

In association with **clublangley**

Suggested Menus for Parties and Evening Celebrations

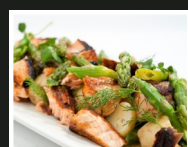
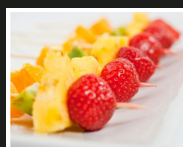
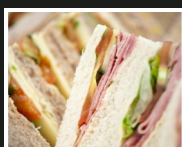


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Voted Best Business for
Hospitality and Leisure



ABOUT US



ABOUT US

Connexions Cuisine is an established local business providing a comprehensive catering service from our on-site kitchen.

We cater for weddings, christenings, parties, funerals and corporate functions.

We hope that our suggested menus will provide you with an indication our commitment to providing delicious food for you to enjoy. However these are just suggestions and we would be more than happy to discuss alternative menus with you.

All the menus are based on a minimum of 30 guests. In addition, teas and coffees can be provided if required.

Food will be presented on suitable, stylish disposable platters with bio-degradable disposable plates, serviettes and wooden cutlery. China plates and stainless steel cutlery can be provided if preferred at an additional charge of £1.95 per person to cover hire charge and washing up.

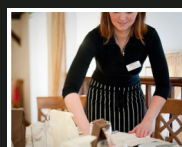
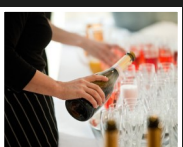
Please note that all prices shown in this brochure exclude VAT at current rates.

Please contact Connexions Cuisine on 020 8658 5008 or visit our website www.connexionscuisine.co.uk if you require alternative menus or ideas.

Michele Jones

Director

connexionscuisine



NIBBLES AND SAVOURIES



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Ideal for Evening Parties when the focus is on partying, but you feel you need to offer some food.

You can also mix and match menus—providing half from one menu and half from another.

NIBBLES AND SAVOURIES MENU (1)

- Cocktail sausage rolls
 - Cut freshly baked cheese and tomato and ham and cheese baguettes
 - Selection crisps, nuts and twiglets
- £3.50 + VAT per person**

NIBBLES AND SAVOURIES MENU (2)

- Mini pork pies served with cherry tomatoes and Branston pickle
 - Cocktail sausage rolls
 - Cheese and asparagus quiche slices
 - Selection crisps, nuts and twiglets
- £4.50 + VAT per person**

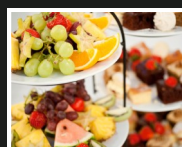
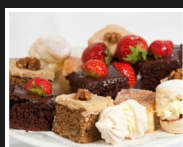
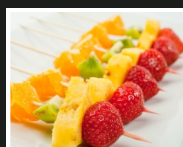
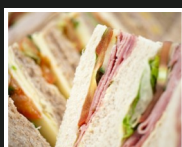
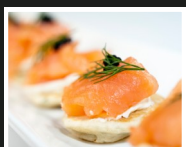
SANDWICH MENU

- Selection of cocktail sandwiches, cut baguettes and bagels
 - Traditional cocktail sausage rolls
 - Mini pork pies with cherry tomatoes and Branston pickle
 - Selection crisps, nuts and twiglets
- £6.95 + VAT per person**

TEA AND COFFEE

Served with a selection of biscuits **£1.95 + VAT per person**

Served with freshly baked pastries **£3.95 + VAT per person**



FINGER BUFFET MENU (1)

- Selection of finely cut cocktail sandwiches on white, wholemeal and granary bread with cut baguettes and bagels
- Cocktail onion bhajjs, pakoras and samosas
- Plaice goujons, scampi and butterfly prawns
- Barbeque chicken drumsticks
- Vol-au-vents with chicken and mushroom and tuna and sweetcorn
- Traditional cocktail sausage rolls

£8.95 +VAT per person

FINGER BUFFET MENU (2)

- Selection of finely cut cocktail sandwiches and cut baguettes
- Mini pork pies with cherry tomatoes and Branston pickle
- Chicken goujons with tomato sauce
- Cocktail onion bhajjs, pakoras and samosas
- Korker cocktail sausages
- Cheese and asparagus quiche slices
- Selection of crisps, nuts and twiglets
- Homemade cup cakes and Connexions Cuisine chocolate brownies

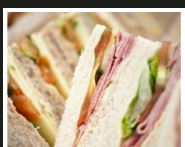
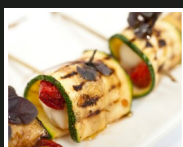
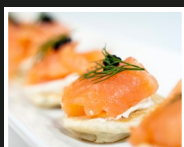
£10.95 + VAT per person

FINGER BUFFET MENU (3)

- Selection of finely cut cocktail sandwiches on white, wholemeal and granary bread
- Spiced cocnut chicken kebabs served with peanut sauce
- Selection of vegetarian cocktail quiches
- Cocktail sausages baked in honey and sesame seeds
- Bagels with smoked salmon and cream cheese
- Plaice goujons, scampi and butterfly prawns with tartar sauce
- Cocktail onion bhajjs, pakoras and samosas

- Fresh fruit kebabs
- Selection of homemade cakes, brownies and meringues

£11.95 + VAT per person



FORK BUFFET MENUS

PRICES ARE BASED ON A MINIMUM OF 30 GUESTS

COLD FORK BUFFET MENU (1)

- Platters of sliced smoked ham served with choice of pickles
- Platters of sliced turkey served with cranberry sauce
- Barbeque chicken drumsticks
- Tuna pasta salad with mixed peppers and sweetcorn
- New potato salad with soured cream and chives
- Mixed salad with choice of dressings
- Traditional handmade coleslaw
- Freshly baked French bread and butter

