

V prc ventures



2018-2019 HospitalityMenu

www.prcventurecatering.com



Venture Catering, a division of PRC Ventures is a freshly prepared, food focused business which produces great food and provides excellent service. Venture Catering is structured as a Learning Company where our experienced and enthusiastic staff showcases their skills and provides opportunities for apprentices to work with them and learn from them to gain valuable industry experience.

PRC Ventures is a wholly owned subsidiary of Peterborough Regional College.

Hospitality at PRC Ventures Ltd

We can also cater for any special dietary requirements, please let us know in advance.

Standard service times are: Monday–Sunday, 7am–6pm. Two full working days' notice are required.

For bookings outside of core hours (Monday–Friday, 7am–6pm) a 20% **surcharge** will apply and at least 5 days' notice is required.

The minimum order for a catering delivery is £40.00.

All orders over £100 will require a 20% deposit and will be deducted from the final invoice. Cancellation of any hospitality will forfeit the paid deposit held.

All prices within this brochure are excluding VAT and will be added on to the final invoice.

If you have any questions, please contact:

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Sheila Presland
Marketing & Events manager
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Cancellation Charge:

20% of the total order value if cancelled before 72 hours of the event

50% of the total order value if cancelled within 72 hours of the event

100% of the total order value if cancelled within 24 hours of the event

Conference packages

Minimum order of 10 people.

Conference package 1

£12.95

Arrival

Tea, coffee and water

Mid-morning

Tea, coffee, water and biscuits

Lunch

Sandwiches & wraps, assorted mini bruschetta (v), vegetable crisps (v), fruit basket, mini cakes, water & juice.

Afternoon

Tea, coffee and water

Conference package 2

£15.95

Arrival

Tea, coffee and water, mini pastries and fruit basket

Mid-morning

Tea, coffee and water

Lunch

Sandwiches & Wraps, hot potato wedges (v), chicken skewers, savoury tartlet (v), fresh fruit with yoghurt dip, water & juice

Afternoon

Tea, coffee, water and cake selection

Hot drinks

<u>Selection of teas/filter coffee</u>	£2.85
<u>Tea/coffee with biscuits</u>	£3.45
<u>Tea/coffee with freshly baked cookies</u>	£3.55

Cold drinks

<u>Water (still or sparkling) – serves approx. 4</u>	£3.45
<u>Orange juice (per litre) – serves approx. 5</u>	£4.50
<u>Apple juice (per litre) – serves approx. 5</u>	£4.50

Snacks and extras

<u>Biscuits</u>	<u>£1.00</u>
<u>Selection of danish pastries and pain au choc</u>	<u>£1.95</u>
<u>Mini cakes (2 per person)</u>	<u>£2.25</u>
<u>Freshly baked cookies</u>	<u>£1.00</u>
<u>Bakers selection (1 cake per person)</u>	<u>£2.95</u>
<u>Fruit basket (for 10 people)</u>	<u>£15.00</u>
<u>Cheeseboard (for 10 people)</u>	<u>£27.50</u>
<u>Fruit platter (for 10 people)</u>	<u>£22.50</u>
<u>Kettle chips</u>	<u>£0.99</u>
<u>Popcorn</u>	<u>£1.25</u>
<u>Seasoned hot potato wedges with dip</u>	<u>£2.85</u>
<u>Chicken skewer platter (2 per person)</u>	<u>£2.85</u>
<u>Mini sausage rolls (2 per person)</u>	<u>£1.85</u>

Salad bowl menu

One bowl serves 10 people and is intended as an accompaniment to a buffet.

<u>Mixed green salad (v)</u>	<u>£12.50</u>
<u>Coleslaw (v)</u>	<u>£12.50</u>
<u>Pasta salad (v)</u>	<u>£12.50</u>
<u>Tomato and basil salad (v)</u>	<u>£12.50</u>

Dessert menu

Each dessert serves 10 people. Please check for flavours available.

<u>Cheesecake</u>	<u>£23.00</u>
<u>Gateau</u>	<u>£23.00</u>
<u>Platter of sliced fresh fruit</u>	<u>£22.50</u>

Wine and canapés

<u>Selection of house wines (per bottle) <i>Including Fairtrade on request</i></u>	<u>£14.95</u>
<u>Wine and canapés (1 glass and 4 canapés per person)</u>	<u>£9.95</u>
<u>Canapés (4 per person)</u>	<u>£5.20</u>
<u>Canapés (6 per person)</u>	<u>£6.90</u>

Hot working breakfast

Minimum 6 people.

Tea, coffee, orange juice, bap filled with sausage, bacon or egg, ketchup, brown sauce

£6.95

Continental breakfast

Minimum 6 people.

Tea, coffee, orange juice, water, croissants with butter and jam, yoghurts, fruit basket

£6.95

Sandwich lunch

A selection of filled sandwiches, wraps and rolls

£5.25

(equivalent to one round per person)

Lunch on the go

Packed lunch of a sandwich, crisps, flapjack, fruit,
£6.95 bottled water

Lunch on the go – healthy option

Packed lunch of boxed salad, fruit, bottled water **£6.95**

Working buffets

Sandwiches are served in equal proportions of meat, fish and vegetarian.

