

CLASSIC CATERING

Telephone: 0121 459 7129

Email – mail@classiccatering.co.uk

Lunch A

SANDWICH PLATTER

- Selection of sandwiches and wraps with various fillings including vegetarian
- Seasonal fruit platter
- Orange juice or mineral water
- Crisps and nibbles

£5.50 per person + VAT

Lunch B – perfect for working lunches and training

- Selection of white, granary and wholemeal sandwiches with various fillings to include vegetarian
- Selection of chicken savouries to include goujons, southern fried & marinated fillets
- Selection of savoury items to include sausage rolls, pork pie & English mustard
- Selection of mini vegetable samosa, spring rolls and pakora
- Seasonal fruit platter or mini cake selection

£6.95 per person + VAT

Lunch C – very popular with our customers to impress clients

- Tempura Prawns, marinated salmon & oriental dim sum served with lemon wedges
- Selection of char grilled Cajun, Tandoori & Lime & Coriander Chicken Breast skewers
- Roasted vegetable savoury tartlets
- Indian Platter to include mini vegetable samosa, spring rolls and pakora
- Selection of wholemeal and seeded rolls with various fillings
- Platter of homemade cakes to include lemon drizzle, chocolate sponge, cherry slice, carrot cake -
or
- Seasonal fruit platter

£8.80 per person + VAT

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Lunch D – perfect for closing the deal & entertaining clients

- **Platter of Italian cured meats**
- **Char grilled chicken fillets served on a bed of carbonara pasta and parmesan shavings**
- **Roasted salmon nicoise salad**
- **Buffalo mozzarella and beef tomato with cracked black pepper, olive oil & basil**
- **Mediterranean roasted vegetables**
- **Roasted new potatoes**
- **Basket of assorted seeded rolls and butter curls**

and to finish

- **An impressive assortment of aged and imported cheeses served with seedless Grapes and celery with a selection of crackers & focaccia breads**

£12.50 per person + VAT

(to include china, cutlery, napkins)

Selection of teas, coffee, orange juice and mineral water available if required)

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LITE BITES (A)

Freshly prepared Platters of Granary & White Sandwiches & Wraps (m & v fillings)

Marinated Chicken Skewers

Humous & Vegetable Crudities

Filo Prawns and Chilli Dip

Honey Glazed Sausages

Fresh Fruit Platter

£8.25 per person + VAT

LITE BITES (B)

Freshly prepared Platters of Granary & White Sandwiches & Wraps (m & v fillings)

Chicken Goujons with BBQ Dip

Mini Bruschettas (v)

Platter of Savoury Mini Scotch Eggs

& Farmhouse Pork Pie

Vegetable Pakora with Yoghurt Mint Dip

& lemon wedges

Mini Chocolate Chip & Blueberry Muffins

£8.50 per person + VAT

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LITE BITES (C)

Crusty French Baguettes

with delicious fillings

Homebaked Sausage Rolls

Savoury Cheese Tartlets

Oven roasted Chicken Drumsticks

Kettle Crisps

Chocolate Brownies

£8.50 per person + VAT

LITE BITES (D)

Platter of Tortilla Wraps (m & v fillings)

Chargrilled Cajun Chicken Fillets

Oven baked mini samosa & onion bhaji with yoghurt mint dip

Greek Salad

Crunchy Coleslaw

Caribbean Rice

Chopped Fruit Platter

£8.50 per person + VAT

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FORK BUFFET (1)

Fillets of chicken breast marinated in lemon peppered spices

Bacon & Caramelised Onion Tart

Smoked Salmon & Prawn Mousse Roulade

Olive & Sundried Tomato Breads with butter curls

Balsamic & Mustard dressed salad

Potato, Onion & Chive Salad

Caribbean Rice

Strawberry & Champagne Roulade

served with fresh cream & strawberries

£15.95 per person + VAT

FORK BUFFET (2)

Dressed Poached Salmon served with greenland prawns & lemon wedges

Homemade Coronation Chicken Platter

Caesar Salad with Chicken & Bacon

Mozzarella & Tomato Salad with cracked black pepper & Olive oil

Mixed Leaf Salad with Tomato, Cucumber, Red Onion with French Dressing

Selection of Breads & Butter Curls

Fresh Fruit Salad & double cream

£16.95 per person + VAT

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FORK BUFFET (3)

