



## **Summer 2010 All Inclusive Summer Ball Catering Package**

(buffet menu from around the world)

### **Menu**

#### **STARTER DIPPING PLATTER**

A selection of Dipping foods to include the following:

- **A Thai dipper Selection of**

Mini vegetable spring rolls & a selection of dim sum with dipping sauces

OR

- **An Indian Dipper selection of**

Mini vegetable samosas, Vegetable pakoras & Onion bhajis with mango chutney & a mint raita

OR

- **A Tex Mex dipping selection of**

Crispy coated garlic mushrooms, breaded cheese jalapenos & tortilla chips with a spicy tomato salsa & sour cream

**Please choose one platter selection from the above list**

**Please note: Starters will be served as a platter selection with dips for each table**

#### **HOT DISHES**

A selection of freshly prepared hot dishes including:

##### **Thai dishes ~ served on banana leaves**

- Moo tod grateam prik thai (Pork with Garlic)
- Thai green chicken curry
- Neau Pad Prik (Beef with sweet basil and Chilli)
- Thai red beef curry – hot!

##### **Indian dishes ~ served in balti dishes**

- Chicken Jalfrezi
- Chicken Korma
- Lamb rogan josh
- Tandoori fish curry

##### **Middle Eastern dishes ~ served in traditional clay dishes**

- Koftas (spicy meat balls) in piquante tomato sauce
- Moroccan Lamb Tagine with cinnamon & apricots
- Traditional Falafel served with houmus, salad & Pita bread
- Kubbeh, deep fried parcels of cracked wheat stuffed with spiced minced lamb
- Traditional Moroccan style Cous cous served with a vegetable stew

##### **South African dishes ~ served in traditional cast iron “potjies”**

- Sautéed peri-peri chicken livers with onions
- Sosaties, skewers of marinated lamb with dried fruit
- Cape Malay fish curry
- Traditional lamb “bredie” stew

##### **Australian / Mexican / Cajun dishes (pacific rim)**

- Grilled squid with chorizo, tomato & new potatoes
- Galzed “blackened” salmon
- Grilled Mahi Mahi with roasted peppers
- Chilli con carne, served with tortilla chips , guacamole, sour cream & cheese

**Please choose any combination of five(5) of the hot dishes from the lists above.**

**Hot potatoes~choose one of the following**

- Jacket potatoes, with butter
- Roasted new potatoes in garlic & rosemary
- Boiled new potatoes
- Spicy potato wedges
- Sautee potatoes with red onions
- Rice

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**A selection of desserts will be served on a platter at each table**

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**Coffee** will be served from coffee stations located in the marquee

**£31.50+VAT per head**

*\*For numbers of over 300 guests a 20% discount will be applied*

**The package price also includes:**

- \*White table linen, linen slip cloths & linen napkins
- White crockery hire, which will include all items of crockery & cutlery for your event, including a full wash up service.
- All catering equipment which needs to be brought in on site including ovens, hot cupboards & passes, refrigeration, boilers & percolators
- \*\*All staff including chefs, kitchen porters & waiting staff for up to six hours.
- Including for a pre-dinner table laying service (ready for your flowers or table decorations to placed on the tables where you would like them).

*\* Please note that coloured linen will attract an additional charge & special order delivery fee.*

*\*\*Please note that extra costs will be included to your package for travel if your venue is located outside a 35 mile radius of our base unit. Please note that if staff are required to remain at the venue over the hours stated in your package, you will be charged for extra staffing hours.*

*Additional items may be added to your package at an extra cost, please contact us for details & prices for:*

*Glass hire*

*Outside bars*

*Wine lists*

*Chair cover hire*

*Table number stands*

*Pin board & easel for your table plan*

*Additional staffing requirements*