



*Celebration Caterers..... Fabulous food • Warm friendly service*  
*Perfect planning for an amazing catering experience*

## DELIVERED FORK BUFFETS

*Delivered in refrigerated vehicles*

### FORK BUFFET 1

Coronation Chicken  
 Devilled Fish Goujons  
 Smoked Sausage with mustard sauce  
 Rice & Pork Salad with Apricots and Iceberg Salad  
 Mushroom a la Greque  
 Bean & Pasta Salad  
 Speciality Bread Roll & Butter  
 Lemon Citrus Tart with Fresh Cream

**per person ( inc. VAT)**

### FORK BUFFET 2

Darne of Poached Salmon  
 Honey Roast Ham with Pineapple & Pepper Kebab  
 New Potatoes with a light French Herb & Garlic Dressing  
 Nicoise Salad  
 Smoked Crunchy bacon & Avocado on Shredded Iceberg  
 Speciality Bread Roll & Butter  
 Chocolate Roulade with Fresh Cream

**per person ( inc. VAT)**

### FORK BUFFET 3

Prawn or Vegetable Parcels  
 Tandoori spiced Chicken Pieces with  
 Cool Cucumber & Mint Dip  
 Ceasar Salad  
 Open Sandwiches of:  
 Beef, Smoked Salmon, Turkey & Ham  
 Coleslaw  
 Italian Pasta Salad  
 Pizza Slices  
 Speciality Bread Roll & Butter  
 Cheeseboard, Celery & Grapes  
 Fresh Fruit Slices  
 Trifle

**per person ( inc. VAT)**

### FORK BUFFET 4

Cornets of Smoked Salmon & Prawns  
 Creamy Mushroom Tartlets  
 Chicken Liver Pate on Toasted Crostini  
 Lincolnshire Cocktail Sausage  
 Vegetable Pakora & Dip  
 Cocktail Chicken Sate  
 Scampi & Tartare Dip  
 Peasant Salad, New Potatoes, Asparagus  
 Red Onion Tomato & Black Olives  
 Freshly Baked Baguette Slices & Butter  
 Profiteroles & Fresh Cream  
 Cheeseboard & Grapes

**per person ( inc. VAT)**

### SOMETHING FOR EVERYONE-FINGER BUFFET

*A selection of the following:*

Chicken Goujons or Chicken Thighs  
 Indian Selection: Pakoras, Samosas and Bhajis with dip  
 Mini Scotch Eggs  
 Sandwiches – plain and simple and brown and white  
 Bread. Mature cheese and ham, pork,beef,turkey  
 Baguettes 1/8th size or wraps. Cheese with pickled  
 Onions on side  
 Chinese Spring Rolls  
 Mini Sausage rolls/slices of Pork Pie  
 Crostini with Pate  
 Brie & Grapes/Cheddar & Pineapple  
 Quiche Tartlets (homemade)  
 Chicken Tikka with dip  
 Crisps and Tortilla Chips  
 Selection of Desserts: Gateaux, finger cakes,  
 Rocky Road, Lemon Drizzle

**per person ( inc. VAT)**

### SPECIAL FINGER BUFFET

*A selection of the following:*

Sandwiches – plain and simple, brown & white  
 bread as Something for Everyone  
 Chicken Goujons or Chicken Thighs  
 Mini Sausage Rolls  
 Pizza Slices  
 Crostini with Pate  
 Indian Selection – Pakoras, Samosa and Bhajis with dip  
 Cocktail Sausages on sticks  
 Crisps and Tortilla chips  
 Crostini with Pate  
 Selection of Desserts:  
 Gateaux, finger Cakes, Rocky Road, Lemon Drizzle

**per person ( inc. VAT)**

**Additions:** Cheese Platter per head  
 Butterfly Fried Prawns with Marie Rose Dip per head  
 Deep Fried Scampi with Tartare Dip per head  
 Vegetable Crudities per head  
 Dim Sum

+ VAT

### FORK BUFFET-VEGETARIAN SUGGESTION

Mixed Green Salad  
 Spinach & Goats Cheese Puff Pastry  
 Vegetarian Parcels  
 Veg.Samosa, Veg.Pakora  
 Coleslaw  
 Bean & Pasta Salad  
 Fresh Fruit Salad with Fresh Cream  
 Pizza Slices  
 Speciality Bread Roll & Butter  
 Cheeseboard, Celery & Grapes  
 French Apple Tatin with Fresh Cream

**per person ( inc. VAT)**

All delivered buffets are inclusive of china, cutlery and serviettes.  
 deposit secures price and date. Please add 5% for 2018 prices.

