

Chives the Caterers Event & Wedding Menus

2017



Our comprehensive menus are on the following pages, please note that they include the following as we try to make our prices as inclusive as possible.

- All staffing required except for canapes only events
- Crockery, cutlery & ancillary items
- Kitchen equipment
- Staffing for both food service & chefs
- VAT @ 20%
- Event management

Linen, furniture, glass ware, drinks service and a tasting are not included but we can arrange everything for you.

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Please note that throughout this menu selector the following coding applies:

(l) indicates that these items are suitable for lacto-vegetarians

(v) indicates that these items are suitable for vegans

Canapé selector

Choose 4 items for £6.25

6 items for £8.75

10 items for £12.75

Vegetarian

Red Lentil Kofte with mint and lemon dip (v)

Filo Rolls of leek and stilton (l)

Asparagus Tarts dusted with paprika (l)

Mini Baked Potatoes stuffed with blue cheese (l)

Gruyere and Sun Dried Tomato Tartlets (l)

Filo Parcels with feta cheese, spinach and pine nuts (l)

Mushroom and Thyme Tartlets (l)

Pea and Feta tarts

Mini Ricotta, Spinach & Pine nut cakes with a pesto dipping sauce

Spinach, Potato and Aubergine Samosas (v)

Fried Falafels spiced chick pea patties, with minted yoghurt (v/l)

Fish & seafood

House Smoked Trout Mousse Crostini

Smoked Haddock and creamed leek filo tartlets

Cold Smoked Salmon on blinis with sour cream

Gin Cured Salmon on wholegrain toasts

Seared Sea Bass with fennel and capers

Tuna Tapenade sliced tuna, lemon and capers

Thai Flavoured Crab Croquette with sweet chilli dip

Chicken and Crab Croquettes with Thai onion salsa

Szechwan Tiger Prawns wrapped in fried noodle (Supplement 25p)

Spiced Prawns wrapped in smoked salmon

House Smoked Trout, mascarpone and chive tartlet

Savoury Choux Puffs - Smoked Salmon and Brie

Prawn and Avocado

Meat

Spiced Pork Fricadelles with Chives relish

Turkey and Cranberry Tarts

Black Pudding with roasted tomatoes

Chicken Tikka with a mini popadom, minted yoghurt

Crispy Duck in a Filo Basket with hoi sin sauce

Beef Carpaccio with parmesan and balsamic

Chorizo Stuffed Dates wrapped in bacon

Baby Yorkshires with rare roast beef & horseradish cream

Mini Pies:- Kangaroo and Black Pepper Pheasant and Wild Mushroom Rabbit and Mustard

Filo Parcels of shredded chicken, walnuts, paprika and garlic

Mini Beef, Pork or Lamb Sliders (Mini Burgers)

Thai Chicken and Crab cakes with a spicy onion dip

Chicken Bitki - Polish chicken and mushroom patties with a beetroot dip

Crispy Duck Wraps with hoi sin sauce

Finger Buffet Menu

A selection of sandwiches, wraps and crisps for £8 per head

These would include Chicken with Sun dried tomato & mayonnaise, Brie & bacon, Roast vegetables & feta with pesto, as well as traditional fillings- Egg & cress with mayonnaise, Ashmore cheese & our chutney, Baked ham & mustard etc..

For £12.50 per head, as above plus choose any 3 savoury items or 3 dessert items

For £16 per head, as above plus 3 additional items from either the savoury items or the desserts items:-

Savoury Items

Demi tasse cups of Soup
Spinach, Potato & Aubergine Samosas
Roasted Vegetable Tartlet
Honey & Mustard Glazed Cocktail Sausages
Crispy Duck in Filo Baskets with Hoi Sin Sauce
Chorizo stuffed Dates wrapped in Bacon
Turkey & Cranberry Tarts
Beef, Cracked Pepper & Stilton Pies
Thai Chicken & Crab cakes with a Spiced Onion Dip
Smoked Salmon & Brie Choux Puffs
Trout, Mascarpone & Chive Tartlet

Platters of mini desserts

Profiteroles with Chocolate Caramel
Baked Cheesecake
Lemon Drizzle cakes
Kentish Apple Custard Tart
Seasonal Berry Tarts
Chocolate Mud Cake

All dishes are made by our team of chefs led by Graham Green, so we can easily cater for all dietary requirements
Prices include china platters & plates, paper napkins, plate clips if required, staff to set up, clear etc., Buffet table linen cloth & VAT.

