

Chives the Caterers

Event & Wedding Menus

2021 & 2022



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 included for weddings with over 80 adult day guests.

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

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www.facebook.com/chivescaterers
01233 720141 Reg. no 3579791 VAT no 624797506

Canapé selector

Choose 4 items for £10.00 , 6 items for £ 15.00, 10 items for £18.00 - Please note Service staff may be addition

Vegetarian

Red kofte with mint and lemon dip Gf
Filo rolls or triangles of leek and stilton
Asparagus tarts dusted with paprika
Mini baked potatoes stuffed with blue cheese or chilli, cheese & herbs or vegan cheese & herbs Gf
Gruyere and sun-dried tomato tartlets & a Gruyere chip
Filo parcels with feta cheese, spinach and pine nuts
Mushroom and thyme tartlets
Pea and feta tarts
Mini ricotta, spinach & pine nut cakes with a pesto dipping sauce Gf
Spinach, potato and aubergine Samosas
Fried falafels spiced chick pea patties, with minted yoghurt or cauliflower & pea fried falafels Gf
Spiced paneer on mini poppadom with mango chutney Gf
Melon with goat's cheese, pesto & pumpkin seeds Gf
Shots of chilled minted pea soup with crème fraiche Gf
Beetroot arancini balls or Mushroom arancini balls
Parmesan custard tarts
Spring wrap parcels of spiced aubergine, tomato & avocado
Pea pancake with red pepper houmous Gf
Spinach blue cheese & walnut cakes – apple chutney Gf
Spiced potato and pea balls (or beans) with a popodum crust
Polenta & corn cakes with wasabi seed mix; paprika fraiche dip
Spiced potato & cabbage rolls with a popadom crust

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 or beetroot cured salmon on wholegrain toasts
Seared sea bass with fennel and capers Gf
Thai flavoured crab croquette with sweet chilli dip
Szechwan tiger prawns wrapped in fried noodle (supplement 25p)
Spiced prawns wrapped in smoked salmon or cucumber Gf (supplement 25p)
House smoked trout, mascarpone and chive tartlet
Prawn & cod balls laced with caramelised pumpkin puree Gf
Tart case of shredded prawn, red pepper, tomato & mild chilli sauce or salsa
Tartlets of smoked salmon, gin cured cucumber & salmon roe
Smoked trout or smoked salmon arancini balls
Pumpkin scone topped with seabass & caper mayonnaise
Crab, smoked salmon, spring onion & dill rolls

Meat

Spiced pork fricadelles with chives relish Gf
Chicken tikka with a mini poppadom, minted yoghurt Gf
Crispy duck in a filo basket with hoi sin sauce
Beef carpaccio with parmesan and balsamic
Chorizo stuffed dates wrapped in bacon Gf
Baby Yorkshires with rare roast beef & horseradish cream or Sausage & mash
Mini Pies:- e.g. Kangaroo and black pepper, Pheasant and wild mushroom, Beef & Ale, Roasted spiced root Veg
Filo parcels of shredded chicken, walnuts, paprika and garlic
Thai chicken and crab cakes with a spicy onion dip
Crispy Duck Wraps with hoi sin sauce
Spring wrap parcels of corn, coriander & spiced duck
Pheasant with spice crust & lime mayonnaise Gf
Spiced lamb mince skewers, soused red pepper threads & yoghurt raita Gf
Mini roo tarts with pepper mayonnaise
Skewered pork belly with apple chutney Gf
Mini tarts of shredded chipotle pork & apple sauce
Venison sausage rolls
Tart case of chicken liver pate, crème fraiche with chutney

Fully Served Wedding breakfasts 2021 & 2022 - £ 60.00 for 3 courses or £ 62.50 for Canapes & 2 courses Starters or £ 72.50 for canapes & 3 courses.

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

Provencal 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) or pea bisque with shaved ham & a mustard cream

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

Salmorejo – Spanish soup of tomato, garlic, olive oil & bread

Chestnut & onion puree soup with bacon, leek & crouton dice with crème fraiche

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

Seasonal White Fish in spiced chickpea batter on a pea and sweet potato crush, tomato and red pepper sauce, samphire and croquette

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 or stuffed with spinach & leeks, on a bed of seasonal cabbage & lamb jus **or** with Keralan spices and a Raan curry sauce

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: £ 5.00 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 such as Asparagus and basil, Sundried tomato & garlic

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

Vegan to Vegetarian dishes..