Tel: 0121 326 0444 • Hampton-in-Arden Tel: 01675 443170 • Fax. 0121 326 7900

Email: [celebration@intml.net](mailto:celebration@intml.net) • [www.celebrationcaterers.co.uk](http://www.celebrationcaterers.co.uk)



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## BUFFET MENUS ONE

### BUFFET 1

A fan of chilled Melon with Summer Fruits  
Honey Glazed Ham & Peaches  
Roast Sirloin of Beef with a Mustard Dressing  
Roasted Crown of Turkey with Apricot & Sweet  
Red Pepper stuffing  
Mango & Crayfish & Prawn Seafood Salad  
Crispy Coleslaw  
Mushrooms a la Greque  
Mixed Green Salad  
New Potatoes with Butter & Chopped Fresh scented Mint  
Served with Bread Roll & Butter

### Choose 2 Sweets

Individual Fresh Fruit Tart  
Fresh Fruit Salad  
Tarte au Citron  
Warm Rhubarb Crumble  
All served with fresh Double Cream

Columbian Ground Coffee/Tea

**per person ( inc. VAT)**

### FORK BUFFET MENU

Salmon & Spinach and Sweet pepper Roulade  
Roasted Sirloin of Beef with Crème Fraiche Horseradish  
Chicken with Smoked Bacon & Mango Salad  
Warm Potato & Chive Salad  
Green Bean & Mushroom Salad  
Cherry Tomato, Mange Tout & Minted Cucumber Salad  
Chinese Salad [Stir Fried Vegetables & Noodles]  
Served with Speciality Bread Roll & Butter

Chocolate Chip and Coffee Meringue  
Baked Lemon Cheesecake  
Raspberry & Peach Crumble all served

Dark Chocolate Torte – all with fresh cream  
Or Cheeseboard with a selection of fine Cheeses,  
Brie & Grapes

Columbian Ground Coffee/Tea

**per person ( inc. VAT)**

### CHEFS SPECIAL BUFFET

A salad of Smoked Duck & Quails Eggs  
with a Raspberry vinaigrette  
Roll & Butter  
Beef Wellington  
Fruits De Mer – the pick of the finest Seafood  
Peasant Salad or Nicoise Salad – Mixed Green Salad or Caesar Salad  
Greek Green Salad with Feta Cheese

Tiramisu  
Individual Patisserie Tartlets  
Fresh Fruit Salad  
Tarte au Citron with Fresh Cream  
Cheeseboard with English & Continental Cheese  
with Biscuits & Grapes  
Cheeseboard with English & Continental Cheese  
Columbian Ground Coffee/Tea

**per person ( inc. VAT)**

### CELEBRATION BUFFET

Poached Salmon with  
Chilled Asparagus & Hollandaise Sauce  
Coronation Chicken  
Honey Roast Ham  
Potato Salad – Tomato Salad  
Continental Green Salad  
Roll & Butter

Strawberries & Cream  
Profiteroles & Hot Chocolate Sauce  
Chocolate & Peach Gateaux  
Cheeseboard with Biscuits & Grapes  
Columbian Ground Coffee/Tea

**per person ( inc. VAT)**

To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

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## HOT BUFFET MENUS

*Remember to add a Starter or Canapés from our menu - from      per person +VAT*

*Choose 2 Main Course Dishes from the following selection*

Slow Roasted Pork Belly & Hoisin Sauce  
Seaman's Shepherd pie – Lobster, Fresh Salmon & Scallops with a Creamy Potato topping  
Pan Fried Garlic Prawns  
Roast Salmon with Hollandaise Sauce  
Baked New Zealand Monkfish with a Crayfish Veloute  
Salmon Escalope, Lemon Tarragon Butter Sauce on Mash  
Cajun Chicken Breasts with Lime & Cucumber Yoghurt Dressing  
Thai Green Chicken Curry  
Chargrilled Free Range Chicken, Marinated ~ Goats Cheese, Sundried Peppers  
Breast of Chicken in Wine & Mushroom Sauce  
Tender Breast of Chicken with Leek & Meau Mustard Sauce  
Braised Beef Steak in a rich Guinness Gravy  
Mexican Chilli Con Carne  
Traditional Steak & Kidney Pie  
Beef Bourguignonne  
Rogan Josh [Lamb Curry]  
Medallions of Pork in Orange & Ginger Sauce  
Cumberland Sausage, Mashed Potatoes & Onion Gravy  
Barbecued Spare Ribs  
Lasagne Verde  
Pasta Puttanesca  
Roquefort Quiche  
Roasted Vegetable Lasagne  
Roasted Vegetable Chilli  
Basque Chicken – a Rioja sauce with Chirozo sausage, Tomatoes, Sweet Peppers & Olives

