

THE
KITCHEN
AT NEWVIC



Hospitality Brochure 2016

Hospitality Brochure

Overview of Our Offer

Welcome to the Caterlink hospitality brochure. Our aim is to assist you in making the organisation of your hospitality both straightforward and efficient.

We have assembled a selection of options for you to choose from.

These are in the form of working lunches and fork buffet.

A minimum of 48hrs is required for finger buffets and working lunches and 24hrs for beverages, although we would appreciate as much notice as possible, especially for larger functions (minimum of 5 working days)

Please feel free to give us a call and we will be very pleased to discuss and advice on any other catering requirements you may have.

Orders forms can be emailed to donna.macro@newvic.ac.uk

It is not possible to illustrate all the variety and choice we can offer, but the menus contained in this brochure prove our determination to cater for your every need. We are constantly reviewing our menus in order to provide you with an innovative quality service.

We would be delighted to hear from you so that we can set aside time to discuss your needs.

Please contact us, if you require a something different to then what's displayed in this brochure.

We look forward to your booking.

Donna Macro
Catering Manager

Our approach

Your hospitality service is a vital support to your business and is highly visible to both your employees and other visitors. Our focus on food, training and development gives us the confidence that we can provide the management support and development training to ensure that your hospitality services will be prepared and presented to the highest of standards, tailored to meet your expectations of quality and price. As an organisation we insist on immaculate standards of food, staff and service presentation - nothing less is acceptable and our teams are encouraged to achieve exceptional service levels in this respect.



Suggested Hospitality Menus

We will introduce a hospitality brochure offering a range of menus that will suit all occasions, offering both simple as well as more elaborate foods so that our customers can choose the appropriate dishes for each occasion. We want to offer quality, variety and choice. All the buffets will be produced using fresh ingredients with a focus on healthy foods, in order that we can ensure consistency in the quality of the food and presentation.

On the following pages we have detailed our approach to the menu offer, structure and presentation of your hospitality services.

Beverages

Tea or Coffee per person 70p per person

Fruit Tea 80p per person

Orange juice jug £2.00

Water still or sparkling 1.5ml £1.50

Small carton Juice 75p

Small Water Bottle 70p

Mini-pack Biscuits 30p

Homemade cakes from 95p

Fruit Platter £1.00 per person

Assorted bite size cake platter 75p per person

Danish pastry £1.20

Afternoon tea selection

Homemade fruit scone served with clotted cream, butter & preserves

Tea & Coffee £2.50



Morning brunch

Hot snack

Crispy Bacon Roll £1.50

Halal Beef Sausage Roll £1.50

Vegetarian Sausage Rolls (V) £1.50

Egg Roll £1.20

Continental Breakfast

Meats, cheeses, croissants, pain au chocolate & preserves

Fruit kebabs with Greek yoghurt dip

Orange juice or apple Juice

£4.00

Healthy breakfast

Homemade fresh fruit breakfast muffins

Sliced seasonal fruit with Greek yoghurt

Homemade Smoothies

£2.95

Seasonal fruit platter

From £1.00 per Person



Working lunches

Sandwich bags

Sandwich, bottle of water, packet of crisps or fresh fruit or piece of cake
£3.25 per head.

Standard range Menu 1

A selection of freshly made meat, vegetarian and fish sandwiches on white, granary and wholemeal breads, wraps – 1.5 rounds per person
Basket of assorted crisps / bowl of fruit

£3.65

Menu 2

Vegetable Samosa, Crudités with hummus dip, assorted bruschetta,
Cheese & Pepper palmier's, hot & spicy chicken goujon's, Home-made Cake

£4.95

Menu 3

Assorted Pizza, hot & spicy chicken goujon's, vegetable spring rolls with dip,
home-made cake assortment

£4.95

Menu 4

A selection of sandwiches, wraps, baguettes and soft rolls
Selection of home-made cheese scones, chicken goujons with a dip,
Home-made cake assortment

£4.95

Menu 5

A selection of freshly made meat, vegetarian and fish sandwiches on
traditional bread, bloomer bread and wraps.
Sausage rolls, cheese & tomato quiche, tortillas with dips and fruit platter

£4.95

Menu 6

A selection of freshly made meat, vegetarian and fish sandwiches on
traditional bread, assorted bloomers and wraps (1.5 rounds per person)
Teriyaki and lime chicken brochette
Mini parcel stuffed with spiced lentils, served with sweet chilli sauce
Chicken Satay
Mini Cumberland sausages in a sticky barbecue sauce
Feta cheese & red onion quiche Fresh seasonal fruit bowl

£6.25

Menu 7

Southern fried chicken pieces with salsa, topside of beef with horseradish, Tomato & basil tartlet, selection of 3 salads (salad list on back page), Bread basket selection, mini garlic roast potatoes.

£6.75

Menu 8

Roasted gammon with crunchy piccalilli, baked salmon with a herb crust, Goat's cheese & cherry tomato quiche, selection of 3 salads (salad list on back page), bread basket selection, and mini garlic roast potatoes.

£6.75

Menu 9

Minimum of 10 people

A selection of freshly made meat, vegetarian and fish sandwiches on traditional baked breads (1.5 rounds per person) Caribbean jerked chicken brochette accompanied with chutney
Selection of Catalan olives and jalapeño peppers and nachos served with salsa
(v) Stilton and mushroom tartlets
Toasted tomato pitta bread
Indian selection
Hummus and tzatziki dips
Roast vegetable samosa
Cherry tomato and mozzarella skewers
Seasonal vegetable crisps
Fresh cut seasonal fruit Fresh orange juice or water

£7.25



Fork buffets

Minimum of 10 people

Menu 1

Southern fried chicken pieces with salsa

Topside of beef with horseradish

Tomato & basil tartlet

Selection of three salads

Bread basket selection

Hot new potatoes with Spring onions **£6.75**

Menu 2

Roasted gammon with crunchy piccalilli

Baked salmon with an herb & lemon crust

Goat's cheese & cherry tomato quiche

Selection of three salads

Bread basket selection

Mini garlic roasted potatoes **£6.75**

Selection of Salads to choice from

1. Homemade Florida coleslaw
2. Chunky green salad
3. Thai green chicken with noodles
4. Spinach salad
5. Mexican salsa with mint
6. Fruity couscous
7. Mexican rice
8. Mixed leaf Caesar salad
9. Roasted tomato, mozzarella & basil salad
10. Roasted red onions, rocket & parmesan cheese
11. Wild rice with pesto
12. Mango pasta tropical fruit salad
13. Chilli five bean salad

Additional, salads £1.35 per selection.