Classic working buffet

Minimum order of 10 people

Sandwich platter
Kettle chips
Basket of fresh fruit
Mini cake selection
Water and juice **£7.90**

Premier working buffet

Minimum order of 10 people

Sandwich & wrap platter
Assorted mini bruschetta (v)
Vegetable crisps (v)
Basket of fresh fruit
Mini cake selection
Water and juice **£8.95**

Premier working buffet – healthy option

Minimum order of 10 people

Filled wrap platter
Vegetable crudités & dips (v)
Assorted open crisp bread sandwiches
Fresh fruit with yoghurt dip
Water and juice **£8.95**

Hot working buffet

Minimum order of 10 people

Spicy chicken skewers with dip
Pizza wedges (v)

Hot potato wedges with dip (v)
Basket of fresh fruit
Water and juice **£7.90**

Antipasti selection

Minimum order of 10 people
Continental meats
Mixed olives (v)
Cream cheese stuffed peppers (v)
Mozzarella & basil (v)
Sun blushed tomatoes (v)
Focaccia with olive oil and balsamic vinegar (v)
Water and juice **£8.95**

Finger buffets

Minimum order of 10 people applies to all Finger buffets. Sandwiches are served in equal proportions of meat, fish and vegetarian.

Finger buffet 1

Selection of fresh sandwiches
Seasoned potato wedges (v)
Chicken skewers
Savoury tartlet (v)
Fresh fruit with yoghurt dip
Water and juice **£7.90**

Finger buffet 2

Selection of fresh sandwiches
Seasoned potato wedges (v)
Vegetable parcels (v)
Chicken goujons
Fresh fruit with yoghurt dip
Water and juice **£8.50**

Finger buffet 3

Mini cottage pie
Spicy fusion chicken skewers
Vegetable samosas (v)
Mini quiche (v)
Mini deep-dish pizza bites
Mini jacket with chive cream cheese (v)

Water and juice **£9.25**

Finger buffet 4

Spicy fusion chicken skewers

Mini bruschetta selection

Mini quiche

Vegetable samosas (v)

Vegetable spring rolls (v)

Mediterranean skewers (v)

Cheese and bacon bites

Exotic fresh fruit with yoghurt dip

Water and juice **£10.50**

Finger buffet 5

Selection of premium sandwiches, wraps & rolls

Individual savoury quiche (v)

Mini cottage pies

Seasoned potato wedges with dip (v)

Filo king prawns

Spicy fusion Chicken skewers

Exotic fresh fruit with yoghurt dip

Water and juice **£12.50**

Testimonial

Here at the Hospitality Department of Peterborough Regional College we are delighted to be able to work with the Ventures team who support the apprenticeship programme and the work experience of our students. The students get a real chance to experience and develop further their knowledge, passion and drive shown by its management team ensures already growing knowledge of the trade.

Lecturer –Curriculum Lead for Apprenticeships: Level 2 +3, Work Based

Robert Presland

Learning.

NVQ Level 1 +2 Full Time programmes

Peterborough Regional College



Park Crescent | Peterborough | PE1 4DZ

Meat-free menu

Minimum order of 10 people

£8.50

Salad selection (choose two):

Mediterranean pasta
Biryani rice
Fruity couscous
Chinese noodle
Coleslaw
Black rice, quinoa and ginger

Dips (choose one):

Houmas
Guacamole
Salsa

Breads (choose one):

Tortilla chips
Pitta strips

Sides (choose one):

Mediterranean quiche
Cheese and tomato pizza squares
Vegetarian sausage roll
Potato skins
Vegetable Goujons
Fruit basket
Water and juice

More and more people are becoming concerned about what they eat and its impact on the environment, the people who produced it, animal welfare and the economy. This menu has been produced as an ethical and healthy option and to express PRC Ventures Ltd commitment to sustainability. We hope you enjoy it. We can provide compostable containers to allow people attending the meeting the opportunity to take away any surplus food that would still be safe to eat providing it is consumed within 4 hours from delivery, ensuring no catering equipment is taken from the venue room and with all damage to PRC Venture Ltd equipment is reimbursed through invoice payment.

Cold fork buffet

Price per person. Minimum order of 20 people.

Charcuterie selection

Marinated chicken
Poached salmon with lemon dressing
Quiche selection (v)
Mixed green salad (v)
Tomato and basil salad (v)
Chef's choice pasta salad (v)
Potato salad (v)
Coleslaw (v)
Assorted rolls and butter (v)
Salad dressings (v)
Water and juice

from £13.50



Hot fork buffet

Price per person. Minimum order of 20 people. All hot fork buffets are served with water and juice.

from £14.50

(choose two):

Chicken tikka with rice and naan bread
Sweet potato & aubergine curry with rice and naan bread (v)
Lasagne with garlic bread and mixed leaf salad
Vegetarian lasagne with garlic bread and mixed leaf salad (v)
Beef chilli with rice and tortilla chips
Vegetarian chilli with rice and tortilla chips (v)
Baked salmon fillet served with new potatoes and seasonal vegetables

Served lunch/ dinner

A minimum order of 20 people applies. This is a sample menu. Contact us for further menu ideas, or to create a bespoke menu for your event.

from £30.00

Starter

Ardennes pate, onion relish, melba toast and red pesto drizzle

Main course

Free range chicken with a white wine mushroom sauce, thyme, served with dauphinoise potatoes and seasonal vegetables

Dessert

Passion fruit & mango cheesecake with white chocolate ganache

Fresh filter coffee or selection of fine teas served with chocolates.



For more information contact:

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