All served with steamed Rice or New Potatoes/Potato Wedges/Warm Potato Salad with Lemon & Chive Vinaigrette.  
Choice of speciality Rolls, French Bread & Butter, Popadoms or Garlic Bread

*Choose 3 salads from the following selection:*

Herb Bulgar Wheat Salad – Continental Green Salad – Coleslaw  
Tomato & Onion Salad – Waldorf Salad – Roasted Tomato Salad – Caesar Salad  
Pineapple & Pepper Salad – Potato Salad & Frankfurter  
Roast Mediterranean Vegetable Cous Cous Salad

*Choose 3 sweets from the following selection:*

Profiteroles with Hot Chocolate Sauce  
Treacle Tart – French Apple Tart – Cheesecake  
Luxury Bread & Butter Pudding  
Tropical Fruit Salad or Cheeseboard  
Apricot Crumble – Apple & Raspberry Crumble  
All Served with Fresh Cream  
Columbian Ground Coffee or Tea

**per person (      inc. VAT)**

**Extra Main Course Dish      per person +VAT**

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## BOWL FOODS

**A RELAXED AFFAIR, AND NEW TWIST ON BUFFET FOOD!  
CHEFS AND STAFF WILL SERVE TASTING BOWLS OF DELICIOUS FOOD TO YOUR GUESTS,  
ALLOW 4 BOWLS PER PERSON PLUS 2 DESSERT CHOICES OR LEAVE IT TO US TO SUPPLY  
AN EXCELLENT SELECTION AND KEEP EVERYONE HAPPY!**

**HOT: Choose selections from:**

Cassoulet of Beans, Chorizo and Potatoes  
Tandoori Chicken with Basmati Rice  
Lincolnshire Sausage, Creamy Mashed Potato and Onion Gravy  
Beef Bourguignon and Green Beans  
Thai Green Chicken Curry with Scented Rice  
Coq au Vin and mini Baked Potatoes  
Moroccan Lamb or Vegetable Tagine with CousCous  
Slow Roasted Squares of Pork Belly with Hoisin Sauce  
Our special Chilli Con Carne and Rice  
Chicken Cacciatore with Diced Potatoes  
Shredded Duck with Singapore Noodles  
Beef Casserole with Baby Dumplings and Spring Onion Mashed Potatoes

**VEGETARIAN CHOICE: Choose Selections from**

Tuscan Style Penne Pasta with Plum Tomatoes, Sage, Mushrooms and Sweet Peppers  
Vegetable Tagine, Cous Cous and Lemon Chive  
Asparagus and Petit Pois Risotto  
Roasted Vegetable Curry  
Mushroom Stroganoff and Rice  
Stir Fried Vegetables and Singapore Noodles  
Baby Bell Peppers filled with Monzella Puy Lentils, Tomatoes and Fresh Basil

**FISH SELECTION: Choose Selections from**

Roasted Salmon Slivers with a Herby CousCous  
Seafood Paella  
Tiger Prawn Korma Curry and Jasmine Rice  
Mini Fish and Chips and Mushy Peas

**COLD IDEAS; Choose selections from:**

Tune & Nicoise Salad  
Coronation Chicken with Baby Salad and Rocket  
Greek Salad  
King Prawn Cocktail  
Ceasar Salad  
Shredded Duck with Noodles

**DESSERTS; Choose 2 bowls from selection below:**

Greek Yoghurt & Honey with Fresh Fruits  
Tiramisu  
Profiteroles with Strawberries and Hot Chocolate Sauce  
Eton Mess  
Traditional Crème Brulee and Raspberries  
Belgian Chocolate Mousse and Strawberries  
Lemon Posset with Tuilee biscuit

**per person including Chefs and Waiting Staff.  
( inc. VAT)**

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Inclusive of Buffet Table Clothes, Serviettes, China & Cutlery.  
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## AFTERNOON TEAS

### A TRADITIONAL AFFAIR!

Plain and Sultana Scones & Clotted Cream  
With Raspberry/Strawberry Jam

Dainty Finger Sandwiches  
Cucumber – Egg & Cress – Honey Roast Ham  
Smoked Salmon – Turkey & Cranberry  
Roast Beef – Farmhouse Cheddar

A fabulous Assortment of Homemade Cakes  
Chocolate Eclairs – Lemon Drizzle – Various Mini Cup Cakes  
Madeleines – Rocky Road – Shortbread – Jam Tarts  
Mille Feuilles – Sultana Cake – Tarte Citron – Brownies

Pots of English Breakfast Tea  
Earl Grey  
Will be freshly made and served  
Coffee available

per person (        inc. VAT)

including Waiting Staff, Crockery, Cutlery and Table Linen, napery.  
Vintage china can be arranged.        deposit secures price and date.

