot Bean Salad
- Quails Eggs in a nest of Smoked Salmon, Asparagus Tips with a seasonal salad
- Roquefort, Pear, Walnut & Watercress Salad
- All served with speciality Bread Roll & Butter

Main Course [choose one]

- Lobster topped with Garlic Butter with Potato & Herb Salad
- A duo of Pan Fried Beef & Lamb Fillets with a shallot and claret sauce
- Roast Breast of Chicken filled with an Apple and Rosemary stuffing with a Wild Mushroom & Wine Sauce
- Escalope of Turkey Breast with Orange segments, Parsley & Saffron Cream Sauce
- A pan fried Breast of Magret Duck, flavoured with an Armagnac & Black Cherry Sauce
- Noisettes of Lamb with an Apricot & Rosemary Seasoning
- Beef Wellington – a fillet of beef on a bed of Mushrooms and onions, wrapped in a case of Flaky Pastry
- A darne of poached Salmon with a Champagne & Cream Sauce
- Fillet Steak Rossini – a prime fillet on a Crouton garnished with a Pate and a Rich wine sauce

VEGETARIAN CHOICE

- Basil Stracci with Pea Puree sauce, cherry tomatoes & Flageolet Beans, with shaved Parmesan cheese

Potatoes [choose 2]

- Colcannon Mash [spring onion mash] – Gratin Dauphinoise – Buttered New Potatoes with Mint – Roast Potatoes – Lyonnaise or Sauteed

Vegetables [choose 2]

- MangeTout with Cherry Tomatoes – Fine French Beans and Petit Pois – Braised Red Cabbage with Apples
- Baton Carrots with Thyme & Lemon – Courgettes & Leeks in butter

Dessert [choose 1]

- A plated Trilogy of Desserts consisting of: Tarte Citron, Chocolate Mousse in a chocolate cup, an individual Crème Brulee.
- On a plate dusted with icing sugar and garnished with a fresh lime leaf
- Summer Pudding with a Quinelle of Clotted Cream
- Rich Chocolate Tart. Served on a plated dusted with icing sugar
- Chocolate Roulade with Strawberries & fresh cream
- Raspberry Pavlova and double cream
- Apple Tart Tatin with clotted cream
- St.Jacques Rich Chocolate Brownies with clotted cream
- Meringue King Christian [layers of crushed meringue, toasted almonds, chocolate & double cream]
- Chocolate Profiteroles served with Hot Chocolate and Grand Marnier Cream

Fromage

- A selection of fine English & Continental Cheeses served with biscuits & grapes

Finally to finish

- Columbian Ground Coffee, Mints & Turkish Delight
- The above menus are all presented with a selection of bread rolls & butter

From £55.80 per person excluding VAT

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VEGETARIAN OPTIONS FOR HOT MEALS

Mushroom Stroganoff on a bed of Rice

Pineapple Teriaki (Pineapple, Cashew Nuts, Sweet Peppers,
Bamboo Shoots with a Honey and Soy Sauce
Served with Wild Rice

A Garden Vegetable Bouchee
(a light pastry case filled with Broccoli, Carrots
Cauliflower and optional Almonds in a
Light creamy sauce)

Roasted Mediterranean Vegetable Lasagne

Stuffed Spinach Pancakes

Ratatouille on a bed of Pasta Twists

Individual Provencale Flans

Red Kidney Beans, Herb & Mushroom Risotto

A Fricasse of Roasted Red Peppers and Wild Rice

A large Yorkshire Pudding filled with Roasted Vegetables and a Tomato Herb Sauce

Baked Romano Peppers filled with Puy Lentils, Baby Plum Tomatoes
Mozzerella and fresh Basil Leaves

Vegetable Creamy Crumble (assorted vegetables in a creamy white
Sauce with a Crunchy Topping)

CHILDRENS MENU (under 12s)

Childrens menu as below or a child size meal of choice

Chicken Gojons with Fries, beans or peas
Burger in a bun with Fries
Vegetable Gojons with Fries
Sausage & Mash

