

Aaron Catering

S E R V I C E S

FUNERAL BUFFET SERVICE

MENU 1

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

Assorted Sandwiches
(Comprising various meats, fish, egg & cheese fillings)
Quiche Wedges with Tomato garnish
Herby Cheese on Discs of Cucumber
Prawn Vol-au-vents
Smoked Salmon Mousse Toasties
Selection of Pastry Canapés

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Mini Scones with Jam and Cream
Assorted Sponge and Fruit Cakes
Mini Fresh Cream Cake Selection

*

£6.50 per head *(Min. 30 people)*

Table linen & Disposable plates and serviettes included.

MENU 2

Assorted Sandwiches
Mini Pork Pie Wedges with Egg and Tomato
Savoury Chicken Drumsticks or Goujons
Pizza Puffs
Quiche Wedges
Prawns in Filo with Salsa Dip
Cheese Platter comprising:
Assorted Cheeses on Crackers
Creamed Stilton on Celery Sticks
Herby Cheese on Discs of Cucumber
Crisps & Nibbles

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Mini Fresh Cream Cake Selection & Fresh Fruit Platters comprising:
Wedges of Melon, Pineapple, Orange,
Garnished with Strawberries & Grapes

*

£7.50 per head *(Min. 30 people)*

Disposable plates & serviettes included & Table linen

MENU 3

Assorted Sandwiches and Bridge Rolls
(comprising: Various meats, fish and Veggi
fillings, plated separately)
Prawn & Chicken Vol-au-vents
Smoked Salmon Mousse Toasties
Pizza Wedges, Quiche Wedges
Mini Pork Pie with Egg & Tomato garnish
Cocktail Sausages & Chicken Goujons
served with Crudités and dips
Vegetable Samosas, Onion Barjees, Vegetable Pakoras
Garnished with popadums, crudités and dips
Spring Rolls, Prawn Toast, Chicken Satay
Served with Prawn Crackers, crudités and dips
Cocktail Sausage Rolls, Cheese and Chive Puffs
Cheese Platter comprising:
Assorted Cheese on Crackers
Creamed Stilton on Celery Sticks
Herby Phili Cream Cheese on Cucumber Discs
Garnished with Grapes and Strawberries
Crisps & Nibbles
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Fruit Platter comprising:
Wedges of fresh Pineapple, Melon, Grapes and Strawberries
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Mini Fresh Cream Cakes
Fruit and sponge cake selection
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(Min. 80 people @ £8.00 per head)
(80+ people @ £7.50per head)
Price includes disposable plates and serviettes,
table linen for buffet table and set-up.

All menus include the provisions of plates and serviettes. Also table linen for the buffet table.

Our staff will prepare the buffet table and leave in readiness for your return.

Additional Service Charges:

Unlimited tea and coffee £1.50 per person

This price includes china cups and saucers, teaspoons and all ingredients

Red & White wine – Merlot and Chardonnay @ £10.00 per bottle (S.O.R)

Croft Sherry @ £1.50 per glass

Orange juice @ £1.50 per litre (S.O.R)

Mineral water @ £1.50 per bottle (S.O.R)

Soft drinks (Coke Lemonade, etc.) £2 per bottle (S.O.R)

Hire of glasses (all sizes) 25p per glass

Uniformed staff to provide service throughout reception, allowing one hour to set up and two hours following your return @ £12 per hour per member of staff

All prices subject to V.A.T

Our comprehensive services include the following:-

Free Planning and Advisory Service

Furniture hire

Linen table covers (white, ivory and lace)

£7 each – all sizes

Linen table covers (boxed or skirted) for top or buffet table

China hire 15p. per item (returned clean)

Cups & Saucers 20p. per unit (returned clean)

Glass hire 15p. all sizes (returned clean)

Cutlery 10p. all types (returned clean)

Service equipment for food & beverages

Fresh Ruskus garland table swags from £20

Linen napkins (selection of colours) £1 each

And disposable serviettes, attractively folded

Fresh flower arrangements for top, buffet and guest's tables,
colour co-ordinated to match your colour scheme from £18 each

Silver Wedding cake stand and Brides knife £12

Chef £18 per hour

Bar staff £12 per hour

All prices are subject to V.A.T

The following menus are intended only as examples to give you an indication of value for money for the numbers quoted. They have been compiled from a wide range of dishes available.

Our finger buffet menus are quoted per head and food is portion controlled accordingly. Portions are to accommodate the varying amounts of food that may be required, dependant upon the time of day it is to be served and the nature of the event to be catered for. We offer a discount for larger parties as well as a wider selection of dishes. Therefore, based on these criteria, we do prefer to compile a suitable menu for each customer and will be happy to provide this for you, without obligation.

We have extensive experience in event management and will be happy to advise on the planning of your reception. We make no charge for this service.

Our prices include the setting up of the buffet using our own table linen and the provision of disposable plates, serviettes and appropriate cutlery. (China is available if preferred).

VAT will only be charged on food where service is also provided. VAT will be charged on all equipment supplied. These menus are a guide only, bespoke menus are always available upon request.