*Afternoon tea was introduced in England by Anna,  
the seventh Duchess of Bedford, in the year 1840.  
The Duchess would become hungry around 4 o'clock  
in the afternoon.*

*The evening meal in the household was served  
fashionably late at eight o'clock, thus leaving a long  
period of time between lunch and dinner.*

*The Duchess asked that a tray of tea, bread and butter  
and a cake be brought to her room during the late  
afternoon. This became a habit and she began inviting  
friends to join her.*

*This pause for tea became a fashionable social event.  
During the 1880's upper-class and Society women  
would change into long gowns, gloves and hats for  
their afternoon tea which was usually served in the  
drawing room between four and five o'clock.*



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## VEGETARIAN OPTIONS FOR HOT MEALS

Mushroom Stroganoff on a bed of Rice

Pineapple Teriaki (Pineapple, Cashew Nuts, Sweet Peppers,  
Bamboo Shoots with a Honey and Soy Sauce  
Served with Wild Rice

A Garden Vegetable Bouchee  
(a light pastry case filled with Broccoli, Carrots  
Cauliflower and optional Almonds in a  
Light creamy sauce)

Roasted Mediterranean Vegetable Lasagne

Stuffed Spinach Pancakes

Ratatouille on a bed of Pasta Twists

Individual Provencale Flans

Red Kidney Beans, Herb & Mushroom Risotto

A Fricasse of Roasted Red Peppers and Wild Rice

A large Yorkshire Pudding filled with Roasted Vegetables and a Tomato Herb Sauce

Baked Romano Peppers filled with Puy Lentils, Baby Plum Tomatoes  
Mozzarella and fresh Basil Leaves

Vegetable Creamy Crumble (assorted vegetables in a creamy white  
Sauce with a Crunchy Topping)

## CHILDRENS MENU (under 12s)

*Childrens menu as below or a child size meal of choice*

Chicken Gojons with Fries, beans or peas  
Burger in a bun with Fries  
Vegetable Gojons with Fries  
Sausage & Mash

### *Desserts*

Fresh Fruit Salad with Jelly  
Rocky Road  
Chocolate Brownies

A carton of Fruit Juice

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## THE CELEBRATION FINE DINING BANQUETING

### A TRADITIONAL AFFAIR, 4 COURSE MEAL

#### To Start [choose one]

- Italian Antipasto – A salad of lettuce leaves, Palma Ham, Salami, Roasted Vegetables, Olive Oil, Basil & Oregano  
Smoked Chicken & Mango Salad with Salad Leaves
- Harmony of Roast Salmon & Roast Monkfish on a bed of seasonal Salad leaves, dressed with a Dill flavoured mayonnaise.  
Sweet Galia Melon filled with Summer Fruits
- Roasted Red Pepper & Tomato Soup with a swirl of Fresh Cream
- Smoked Salmon served plain with Lemon & Lime wedges, granary bread & butter  
Melon, Mango & Pineapple Cocktail
- Terrine of Chicken & Pork with a French & Haricot Bean Salad
- Quails Eggs in a nest of Smoked Salmon, Asparagus Tips with a seasonal salad  
Roquefort, Pear, Walnut & Watercress Salad
- All served with speciality Bread Roll & Butter

#### Main Course [choose one]

- Lobster topped with Garlic Butter with Potato & Herb Salad
- A duo of Pan Fried Beef & Lamb Fillets with a shallot and claret sauce (Supplement )
- Roast Breast of Chicken filled with an Apple and Rosemary stuffing with a Wild Mushroom & Wine Sauce
- Escalope of Turkey Breast with Orange segments, Parsley & Saffron Cream Sauce
- A pan fried Breast of Magret Duck, flavoured with an Armagnac & Black Cherry Sauce
- Noisettes of Lamb with an Apricot & Rosemary Seasoning (Supplement )
- Beef Wellington – a fillet of beef on a bed of Mushrooms and onions, wrapped in a case of Flaky Pastry (Supplement ) A  
dane of poached Salmon with a Champagne & Cream Sauce
- Fillet Steak Rossinni – a prime fillet on a Crouton garnished with a Pate and a Rich wine sauce (Supplement )

#### VEGETARIAN CHOICE

- Basil Stracci with Pea Puree sauce, cherry tomatoes & Flageolet Beans, with shaved Parmesan cheese

#### Potatoes [choose 2]

- Colcannon Mash [spring onion mash] – Gratin Dauphinoise – Buttered New Potatoes with Mint – Roast Potatoes – Lyonnaise or Sauteed