Children's meals

We provide children's boxes & meals for all events (under 10)

Lunch box- Sandwich, sausage roll, crisps, fruit, flapjack, yoghurt, chocolate bar, juice £12.50

With 'Bangers and Mash' £15.00

Simple fresh meals for children, all made with our same ethos for fresh food

Fresh chicken breast, breaded or roasted

Our butchers sausages

Mac'n'cheese

Fresh Fish fingers

Party cake platters for groups of 8 children or more,
Please ask for further details

Fully Served Wedding breakfasts £ 55.00 2017 – 3 courses plus coffee

Starters

House Fish Platter Selection of smoked seasonal fillets, cured salmon with gin and juniper, marinated fish i.e roll mops with dill and sour cream, coconut and lime cod strips, prawns laced with lemon, chilli and cracked pepper (supplement £2.50)

Mediterranean Platter Serrano ham, pepperonata, buffalo mozzarella, olives and roasted artichokes (v) omitting the ham and adding chargrilled asparagus. (Supplement £2.50)

Seasonal Pates with toasts and flatbreads Pork and Duck Terrine Venison and Wild Mushroom Chicken Liver and Brandy Vegetarian Pates with toasts and flatbreads Mushroom and Black Pepper Olive and Feta Potato, Brie and Leek Terrine

Turban of Local Cod with smoked salmon dressed on blanched asparagus spears and celeriac remoulade, with a dill and lime dressing (served hot or chilled)

Smoked Salmon, Prawn and Crab Roulade on rocket with tomato and dill dressing

House Smoked Duck Breast on rocket and mixed leaves with an orange and tarragon dressing

Gin and Juniper Cured Salmon with crème fraiche

Poached Pear with Parma Ham parmesan and a white balsamic dressing

Salad of Marinated Potato, Crisped Bacon and Artichoke Hearts on green leaves tossed with balsamic dressing and toasted hazelnuts

Salad of Fresh Asparagus, Chilled Roasted Trout and Cucumber Shavings in a poppadum sandwich with a wasabi cream dressing

Provençal Tart; Courgettes, Aubergine, Pepper, Tomatoes, topped with mozzarella and Ashmore cheeses, dressed on mixed leaves (l)

Leek, Bacon and Scallop Tartlets on a lemon butter sauce (supplement £1)

Wild Mushroom and Coriander Filo Baskets (l)

Warm Goats Cheese Salad (l) on roasted Red Peppers, julienne vegetables and spinach leaves with walnut and honey dressing

Soups

Curried Parsnip topped with sour cream (l)

Minted Green Pea with yoghurt drizzle (l)

Creamed Onion, Potato and Ashmore Cheese (l)

Courgette, Shallot and Spinach, laced with nutmeg and sour cream (l)

Three Mushroom with handmade pepper noodles (l)

Roasted Red Pepper, Tomato and Basil (v)

Potato, Parsnip, Garlic and Bacon

Sweet Potato and Mild Chilli with shredded pancetta sour cream drizzle

Spiced Lamb, Lentil, Red Pepper and Onion

Duck, Red Cabbage and Port

Roast Chicken, Asparagus, Sweetcorn and Chilli

Moroccan Chick Pea, Lamb and Tomato

Kangaroo Tail and Barley

Main Courses

Seasonal Fish (These dishes may be considered as a fish course, Price on request).

Seared Salmon on caper mash, chive and lime butter sauce

Roasted Seasonal Fish, pistachio and almond crust on green beans and roasted cherry tomatoes

Seasonal fresh fish fillet with a carrot & almond crust on celeriac crush, with a mussel & leek stew infused with vermouth & butter

Seasonal Fish Fillet topped with dill, almond and macadamia crust, oven baked with potato and red onion salad and lemongrass butter sauce

Meat

Sausages and Mash with red onion marmalade, onion gravy and flavoured mash

Breast of Chicken with lemon and tarragon cream sauce on a sweet potato mash

Breast of Chicken stuffed with a nugget of goats cheese and steamed leeks, folded in puff pastry, chicken and leek jus

Breast of Chicken stuffed with pine nuts, celeriac and basil, wrapped in Parma ham with a tomato butter sauce

Baked fillet of Pork stuffed with either apricot & pistachio, rolled in pistachio crumbs (optional), calvados jus OR Roast plums, dates & apples with spiced crust with a plum & port reduction

Parcelled Fillet of Slow Braised English Lamb with tomato, peppers, fresh herbs and garlic, wrapped in filo