Desserts

Fresh Fruit Salad with Jelly
Rocky Road
Chocolate Brownies

A carton of Fruit Juice

Children under 12yrs halfprice to chosen adult meal

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BUFFET MENUS TWO

BUFFET 1

With Chef Carving at buffet table

Freshly made Soup, Roll & Butter

Cold Poached Salmon with Mayonnaise Sauce

Roast Crown of Turkey with Cranberry Sauce

Honey Roast Ham

Roast Rib of Beef with Horseradish Sauce

Continental Green Salad or Caesar Salad

Tomato & Onion Salad – Pasta & Sweetcorn Salad

Sweet Pepper & Mushroom Salad

Hot New Potatoes with Butter & Parsley

Waldorf Salad, Coleslaw

Choose 3 Sweets:

Cheesecake – Victorian Trifle

Deep Apple Pie – Fresh Cream Gateaux

Profiteroles with Hot Chocolate Sauce

Brandy Snap Baskets with Chantilly Cream & Strawberries

Fresh Fruit Salad or Cheeseboard

Columbian Ground Coffee or Tea

£38.25 per person excluding VAT

Additional salads at £2.00 per portion e.g. Niçoise Salad. Mushrooms à la Greque.

BUFFET 2

With Chef Carving at buffet table

Freshly made Soup, Roll & Butter

Roast Rib of Beef with Horseradish Sauce

Honey Roast York Ham

Roast Norfolk Turkey with Cranberry Sauce

Fresh Continental Green Salad or Caesar Salad

Tomato & Onion Salad, Coleslaw

Pineapple & Pepper Salad

Choose 3 Sweets:

Fresh Cream Gateaux

Pavlova with Seasonal Fruits

Pear Flan

Sticky Toffee Pavlova

French Fruit Tartlet

Apple Strudel

or Cheeseboard

Columbian Ground Coffee or Tea

£37.15 per person excluding VAT

THE SUPREME HOT BUFFET (With Chef Carving at buffet table)

Choose from:

Freshly made Soup, Roll & Butter

A fan of Melon with a Fruit Coulis

Smoked Salmon & Lemon Wedges

Coarse Country Style Pate & Rustic Breads

Roast Beef & Yorkshire Pudding

Roast Pork with Seasoning & Apple Sauce or Honey Roast Ham

Roast Crown of Turkey with Seasoning & Cranberry Sauce

Select two of Roast Potatoes, Roasted Potatoes with Garlic & Rosemary

New Potatoes with Butter & Parsley or Dauphinoise potatoes

Plus a Selection of Seasonal Vegetables and gravy

Choose 3 sweets:

Cheesecake – Victorian Sherry Trifle – Luxury Bread & Butter Pudding

French Apple Tart – Profiteroles with Chocolate Sauce

All served with Fresh Cream

Or Cheeseboard

Columbian Ground Coffee or Tea

From £41.35 per person excluding VAT

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HOT BUFFET MENUS

Remember to add a Starter or Canapés from our menu - from £5.95 per person

Choose 2 Main Course Dishes from the following selection

Slow Roasted Pork Belly & Hoisin Sauce
Seaman's Shepherd pie – Lobster, Fresh Salmon & Scallops with a Creamy Potato topping
Pan Fried Garlic Prawns
Roast Salmon with Hollandaise Sauce
Baked New Zealand Monkfish with a Crayfish Veloute
Salmon Escalope, Lemon Tarragon Butter Sauce on Mash
Cajun Chicken Breasts with Lime & Cucumber Yoghurt Dressing
Thai Green Chicken Curry
Chargrilled Free Range Chicken, Marinated ~ Goats Cheese, Sundried Peppers
Breast of Chicken in Wine & Mushroom Sauce
Tender Breast of Chicken with Leek & Meau Mustard Sauce
Braised Beef Steak in a rich Guinness Gravy
Mexican Chilli Con Carne
Traditional Steak & Kidney Pie
Beef Bourguignonne
Rogan Josh [Lamb Curry]
Medallions of Pork in Orange & Ginger Sauce
Cumberland Sausage, Mashed Potatoes & Onion Gravy
Barbecued Spare Ribs
Lasagne Verde
Pasta Puttanesca
Roquefort Quiche
Roasted Vegetable Lasagne
Roasted Vegetable Chilli
Basque Chicken – a Rioja sauce with Chirozo sausage, Tomatoes, Sweet Peppers & Olives

All served with steamed Rice or New Potatoes/Potato Wedges/Warm Potato Salad with Lemon & Chive Vinaigrette.
Choice of speciality Rolls, French Bread & Butter, Popadoms or Garlic Bread

Choose 3 salads from the following selection:

Herb Bulgur Wheat Salad – Continental Green Salad – Coleslaw
Tomato & Onion Salad – Waldorf Salad – Roasted Tomato Salad – Caesar Salad
Pineapple & Pepper Salad – Potato Salad & Frankfurter
Roast Mediterranean Vegetable Cous Cous Salad

Choose 3 sweets from the following selection:

Profiteroles with Hot Chocolate Sauce
Treacle Tart – French Apple Tart – Cheesecake
Luxury Bread & Butter Pudding
Tropical Fruit Salad or Cheeseboard
Apricot Crumble – Apple & Raspberry Crumble
All Served with Fresh Cream
Columbian Ground Coffee or Tea

£37.15 per person excluding VAT

Extra Main Course Dish £8.75 per person excluding VAT

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BBQ MENU ONE

REAL BBQ FOOD FOR A RELAXED AFFAIR

CHEF SHOW COOKING ON BBQ-SERVED TO YOUR TABLES BY WAITER SERVICE ON PLATTERS

To Start

Baskets of Rustic Breads, Brioche Buns with bowls of Olives, Balsamic vinegar, oils and butters.
Roasted Garlic bulbs. Aioli.

Please choose platters of FOUR choices from a selection of:

Aberdeen Angus Burger on Floury Bap
Cumberland Pork Sausage
Skewers of chicken breast satay
Moroccan minted lamb "lolly pops"
Sweet Chilli Chicken Skewers with fresh Coriander
Slow cooked Chinese styled pork belly skewers
Roasted sweet peppers, onions and Greek Halloumi on paddle skewers
Finest Veggie burgers

To accompany main platters

Please choose FOUR choices of Sharing Bowls from

BBQ Flashed new potatoes with Herb Butter
Sweet Potato Wedges
Homemade Crunchy Coleslaw
Roasted Mediterranean Vegetable Cous Cous
Assorted Salad Leaves with Cherry Tomatoes
A Pesto and tomato fusilli pasta salad
Mushroom a la greque
Red Onions and Tomato Salad

Selection of Relishes

Desserts, please choose ONE choice from

A trilogy of mini desserts of Crème Brulee,
Belgian Chocolate mousse served in a chocolate cup and a tarte Citron.
Strawberries and cream
Summer Pudding served with double cream

To Finish Columbian Coffee or Tea with Chocolate mints

Special Price £39.65 excuding VAT

To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

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LUXURY BBQ MENU TWO

REAL BBQ FOOD FOR A RELAXED AFFAIR

CHEF SHOW COOKING ON BBQ-SERVED TO YOUR TABLES BY WAITER SERVICE ON PLATTERS

To Start

Baskets of Rustic Breads, Brioche Buns with bowls of Olives, Balsamic vinegar, oils and butters.
Roasted Garlic bulbs. Aioli.

Please choose platters of FOUR choices from a selection of:

Piri Piri Chicken Kebabs
A Brochette of Monkfish, Tiger Prawns & Sweet Peppers
Vegetable Kebabs with chilli glaze
Posh Hot Dogs with Beer Braised Onions
Slow Cooked Chinese Style Pork Belly Skewers
Morrocan Style Meat Balls on Skewers
Peppered Sirloin or Rump Steaks (£2.00 supplement)
Salmon Paupiettes with a Teriyaki, Lime marinade
Jack Daniels BBQ Pork Ribs or Vegi Brochettes
Slow Cooked Lamb cooked Kleftico Flashed on a the BBQ and served with Pitta Breads

To accompany main platters

Please choose FOUR choices of Sharing Bowls from

Twice cooked potato wedges
Romaine Lettuce and Baby Plum Tomatoes with a Roquefort Dressing
Fusilli and Tomato Pasta Salad
Red Cabbage Coleslaw
Greek Salad with Olives & Feta cheese
A Trio of different tomato varieties garnished with Rustic Bread Croutons, Asparagus Spears & Virgin olive oil
Traditional Style Coleslaw
Slow Roasted Greek Style Potatoes
Relish & Salsa

Desserts, please choose ONE choice from

Profiteroles with hot chocolate sauce
A Luxury Baileys Bread & Butter Pudding
Tiramisu Cheesecake
Individual Tarte Citrons and Fresh Cream
Raspberries, Strawberries and Cream or Tropical Fruit Salad
Warm Sticky Toffee Pudding with Custard
Classic Eaton Mess - Meringues strawberries & fresh cream