#### Vegetables [choose 2]

- MangeTout with Cherry Tomatoes – Fine French Beans and Petit Pois – Braised Red Cabbage with Apples
- Baton Carrots with Thyme & Lemon – Courgettes & Leeks in butter

#### Dessert [choose 1]

- A plated Trilogy of Desserts consisting of: Tarte Citron, Chocolate Mousse in a chocolate cup, an individual Crème Brulee.  
On a plate dusted with icing sugar and garnished with a fresh lime leaf
- Summer Pudding with a Quinelle of Clotted Cream
- Rich Chocolate Tart. Served on a plated dusted with icing sugar
- Chocolate Roulade with Strawberries & fresh cream
- Raspberry Pavlova and double cream
- Apple Tart Tatin with clotted cream
- St. Jacques Rich Chocolate Brownies with clotted cream
- Meringue King Christian [layers of crushed meringue, toasted almonds, chocolate & double cream]
- Chocolate Profiteroles served with Hot Chocolate and Grand Marnier Cream

#### Fromage

- A selection of fine English & Continental Cheeses served with biscuits & grapes

#### Finally to finish

- Columbian Ground Coffee, Mints & Turkish Delight

The above menus are all presented with a selection of bread rolls & butter

**From per person ( inc. VAT)**

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## HANDMADE PRE MEAL CANAPES

*Select 5 or 6 items per person. To be served Hot or Cold.*

Welsh Rarebit Squares  
Mini Yorkshire Puddings, with Roast Beef & Crème Fraiche Horse Radish  
[veggie option of Roasted Vegetables]  
Chopped Hoisin Duck in Filo Money Bags with Plum Dip  
Red Onion & Goats Cheese Mini Tartlets  
Morrocan Minced Lamb Bites with Mint Dip  
Baby Sausage glazed with Honey & Sesame Seeds  
Tiger Prawns in Tempura Batter  
Mini Veg Samosas with Mint Dip  
A selection of Veg & Fish Dimsum  
Crispy Paprika Potato Wedges  
Veg & Meat Spring Rolls & Dips  
King Prawns in Filo Pastry  
Goujons of Salmon & Tartare Sauce  
Chicken Satay  
Sundried Apricots & Bacon  
Onion Bhaji with Dip  
Tikka/BBQ/Thai Chicken Bites  
Smoked Duck & Mango Crostini  
Spanish Tortilla Bites  
Japanese Style Sushi

### To be served Cold

Smoked Salmon Triangles  
Choux Buns with Stilton & Herb Mousse  
Fresh Poached Salmon & Tarragon Hollandaise Bites  
Smoked Salmon Roulades  
Coronation Chicken & Mango Tartlets  
Salami & Green Olive Cornets  
Selection of tiny bouchees of Prawns/Mushroom/Cream Cheese  
Selection of traditional style Canapes of Smoked Salmon, Ham, Prawns, Danish Caviar, Pate etc.  
Selection of assorted Blinis, Smoked Salmon & Cream Cheese, Pate, Soured Cream with Danish Caviar  
Brie & Grape Kebabs  
Minted Melon Balls wrapped in Parma Ham  
Roquefort & Sweet Pear on Crostini  
Devils on Horseback

### Dip & Dive Crudities

Crudities and Crisp Tortilla served with 4 dips from:  
Taramasalata - Garlic Cream Dip - Salsa Verde - Guacomole  
Tomato & Basil - Tzatziki - MarieRose Sauce - Blue Cheese - Cheese & Chive

### Sweet Selection Canapes

Tiny Fruit Tarts - Strawberry, Tarte Citron  
Strawberries dipped in White or Dark Chocolate

**per person ( inc. VAT)**

Canapes are a fantastic way to start your special Event, served from Silver Trays.  
Smaller numbers catered for with prices adjusted accordingly.

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## BUFFET MENUS TWO

### BUFFET 1

With Chef Carving at buffet table

Freshly made Soup, Roll & Butter

Cold Poached Salmon with Mayonnaise Sauce  
Roast Crown of Turkey with Cranberry Sauce  
Honey Roast Ham  
Roast Rib of Beef with Horseradish Sauce  
Continental Green Salad or Caesar Salad  
Tomato & Onion Salad – Pasta & Sweetcorn Salad  
Sweet Pepper & Mushroom Salad  
Hot New Potatoes with Butter & Parsley  
Waldorf Salad, Coleslaw

#### Choose 3 Sweets:

Cheesecake – Victorian Trifle  
Deep Apple Pie – Fresh Cream Gateaux  
Profiteroles with Hot Chocolate Sauce  
Brandy Snap Baskets with Chantilly Cream & Strawberries  
Fresh Fruit Salad or Cheeseboard  
Columbian Ground Coffee or Tea

per person ( inc. VAT)

