



MENU 2019

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How it works

Please select the items you would like and we will tailor make a menu and pricing specifically for you and your event.

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CANAPES

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Cold Canapes:

PLEASE NOTE: Hot and cold canapes can be combined if staff members are hired (as staff are needed to cook the hot canapes fresh)

- Salt and pepper king prawn and chorizo sticks
- Parma ham, melon and blue cheese bites
- Smoked salmon, cream cheese and cucumber blinis, topped with cracked black pepper
- Teriyaki salmon and sesame seed bites
- Minted lamb skewers with a yogurt mint dip
- Blue cheese and honey walnut topped mini pastries (V)
- Yorkshire puddings filled with rare roasted beef, horseradish mayonnaise and fresh rocket
- Yorkshire puddings filled with creamy garlic mushrooms (V)
- Chilli and lime prawn filo pastry cups
- Crispy bacon wrapped dates
- Red wine infused sticky fig and creamy goats cheese mini filo pastry cups (V)
- Bruschetta topped with caramelised onion chutney and duck orange pate
- Bruschetta topped with olive tapenade (V)
- Pate filled button mushrooms
- Chicken satay sticks, with a peanut dip
- Minted chicken sticks, with a mint yogurt dip
- Salmon filled and creamy spinach pastry parcels
- Savoury smoked salmon and cream cheese macaroons
- Tandoori chicken mini naans topped with mint yogurt



Picture above: Teriyaki salmon and sesame seed bites

Hot Canapes:

Please Note: Hot canapes need to be cooked fresh to order, therefore staff members would need to be hired to prepare the canapes for you

- Deep fried hallumi chips with sweet chilli dip or sour cream and chive dip (V)
- Smoked haddock fishcakes with tartar sauce and capers
- Deep fried brie with redcurrant jelly (V)
- Deep fried bread prawns, with a sweet chilli dip
- Melted rosemary camembert served with wedges of crusty bread and breadsticks (V)
- Deep fried avocado fries with a salt and pepper mayonnaise (V)
- Sticky maple syrup and wholegrain mustard sausage sticks
- Deep fried jalapeño and cheese sticks (V)
- Grilled goats cheese toasted ciabatta slices, drizzled in honey (V)
- Salt & Pepper scallops
- Fresh king prawns served with a lemon mayonnaise dip
- Sticky rich BBQ meatball sticks



Picture Above: Hallumi chips, served with sour cream and chive dip

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BUFFET

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Buffet Food:

PLEASE NOTE: Hot and Cold buffet food can be mixed if staff members are hired (as staff are needed to prepare/serve the hot food)

Cold Buffet Food:

- Selection of cold meats –
 - o Honey roasted ham
 - o Roasted rare beef
 - o Slow cooked pulled shoulder of pork
 - o Roasted chicken
 - o Minted chicken, served with yogurt mint dip
- Selection of deep filled sandwiches (select 3 -5 choices) –
 - o Egg mayonnaise (V)
 - o Smoked, bacon, lettuce, tomato and mayonnaise
 - o Roasted chicken in a maple syrup and wholegrain mustard mayonnaise
 - o Honey roasted ham salad with a Dijon mustard mayonnaise
 - o Cheddar cheese and buffalo tomato (V)
 - o Brie, fresh rocket and redcurrant jelly (V)
 - o Tuna mayonnaise and cucumber/sweetcorn
 - o Coronation chicken with sultanas
 - o Houmous, sundried tomato and olives (V)
 - o Roasted chicken pesto mayonnaise
 - o Roasted chicken, stuffing and redcurrant jelly
 - o Roasted beef, horseradish mayonnaise and fresh rocket
 - o Smoked salmon, cream cheese and cracked black pepper(+ £0.50pp)
- Pesto and parmesan pasta (V)
- Coronation pasta with sultanas (V)
- Boiled baby potatoes with melted butter and parsley (V)
- Bombay potatoes with caramelised onions (V)
- Coronation chicken with sultanas
- Individual roasted vegetable and cheddar cheese quiche (V)
- Creamy coleslaw (V)
- Mediterranean salad bowl (V)
- Green salad bowl (V)
- Cheese and pate board; with a selection of crusty breads, biscuits, grapes and chutney.
- Roasted vegetable Moroccan couscous (V)
- Feta, mint, broad bean and asparagus jasmine rice (V)
- Spicy Mexican rice (V)

Cold Desserts: All (V)

Canape Style Desserts: (select 4/5)

