

Brook Bottom Outside Catering Buffet Style Menus

Menu 1 "Basic Menu" cost POA

A selection of sandwiches including: - Tuna Mayonnaise, Mature Cheddar, Ham, Egg Mayonnaise

Sausage Rolls, Pork Pies, Selection of Crisps, Pickled Onions

Menu 2 cost POA *

A selection of assorted sandwiches with garnish

Sausage Rolls

Selection of Homemade Cream Scones & Cakes

If you require service of tea & coffee with this menu then add £1 per head

Menu 3 "Extended Menu" cost POA

A selection of sandwiches including - Tuna Mayonnaise, Beef, Mature Cheddar, Ham, Egg Mayonnaise, Turkey

Homemade Coleslaw / Pasta Salad

Tomato & Cucumber & Red Onion Salad

Green Salad & Dressing

Sausage Rolls & Filled Vol-au-vents.

Menu 3B cost POA

Hot Roast Beef & Pork Cobs with Gravy

Served with Mustard, Horseradish,

Onions in Vinegar, Stuffing & Apple Sauce

Homemade Coleslaw & Potato Salad

Please note this menu is only available for parties of 50 or more

Menu 4 cost POA

A selection of open rolls-

Peppered Beef, Honey Glazed Ham, Prawn Marie Rose, Egg Mayonnaise & Rocket

Homemade Cheddar Cheese & Onion Pie
Marinated Chicken Thighs & Drumsticks
Homemade Cheesy Coleslaw
Pasta with Roast Vegetables, Pesto & Herbs
Green Salad
Vine Tomato & Fresh Basil Salad

Selection of Crisps, Nuts & Olives

Menu 5 "Cheese Platter" cost POA

Platters of English & Continental Cheeses
Selection of Breads & Crackers
Terrine of Chicken Liver Pate
Pickles & Chutneys
Celery, Grapes & Fruit
Olives & Sun Dried Tomatoes

Add an extra £1.50 for an additional selection of Continental Meats. Also please note for that this menu is only applicable for parties of 20 or more

Menu 6 "Afternoon Tea Menu" cost POA

A selection of sandwiches including:-

Fresh Poached Salmon with Dill & Lemon Mayonnaise, Wafer Thin Honey Glazed Ham, Cream Cheese & Cucumber, B.L.T Club Sandwiches, Cheddar Cheese & Pickle

Prawn Vol-au-Vents
Individual Mini Quiches
Homemade Scones with Jam & Cream
Shortbread Biscuits with Seasonal Fruit

Selection of Mini Pastries including:-

Black forest Rolls, Vanilla Slices, Éclairs, Strawberry Puffs

Menu 7 cost POA

Selection of Home Cooked Meats including: - Beef, Honey Glazed Ham, Roast Turkey

Hot Buttered New Potatoes

Homemade Cheddar Cheese & Onion Pie

Sticky Sausages with Mango Chutney

Green Salad, Red Cabbage & Beetroot Salad

Homemade Coleslaw

Tomato & Basil Salad

Selection of Cheeses & Biscuits

Selection of Breads

Menu 7B cost POA *(For venues with equipped kitchens)*

Choose from any two of the Delicious homemade Pies below:-

Steak, Caramelised Red Onion & Stilton

Mature Cheddar Cheese & Onion

Steak and Kidney

Chicken and Mushroom

Steak Pie

Meat and Potato

Chicken, Leek and Ham

All served with a selection of Vegetables, Potatoes and lashings of Gravy

Menu 8 cost POA

A selection of open rolls including: - Fresh Poached Salmon with Dill Mayonnaise, Mature Cheddar Cheese, Prawn Marie Rose, Egg Mayonnaise

A Selection of Home Cooked Meats including: - Roast Beef, Baked Ham, Roast Turkey

Homemade Cheddar Cheese & Onion Pie

Homemade Sausage Meat & Tomato Pie

Green Salad

Homemade Coleslaw

Pasta with Roast Vegetables & Pesto

Roast New Potatoes with Rosemary & Garlic

A Mixed Selection of Breads

Selection of Olives, Oven Roasted Cherry Tomatoes

Menu 9 cost POA

Selection of Home Cooked Meats including: - Peppered Beef, Honey Glazed Ham, Roast Turkey