Honey Roast Saddle of English Lamb studded with rosemary & garlic, on a bed of seasonal cabbage and barley

Steak, Kidney and Guinness Pie, mustard mash

Twice Cooked Duck Legs stuffed with pear and sage, with a sherry glaze

Slow Roasted Pork Loin, with redcurrant and port glaze, sat on black pudding and onion mash with a sherry sauce

Trio Section: £ 2.50 supplement

Trio of Local Pork: garlic, corn and pork sausage, a mini pie of pork, apple and mustard and slow roasted pork belly with bramley apple and brandy glaze

Trio of beef- Mustard crusted Sirloin, Brisket slow cooked in red wine & a mini beef & ale pie or Beef Sausage

Trio of lamb – Honey roast saddle, filo parcel of with peppers & tomato & slow cooked shoulder with wine & chilli or lamb sausage

Carving Section: These dishes can be served as whole joints to the tables for your guests to carve themselves.

Roasted Sirloin of Beef with a wholegrain mustard crust, burgundy sauce (Supplement in line with market price)

Pork Loin with crackling & apple sauce

Lamb Leg slow cooked in red wine & mild chilli with dauphinoise potatoes

Whole Boned Chicken filled with a stuffing of your choice

Venison & game Section (Seasonal)

Individual Rabbit, Leek, Mushroom & Thyme Pies on crushed garlic carrots

A rich casserole of winter venison & roast vegetables with port & juniper berries, served in a crisp pastry basket with parsnip puree

Kangaroo, cracked pepper, mushroom and red wine, served as a hotpot or as a pie

Pheasant & Mushroom Pie

All main courses are served with potatoes & seasonal vegetables

Vegetarian

Please note that all of the dishes below can be offered in a vegan form, please just ask

Cannelloni of Aubergine, roasted pepper and tomato, basil and mozzarella (l)

Oyster Mushroom celeriac and Camembert, pithiver, madeira sauce (l)

Baked Ricotta, Spinach Pinenut Cake pesto sauce(l)

Seasonal Squash Chickpeas, tomato and basil layered with grilled aubergine topped with goats cheese (l)

Herb Pancakes filled with wilted spinach, broad beans, asparagus, herb and cream sauce (l)

Twice Cooked Ashmore Cheese Souffle on wilted spinach with a warm mustard butter sauce (l)

Filo Parcel of Leek, Feta and Sun Dried Tomato, on a warm barley salad with aioli and avocado oil (l)

Roasted Field Mushrooms and Steamed Chinese Leaf Parcels drizzled with red wine butter sauce and yoghurt drizzle (l)

Aubergine, Tomato & Mozzarella Bake (l)

Crisp Tart Case filled with Roasted Mushroom, Red Pepper, Blue Cheese with red wine sauce (l)

A vegetarian trio can also be served for a £ 2.50 supplement per head

Evening Food:

We can cater for every desire from simple cheese platters to sumptuous banquets from £ 10-£ 15 per head, all hot food other than the fajita stations is served directly to the guests from trays so we can ensure everyone is offered the food whilst hot & fresh

Some ideas:

Cheeseboards & Platters with our chutneys, breads and crackers, with or without terrines & pates £6.00 / £8.50

Bowl Foods – from hot soups on a cold night to ... Classics such as fish pie, Beef casserole with dumplings, Spiced lamb casserole or curried 'snags' with mash or rice or Mac'n'Cheese to Moroccan chicken or Chickpea and Aubergine bake...

Filled rolls: Roast Pork
Roast beef
Bacon or Sausage
Slow cooked shredded meats – pork, chicken or lamb

Fajita station

Beef & chicken, salsa, guacamole, cheese, sour cream, salads, sauces and wraps...

Mini Sliders – Beef, Pork& lamb, Roast vegetable & haloumi with sauces served from trays

Mini Pies- Beef & Ale, Pheasant & mushroom, Roo & cracked pepper, Roast root vegetable

Cheese

Assorted Kentish English Cheeses,

served with crispbreads, fruit and chutneys (Supplement £1.50p, or as a separate course, price on application)

Desserts- (Trio of Desserts, supplement £2.50)

Kentish Apple Custard Tart, Kentish cider sauce (l)

Panacotta and tuile biscuits (l)

Butterscotch and Pecan Tart (l)

Summer Pudding, whipped cream, berry coulis (l)

French Lemon Tart, with a blackcurrant compote and crème fraiche (l)