To Finish Columbian Coffee or Tea with Chocolate mints

Special Price £41.80 excluding VAT

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BUFFET DINING (MENUS ONE)

BUFFET 1

A fan of chilled Melon with Summer Fruits
Honey Glazed Ham & Peaches
Roast Sirloin of Beef with a Mustard Dressing
Roasted Crown of Turkey with Apricot & Sweet
Red Pepper stuffing
Mango & Crayfish & Prawn Seafood Salad
Crispy Coleslaw
Mushrooms a la Greque
Mixed Green Salad
New Potatoes with Butter & Chopped Fresh scented Mint
Served with Bread Roll & Butter

Choose 2 Sweets

Individual Fresh Fruit Tart
Fresh Fruit Salad
Tarte au Citron
Warm Rhubarb Crumble
All served with fresh Double Cream

Columbian Ground Coffee/Tea

£34.65 per person excluding VAT

FORK BUFFET MENU

Salmon & Spinach and Sweet pepper Roulade
Roasted Sirloin of Beef with Crème Fraiche Horseradish
Chicken with Smoked Bacon & Mango Salad
Warm Potato & Chive Salad
Green Bean & Mushroom Salad
Cherry Tomato, Mange Tout & Minted Cucumber Salad
Chinese Salad [Stir Fried Vegetables & Noodles]
Served with Speciality Bread Roll & Butter

Chocolate Chip and Coffee Meringue
Baked Lemon Cheesecake
Raspberry & Peach Crumble all served

Dark Chocolate Torte – all with fresh cream
Or Cheeseboard with a selection of fine Cheeses,
Brie & Grapes

Columbian Ground Coffee/Tea

£34.00 per person excluding VAT

CHEFS SPECIAL BUFFET

A salad of Smoked Duck & Quails Eggs
with a Raspberry vinaigrette
Roll & Butter
Beef Wellington
Fruits De Mer – the pick of the finest Seafood
Peasant Salad or Nicoise Salad – Mixed Green Salad or Caesar Salad
Greek Green Salad with Feta Cheese

Tiramisu
Individual Patisserie Tartlets
Fresh Fruit Salad
Tarte au Citron with Fresh Cream
Cheeseboard with English & Continental Cheese
with Biscuits & Grapes
Cheeseboard with English & Continental Cheese
Columbian Ground Coffee/Tea

£36.40 per person excluding VAT

CELEBRATION BUFFET

Poached Salmon with
Chilled Asparagus & Hollandaise Sauce
Coronation Chicken
Honey Roast Ham
Potato Salad – Tomato Salad
Continental Green Salad
Roll & Butter

Strawberries & Cream
Profiteroles & Hot Chocolate Sauce
Chocolate & Peach Gateaux
Cheeseboard with Biscuits & Grapes
Columbian Ground Coffee/Tea

£31.05 per person excluding VAT

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BOWL FOODS

A RELAXED AFFAIR, CHEFS AND STAFF WILL SERVE TASTING BOWLS OF DELICIOUS FOOD TO YOUR GUESTS FROM USHERETTE TRAYS. ALLOW 4 BOWLS PER PERSON PLUS 2 DESSERT CHOICES OR LEAVE IT TO US TO SUPPLY AN EXCELLENT SELECTION AND KEEP EVERYONE HAPPY!

HOT: Choose selections from:

Cassoulet of Beans, Chorizo and Potatoes
Tandoori Chicken with Basmati Rice
Lincolnshire Sausage, Creamy Mashed Potato and Onion Gravy
Beef Bourguignon and Green Beans
Thai Green Chicken Curry with Scented Rice
Coq au Vin and mini Baked Potatoes
Moroccan Lamb or Vegetable Tagine with CousCous
Slow Roasted Squares of Pork Belly with Hoisin Sauce
Our special Chilli Con Carne and Rice
Chicken Cacciatore with Diced Potatoes
Shredded Duck with Singapore Noodles
Beef Casserole with Baby Dumplings and Spring Onion Mashed Potatoes

VEGETARIAN CHOICE: Choose Selections from

Tuscan Style Penne Pasta with Plum Tomatoes, Sage, Mushrooms and Sweet Peppers
Vegetable Tagine, Cous Cous and Lemon Chive
Asparagus and Petit Pois Risotto
Roasted Vegetable Curry
Mushroom Stroganoff and Rice
Stir Fried Vegetables and Singapore Noodles
Baby Bell Peppers filled with Monzella Puy Lentils, Tomatoes and Fresh Basil

