



Hot & Cold Fork Buffet Selector 2011

Please ask for full details and costs

Cold Items

Poached Scotch Salmon Fillets garnished with fresh watercress and classic Mayonnaise
Prawns with Marie rose sauce
Mackerel Pate with Crostini
Coronation Chicken
Rare Roast Beef and Horseradish
Baked Ayrshire Ham
Roast Breast of Chicken
Tandoori Chicken Breast
Roast Pork with Peach Mayo
Individual Sun Blush Tomato and Herb Quiche (v)
Platter of Melon including: Honeydew, Galia and Watermelon served with Cottage Cheese (v)
Char grilled Vegetable Terrine (v)
Roast vegetable Cous Cous with spicy tomato dressing & spring onion (v)
Mushroom & Tarragon Flan (v)

Hot Items

Chicken Stroganoff with Steamed Rice
Chicken Satay with Braised Rice
Seared Chicken Breast with Tarragon, orange and white wine sauce with crushed potatoes
Chicken Cacciatore & Pasta
Beef Lasagne & Garlic Bread
Beef Stroganoff with Wild Rice [supplement £5.00 per person]
Chilli Con Carne with Rice, Sour Cream, Salsa, Cheddar and Pita Pockets
Beef Bourguignon with Baby Boiled Potatoes
Teriyaki Salmon and Buttered Noodles
Fish Tagine with Cous-Cous
Poached Salmon with Lemon & Dill Sauce, creamy mash potato
Black pepper & herb dusted Haddock, Penne pasta with Salsa Verde
Thai Vegetable Curry with Steamed Rice (v)
Vegetable Lasagne (v)
Wild Mushroom Risotto (v)
Vegetable Pasta Bake (v)
Sweet Potato and Aubergine Gateau with parmesan herb crust (v)
Mushroom Stroganoff with Steamed Rice (v)

Salads:

Mixed Green Salad & French Vinaigrette
Creamy Potato Salad with Snipped Chives
Traditional Creamy Coleslaw
Roast Vegetable Rice with Pesto
Tomato, Basil and Roast Red Onion with Balsamic Vinegar
Jewelled Cous-Cous
Pasta and Spinach with Blue Cheese Dressing
Roast Vegetable Salad
Roast Potato Salad with Grainy Mustard Dressing
Broccoli & Oven Roast Mushroom Salad
Carrot & Coleslaw Nut Salad
Five Bean Salad with sweet chilli jam dressing

Dessert Menu

Baked Vanilla Cheesecake served with Seasonal Fruit Compote
 Sticky Toffee Pudding with Butterscotch Sauce
 Baileys Bread & Butter Pudding
 Grooms Topsy Laird Trifle
 Seasonal Fruit Crumble
 Raspberry Cranachan
 Seasonal Fruit Pavlova
 Lemon Tart & Raspberry Coulis

- **We will include all necessary crockery/cutlery, napkins within the costs of your chosen menu.**
- **Our delivery driver will set out your chosen menu in the appropriate area**
- **Service staff can also be provided – please ask we can help you decide if you require assistance**

Terms & Conditions	
Confirmation	Confirmation required in writing (email is fine) at least 4 weeks prior to your event – [where possible – i.e. should you enquire after this time we ask that you reply by return]
Non Refundable Deposit	£150.00
Menu choice	
Outstanding balance due by	14 days prior to your event taking place [where possible i.e. should your event be booked with less days than this to your event we ask that payment be made in full]
Payment by	Invoice / Bacs / Cash / Cheque / Credit or Debit Card Please note that credit cards incur a 3% handling charge
Final numbers, dietary requirements, table plan due by	14 days prior to your event taking place
Cancellation Policy	Cancel 6 months or less prior to event: 15% of total invoice due Cancel 3 months or less prior to event: 30% of total invoice due Cancel 2 months or less prior to event: 50% of total invoice due Cancel 30 days or less prior to event: 75% of total invoice due Cancel 14 days or less prior to event: 100% of total invoice due
Confirmation If you would like to secure our services for the day, please complete the following information and return to the Address / email / fax below along with your deposit (if specified). Credit/Debit card payments can be made over the phone.	
Signature	Please complete and return
Invoice Address	Please complete and return
Grooms Catering Company, 63 Carlton Place, Glasgow, G5 9TW Tel 0141 420 3323 Fax 0141 420 3229 info@groomscateringcompany.co.uk	