

Menus 2010

Our Mission.

To provide a professional and conscientious service doubled with creative, and imaginative food at realistic prices.



INSIDE CATERING
33 SAVILE CRESCENT
BORDON
HAMPSHIRE | GU35 0ED

About Us

Inside Catering is a very successful catering company, located on the Surry and Hampshire Border

Excellent food backed up by friendly, attentive and professional service; make Inside Catering the best choice, whatever the occasion. We also operate in conjunction with some of London top restaurants including Roast of Borough Market and Cafe Spice Namaste, we can cater for Indian & Asian Weddings and also supply Roasts Menus to your private Event

Our client list spreads far and wide working with companies such as BBC, London Mayor, Cafe Spice Namaste, Roast of Borough Market London, Newbury Race Course, BAA, Oakley, ITV, Laverstoke Park Farm, Team Honda F1, Tesco, VT, International Motor Show, The Royal Navy, RAF and many more Inside Catering have been security vetted and hold CRB certification & full public liability insurance.

Weddings are our speciality and we pride ourselves in providing a service that is completely designed around the happy couple providing continuous support throughout the planning and implementation.

We can supply a cash bar if required together with fully trained staff for service and bar duties, please ask for more details

Menus

The following menus are guidelines only, all prices are per person and are subject to VAT @ 17.5%

Service Staff, Crockery & Cutlery & Linen are charged separately please ask for more details



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A La Carte

Starters

Pea & Ham soup with Worcester sauce £4.95

Classic Prawn & Shrimp cocktail. £4.95

Tian of Cromer crab with avocado, with a lightly dressed Caesar salad. £6.25

Smoked Trout Terrine with a Horseradish
Dressing & Cucumber Salad £4.95

Crispy tortilla basket, filled with a smoked chicken & Asparagus salad,
Soy dressing. £5.95

Salad of Artichoke heart & New Potatoes, with English Stilton and Basil. £5.25

Coarse Farmhouse pate with Homemade red onion chutney & Melba Toast £4.95

Warm tartlet of Red onion & Goats Cheese with rocket salad. £5.25

Main courses

Roast Seabass, stuffed with fresh leaf herbs, garlic & wrapped in Parma ham, set on a pool of
Roasted pepper sauce. £16.50

Chilli glazed salmon set on a bed of delicately steamed panache of vegetables &
a crisp rice noodle basket £12.95

Oven roast breast of chicken, stuffed with a rich pate and set aloft a Madeira crouton. £11.95

Grilled chicken breast marinated in garlic & thyme, set a parsnip mash, with roasted
vegetables & a Chablis jus. £11.95

Poached Corn fed chicken with roasted garlic, Fennel. & Crisp pancetta £12.95

Roast breast of duck marinated in sweet chilli & soy,
with an Apricot rosti, £14.85



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Seared fillet of beef set on bubble & Squeak with roasted baby leeks with peppercorn & brandy sauce. £17.25

Seared rib eye steak with roasted Portobello mushrooms, vine ripened tomatoes & a béarnaise sauce £14.95

Roast rump of lamb, caramelised garlic, with braised fennel & a port & redcurrant jus. £15.95

Seared pork tenderloin set on apple mash with a rich Devon cider sauce. £13.95

Surf & Turf ~char-grilled rib eye steak with shelled crevettes, garlic & herb butter. £16.95

All of the above main course dishes include a choice of either a panache of fresh seasonal mix of vegetables or a crisp mixed leaf salad & a potato dish of choice

Desserts

Classic Italian Tiramisu. £4.95

Classic cheesecake (in a choice of flavours). £4.50

White chocolate & raspberry mousse with a mango coulis. £4.95

Bitter chocolate tart, pistachio ice cream. £4.50

Classic crème brulee, with red berries. £4.25

Stem ginger crème caramel, caramelised orange. £4.50

White Chocolate & Rhubarb Mousse £4.50

Lavender Summer Pudding £4.95

Fresh strawberries with Pure honey
Served with vanilla ice cream £5.50

Classic panna cotta, lavender tuile biscuits. £4.50

A selection of local English & continental cheeses,
Served with a selection delicate biscuits .£4.25

Tea or coffee & handmade petit fours £2.50



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Canapé Selection

£1.05 per canapé per person

Pick n Mix your own menu

Mini baked bagels with smoked salmon and crème Fraiche

Hot Yorkshire puddings with Roast Beef and Horseradish

Chicken Liver Pate Crostini with cranberry

Mini Cheeseburger Crostini

Hot Mini Shepherds Pies

Mini Smoked Salmon Terrines

Hot Cocktail Beef Wellingtons

Canapé Savoury Tarts

Avocado & Prawn Crostini



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BBQ Menu 19.50 pp

Salmon & capsicum Kebabs
Roast Corn on the Cob with butter V
Peppered Sirloin steak
Cajun Chicken fillet
Tennessee Pork Steak
Local Cumberland Sausage
Vegetable Fritter V
Glamorgan Sausages V
Charlotte Potato Salad with Garlic Mayonnaise
Classic Green salad & vinaigrette
Couscous & Roasted Vegetable Salad V
Homemade Coleslaw
Fresh Bread Selection

