

Aaron Catering

S E R V I C E S

CORPORATE HOSPITALITY

All food is presented on stainless steel platters and garnished. Disposable plates and serviettes are included in the price. Payment terms 28 days from delivery date. Sandwiches can consist of a choice of breads including: thick cut Bloomer or Granary or medium sliced wholemeal, white or Granary. Tortilla wraps. Please state if a vegetarian option is required and therefore separate plating of food is necessary

CORPORATE MENU A

(This menu is based on reduced portions, recommended for mid-morning or afternoon receptions only)

Assorted Sandwiches (one round per person)
£2.40 per head
With Crisps £2.90 per head

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Assorted Sandwiches (2 rounds per person)
Crisps

£5.30 per head

CORPORATE MENU B

Assorted Sandwiches (2 rounds per person)

One of the following choices:

Mini Spring Rolls, Mini Samosas, Vegetable Pakoras, Chicken Goujons, Chicken Satay, (2) Cheese & Chive Puffs, (2) Vegetarian Puffs, (2) Pizza, Cocktail Sausage rolls, Quiche Wedges, Scotch Eggs, Samosas, Spring Rolls, Pakoras, Pork Pie, plus Fruit Platter (comprising wedges of fresh melon, pineapple and grapes), or Fruit Bowl

Crisps
£6.00 per head

CORPORATE MENU C

Assorted Sandwiches (1.5 rounds per person)
Three savoury dish (as per menu B)
Crisps

Assorted Cakes
Fruit Bowl with Grapes OR Fruit Platter
£7.50 per head

Where (2) is shown this indicates 2 items per portion

Aaron Catering Services specialise in the provision of finger and fork buffet meals for the business sector. No customers are more discerning in the standards and value for money that they require and we have earned an unrivalled reputation in this field.

All levels of hospitality are catered for – from internal management meetings to Board Room lunches, from training courses to conferences, retirement presentations to office parties.

We prefer to compile a menu for each customer from the wide selection of dishes listed in these menus. Lunch menus are changed daily and some vegetarian dishes are always included with every function. Simply advise us of the numbers, budget, occasion and any dietary requirements and we will do the rest. If you prefer you can select your own menu and we will price that for you, or you may choose from one of the sample menus listed.

All buffets include disposable plates, serviettes and any appropriate cutlery. Our delivery person will set your buffet out for you and leave the food covered, on stainless steel platters, in readiness for you. We return the following day for our equipment.

Where higher standards of presentation are required, waiting staff is available and china and glassware can also be supplied