Antipasti

Roasted Salmon Nicoise

Chargrilled Chicken fillets on a bed of Carbonara Pasta and Parmesan shavings

Mixed Leaf Salad

Couscous & Mediterranean Vegetables

Basket of assorted rolls & butter curls

Selection of English & Continental Cheese served with seedless grapes, savoury crackers & caramelised onion chutney

14.95 per person + VAT

FORK BUFFET (4)

Platter of Homecooked Meats to include –

Succulent Topside Roast Beef

Roast Turkey Breast

Honey Roast Ham

served with Horseradish, Cranberry & English Mustard

Ricotta & Spinach Tart

Hot New Potatoes with fresh parsley

& butter curls

Roasted Pepper Salad

Caesar Salad

Chocolate Profiteroles

£16.95 per person + VAT

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Breakfast A

Delivery Only

- Mini sweet muffins
- Selection of Danish Pastries and croissants with preserves
- Seasonal fruit platter with yoghurt dipping sauce
- Orange Juice and Mineral Water
- Selection of teas and coffee

£7.00 per person + VAT

Breakfast B

SERVED BREAKFAST BUFFET

- Selection of teas, coffee, orange juice and mineral water
- Selection of mini danishes
- Seasonal fruit platter with yoghurt dipping sauce

Traditional English Breakfast

- Crispy bacon
- Cumberland sausages
- Creamy free range scrambled eggs
- Grilled tomato
- Sauteed mushrooms
- Hash brownies
- Baked Beans
- Condiments

£18.00 per person + VAT

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Full Day Delegate Package A

On arrival

- Selection of teas, coffee and orange juice/mineral water
- Mini Danish pastries and fruit platter

Mid Morning

- Selection of teas, coffee, orange juice and mineral water

Lunch

- Selection of sandwiches, wraps and rolls with various fillings including vegetarian
- Choice of six savoury finger foods *
- Seasonal fruit platter
- Orange Juice and Mineral Water

Afternoon

- Selection of teas, coffee and orange juice

Charges per delegate - £17.75 + VAT

Service available if required

* Menu Choices (go to menus to choose) or, if you prefer, we will select

FULL DAY – EIGHT HOURS

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Full Day Delegate Package B

On arrival

- Selection of teas, coffee and orange juice/mineral water
- Mini Danish pastries and fruit platter

Mid Morning

- Selection of teas, coffee, orange juice and mineral water

Lunch

- Choice of 2 Hot or Cold Main Dishes
 - Choice of 2 side cold salads
 - Choice of Dessert
- Served with a selection of rustic breads and side dishes such as rice and vegetables
- Orange Juice and Mineral Water

Afternoon

- Selection of teas, coffee and orange juice

Charges per delegate - £25.00 + VAT

Service available if required

***Menu Choices (go to menus to choose) or, if you prefer, we will select**

FULL DAY – EIGHT HOURS

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Half Day Delegate Package A and B

On arrival

- Selection of teas, coffee and orange juice/mineral water
- Mini Danish pastries and fruit platter

Mid Morning

- Selection of teas, coffee, orange juice and mineral water

Lunch

- Selection of sandwiches, rolls and wraps with various fillings including vegetarian
- Choice of six savoury finger foods *
- Seasonal fruit platter
- Orange Juice and Mineral Water

Charges per delegate - £15.00 + VAT

Service available if required

***Menu choices (go to Menus to choose) or leave it to us to select**

HALF DAY – 5 Hours

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- Menu choices for Delegate Packages

SAVOURY FINGER FOOD CHOICE

Vegetarian

Vegetable Samosa
Vegetable Pakora
Crudities & Dips
Crostinis with 3 Veg Toppings
Four Cheese Pizza
Roasted Pepper Tartlets
Vegetable Spring Rolls
Roasted Vegetable Kebabs
Jalepeno Peppers
Mini Frittatas
Savoury Cheese Balls
Mushroom Ragout Tartlet