BBQ Menu B 17.50 pp

Local handmade pork Sausages
Roast Corn on the Cob with butter V
Spicy Lamb Kebabs
Cajun Chicken fillet
Glamorgan Sausage V
Charlotte Potato with Garlic Mayo
Classic Green salad & vinaigrette
Couscous & Roasted Vegetable Salad V
Homemade Coleslaw
Fresh Bread Selection

BBQ Menu C 15.00pp

Texan Style 6oz Beef Burger
Cajun Chicken Breast fillet
Local Pork Sausage
Vegetarian Burger V
Potato & Chive medley
Classic Green salad
Couscous & Roasted Vegetable Salad V
Homemade Coleslaw
Fresh Bread Selection

Minimum 40 Guests up to 1000 please call for quotation
BBQ Menus can be mixed or create your own, contact us for more details

Delicious Hog Roasts



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Option 1 Minimum 80 Guests £17.00pp

Spit Roast Free range Hog or Lamb basted with organic beer
Apple/Mint Sauce, our famous crackling & large soft bread rolls
Roast Potatoes with Rosemary & Garlic
Mushroom & Broccoli Bake
Traditional Potato Salad with horseradish
Couscous & Roasted Vegetable Salad
Mixed Pasta Salad
Green Salad with Vinaigrette
Homemade Coleslaw

Option 2 Minimum 80 Guests £15.00pp

Spit Roast Free range Hog or lamb basted with organic beer
Apple/Mint Sauce, our famous crackling & large soft bread rolls
New Potato Salad with Dill & Garlic Mayonnaise
Roast Summer Vegetable Bake
Homemade Coleslaw
Organic Leaf Salad with Fresh Basil Vinaigrette
Pasta Neopolitana

Free range Hampshire Hog/Lamb, spit roasted for 6/7 hours stuffed with vegetables and basted in organic beer with delicious crunchy crackling and homemade apple sauce

Fresh Breads with butter, sauces and homemade relishes

Hog/Lamb Roast for 100 Guests, Bread Rolls, Apple sauce & crispy Salad
PRICE: £ 650.00

Hog/Lamb Roast for 150 Guests, Bread Rolls, Apple sauce & crispy Salad

POA

Hog/Lamb Roast for 200 Guests, Bread Rolls, Apple sauce & crispy Salad

POA

Dessert menu on page



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Hot Carved Buffet

Sample menu

Mustard Glazed British Beef with Horseradish
Sugar Baked Ham with Honey and Molasses
Roast Chicken with Lemon & Rosemary Sauce
Cantonese Style Vegetable Stir Fry with Rice Wine & Cashew

Waldorf salad

Salad Nicoise

Vine Tomato & fresh Basil Salad

Coleslaw with Matured Cheddar

Au Gratin Potatoes

A beautiful selection of handmade Desserts with fresh cream and crème Anglaise

Fresh Filter Coffee



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Farmhouse Cold Buffet

Sample menu

Darns of Scottish salmon with Lime Dressing

Tomato & Capsicum Quiche

Platter of hand carved meats

Gala & Game Pies

Sticky BBQ Chicken Wings

Assorted Cheeses

Fresh Leaves with Grated Parmesan

Charlotte Potato & Chive Salad

French bread Basket with butter

Fresh Fruit Salad & cream

Desserts



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Handmade Mocha Cake

A moist and light chocolate cake filled with coffee butter icing and topped with chocolate dusting

Passion Cake

Traditional carrot cake topped with vanilla fudge icing

Toffee crunch Pie

A Chocolate pastry case layered with sticky caramel and honeycomb heaped with toffee flavoured mousse and finished with chocolate chunks

Newyork Cheesecake

The king of cheesecake really creamy and delicious

Key Lime Pie

Authentic Florida key lime...tartly refreshing with granola d crust

Alabama Chocolate Fudge Cake

Chocolaty, Sticky and Nice

Peach & Devon Clotted Cream Gateau

Layers of vanilla sponge, peaches and clotted cream, with a white chocolate filling

Treacle & Apple Torte

Crumble crunch base surrounding a moist treacle and Bramley apple centre

Lemon Meringue Pie

A timeless classis lemon pie with soft baked meringue topping

Raspberry Swirl Brulee

A smooth white chocolate cheesecake swirled and feathered with fresh raspberry puree on a light oaty base