FISH SELECTION: Choose Selections from

Roasted Salmon Slivers with a Herby CousCous
Seafood Paella
Tiger Prawn Korma Curry and Jasmine Rice
Mini Fish and Chips and Mushy Peas

COLD IDEAS; Choose selections from:

Tune & Nicoise Salad
Coronation Chicken with Baby Salad and Rocket
Greek Salad
King Prawn Cocktail
Ceasar Salad
Shredded Duck with Noodles

DESSERTS; Choose 2 bowls from selection below:

Greek Yoghurt & Honey with Fresh Fruits
Tiramisu
Profiteroles with Strawberries and Hot Chocolate Sauce
Eton Mess
Traditional Crème Brulee and Raspberries
Belgian Chocolate Mousse and Strawberries
Lemon Posset with Tuilee biscuit

£34.00 per person (excluding VAT) including Chefs and Waiting Staff.

All prices exclusive of VAT.

Inclusive of Buffet Table Clothes, Serviettes, Cutlery & China.

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EVENING STREET FOOD STYLE

A RELAXED AFFAIR INCLUDING STONE BAKED PIZZA COOKED FRESH, SEE OUR LIST OF CHOICES

Please choose from **THREE** choices from below:

- Nachos with Chilli Relish, Guacamole and Sour Cream
- Stone Baked Pizza (see list)
- Mini Fish, Chips and Mushy Peas
- Posh Hot Dogs and relishes - Pimp your Dog
- Bacon Baps and Chunky Chips
- Slow Roasted Lamb Kleftico with Pitta Bread and Greek Salad
- Balti Chicken Curry with Mini Naan Breads and Rice
- Seafood and Chicken Paella
- Pulled Pork in a Brioche Bap with Skin on Potato Wedges
- Sticky Jack Daniels Sauce Spare Ribs
- Moroccan Chicken Tagine with Roasted Vegetable Cous Cous
- Chickpea and Vegetable Moroccan Tagine with Lemon Cous Cous
- Roasted vegetable Balti with Pilau Rice and Mini Naan Bread
- Texan Chilli Con Carne and Saffron Rice
- Thai Green Chicken Curry with fragrant Rice
- Bangers and Mash
- Flatbread with Greek Village Salad and farfalle
- Dirty Fries, Chilli Beef, Cheese, Jalapenos, Sour Cream



From £13.40 per person (Extra Choices £5.15 per person)

SLIDER SAMPLER

Please choose from **FOUR** choices from below:

- Baby Burger, Bap and Chilli Relish
- Chipolata Cumberland Sausage and Mash
- Mini Pizza's
- Bacon in a Slider Bap
- Greek Style Hallumi Cheese and Cherry tomato Skewer
- Baby Vegi Sausage or Vegi Burger Slider
- Cone of Fish and Chips, Skin on Fries



From £11.20 per person (Extra Choices £4.00 per person)

These menus are designed for late night grazing for your evening guests

We can adapt any of these menus for your daytime reception and would be happy to advise you on content and cost.

All prices exclusive of VAT.

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Email: celebration@intml.net • www.celebrationcaterers.co.uk



EVENING HOG ROAST

A RELAXED AFFAIR



To be carved by a Chef and served on Floury Baps or Brioche Buns with Crispy Cracking, Seasoning and Apple Sauce along with Mixed Green Salad, Coleslaw and relishes. Veg Option of Roasted Mediterranean Vegetables and Mozzarella Cheese on a Floury Bap

From £11.75 per person

Minimum No. 100 - can be adapted for daytime, please ask for costs

PAELLA

As a Luxury additional to your BBQ or Hot Buffet or on its own with salad and crusty bread cooked in a traditional large Paella Pan with Chicken & Seafood

From £10.70 per person

or served with Salad and Crusty Bread

From £11.65 per person



MOROCCAN MEZZE PLATTERS

SERVED ON SHARING PLATTERS

Sweet Potato falafels, Hummus, Feta Salad, Crispy Hallumi, Flatbread, Garlic Yogurt Dip BBQ Koftas, Fruit Couscous

From £10.10 per person

PLATTERS OF FARMHOUSE CHEESES

A choice of four cheeses (Our suggestion is to serve a mixture of both hard & soft cheeses)

Mature English Cheddar, Brie, Stilton, Smoked Apple

French Country Paté and Red Pepper Paté

Chutneys and Grapes, Celery, Olives, Artisan Breads and Scottish Oatcakes

£9.60 per person

ANTIPASTA PLATTERS

Fresh Tomatoes and Mozzarella with Basil Leaves, Rustic Bread, Balsamic Vinegar & Olive Oil.