Chicken Dishes

Roasted Drumsticks
Chicken Pakora
Marinated Skewers
Chicken Satay with Peanut Sauce
Southern Fried Fillets
Garlic Goujons with dips
Sweet Chilli Kebabs
Lime & Coriander Kebabs
Spicy Chicken Wings
Marinated Drumsticks
Chicken Korma on mini pops
Chicken Croquettes

Fish

Marinated Salmon
Skewers
Plaice Goujons
Tempura Prawns
Mini Smoked Salmon
Bagels
Oriental Crab Cakes
Thai Fish Brochettes
Mini Crolines
Prawn Kebabs
Salmon cakes/mayo dip
Sushi Style Tuna Chunk

Traditional Items

Cocktail Sausage Rolls
Cocktail Sausages
Mini Savoury Eggs
Cheese & Fresh Pineapple
Quiche Lorraine
Roasted Pepper Quiche
Pickles & Olives
Cocktail Vol au Vents
Mini Pork Pies

Others

Duck & Hoisin Rolls
Mini Cottage Pies
Petit Croque-Monsieur
Prawn Toasts
Mini Cheeseburgers
Chorizo Tapas Bites
Lamb Samosa
Marinated Chicken Pieces
Country Terrine in leaves

Salads

Crunchy Coleslaw
Tossed Seasonal Salad
Spicy Pasta Salad
Carbonara Salad
Sweet Chilli Rice
Celery & Apple
Roasted Vegetables
Savoury Rice Salad
Potato Salad

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- Menu choices for delegate packages

HOT FORK BUFFET

Choose two main course options. All hot buffets are served from chafing dishes and includes all crockery and cutlery required.

Main course dishes are served with seasonal vegetables and potatoes or rice where indicated, together with mixed green salad and cocktail rolls and butter portions

Beef Lasagne topped with Parmesan

Supreme of Chicken in a wild mushroom sauce

Roast salmon with Basil flavoured cherry tomatoes

Chicken Saltimbocca

Warm Goats Cheese Tart v

Vegetable Lasagne au gratin (v)

Roasted Chicken & Ham savoury Pie topped with
Butter Puff Pastry

Steak & Mushroom Pie with Puff Pastry

Smoked Ham & Mushroom Carbonara

Chilli con Carne – served with rice

Pork Stroganoff – served with rice
(pork tenderloins with a sauce of mushrooms, paprika, onions,
finished with crème & brandy)

Homemade breast of Chicken Curry (medium)
(served with rice and naan breads)

Lamb & Mint Casserole

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- Menu choices for delegate packages

COLD FORK BUFFET

MAIN CHOICES (Please select 2 dishes)

Antipasti

A selection of appetizers to include cured meats and salamis,
Beef tomato, Olives & Mozzarella dressed with olive oil and basil leaves

Seafood Medley

Roasted Ham, Beef & Turkey Platter with condiments

Lamb & Mint Maple Skewers with Greek Yoghurt & Mint Dip

Coronation Chicken with Basmati Rice

Selection of Country Pate with artisan breads

Marinated Chicken Breast Skewers

Sunblush Tomato, Olive and Rocket Quiche

Poached Salmon & Crayfish Salad with lemon & dill

SALAD CHOICES (Please select 2 choices)

Wild Rocket with Parmesan and aged Balsamic

Sweet Chilli Savoury Rice

Classic Greek Salad with Feta and Olives

Mediterranean and Cous Cous

Seasonal Green Salad with French Dressing

New Potato & Chive Salad

Crunchy Coleslaw

Caesar Salad with Crutons

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DESSERT CHOICES

(Please add a dessert to your Hot & Cold Fork Buffets from the list below)

Traditional Tangy Lemon Tart

Double Chocolate Fudge Cake

Passion Cake

Assortment of Cream Cakes

Scones with Raspberry Conserve and clotted cream

Banoffee Pie

Fresh Fruit Salad Cheesecake

Luxury Bread & Butter Pudding with Custard

Fruit Crumble with Custard

Chocolate Profiteroles

English & Continental Cheeseboard

Seasonal Fresh Fruit Salad