Sticky Sausages with Mango Chutney

Tandoori Chicken & Minted Onions served in Tortilla Wraps

Fresh Poached Salmon & Prawns Served on a Chunky Waldorf salad

Roast New Potatoes with Rosemary & Garlic

Vine Tomato & Fresh Basil Salad

Cheesy Coleslaw, Tossed Green Salad

Roast Vegetables with Couscous & Herbs

A Mixed Selection of Breads

Selection of Olives, Oven Roasted Cherry Tomatoes

Menu 10 "Medieval Feast" cost POA

(Set with Candelabras on main buffet table)

Carved to Order: Topside of Beef and Whole Roast Butter Basted Turkey with Stuffing, Pigs in Blankets, Cranberry Sauce

Baskets of Mixed Rolls from local Bakery

Decorated Poached Salmon Fillets

Homemade Cheddar Cheese & Onion Pie

Roast New Potatoes with Rosemary & Garlic

Bowls of Mixed Chunky Salad

Red Cabbage & Beetroot Salad

Cheese Board with Chutneys & lots of Seasonal Fruits

Terrine of Pâté, Crackers & Butter

A Selection of traditional hearty puddings such as Fruit Crumbles, Bread & Butter Pudding, Strudels, served with Cream & Custard

Menu 11 "Popular Wedding Menu" cost POA

Canapés on Arrival

Roast Sirloin of Beef

Coronation Chicken

Mustard & Sugar Baked Ham

Decorated Poached Fillet of Salmon

Ricotta, Spinach & Nutmeg Flan

Hot Buttered New Potatoes

Mozzarella, Vine Tomato & Fresh Basil Salad

Red Cabbage, Beetroot & Orange Salad, Tossed Green Salad

Apple & Coleslaw Salad

Mixed Selection of Breads

Homemade Lemon Cheesecake

Homemade Sherry Trifle

Chocolate Gateaux

Fresh Fruit Salad

Selection of Cheeses & Biscuits

Additional information

If you see items from different menu's which you like then why not design your own menu or if you can see nothing suitable then let us know and we can create something different. Hot dishes such as Curries, Casseroles or similar can also be provided on the proviso that there are suitable facilities at the event venue.

Puddings can also be added to any menu for an extra cost (this depends on numbers). The Puddings we have listed can be exchanged for any of the following:-

Lemon Tart, Chocolate Profiteroles, Fruit Pies, Eaton Mess, Fresh Fruit Pavlova, Chocolate Tart,

Coffee and Mints can also be provided at an extra cost of £1.50 per head

Paper Cloths (for buffet table only) paper plates, napkins and disposable cutlery (if required are provided for Menu 1, 2, 3, 4, 5). The remaining Menus have crockery and Cutlery provided within the menu cost.

Also with all menu listed above, waitresses are not included. I charge separately for waitresses so my clients can see the exact breakdown. Waitresses are available at a cost of £7.50 per hour for each waitress and can be organised at time of booking, The Waitresses are there to help set up tables, serve the food, clear the tables and wash the crockery & cutlery. If waitresses are not required then all crockery, cutlery will need to wash and dried before collection

Linen tablecloths are provided for main buffet table only, further tablecloths can be provided for other tables at an additional cost depending on size and quantity

Also please note the layout and initial set up of all tables (except *main buffet table*) will be the responsibility of the event organiser

Brook Bottom Outside Catering are not responsible for the service of drinks or glass collection, however waitresses can be provided to supervise this

In certain circumstances dependant on the size of event an external refrigeration unit may be required at an additional cost to the event organiser

If any charges or additional costs from the venue are added to the caterer for use of kitchen etc., these costs will be passed onto the customer.

An additional charge may also be required if the venue to be catered in in excess of 15 miles from Two Dales, This can be discussed on an individual basis

Also on smaller buffets a delivery charge may also be added

Please note that our food may contains traces of nuts

A deposit of 20% is required at time of booking

Full payment is required 2 week prior to event once final numbers have been agreed