Selection of Italian Meats - Parma Ham, Salami and Prosciutto and Olives.

From £11.20 per person



All prices exclusive of VAT.

Other evening food options available, see our Stone Baked Pizza menu.

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STONE BAKED PIZZAS

OUR SUGGESTIONS, FRESHLY PREPARED & COOKED FOR YOUR EVENING GUESTS.
CAN BE ADAPTED FOR DAYTIME RECEPTION.

Please choose from FOUR choices from below:

MARGARITA

A rich rustic sauce, finely shredded mozzarella, sun ripened tomatoes & basil leaves.

FETA

Greek feta cheese with black & green olives, tomatoes with a rich rustic tomato sauce.

HAM & MUSHROOM

Dried Italian cured ham, garlic sliced mushrooms, black olives with a rich rustic tomato sauce, finely shredded mozzarella with fresh basil.

MEXICAN SPICED BEEF

Chilli spiced shredded beef, roasted mixed peppers, finely sliced onion, finely shredded mozzarella, rich rustic tomato sauce and sprinkled with fresh oregano.

HAWAIIAN

Dry cured ham, chunks & slices of fresh pineapple, a rich rustic tomato sauce, finely shredded mozzarella sprinkled with fresh oregano.

BBQ STYLE CHICKEN

BBQ style chicken, a rich rustic tomato sauce with sweetcorn, mixed peppers and shredded basil.

BBQ STYLE PORK

Mildly spiced slow cooked pork with a rich rustic tomato sauce, roasted mixed red & yellow peppers, shredded mozzarella and chopped oregano.

CHORITZO (SLOPPY GUISEPPE)

Choritzo, tomatoes, mozzarella, jalapenos, chilli flakes, rocket & tomato sauce.



with salad and coleslaw
From £12.80 exclusive of VAT

All prices exclusive of VAT.

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Perfect planning for an amazing catering experience*

AFTERNOON TEAS

A TRADITIONAL AFFAIR!

Plain and Sultana Scones & Clotted Cream
With Raspberry/Strawberry Jam

Dainty Finger Sandwiches
Cucumber – Egg & Cress – Honey Roast Ham
Smoked Salmon – Turkey & Cranberry
Roast Beef – Farmhouse Cheddar

A fabulous Assortment of Homemade Cakes
Chocolate Eclairs – Lemon Drizzle – Various Mini Cup Cakes
Madeleines – Rocky Road – Shortbread – Jam Tarts
Mille Feuilles – Sultana Cake – Tarte Citron – Brownies

Pots of English Breakfast Tea
Earl Grey
Will be freshly made and served
Coffee available

£31.00 per person excluding VAT

including Waiting Staff, Crockery, Cutlery and Table Linen, napery.
Vintage china can be arranged. £250 deposit secures price and date.

*Afternoon tea was introduced in England by Anna,
the seventh Duchess of Bedford, in the year 1840.
The Duchess would become hungry around 4 o'clock
in the afternoon.*

*The evening meal in the household was served
fashionably late at eight o'clock, thus leaving a long
period of time between lunch and dinner.*

*The Duchess asked that a tray of tea, bread and butter
and a cake be brought to her room during the late
afternoon. This became a habit and she began inviting
friends to join her.*

*This pause for tea became a fashionable social event.
During the 1880's upper-class and Society women
would change into long gowns, gloves and hats for
their afternoon tea which was usually served in the
drawing room between four and five o'clock.*

All prices exclusive of VAT and to include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.
NB. These prices are for a minimum of 50 persons, banquet style. Smaller numbers catered for with a price adjustment.
£250 deposit secures price and date.