- Homemade dark chocolate fudge cake & cream

£12.50 + VAT per person

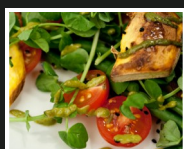
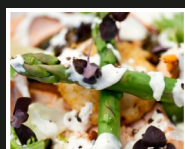
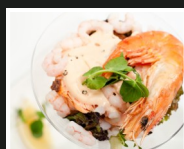
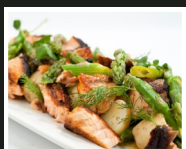
COLD FORK BUFFET MENU (2)

- Sliced roast topside of beef with horseradish
- Poached chicken in a light curried mayonnaise
- Sliced smoked ham served with choice of pickles
- Fresh salmon and prawn salad with marie-rose sauce
- Mixed salad with choice of dressings
- New potato salad with soured cream and chives
- Curried rice salad with mixed peppers
- Traditional handmade coleslaw salad
- Freshly baked French bread and butter

- Fresh fruit salad and cream

- Homemade dark chocolate fudge cake & cream

£15.50 + VAT per person



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HOT FORK BUFFET MENU (MINIMUM OF 30 GUESTS)

- Chilli con carne served with guacamole and soured cream
- Oriental chicken and sweetcorn
- Fresh vegetable lasagne
- Mixed salad with choice of dressings
- Aromatic rice

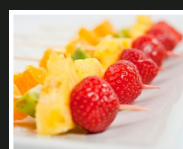
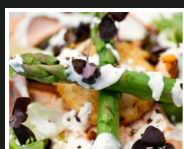
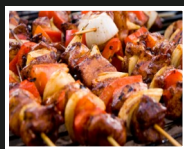
- Cut fresh fruit platter

£16.50 + VAT per person

BARBEQUE MENU (MINIMUM OF 30 GUESTS)

- Handmade 100% beef burger
- Barbeque chicken drumsticks
- Handmade traditional pork Cumberland sausages
- Roasted corn on the cob
- Traditional handmade coleslaw salad
- Hot jacket potatoes with butter and soured cream
- Selection of mustards and relishes
- Selection of baps, rolls and French bread

£17.50 + VAT per person



FUNERAL MENUS

Our sister company, Careys Funeral Caterers, has been providing a specialised funeral catering service for over 20 years.

Our experience ensures clients receive a flawless service. By understanding the clients' needs and providing a high level of professionalism, all areas of the funeral catering service are taken care of leaving clients able to concentrate on other aspects of the day.

More information can be found on our website: www.careysfuneralcaterers.co.uk

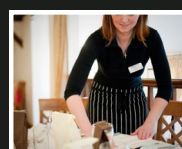
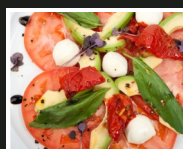
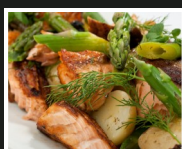
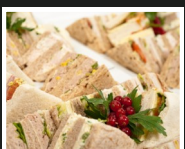
All our menus have been designed to be suitable for a funeral reception. The numbers are often difficult to estimate and the suggested menus allow a degree of flexibility should a few unexpected guests attend. Our prices include the provision of all the necessary white fine-bone china, cutlery and white linen to the buffet tables.

We are usually asked to provide staff to serve the food and drinks, clear away and wash up. All our staff have worked for us for a considerable length of time. We do not use agency staff.

SUGGESTED SANDWICH MENU

- Platters of assorted cocktail sandwiches on white, granary and wholemeal bread with:
 - Fresh salmon and cucumber
 - Prawn mayonnaise
 - Smoked ham and grain mustard
 - Free range egg mayonnaise and cress
 - Tuna mayonnaise with sweetcorn
 - Cheddar cheese and salad
- Platters of assorted homemade cakes to include:
 - Dark chocolate fudge cake
 - Carrot cake
 - Homemade fresh cream scones
 - Mini meringues with fresh cream
- Selection of English and fruit teas and coffees

£8.50 + VAT per person



careys

SUGGESTED FINGER BUFFET MENU 1

- Platters of assorted cocktail sandwiches on white, granary and wholemeal bread with:
 - Prawn mayonnaise
 - Smoked ham and grain mustard
 - Free range egg mayonnaise and cress
 - Tuna mayonnaise with sweetcorn
 - Cheddar cheese and salad
- Marinated griddled mediterranean prawns
- Dill blinis with smoked salmon, cream cheese and mustard dill sauce
- Homemade cocktail sausage rolls with caramelised onion marmalade
- Selection of warmed, homemade vegetarian cocktail quiches
- Platters of assorted homemade cakes to include:
 - Dark chocolate fudge cake, carrot cake, homemade fresh cream scones, mini meringues with fresh cream
- Mini fresh fruit kebabs
- Selection of English and fruit teas and coffees

£15.50 + VAT per person

TRADITIONAL FINGER BUFFET MENU

- Platters of assorted cocktail sandwiches on white, granary and wholemeal bread with:
 - Tuna mayonnaise and cucumber
 - Smoked ham and grain mustard
 - Free range egg mayonnaise and cress
 - Roast turkey and salad
- Hot cocktail sausages baked in honey and sesame seeds
- Warmed vol au vents with:
 - Fresh salmon and parsley sauce
 - Chicken and mushroom
- Selection of warmed, homemade vegetarian cocktail quiches
- Platters of assorted homemade cakes to include:
 - Dark chocolate fudge cake, carrot cake, homemade fresh cream scones, mini meringues with fresh cream
- Selection of English and fruit teas and coffees

£11.25 +VAT per person