*Additional salads at per portion e.g. Niçoise Salad. Mushrooms à la Greque.*

### BUFFET 2

With Chef Carving at buffet table

Freshly made Soup, Roll & Butter

Roast Rib of Beef with Horseradish Sauce  
Honey Roast York Ham  
Roast Norfolk Turkey with Cranberry Sauce  
Fresh Continental Green Salad or Caesar Salad  
Tomato & Onion Salad, Coleslaw  
Pineapple & Pepper Salad

#### Choose 3 Sweets:

Fresh Cream Gateaux  
Pavlova with Seasonal Fruits  
Pear Flan  
Sticky Toffee Pavlova  
French Fruit Tartlet  
Apple Strudel  
or Cheeseboard

Columbian Ground Coffee or Tea

per person ( inc. VAT)

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## THE SUPREME HOT BUFFET (With Chef Carving at buffet table)

#### Choose from:

Freshly made Soup, Roll & Butter  
A fan of Melon with a Fruit Coulis  
Smoked Salmon & Lemon Wedges  
Coarse Country Style Pate & Rustic Breads

Roast Beef & Yorkshire Pudding  
Roast Pork with Seasoning & Apple Sauce or Honey Roast Ham  
Roast Crown of Turkey with Seasoning & Cranberry Sauce  
Select two of Roast Potatoes, Roasted Potatoes with Garlic & Rosemary  
New Potatoes with Butter & Parsley or Dauphinoise potatoes  
Plus a Selection of Seasonal Vegetables and gravy

#### Choose 3 sweets:

Cheesecake – Victorian Sherry Trifle – Luxury Bread & Butter Pudding  
French Apple Tart – Profiteroles with Chocolate Sauce  
All served with Fresh Cream  
Or Cheeseboard

Columbian Ground Coffee or Tea

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## PLATED BANQUETING MENUS

*A TRADITIONAL AFFAIR WITH A RELAXED ATMOSPHERE*

### MENU 1

Choose 1 Starter, Main Course & Dessert

#### **To begin:** A choice of Freshly made Soups

Wild Mushroom and Tarragon Leek Tart  
Farmhouse Pate with Salad leaves & rustic bread.  
A Fan of Melon with Pineapple and black pepper (Italian style)  
Crab & Prawn with Mango & Grapefruit segments.  
Traditional Style Prawn Cocktail  
Chicken Liver Parfait with toasted focaccia bread and  
Farmhouse chutney  
Baked Camembert cheese  
*All served with speciality bread roll and butter*

#### **Mains:** Traditional Roast Main Course choices of:

Supreme Breast of Chicken with either seasoning and gravy  
Or a Mushroom and Tomato sauce  
Crown of Turkey with seasoning and chipolata sausage  
Roast Leg of Pork with apple sauce and seasoning  
Baked Honey Roast Ham and Peaches with a Madeira sauce  
A Duo of Roast Turkey & Pork with Onion Seasoning  
Slow cooked Blade of Beef with Red Wine or Guinness gravy  
*All accompanied by two seasonal vegetables  
Select two of herb roasted, new or Dauphinoise potatoes*

#### **Desserts:**

Apple & Blackcurrant crumble with creamy custard  
Chocolate Roulade – Profiteroles with a creamy chocolate sauce  
Fresh Cream Gateaux – Traditional Apple Pie with either Custard  
Or Fresh Cream – Tarte Citron garnished with Strawberries  
Luxury Bread & Butter pudding with a creamy custard

Cheeseboard – extra supplement of (To make 4 courses)

To finish Columbian Ground Coffee or Tea

per person ( inc. VAT)

### MENU 2

Choose 1 Starter, Main Course & Dessert

#### **To begin:** A choice of Freshly made Soups

Prawns & Flaked Salmon with baby spinach, black peppercorn crème fraîche  
Smoked Salmon with Lemon wedges and granary bread  
Grilled Asparagus with Smoked Salmon  
Parma Ham with a Melon & Orange Salad  
Asparagus wrapped in Serrano Ham with a Rocket and Tomato garnish  
Pork Belly Tempora with pimento & basil noodle salad  
A Fan of Melon with summer fruits  
Warm Brie caramelised onion tart  
*All served with a speciality bread roll and butter*