Lemon Posset, fresh berries with polenta biscuits (l)

Strawberry and Macadamia Nut Roulade, berry coulis and thick cream

Blueberry and Almond Pudding with blueberry syrup

A 'Study in Honey:' Honey pannacotta, Sauternes and honey cake, honey jelly (l) £ 2.50 supplement

Selection of Cheesecakes:

Lemon and Mascarpone (l)

White Chocolate & Berry (l)

Dark Chocolate & Whisky (l)

Salted Caramel (l)

Mars

The Chocolate Section

Chocolate and Pecan Pie raspberry sauce

Profiteroles with warm chocolate and caramel sauce

Chocolate and Amaretto Cake with creme fraiche

Three Layered Chocolate Truffle with raspberry coulis

Mud balls

Chocolate Cakes

Mud Cake with chocolate ganache

Beetroot and Chocolate Cake with beetroot sauce

Chocolate Cherry Cake

Other Cakes

Apple, Pistachio and Pinenut Cake with apple glaze and apple granita

Apple and Butterscotch Upside Down Cake

Raspberry and Coconut Cake with raspberry coulis

Fully served Hot & Cold Buffets

£ 49.50 – 2017

Select 3 dishes and 6 salads. & an assortment of breads are included, additional dishes @ £8.50 / person and salads @ £2.00/ person may be added. Choose up to two desserts & Coffee is included. This menu includes tables fully laid, food is served by our staff at the buffet tables with a staff ratio of 1:15 guests & desserts & coffee are served to the tables.

Informal fork buffets @ £ 35

Select 3 dishes & 4 salads, breads are included, additional dishes @ £ 7.50 per person & salads @ £ 2.00 per person, choose 2 desserts. Coffee is not included. The buffet is set out for guests to help themselves on an informal basis (i.e. no table settings) Cutlery is on the buffet table & both courses are self service. The menu includes buffet set up & a member of staff to keep replenished & clear plates as required.

Cold Dishes

Diced Chicken Breast with apricots and curried mayonnaise

Cold Meat Platter honey glazed ham, turkey breast stuffed with roasted peppers and salt cured topside of beef

Mediterranean Platter serrano ham, pepperonata, buffalo mozzarella, olives and roasted artichokes (v) omitting the ham and adding chargrilled asparagus

Salmon Roulade Salmon and seasonal fish mousse wrapped in smoked salmon poached, served with dill mayonnaise

Whole boned baked salmon stuffed with wild rice & leeks & served with a lemon butter sauce

Baked Salmon, Leek and Ashmore Cheese Tart

Roasted Red Onion, Sweet Pepper and Blue Cheese Strudel with a chive sauce (l)

Seasonal Vegetable Tarts (v/l)

Provençal Tart with roasted tomato, capsicum, olives, courgette, basil, thyme and mozzarella (l)

Hot Dishes

Breast of Chicken with a light mustard and tarragon cream sauce

Slow Braised Lamb with red wine, onions and mild chilli

Moroccan Chicken dates, almonds, lemon, and North African spices

Portuguese Pork, Chorizo and Bean Casserole

Mediterranean Seafood Bake assorted seasonal seafood, topped with potato, flavoured with onion, saffron and coriander or Traditional fish pie

Spanish Fish or Vegetarian Paella

Baked Salmon with lime leaves, spring onion and fennel seeds, and a light cream sauce.

Beef or pork casseroles and hotpots are also available

Salads

Warm New Potato with minted lemon oil or dill butter

Tomato, Onion and Basil

Marinated Cucumber with sea salt and dill

Carrot with caraway, orange and crushed black pepper dressing

Potato, Egg, Chives and Mayonnaise

Pasta, Tomato, Peppers and Mayonnaise

Arabian Rice with turmeric, cinnamon, apple and pinenuts

Cous Cous with currants, almonds, salted lemon, saffron and coriander

Mixed Tossed Salad crisp lettuce, tomato, cucumber, peppers, celery

Roasted Beetroot and sour cream

Giant Bean Salad with red onion, roasted peppers, bean sprouts and a grain mustard dressing

Seasonal Green Bean and Almond Salad, honey dressing

Rocket, Feta, Cherry Tomato and Onion

Marinated Mushroom and Rosemary

Ful Medames, Egyptian salad with egg, olive oil and coriander

Roasted Vegetables, with a balsamic dressing

Celeriac Coleslaw

Haloumi, Grape, Watercress and Baby Leaf, with lemon and black pepper dressing

Roasted Carrot, Beetroot and Toasted Almond (can be topped with crumbled goat's cheese)

Fork BBQ & Roast Hog buffets @ £ 37.50

Please note staff are only provided to set up, cook the BBQ, carve the roast and supervise the buffet. Additional staff can be provided please ask for rates. Please note this provision is not advised for a serviced wedding breakfast, for this service see the formal buffets in which we can include BBQ's & Hog Roasts. Salads are chosen from the Hot & Cold Buffet page & Desserts from the Dessert page.