- Goopy chocolate brownies
- Mini macaroons
- Nutella fudge squares
- Mini sugar doughnuts
- Shortbread cheesecake bites
- Flapjack squares
- Freshly baked scones with cream and jam
- Mini meringues topped with freshly whipped double cream and seasonal fruit
- Mini Bakewell tart bites
- Chocolate profiteroles
- Creamy lemon pots with fresh raspberries
- Chocolate dipped strawberries

Whole Desserts:

- Cheesecake – (any flavour available).
A few favourites:
 - o Blueberry and lemon curd
 - o Oreo cookie
 - o Strawberries and cream
- Lemon meringue pie
- Bakewell tart
- Salted chocolate tart
- Apple and raspberry crumble/pie (any flavour available)
- Sponges: (All available in traybake, cake or loaf form):
 - Chocolate cake
 - Victoria Sponge cake
 - Lemon drizzle cake
 - Coffee and walnut
 - Chocolate orange
 - Oreo cookie
 - Chocolate chip cookies and cream cake
 - Peanut butter cake
 - Apple strudel cake
 - Carrot cake
 - Lime and courgette cake
 - Mixed berry cake



Picture above: Victoria sponge, Lemon drizzle and gooey chocolate brownies

Hot Buffet Food:

Please Note: Hot buffet food need to be warmed on site, therefore staff members would need to be hired to prepare/serve the food for you

- Lasagne; served with crusty garlic bread and salad.
- Vegetarian lasagne; ; served with crusty garlic bread and salad. (V)
- Creamy mushroom pie; served with seasonal vegetables. (V)
- Chicken and chorizo stew, with olives and chickpeas; served with boiled rice and crusty bread.
- Lamb tagine; served with boiled rice and homemade flatbreads.
- Thai chicken/prawn curry; served with boiled rice and prawn crackers.
- Lamb moussaka; served with crusty bread and a seasonal green salad.
- Beef bourguignon; served with boiled rice and crusty bread.
- Chilli con carne; served with boiled rice and crusty bread.
- Creamy garlic parmesan and mushroom chicken; served with boiled rice and crusty bread.
- Cheesy fish pie; served with buttered boiled potatoes and crusty bread.

(Please note: Any accompaniments to the dishes can be changed, these are just suggestions)

Hot Desserts:

- Apple pie; served warm with custard
- Apple and raspberry crumble; served warm with custard
- White chocolate and raspberry brioche pudding; served warm with cream

- Chocolate fudge cake; served warm with cream
- Bakewell tart; served warm with cream

(Please note: Any accompaniments to the dishes can be changed, these are just suggestions)



Picture above: Buffet selection – including deep filled selection of sandwiches, freshly baked fruit scones and gooey chocolate brownie bites

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THREE COURSE MEAL

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Three Course Meal:

Starters: (All served with a crusty bread roll and salted butter)

- Seasonal pate served with a caramelised onion chutney
- Marie Rose king prawn cocktail
- Tomato, mozzarella and basil salad (V)
- Parma ham and melon
- Smoked haddock fishcake served on a bed of fresh rocket with a lemon and cracked black pepper mayonnaise
- Roasted figs with Parma ham and goats cheese (V)
- Fresh peaches wrapped in smoked bacon, served with a basil and balsamic dressing
- Creamy garlic and chilli prawns
- Salt & Pepper scallops

Mains:

- Fillet of salmon with a garlic and lemon butter sauce
- Creamy garlic parmesan and mushroom chicken
- Beef bourguignon with puff pastry
- Pulled pork and black pudding stack
- Chicken in a white wine and Dijon mustard sauce
- Tomato and hallumi bake (V)
- Parsnip, leek and mushroom pie (V)
- Traditional roast dinner with all the trimmings (Nut roast available for vegetarians (V))

Sides: All (V)

- Buttered boiled potatoes
- Roasted rosemary and garlic baby potatoes
- Chips
- Bombay potatoes and caramelised onions
- Roasted potatoes
- Onion and garlic seasoned potato wedges
- Boiled rice
- Creamy dauphinoise potatoes
- Seasonal green salad
- Seasonal boiled vegetables
 - o Buttered green beans
 - o Honey glazed carrot and parsnips
- Mediterranean salad

Desserts: (V)

Canape Style Or Portioned whole desserts:

Canape Style Desserts: (Select 4/5)

- Goody chocolate brownies
- Mini macaroons
- Nutella fudge squares
- Mini sugar doughnuts
- Shortbread cheesecake bites
- Flapjack squares
- Freshly baked scones with cream and jam
- Mini meringues topped with freshly whipped double cream and seasonal fruit
- Mini Bakewell tart bites
- Chocolate profiteroles
- Creamy lemon pots with fresh raspberries
- Chocolate dipped strawberries
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Whole Desserts:

Accompanied by cream or custard

- Cheesecake – (any flavour available).
Here are a few suggestions:
 - o Blueberry and lemon curd
 - o Oreo cookie
 - o Strawberries and cream
- Bakewell tart
- Salted chocolate tart
- Apple and raspberry crumble/pie (any flavour available)
- Goody chocolate brownie
- White chocolate and raspberry brioche pudding
- Chocolate fudge cake
- Loaded fruit pavlova

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CORPORATE FOOD

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Corporate Food:

£8.95 per person

PLEASE NOTE:

There is a delivery charge of £10.00 for orders under 8ppl.