#### **Mains:**

A fillet of Pan Seared Pork – Normandy style with a Calvados gravy  
Supreme of Chicken with a Mushroom and Wine Sauce  
Baked or Poached Darné of Salmon with a Prawn and Champagne sauce  
Sirloin of Beef Chasseur (mushroom, baby onions and tomato sauce)  
Pan Roasted Loin of Pork with an Apple and Apricot seasoning  
A breast of Chicken, garnished with Asparagus and Madeira sauce  
Roasted Sirloin of Beef with Yorkshire Pudding  
Roasted Leg of Lamb with rosemary & mint gravy  
*All accompanied by two seasonal vegetables  
Select two of herb roasted, new or Dauphinoise potatoes*

#### **Desserts:**

Glazed French Apple Tart – Traditional Sherry Trifle – Tropical  
Fresh Fruit Salad – Lemon Torte – American Style Baked  
Cheesecake – Raspberry Pavlova and double cream  
Lemon Meringue pie  
All served with fresh cream

Cheeseboard – extra supplement of (To make 4 courses)

To finish Columbian Ground Coffee or Tea

per person ( inc. VAT)

To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

NB. These prices are for a minimum of 50 persons, banquet style. Smaller numbers catered for with a price adjustment.  
deposit secures price and date. Please add 5% for 2018 prices.

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## **BBQ MENU ONE**

**REAL BBQ FOOD FOR A RELAXED AFFAIR**

**CHEF SHOW COOKING ON BBQ-SERVED TO YOUR TABLES BY WAITER SERVICE ON PLATTERS**

### *To Start*

Baskets of Rustic Breads, Brioche Buns with bowls of Olives, Balsamic vinegar, oils and butters.  
Roasted Garlic bulbs. Aioli.

*Please choose platters of FOUR choices from a selection of:*

Aberdeen Angus Burger on Floury Bap  
Cumberland Pork Sausage  
Skewers of chicken breast satay  
Moroccan minted lamb “lolly pops”  
Sweet Chilli Chicken Skewers with fresh Coriander  
Slow cooked Chinese styled pork belly skewers  
Roasted sweet peppers, onions and Greek Halloumi on paddle skewers  
Finest Veggie burgers

*To accompany main platters*

*Please choose FOUR choices of Sharing Bowls from*

BBQ Flashed new potatoes with Herb Butter  
Sweet Potato Wedges  
Homemade Crunchy Coleslaw  
Roasted Mediterranean Vegetable Cous Cous  
Assorted Salad Leaves with Cherry Tomatoes  
A Pesto and tomato fusilli pasta salad  
Mushroom a al greque  
Red Onions and Tomato Salad  
Relishes

*Desserts, please choose ONE choice from*

A trilogy of mini desserts of Crème Brulee,  
Belgian Chocolate mousse served in a chocolate cup and a tarte Citron.  
Strawberries and cream  
Summer Pudding served with double cream

To Finish Columbian Coffee or Tea with Chocolate mints

**Special Price**

**including VAT**

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To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

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## LUXURY BBQ MENU TWO

**REAL BBQ FOOD FOR A RELAXED AFFAIR**

**CHEF SHOW COOKING ON BBQ-SERVED TO YOUR TABLES BY WAITER SERVICE ON PLATTERS**

### *To Start*

Baskets of Rustic Breads, Brioche Buns with bowls of Olives, Balsamic vinegar, oils and butters.  
Roasted Garlic bulbs. Aioli.

*Please choose platters of FOUR choices from a selection of:*

Piri Piri Chicken Kebabs  
A Brochette of Monkfish, Tiger Prawns & Sweet Peppers  
Vegetable Kebabs with chilli glaze  
Posh Hot Dogs with Beer Braised Onions  
Slow Cooked Chinese Style Pork Belly Skewers  
Morrocan Style Meat Balls on Skewers  
Peppered Sirloin of Rump Steaks ( supplement)  
Salmon Paupiettes with a Teriyaki, Lime marinade  
Jack Daniels BBQ Pork Ribs or Vegi Brochettes  
Slow Cooked Lamb cooked Kleftico Flashed on a the BBQ and served with Pitta Breads

*To accompany main platters*

*Please choose FOUR choices of Sharing Bowls from*

Twice cooked potato wedges  
Romaine Lettuce and Baby Plum Tomatoes with a Roquefort Dressing  
Fusilli and Tomato Pasta Salad  
Red Cabbage Coleslaw  
Greek Salad with Olives & Feta cheese  
A Trio of different tomato varieties garnished with Rustic Bread Croutons, Asparagus Spears & Virgin olive oil  
Traditional Style Coleslaw  
Slow Roasted Greek Style Potatoes  
Relish & Salsa