These dishes can be served as a starter or main course and some can also be canapes, the descriptions are in their vegan form but can easily be changed to be vegetarian,

Chestnut soup with roasted celeriac & pecans, oat cream

Crisp polenta base with portabella mushrooms, wilted greens, pomegranate & balsamic red wine

Potato, leek & spinach cakes with ginger & mushroom broth

Corn cakes in spice dust, parsley pesto, avocado lime salsa

Crisp potato wafers around fresh asparagus & beans with spiced pumpkin puree sauce

Banana blossom in 'Chip shop' batter with minted peas crush with tartare sauce

Apple & cheddar potato with baked beetroot, dill oil & spring slaw, beetroot puree

Pea & chickpea pancakes, gem lettuce, baby potato salad, rich red pepper & tomato sauce, roasted parsnip

Individual lentil, mushroom & ale pie

Vegetarian

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

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

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

Baked Ricotta, Spinach Pinenut Cake pesto sauce(I)

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

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

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

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

Roasted field mushrooms and steamed chinese leaf parcels drizzled with red wine butter sauce. yoghurt drizzle (I)

Aubergine, Tomato & Mozzarella Bake (I)

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

desserts

Filo pastry tart with date & apple, toffee lace & spiced red wine caramel sauce

Chocolate & raspberry cake with raspberry coulis, shards, crumb & oat cream

Orange, marmalade & almond pudding with caramalised zest

Summer pudding, berry sauce

Coconut jellies

Chocolate brownie balls

Tiramisu

Children's meals – age 10 & under

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

Half portions -

We can serve a half portion of the adult menu for £ 30.00 per head

Lunch box -

Sandwich, sausage roll, crisps, fruit, flapjack, yoghurt, chocolate bar, juice £15.00

With hot chicken strips or hot chipolata sausages instead of the sausage roll £ 17.50

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

Fresh chicken breast, breaded or roasted

Our butcher's sausages

Mac'n'cheese

Fresh Fish fingers

All served with wedges, potatoes or chips

Dessert – usually we suggest a small portion of the adult desserts or portion of our homemade profiteroles Or Party cake platters for groups of 8 children or more,

Please ask for further details

Cheese

Assorted Kentish English Cheeses,

served with crispbreads, fruit and chutneys (Supplement £2.00, or as a separate course, price on application)

Desserts- You can choose a duo of desserts for no additional charge or Trio of Desserts with a £3.50 supplement

Kentish Apple Custard Tart, Kentish cider sauce (l)

Buttermilk Panacotta with a tuile biscuit & coulis (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

Lemon drizzle with lemon cream cheese

Selection of Cheesecakes:

Lemon and Mascarpone (l)

White Chocolate & Berry (l)

Dark Chocolate & Whisky (l)

Salted Caramel (l)

Mars

White chocolate & Malibu

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 & date pudding with butterscotch sauce, shorbread crumb, chocolate nut biscuit with a vanilla custard drizzle

Chocolate Cakes

Rich 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

Afternoon teas

Example menu

Savoury

A selection of finger sandwiches such as:-

Smoked salmon, cucumber & cream cheese
Egg & cracked pepper mayonnaise
Honey glazed ham & mustard
Slow cooked beef & horseradish

A selection of mini wraps such as:-

Brie, bacon & avocado
Chicken, sun dried tomato & mayonnaise
Roast vegetable, feta & pesto
Prawn mayonnaise

Warm savoury items – 3 per person

Mini tarts of parmesan & parma ham
Mini beef & ale pies
Beetroot arancini balls
Spiced chicken skewers with a sesame crust

Sweet

Followed by cake stands of 4 cakes & desserts

Profiteroles with crème patisserie & chocolate caramel sauce
White chocolate & berry cheesecake squares
Mini lemon iced cup cakes
Seasonal berry tarts

Scones with cream, jam & strawberries

£ 35.00 per head (£ 37.50 with coffee & tea)

The cost includes delivery, set up & service of the afternoon tea, all crockery, cake stands, platters, cutlery, staff for a 2-hour service & VAT. Table linen and napkins are not included. We will also cater for any dietary requirements requested in advance. All of our savoury & dessert items are made from fresh local ingredients so can be tweaked to suit your tastes, the above selection is just to give you an idea of what our afternoon teas consist of.

Please note this does not include wedding coordination, wedding planning or laying up the day before. We are happy to provide this service for a fee of £ 500.

Should there not be a suitable oven on site we can either hire an oven for you or suggest a cold selection of savouries.

