









DELIVERED FORK BUFFET 2

Garlic Rarebits with Basil

Bread Roll & Butter

day per person

DELIVERED FORK BUFFET 4

Darne of Poached Salmon

Garlic Dressing Nicoise Salad

Chicken Livers on Smoked Bacon &

Iceberg Salad with Croutons. Toasted Ciabatta with Tomato, Olive and

Pasta Salad with Herbs & Tomato Ragu Potato Salad with Vinaigrette

Peach & Chocolate Gateaux or Sweet of the

Honey Roast Harn with Pineapple & Pepper Kebab Style

New Potatoes with a light French Herb &

Chocolate Roulade or Sweet of the day

Smoked Crunchy bacon & Avocado on Shredded Iceberg

Working Business Lunches / Breakfasts

MENU 1: per person

Selection of freshly cut sandwiches / wraps / baguettes Chicken breast goujons & dips + 1 vegetarian savoury Crisps & tortilla chips

Fresh fruit selection & sliced homemade cake selection Or assorted selection of cakes

per person

Freshly baked half baguette with various Fillings (approx.size of small rolls - 2 per portion) Assorted indian savoury selection with a minted yoghurt dip Crisps & tortilla chips Fresh fruit selection & sliced homemade cake selection

MENU 3: per person

Selection of baquettes & sandwiches Chicken goujons & dip **Provence Tartlets** Crisps & tortilla chips Choice of fruit platter or assorted cakes

MENU 4: per person

Assorted sandwich platters Savoury assorted platters of chicken goujons Vegetable samosas, spring roll, savoury crostini Cocktail sausages dipped in honey & sesame seeds Sliced homemade cakes or fruit selection

Alternatively: 50% of fruit and homemade cakes

MENU 5: per person

Sandwich lunch platter - minimum of 6 persons 1 ¹/₂ rounds of assorted sandwiches Fruit platter

MENU 6: per person

Ploughmans Menu: Honey roast ham, cheddar cheese / stilton platter Picked onions & relish Coleslaw Crusty bread and butter

Green salad, tomato & cucumber garnish

If sliced fruit (instead of fresh fruit bowl) requires 30p extra per person. Please note if certain items are not available alternative items will be provided. ALL menus can be mixed and matched to suit your needs and requirements. Sandwich contracts / Daily delivery.

DELIVERED IN REFRIGERATED VEHICLES

H.A.C.C.P. Hygiene

Executive / Director Style Buffets

MENU 7d: per person

Selection of various sandwiches / wraps / baguettes Chicken vakitori kebabs with sweet chilli dip Savoury vegetable crolines Selection of canape wraps with various fillings Vegetable samosas with mint dip Thai style chicken or vegetable spring rolls Selection of cakes Fresh fruit

MENU 8d: per person

Creamed cheese & ham croissant A selection of dim sum with dip

A selection of onion pakora and samosas with dip Smoked salmon blinis

Assorted sandwiches or baguettes with a various selection of: meats / fish or vegetarian choice Cocktail portions of cheese & olives

A sliced fresh fruit platter

Additional plated salad requirements:

Cheese Salad (v) Mediterranean pasta salad (v) Nicoise salad Greek salad (v) Egg & roasted pepper salad (v)

Chicken ceasar salad Honey roast ham salad Roast beef salad Baked salmon fillet salad per portion

Breakfast

per portion

Traditional English Breakfast available - please enquire

Breakfast Rolls: per person (min order 12) Sausage - Bacon

Continental breakfast : per person

Croissants, preserves, danish pastry, blueberry muffins,

orange juice, pots of coffee & tea.







Vegetarian Menu

per person **VEGETARIAN MENU 1:**

Selection of vegetarian sandwiches fillings on brown and white bread Crudites of carrots, celery, cucumber and peppers with humous dip Savoury vegetable parcels Spinach and goats cheese puff pastry

Vegetable satay skewer Savoury & tortilla crisps with dip

VEGETARIAN MENU 2: per person

Spinach pakora's with mint raita dip Vegetable spring rolls Vegetarian goujons with sweet chilli dip A selection of vegetarian wraps and 1/4 baguettes Selection of sliced fruit platter and cakes Assorted crisps & tortilla chips

Hot Buffet (min order 12) : per person

Choose two of the following main courses & a dessert to follow:

Cajun chicken with mint & cucumber yoghurt dip • Seaman's shepherds pie • Chilli con carne • West African lamb curry • Baked breast of chicken in white wine & mushroom sauce • Steak & kidney pie • Beef bourguignonne • Rogan josh • Thai green chicken curry • Thai red chicken curry • Cottage pie • Lasagne verde • Pasta puttanesca

Roast vegetable lasagne(v) • Roast vegetable chilli(v) • Mushroom risotto(v)

All of the above are served with a choice of 2 of the following:

Rice • Potato wedges • New potatoes • Mixed vegetables • French beans

Dessert to follow, a choice of:

Sweet of the day (various selections) or Bread & butter pudding • Tarte citron • French apple flan • Apple pie • Apple crumble • Raspberry apple crumble • Tropical fruit salad

PLEASE let us know if any of your guests / clients have any dietary requirements and we can arrange special meals for them. Kosher meals requires 36 hours notice please.