Deep Apple pie

Everyone Favourite pie with short crust and sweet bramley filling

We can create bespoke dessert menus please ask for more details

Extras:-

Service Staff	x £12.50 per person per hour
Bar Staff	x £12.50 per person per hour
Mobile Bar	£100.00
Tea & Coffee	£1.85 per person
Assorted Desserts	£4.25 per person
Cheeseboards	£6.95 per person
Event management*	£300.00 on top of quote
Dining Room Lay Charge	£50.00
Dining room Clean down	£50.00
Crockery & Cutlery	price dependant on requirements
Glassware	price dependant on requirements
Rubbish Disposal	£30.00
Bottles recycle	£30.00
5.6 ft round table	£9.00
5ft round table	£8.00
Trestle table	£7.00
Banquet chair	£2.95
Seat covers	£.65p
Delivery & Collection	£25.00 each way
Through the night pack down	£250.00**

**Event management – where we can run your wedding or event and control all the staff, timings and proceedings*

***we can arrange for your event to be packed down and venue cleaned though the night*



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Terms & Conditions

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Inside Catering wants your event to be a success and the best way to achieve this is to formulate a strong, honest and open relationship with you, where communication is clear and expectations from both sides are understood from the outset.

The Quote

Following our discussions Inside Catering will provide you with an individual written quotation. It will remain valid for your particular event date. In the instance that the event brief alters, it may be necessary to review and reissue the quotation.

The Payment

Inside Catering services are hired under the terms and conditions set out below. The payment by any person of any fees and charges for such services shall be deemed to be an acknowledgment and acceptance by such person of these conditions. When the deposit (or full payment) is submitted, a signed copy of the Terms and Conditions should be supplied to confirm this. Confirmation of your event will be upon receipt of the requested deposit. Failure to provide one may result in Inside Catering cancelling the event.

Payment Terms

As many costs are incurred on your behalf prior to the event date, Inside Catering have the following payment terms: A deposit, based on a minimum of 20% of total quotation costs, is required immediately to confirm your event. Full prepayment of all known costs is payable 2 weeks before the day of your event. Outstanding accounts of 30 days will incur interest at 2% above the Bank of England Base Rate, of the total invoice. Corporate accounts are required to be settled in full within 7 days of the Invoice Date.

Cancellations

In the instance that you need to cancel your event,

The following conditions will apply:

All cancellations must be made by telephone, in the first instance and then confirmed in writing or by email.

The event will only be cancelled when the client is in receipt of a cancellation acceptance from Inside Catering, which will either be a written letter or an email from Inside Catering.

If the client shall cancel or be deemed to cancel the event one calendar month or more than one calendar month prior to the event date specified in the quotation, then the client shall be liable to pay 20% of the total costs in addition to all out of pocket disbursements or costs of Inside Catering in relation to the proposed provision of the services, credit being given for any payment on account already paid.



If the client shall cancel or be deemed to cancel the event less than one calendar month but more than one week prior to the event date specified in the quotation, then the client shall be liable to pay 50% of the total costs in addition to all out of pocket disbursements or costs of Inside Catering in relation to the proposed provision of the services, credit being given for any payment on account already paid

If the client shall cancel or be deemed to cancel the event less than one week prior to the event date specified in the quotation, then the client shall remain liable to pay 100% of the total costs.

Where circumstances beyond Inside Caterings control prevent us from fulfilling any obligations, Inside Catering will, by notice in writing to the client, terminate the contract and return to the client any balance of the payment on account remaining after settlement of all or any costs, expenses or liabilities howsoever incurred in respect of the proposed provision of the services.

Liability

Inside Catering confirms that they have and will maintain sufficient Public & Employers Liability Insurance for events of the nature of the booking. A copy of the certificate is available upon request. Inside Catering follows strict HACCP guidelines for all food production, handling, storage and distribution and dealings with our clients and their guests. Our policy, based on these guidelines, restricts the service of foodstuffs to a maximum of four hours after being removed from refrigeration. Inside Catering advice that all food must be consumed after two hours of initial serving, therefore any food consumed after two or more hours of it first being served is at the client's discretion and therefore becomes their responsibility.

Where Inside Catering use the Clients kitchen facilities, they will be thoroughly reviewed prior to the Event but if they are deemed to be unusable on the event date then Inside Catering will accept no liability for cancellation of the Event.

Delivery

Inside Catering operates a free delivery policy up to a limit of 20 miles. Delivery charges will apply Thereafter, dependent upon distance, unless otherwise agreed.

Losses

Inside Catering Ltd reserve the right to charge for all losses incurred during all, all losses will be invoiced post event

Pets

Due to strict health and safety requirements and public liability issues we would be grateful if all pets are kept away from our preparation and service areas at all times

Service Staff charged @ £12.95 per hour per person minimum 4 hours



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All of our meat conforms to health & safety guidelines and is prepared by trained butchers & chefs to ensure maximum tenderness and flavour, all meat is cooked on site unless pre arranged.

Please ensure you have access for our equipment! Please give us a call if you have any concerns.