*Desserts, please choose ONE choice from*

Profiteroles with hot chocolate sauce  
A Luxury Baileys Bread & Butter Pudding  
Tiramisu Cheesecake  
Individual Tarte Citrons and Fresh Cream  
Raspberries, Strawberries and Cream or Tropical Fruit Salad  
Warm Sticky Toffee Pudding with Custard  
Classic Eaton Mess - Meringues strawberries & fresh cream  
To Finish Columbian Coffee or Tea with Chocolate mints

**Special Price including VAT**

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To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

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## **EVENING STREET FOOD STYLE**

*A RELAXED AFFAIR*

*INCLUDING STONE BAKED PIZZA COOKED FRESH, SEE OUR LIST OF CHOICES*

*Please choose from TWO choices from below:*

- Stone Baked Pizza
- Mini Fish, Chips and Mushy Peas
- Posh Hot Dogs and relishes
- Bacon Baps and Chunky Chips
- Slow Roasted Lamb Kleftico with Pitta Bread and Greek Salad
- Balti Chicken Curry with Mini Naan Breads and Rice
- Seafood and Chicken Paella
- Pulled Pork in a Brioche Bap with Potato Wedges
- Sticky Jack Daniels Sauce Spare Ribs
- Moroccan Chicken Tagine with Roasted Vegetable Cous Cous
- Chickpea and Vegetable Moroccan Tagine with Lemon Cous Cous
- Toasted vegetable Balti with Pilau Rice and Mini Naan Bread
- Texan Chilli Con Carne and Saffron Rice
- Thai Green Chicken Curry with fragrant Rice

**per person including VAT**

## **SLIDER SAMPLER**

*Please choose from FOUR choices from below:*

- Baby Burger, Bap and relish
- Chipolata Cumberland Sausage and Mash
- Mini Pizza's
- Bacon in a Slider Bap
- Greek Style Hallumi Cheese and Cherry tomato Skewer
- Baby Vegi Sausage or Vegi Burger Slider

**per person including VAT**

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## **EVENING HOG ROAST**

*A RELAXED AFFAIR*

To be carved by a Chef and served on Floury Baps  
with Seasoning and Apple Sauce along with Mixed Green Salad, Coleslaw and relishes.  
Veg Option of Roasted Mediterranean Vegetables and Mozzarella Cheese on a Floury Bap

**per person including VAT**

## **PAELLA**

As a Luxury additional to your BBQ or Hot Buffet or on its own with salad and crusty bread  
cooked in a traditional large Paella Pan with Chicken & Seafood

**per person including VAT**

**or served with Salad and Crusty Bread**

**per person including VAT**

## **PLATTERS OF FARMHOUSE CHEESES**

*A choice of four cheeses (Our suggestion is to serve a mixture of both hard & soft cheeses)*

French Country Paté and Red Pepper Paté  
Chutneys and Grapes, Celery,  
Artisan Breads and Scottish Oatcakes

**per person including VAT**

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Prices to include staff to prepare and serve food, plates, napkins and cutlery.

Other evening food options available, see our Stone Baked Pizza menu.

Please add 5% for 2018 prices.

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## STONE BAKED PIZZAS

OUR SUGGESTIONS, FRESHLY PREPARED & COOKED FOR YOUR EVENING GUESTS.  
CAN BE ADAPTED FOR DAYTIME RECEPTION.

*Please choose from FOUR choices from below:*

### MARGARITA

*A rich rustic sauce, finely shredded mozzarella, sun ripened tomatoes & basil leaves.*

### FETA

*Greek feta cheese with black & green olives, tomatoes with a rich rustic tomato sauce.*

### HAM & MUSHROOM

*Dry cured ham, sliced mushrooms, black olives with a rich rustic tomato sauce,  
finely shredded mozzarella with fresh basil.*

### MEXICAN SPICED BEEF

*Chilli spiced shredded beef, roasted mixed peppers, finely sliced onion,  
finely shredded mozzarella, rich rustic tomato sauce and sprinkled with fresh oregano.*

### HAWAIIAN

*Dry cured ham, chunks & slices of fresh pineapple, a rich rustic tomato sauce,  
finely shredded mozzarella sprinkled with fresh oregano.*

### BBQ STYLE CHICKEN

*BBQ style chicken, a rich rustic tomato sauce with sweetcorn,  
mixed peppers and shredded basil.*

### BBQ STYLE PORK

*Mildly spiced slow cooked pork with a rich rustic tomato sauce,  
roasted mixed red & yellow peppers, shredded mozzarella and chopped oregano.*

### TARTIFLETTE PIZZA PYRENEES

*Baby potatoes, shallots finely sliced, smoked bacon lardons,  
with reblochon cheese cut into thin slices.*

### CHORITZO (SLOPPY GUISEPPE)

*Choritzo, tomatoes, mozzarella & tomato sauce.*

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