We can of course provide a full day wedding catering service with canapes & evening food, we do suggest that a form of hot evening food is served such as the Fajita or Burrito station or bowl food rather than any food served in rolls following an afternoon tea reception

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 Hot food stations are 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/without terrines & pates £10.00 - £ 12.00

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... £ 6 per bowl, we suggest choosing 3-4 options allowing 2-3 per person, £ 12.00 -£ 18.00

Filled rolls: Roast Pork served with bowls of crackling & apple sauce
Roast beef served with horseradish, mustard & our potato crisps
Bacon or Sausage with our barbeque sauce, fried onions & ketchup or brown sauce
Slow cooked shredded meats – pork, chicken or lamb with appropriate sauces
Fresh fish fingers with tartare sauce & potato crisps
Vegetarian options – please ask £ 10.00 - £ 12.00

Hot food stations:-

From the Souk- choose a main dish, a bread, a side, 1 or 2 salads & 2 dips £ 15.00 -£ 18.00

Mains- Slow cooked chicken legs with sumac, Lamb tagine with dates, spices, coriander & pomegranate or Slow cooked lamb shoulder with a Lebanese rub & red onion- Vegan & vegetarian options available.

Breads- Lavoche crisp bread, Flat bread or Pide bread

Sides- Falafels, Orzo pilau with herbs & garlic, Couscous with preserved lemons

Salads- Sweetcorn, cashew, bulgar wheat & parsley, chilli & honey dressing, Feta cheese, fava beans, grated egg with paprika, Roasted beets in a herbed dressing, Grated celeriac with olives & pomegranate, Cos lettuce & red onion with a Turkish dressing.

Dips- Babaganouch, Hoummous, Celeriac & lime, Artichoke hearts, garlic, spinach & paprika.

Burrito boxes – choose one or two mains & 3 sides plus rice £ 12.00-£ 15.00

Mains - Beef battered Baja fish, Poached shredded chicken with chipotle & cheese or Mushroom, bean & chocolate chilli

Sides – Mexican slaw, Elote- corn, grated parmesan, paprika, salt & butter, Black bean hash, Chipotle or plain rice, White bean hash with tequila & tomatoes, Runny cheese sauce, Pomegranate salsa, Coriander, feta & red onion & Crema- Mayo, crème fraiche & lime juice with optional chilli flakes.

All served with tortillas, fresh chillies, jalapenos, Pre-ordered vegan sides served on request

Fajita station – £ 12.00-£ 15.00

Sizzling pans of beef &/ or chicken, with colourful bowls of salsa, guacamole, cheese, sour cream, salads, sauces and wraps, 2 large wraps per person

Pre-ordered vegetarian filling & Gluten free wraps served on request

Mini Sliders –2 per portions Beef, pork & lamb, Roast vegetable & haloumi with sauces served from trays £ 10.00

Mini Pies- Beef & Ale, Pheasant & mushroom, Roo & cracked pepper, Rabbit & mustard,
Roast root vegetable Selection of 3 £ 12.00

BBQ style finger food Cajun chicken, Honey & mustard sausages, Jerk pork, Outback lamb skewers,
Lamb kofte, mini Haloumi kebabs, Spiced tiger prawns 3 or 4 options £ 12.00- £15.00

Fully served Hot & Cold Buffets & BBQ's

£ 55.00 per head

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. 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 @ £ 40.00 per head

Please note this option is meant for a very informal party and not suitable for weddings

Select 3 dishes & 4 salads, breads are included, additional dishes @ £ 8.50 per person & salads @ £ 2.50 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 @ £ 45 per head

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 & Roast Hog . 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 @ £10.00/ person, and salads @ £2.50 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 @ £10.00 person, and salads @ £2.50 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 @ £10.00 person, and salads @ £2.50 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 (V)

Vegetable Kebabs mixed peppers, courgettes and aubergine (VE)

Capsicum Stuffed with sweet potato, sweetcorn, basil and mozzarella (V) & (VE available)

Spiced Bean Burger (VE)

Mushrooms stuffed with spinach & panneer (V) or Mushrooms & tofu (VE)

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.
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 £2.00 /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 included for fully serviced menus. For Canapés only events & finger buffets we can provide staff & this will be discussed with you, For fork buffets, BBQ's we can provide additional staff at an hourly rate if or as required on top of the staff included for cooking & set up.
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 £4.00 to £ 5.00 per head depending on numbers, 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.
11. A £500 Event Management fee will be added to all Weddings with under 80 adult guests to go towards the cost of the planning, support throughout the lead up to the Wedding, laying up and full coordination on the day itself. This will only be added to weddings under 70 at our accredited venues.
12. If your venue charges Chives a fee for use of their kitchen, this charge will be added to your final balance.
13. Should your other suppliers. i.e. photographers delay the food service which incurs additional staff cost to us then this cost will be added to the final invoice. We will always build in sufficient time and will explain this in more detail at our initial meeting.