Delivered Fork Buffets

DELIVERED FORK BUFFET 1

Coronation Chicken **Devilled Fish Gouions** Smoked Sausage
Rice & Pork Salad with apricots & Iceberg Salad Bean & Pasta Salad Bread Roll & Butter

Lemon Citrus Tart or Sweet of the per person

DELIVERED FORK BUFFET 3

Prawn, Egg & Tuna Salad with Iceberg Salad & Mayonnaise New Potato Salad with Sliced Smoked Sausage Barbecue Style Chicken Breast with Herbs Tomato & Basil Salad Bread Roll & Butter

French Apple Tart or Sweet of the per person

VEGETARIAN SUGGESTION

Mixed Green Salad Spinach& Goats Cheese Puff Vegetarian Parcels Veg. Samosa, Veg Pakora Bean & Pasta Salad Bread Roll & Butter

Fresh Fruit or Sweet of the Day

per person

DELIVERED FORK BUFFET 6

per person

Prawn or Vegetable Parcels Pastry 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 Bread Roll & Butter Fresh Fruit Bowl or Sweet of the Day

per person

DELIVERED FORK BUFFET 7

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

Sweet of the Day or Prepared fruit platter

per person

DELIVERED FORK BUFFET 8

Poached Breast of Chicken with Herbs Cornets of Honey Roast Ham Seafood Platter Prawns, Mussels, Smoked or Poached Salmon New Potatoes in a Honey & Mustard Dressing Mixed Green Salad Provence Tartlets

Pasta & Corn Salad Bread Rolls & Butter French Apple Flan with Fresh Cream or Sweet of the Day

Cheeseboard & Grapes









Canapes for Launches / Promotions

Select 5 items per persons. To be served Hot or Cold

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

To be served Cold

Smoked Salmon Triangles Choux Buns with Stilton & Herb Mousse Fresh Poached Salmon & Tarragon Hollandaise 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

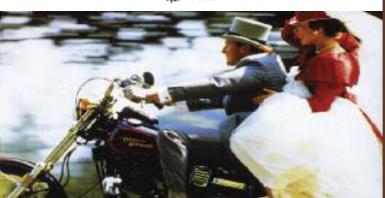
per person plus VAT (min order 20)

Uniformed staff can be provided at extra cost, please enquire.

Specialists in Weddings & Social Events. Menus available on request.



Selected caterer to the 💥 THE NATIONAL TRUST



Choice of sandwich fillings:

Plain & simple:

Roast beef Roast Beef salad Chicken - plain or with seasonings Chicken with salad Ham Ham with salad Turkey with or without seasonings Turkey and cranberry sauce Tuna and mayonnaise Tuna and cucumber Prawns with a marie rose sauce Crab & prawn mayonnaise

Vegetarian choice:

Egg mayonnaise Egg mayonnaise with tomato Egg mayonnaise with red onion Mixed salad leaves with roasted peppers and courgettes Farmhouse cheddar Farmhouse cheddar and red onion Farmhouse cheddar and salad Farmhouse cheddar and chutney dressing Roasted peppers and houmous salad Philadelphia cream cheese with tomato and cucumber

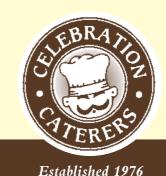
Classic Sandwiches with a modern twist:

Chicken BLT (bacon, lettuce, tomato, mayo) Chicken bacon & seasoning Coronation chicken with chutney Chicken tikka or tandori with minty yoghurt Chicken with smoked bacon & sweetcorn Smoked salmon with philadelphia cheese and dill pickle Smoked salmon with black pepper & red onion Pastrami with philadelphia cheese and dill pickle Pastrami just with dill pickle Prawn & avocado with or without light mayo Roast ham with emmenthal cheese and Crispy bacon with egg mayonnaise

Vegetarian choice:

'Philly' light with plum tomatoes & roasted peppers creamy brie with green grapes Houmous with red onion, tomatoes & roasted peppers

All our fillings are hand made to order



Celebration Caterers Limited

Business Lunches







Plain & simple sandwich (or wraps) buffet

Choose from plain & simple sandwich selection. Ideal for a training break with over 20 choices, Allowing $1^{1/2}$ rounds per person. Subject to availability and numbers (min 6 persons)

Classic sandwiches and wraps with modern twist buffet

per person (min 6 persons)

Choose from a more adventurous sandwich menu or add from plain & simple buffet Allowing $1^{1/2}$ rounds per person.

Simply baguette or rolls buffet menu with choice of similar fillings to above menus per person (min 6 persons)

Side orders & extras

Crisps & tortilla platter per head Cheese platter per head Chicken fillet goujons with chilli or BBQ dip ner head Butterfly or japanese fried prawns with marie rose dip per head Freshly made vegetable quiche tartlets per head Cocktail lincolnshire sausages with a tomato dip per head per head Vegetarian pizza slices Mini indian vegetable savouries and dips per head per head Special selection of vegetarian crostini Mini or slices of pork pie per head Cocktail sausage rolls ner head per head Vegetable crudite platter per head Sliced fruit platter Selection of finger cakes, mini muffins & pastries ner head Fruit bowl selection per head per litre carton Litre fruit juice Still or sparkling water per bottle Coffee & Tea per person including cups + Biscuits per person House Wine, Red / White Cans of soft drinks from



50-51 Mount Street Business Centre Mount Street, Birmingham B7 5RD

Tel: 0121 326 0444 • 01675 443170 Fax. 0121 326 7900 Email: celebration@intml.net