Select 3 dishes and 4 salads

An assortment of 'Chives' breads are included

Additional dishes @ £8.50/ person, and salads @ £2.00 person may be added.

Choose up to two desserts

Roast Pork haunch

Select, besides the Pork Leg, 1 other dish from the buffet selector & 4 salads.

Bread rolls are included, along with red onion marmalade, mustard and apple sauce.

Additional dishes @ £8.50 person, and salads @ £2.00 person may be added.

Choose up to two desserts

BBQ'S

Select 3 dishes from the list and 4 salads, an assortment of breads are included.

Additional dishes @ £8.50 person, and salads @ £2.00 person may be added.

Choose up to two desserts

BBQ Dishes

Fish

Giant Aussie Prawns on the BBQ (shell on or off) with lemon wedges & spicy dips

Seared Swordfish with thyme and lime butter (supplement in line with market price)

Sardines, tomato and basil salsa

Seared Salmon (with or without marinade)

Salmon Fishcakes, chilli & ginger

Foil Parcels on Fish, Prawn & Mussels with lemon and smoked paprika

Meat

Indian Spiced, Jerk Spiced or Thai Infused Chicken

Pork Steaks with coriander and lime

Slow cooked Outback lamb, pressed & cut into steaks & finished on the BBQ

Minute Steaks or mini Rump Steaks (£1 supplement)

Speciality Sausages, ask for our broad selection

Home-made Burgers (beef, lamb, pork)

Confit Duck Leg finished on the BBQ

Vegetarian

Marinated Haloumi Kebabs mushroom, red onion and cherry tomato (l)

Vegetable Kebabs mixed peppers, courgettes and aubergine (v)

Capsicum Stuffed with sweet potato, sweetcorn, basil and mozzarella (l)

Bean Burger

TERMS AND CONDITIONS

1. A booking can only be accepted with an email or letter of confirmation, together with a 25% deposit of the total estimated food bill. We will hold a date for 14 days provisionally. Please note that the deposit is non-refundable after a 14 day cooling off period which commences from the date that your deposit is received. In the event of a cancellation after the 14 day cooling off period, we may refund part of the deposit paid as a gesture of goodwill if and when we resell the date less the full cost of the tasting and any additional costs incurred i.e. for site visits & meetings etc.
2. Cancellation against the deposit received will only be accepted one calendar month prior to the function date, otherwise the bill must be paid in full
3. Confirmation of final numbers is required 14 days minimum, prior to the function and this is the minimum number that will be charged for.
4. The balance of the estimated bill must be received as cleared funds 14 days prior to the function. Any additional costs will be billed following the event and payment should be made within 14 days. Overpayment will be reimbursed within 30 days.
5. Prices quoted are per person and include VAT.
6. We do not include a service charge, which is left to the organiser's discretion.
7. A delivery charge will be made at £1.00/mile for functions above 25 miles from Aldington, Kent. For small functions an additional charge may be made. We may charge for staff travel time, dependant on distance.
8. Our charges include the provision of crockery and cutlery and sundry items but do not include napkins, tablecloths or furniture. These can be hired through us which is recommended if your event is within 25 miles of Aldington and/or we are booked through to the end of your event. If not then for your convenience we recommend that they are hired through the company that you are using for tables/ chairs etc as this means we do not have to take the cloths on our departure.
9. Food Service staff are provided for fully serviced menus & as stated in the menus for Canapés only events, finger buffets, fork buffets, BBQ's and Pig Roasts we will provide additional staff at an hourly rate if or as required.
10. Drinks service, we offer a service to provide staff to serve your arrival and meal drinks, if you are able to provide your own wines etc. at your venue. The charge is from £3.50 per head, including supplying all glasses required i.e. arrival drinks glass, 2 wine glasses and a toast/ Champagne flute, staff to serve and ancillary items such as trays, Champagne bowl etc. this service can be extended to serve your evening bar drinks also, please note this does not include refrigeration or disposal of glass bottles.