Hire of china plates, vintage style pudding plates and napkins £0.95pp – all items returned dirty

INCLUDED:

- Selection of sandwich fillings on a variety of bread types (meat, fish and vegetarian selection provided, unless specified otherwise)
- Mini savouries (please select two):
 - o Yorkshire puddings, filled with roasted beef, horseradish mayonnaise and fresh rocket
 - o Yorkshire puddings filled with creamy garlic mushrooms (V)
 - o Roasted vegetable and cheddar cheese individual quiches (V)
 - o Sticky maple syrup and wholegrain mustard sausages (vegetarian sausages also available (V))
 - o Brie and redcurrant mini croissants (V)
 - o Sesame seed sausage rolls
- Mini dessert (please select one): All (V)
 - o Goody chocolate brownie
 - o Sponge tray bake – Victoria, chocolate, lemon.
 - o Freshly baked scones with cream and jam
 - o Profiteroles
 - o Lemon cream pots with fresh raspberries
- Ready salted crisps

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AFTERNOON TEA

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Afternoon Tea:

PLEASE NOTE:

Includes hire of all vintage china – returned dirty

Includes unlimited hot chocolate, tea and coffee per person

Minimum order of 2 persons

Delivery charge of £10.00 for orders under 8ppl

INCLUDED:

Selection of sandwiches: (please select 4/5)

- Egg mayonnaise (V)
- Smoked, bacon, lettuce, tomato and mayonnaise
- Roasted chicken in a maple syrup and wholegrain mustard mayonnaise
- Honey roasted ham salad with a Dijon mustard mayonnaise
- Cheddar cheese and buffalo tomato (V)
- Brie, wild rocket and redcurrant jelly (V)
- Tuna mayonnaise and cucumber
- Coronation chicken with sultanas
- Houmous, sundried tomato and olives (V)
- Roasted chicken pesto mayonnaise
- Roasted chicken, stuffing and redcurrant jelly
- Roasted beef, horseradish mayonnaise and rocket
- Smoked salmon and cream cheese (+ £0.50pp)

Mini savouries (please select two):

- Smoked salmon and cream cheese mini blinis
- Yorkshire puddings, filled with roasted beef, horseradish mayonnaise and fresh rocket or filled with creamy garlic mushrooms (V)
- Roasted vegetable and cheddar cheese individual quiches (V)
- Brie and redcurrant mini croissants (V)
- Sesame seed sausage rolls

Mini desserts (please select four):

- Freshly baked scones with cream and jam
- Goey chocolate brownies
- Mini macaroons
- Nutella fudge squares
- Mini sugar doughnuts
- Shortbread cheesecake bites
- Flapjack squares
- Freshly baked scones with cream and jam

- Mini meringues topped with freshly whipped double cream and seasonal fruit
- Mini Bakewell tart bites
- Chocolate profiteroles
- Creamy lemon pots with fresh raspberries
- Chocolate dipped strawberries

Ready salted crisps

Sticky maple syrup and wholegrain mustard sausages



Picture above: Selection of afternoon tea items, presented on a three tier vintage stand

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BBQ / STREET / OTHER

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BBQ/Street Food/Other:

Please note: All require staff members

All perfect for an evening meal at a wedding

Mini fish and chip cones:

Freshly battered white fish fillets and chips served in cones or trays to your guests

Pulled pork baps with all the trimmings

Shredded slow cooked shoulder of pork, presented on a soft white bun with sage and onion stuffing, apple sauce and extra gravy

Moroccan Lamb & homemade flatbreads

BBQed Moroccan lamb kebabs served in a homemade flatbread, with sour cream and chive and salad

Chicken fajitas

Freshly cooked chicken, onion and pepper fajita wraps, topped with cheddar cheese, jalapenos and sour cream

BBQ

Includes:

- Sausages
- Beef burgers
- Chicken, pepper and onion kebabs
- Creamy coleslaw
- Green salad bowl
- Selection of soft rolls
- Roasted vegetable couscous
- Roasted rosemary and garlic baby potatoes

Crepes

Freshly made crepes on our Vintage Chefs crepe cart

Choose three flavours:

- Lemon and sugar
- Nutella & banana
- Cinnamon sugar
- Maple syrup

- Strawberries and cream

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HIRE OF STAFFING / CHINA / MORE

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Hire of plates :

All items returned dirty

- Hire of main white china plate, napkin, and cutlery
 - o Add vintage style
- Hire of main white plate, napkin, cutlery, vintage style pudding plate and pudding cutlery
 - o Add vintage style main plate

Tea & Coffee:

Minimum 15ppl

Vintage style teacup & saucer with unlimited tea and coffee (also hot chocolate if requested) – also includes milk, vintage style milk jug & sugar bowls and a large water urn

Staffing:

Staff members are £12 per person per hour – minimum two staff members for an event, for a minimum of three hours



Picture above: The Vintage Chefs and staff members catering a wedding in Bridgnorth, Shropshire

Extras:

Hire of fully loaded sweetie trolley

Hire of shabby chic 'Welcome' chalk board sign (personalised to your event)

Hire of large white post box for guests cards

Hire of large chest and large grey shabby chic step ladder (decoration)

Allergies/Intolerances:

Before placing an order with us please let us know if you, or any of your guests have any special dietary requirements or preferences.

We take every precaution whilst preparing food but please note all our food is made in a kitchen which handles wheat, gluten, dairy, soya, mustard and celery.

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EXAMPLE MENUS

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Example menus & pricing:

These are just example menus – any items can be changed/added

Example One:

Finger food menu

Ideal for a baby shower, funeral, christening etc.

Includes hire of white china main plates, vintage style pudding plates and napkins

- Selection of deep filled sandwiches (4/5 different fillings)
- Ready salted crisps
- Roasted vegetable and cheddar cheese individual quiche
- Sesame seed sausage rolls
- Yorkshire puddings filled with roasted beef, horseradish mayonnaise and fresh rocket

- Goody chocolate brownies
- Whole Victoria sponge cake or whole lemon drizzle cake

Example Two:

Plated food menu

Ideal for a baby shower, funeral, christening etc.

Includes hire of white china main plates, vintage style pudding plates and napkins

- Sliced meats - honey roasted ham and roasted beef accompanied by mustards, chutneys, pickled red cabbage and gherkins.
- Roasted vegetable and cheddar cheese individual quiche
- Creamy coleslaw
- Fresh garden salad topped with olives, sun-dried tomato and pomegranate seeds
- Pesto and parmesan pasta
- Selection of seeded crusty bread rolls and butter

- Bakewell tart squares
- Freshly baked scones filled with cream and jam

Example Three:

Buffet Wedding Menu

Selection of Canapes:

- Sticky maple and wholegrain mustard sausage sticks
- Smoked salmon, cream cheese and cucumber blinis
- Red wine infused fig and goats cheese tartlets

- Duck orange pate and chutney bruschetta
- Deep fried breaded prawns and sweet chilli dip
- Hallumi fries with sour cream and chive dip

Main: Buffet:

- Selection of cold meats – including honey roasted ham, minted chicken, coronation chicken and whole poached salmon (surplus of +£1.50pp)
 - o accompanied by mustards, chutneys, pickled red cabbage and gherkins.
- Yorkshire puddings filled with roasted beef, horseradish mayo and fresh rocket
- Roasted vegetable and cheddar cheese individual quiches
- Boiled buttered baby potatoes with parsley
- Dauphinoise potatoes
- Creamy coleslaw
- Mediterranean salad bowl
- Seed crusty roll selection and salted butter

Canape Puddings:

(A platter of puddings to be put onto each table)

- Goody chocolate brownies
- Shortbread cheesecake bites with chocolate honeycomb
- Bakewell tart bites
- Mini meringues topped with freshly whipped double cream and seasonal fruit
- Pistachio mini macaroons
- Chocolate dipped strawberries

Example Four:

Buffet Plated Menu

Starter:

All served with freshly baked seeded/white rolls and salted butter

-Tomato and mozzarella salad, drizzled with a balsamic glaze and topped with freshly chopped basil
(V)

-Homemade chicken liver pate, served with homemade caramelised onion chutney and a rocket and pine nut salad

Main:

- Roasted beef (joint to be carved at each table by a designated guest)
- Maple glazed carrots
- Buttered green beans
- Cauliflower cheese
- Roasted potatoes

- Yorkshire puddings
- Meaty gravy
- Stuffing balls

PLUS: Vegetarian option – Nut Roast

Desserts:

Canape style desserts handed to each table:

- Goey chocolate brownies
- Scones with sultanas, clotted cream and jam
- Chocolate dipped strawberries
- Profiteroles – chocolate orange
- Mini crème brulee