

## Private catering menu 2010

We aim to offer a unique service by providing our customers with a menu customised to their individual needs. We are happy to tailor the menu to suit your budget and occasion and are only too willing to offer input and ideas. Please give us a call or e-mail to discuss your own requirements.

We make our own sandwiches as well as all our own fillings and because of this we know exactly what is in each item that we sell. We believe this sets us apart from our competitors and our customers tell us that is why they continue to come back.

Our eggs and chicken are free range and bread is freshly baked daily.

Our platter selections may vary slightly according to seasonal availability, but will always be replaced by an alternative of similar quality and value. We require at least 48 hours notice prior to an event and to avoid disappointment please book as early as possible. We require payment on collection/delivery of buffet food unless otherwise agreed.

We also offer our own distinctive Top Nosh crockery and glasses for hire. We can provide disposable plates, cups, serviettes etc at a reasonable cost. A nominal charge will be made for breakages.

We offer free weekday delivery for orders over £20.00 locally. Delivery £10.00 at weekends within 5 mile radius.

Please note that all prices exclude VAT.

## Waitress service

Staff to serve and clear from £15.00 + VAT per hour per staff member. You will need to allow one staff member to serve, per 15-20 guests.

## Crockery, cutlery and glass hire

Crockery, glasses and cutlery: £0.20p per item. Please go to our website, 'service' section and then 'catering equipment hire' for a full price list.

## Classic buffet menu £7.00 per head

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as stone baked mini pavé rolls, pitta pockets, wraps, mini soft rolls, or baguette portions. These are filled with a selection of homemade fillings, such as Cheddar cheese & tomato, roast ham & pickle, egg mayonnaise & cucumber, tuna mayonnaise & sweetcorn.

Hand cooked potato chips.

Selection of mini decorated cakes and sweets. A platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

Call/Fax: 01926 888 438  
orders@topnoshfood.co.uk  
All prices exclude VAT



## Deluxe buffet menu £9.00 per head

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as stone baked mini pavé rolls, pitta pockets, wraps or dinner rolls, or baguette portions. These are filled with a selection of homemade luxury fillings such as rare roast beef & horseradish, free-range turkey & cranberry sauce, Cheddar cheese & homemade coleslaw, houmous & sun-dried tomato, prawns with Marie rose sauce & mixed leaves. This includes a variety of vegetarian, fish and locally sourced meats.

4 canapé style savouries of the day, for example, smoked salmon with cream cheese blinis, mini sausage turnovers with chutney, prawn tartlets, chicken satays and homemade quiche.

Selection of mini decorated cakes and sweets. A platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

## All occasion buffet food from £14.00 per head

Freshly sliced local free range roast turkey and breaded ham  
Coronation chicken or alternatively vegetarian quiche  
Platter of fresh seafood or whole dressed salmon  
Mixed green leaf salad  
Tomato, mozzarella & basil salad with olive oil & balsamic vinegar  
Homemade coleslaw  
Potato salad with mint and chives  
Moroccan couscous with mint & apricot  
Fresh baked bread rolls with butter  
Homemade lemon cheesecake decorated with raspberries  
Homemade luxury chocolate roulade with piped cream  
Mini meringues with fruit and fresh cream  
Cheese board with biscuits and grapes

## Canapé platter – from £1.25 per item

This is a small sample of the Canapé menu, please contact us to discuss ideas and suggestions to suit your event. We have an extensive list of alternative ideas on our website.

Mini lamb kofta meatballs with tzatziki dip  
Mini Peking duck pancakes with plum sauce tied with a chive  
Little gem lettuce with mini Caesar salad  
Lime marinated chicken skewers with avocado crema dip  
Rare roast beef with wholegrain dressing in pastry tartlets  
Thai bean sprout chicken served on Chinese spoons  
Tiger prawns wrapped in mange tout  
Homemade mini quiches  
Prosciutto fig skewers  
Mini pavlovas with fresh fruit and cream  
Mini sweet tartlets with rainbow fruits  
Tropical fruit brochettes served in a melon with dip  
Chocolate dipped strawberries with edible gold leaf

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## Traditional afternoon tea £8.50 per head

A selection of white and granary sandwiches with homemade fillings such as smoked salmon & cream cheese, prawn & Marie rose sauce, coronation chicken, egg and cress, etc.

Selection of savoury snacks such as prawn tartlets, cocktail sausage rolls, scotch eggs, homemade quiche.

Selection of homemade cakes, meringues with fruit & cream and homemade scones with jam & cream.

Tea, coffee orange juice and water

## Children's party food £5.00 per head

Selection of tiny shaped white and granary sandwiches with homemade fillings (such as egg mayonnaise, cheese & tomato, ham salad, chicken & sweetcorn, tuna mayonnaise)  
Mini homemade individual pizzas  
Cocktail sausage hedgehog (pineapple or melon)  
Platter of cubes of cheddar cheese, fresh pineapple, green and red grapes, mandarin segments  
Individual strawberry jellies with fresh strawberries  
Mini fairy cakes – decorated with sweets, glitter, flowers, sprinkles

Or

Selection of white and granary sandwiches with homemade fillings (such as egg mayonnaise, cheese & tomato, ham salad, chicken & sweetcorn, tuna mayonnaise)  
Chicken goujons with mayonnaise dip or mini samosas  
Homemade individual quiches  
Homemade sausage rolls  
Chocolate dipped strawberries and choc dipped marshmallows  
Mini fairy cakes – decorated with sweets, glitter, flowers, sprinkles

## Homemade celebration cakes

We can offer delicious homemade celebration cakes, for any occasion. We bake traditional sponge cakes with luxurious fillings, icings and decorations.

8" round double layer cake £20.00 (serves 6-10 slices)  
10" x 12" double layer vanilla or chocolate sponge cake £30.00 (serves 15-30 slices)

Individual cupcake with hand piped buttercream from £1.90 each. Please ask for designs, ideas and pictures or see our website for details.

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