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DELIVERED FORK BUFFETS

Delivered in refrigerated vehicles

FORK BUFFET 1

Coronation Chicken
Devilleed Fish Goujons
Smoked Sausage with mustard sauce
Rice & Pork Salad with Apricots and Iceberg Salad
Mushroom a la Greque
Bean & Pasta Salad
Speciality Bread Roll & Butter
Lemon Citrus Tart with Fresh Cream

£16.50 per person excluding VAT

FORK BUFFET 2

Darne of Poached Salmon
Honey Roast Ham with Pineapple & Pepper Kebab
New Potatoes with a light French Herb & Garlic Dressing
Nicoise Salad
Smoked Crunchy bacon & Avocado on Shredded Iceberg
Speciality Bread Roll & Butter
Chocolate Roulade with Fresh Cream

£19.05 per person excluding VAT

FORK BUFFET 3

Prawn or Vegetable Parcels
Tandoori spiced Chicken Pieces with
Cool Cucumber & Mint Dip
Ceasar Salad
Open Sandwiches of:
Beef, Smoked Salmon, Turkey & Ham
Coleslaw
Italian Pasta Salad
Pizza Slices
Speciality Bread Roll & Butter
Cheeseboard, Celery & Grapes
Fresh Fruit Slices
Trifle

£20.10 per person excluding VAT

FORK BUFFET 4

Cornets of Smoked Salmon & Prawns
Creamy Mushroom Tartlets
Chicken Liver Pate on Toasted Crostini
Lincolnshire Cocktail Sausage
Vegetable Pakora & Dip
Cocktail Chicken Sate
Scampi & Tartare Dip
Peasant Salad, New Potatoes, Asparagus
Red Onion Tomato & Black Olives
Freshly Baked Baguette Slices & Butter
Profiteroles & Fresh Cream
Cheeseboard & Grapes

£20.10 per person excluding VAT

SOMETHING FOR EVERYONE-FINGER BUFFET

A selection of the following:

Chicken Goujons or Chicken Thighs
Indian Selection: Pakoras, Samosas and Bhajis with dip
Mini Scotch Eggs
Sandwiches – plain and simple and brown and white
Bread. Mature cheese and ham, pork, beef, turkey
Baguettes 1/8th size or wraps. Cheese with pickled
Onions on side
Chinese Spring Rolls
Mini Sausage rolls/slices of Pork Pie
Crostini with Pate
Brie & Grapes/Cheddar & Pineapple
Quiche Tartlets (homemade)
Chicken Tikka with dip
Crisps and Tortilla Chips
Selection of Desserts: Gateaux, finger cakes,
Rocky Road, Lemon Drizzle

£15.75 per person excluding VAT

SPECIAL FINGER BUFFET

A selection of the following:

Sandwiches – plain and simple, brown & white
bread as Something for Everyone
Chicken Goujons or Chicken Thighs
Mini Sausage Rolls
Pizza Slices
Crostini with Pate
Indian Selection – Pakoras, Samosa and Bhajis with dip
Cocktail Sausages on sticks
Crisps and Tortilla chips
Pork Pie
Selection of Desserts:
Gateaux, finger Cakes, Rocky Road, Lemon Drizzle

£12.60 per person excluding VAT

Additions: Cheese Platter	£2.75 per head
Butterfly Fried Prawns with Marie Rose Dip	£1.70 per head
Deep Fried Scampi with Tartare Dip	£1.70 per head
Vegetable Crudities	£1.30 per head
Dim Sum	

FORK BUFFET-VEGETARIAN SUGGESTION

Mixed Green Salad
Spinach & Goats Cheese Puff Pastry
Vegetarian Parcels
Veg.Samosa, Veg.Pakora
Coleslaw
Bean & Pasta Salad
Fresh Fruit Salad with Fresh Cream
Pizza Slices
Speciality Bread Roll & Butter
Cheeseboard, Celery & Grapes
French Apple Tatin with Fresh Cream

£16.50 per person excluding VAT

All prices exclusive of VAT.

All delivered buffets are inclusive of china, cutlery and serviettes.

£250 deposit secures price and date.

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SHORTENED AFTERNOON TEA

A MINIMUM OF 30 PEOPLE

A Selection of Finger Sandwiches to Include:

Honey Roast Ham - Roast Beef
Egg & Cress - Smoked Salmon & Cream Cheese
Hummus & Cucumber & Farmhouse Cheddar.

Mini Victoria Sponges
Shortbread Biscuits
Chocolate Brownie
Macaron
Mini Fresh Cream Chocolate Eclair
Chocoalte Dipped Strawberries

Plain / Fruit Scones with Jam and Clotted Cream

Tea / Coffee

£16.75 per person excluding VAT

Waitress Service would be £90.00 per Member of Staff plus VAT

Bottle of Prosecco £18.95 per bottle, serves 6

Juice £2.15 per litre