

## Inside Catering Ltd Menus 2011 (Est 2004)



INSIDE CATERING  
33 SAVILE CRESCENT  
BORDON  
HAMPSHIRE | GU35 0ED

### Our Mission.

To provide a professional and conscientious service doubled with creative & Imaginative food at realistic prices.

### About Us

Inside Catering Ltd is a very successful & popular catering company, located on the Surrey and Hampshire Border

We create excellent food backed up by friendly, attentive and professional service; making Inside Catering Ltd the best choice, whatever the occasion. We only use local produce and ensure we source from sustainable stock and all produce has full traceability. We also operate in conjunction with some of London top restaurants including Cafe Spice Namaste, we can cater for Indian & Asian Weddings and also work with Roasts of Borough market

Our client list spreads far and wide working with companies such as MOD, BBC, London Mayors Sky ride 2011, ECSi, , Newbury Race Course, BAA, Oakley, ITV, Laverstoke Park Farm, Toshiba UK, Team Honda F1, Tesco, Ferrari, International Motor Show, The Royal Navy, RAF, Masterchef Live, Taste Of London/Christmas and many more Inside Catering Ltd have been security vetted and hold CRB certification & full public liability insurance and recently provided catering for the world squash finals in London and the Canadian Tourist Board

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 @ 20%

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



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Wedding package

£45.00 per person + VAT

Min 70 guests

(\*\*\* £6.00 per person extra)

A choice of 6 canapés per person from our canapé menu

A 3 course plated wedding breakfast

Or

Starter, BBQ A & Dessert

Or

Starter, Hog Roast option 1, & dessert

To include

Crockery & cutlery, table linen, glassware, serving staff

Arrival Drink

A Choice of Pimms, Bucks Fizz, Bellini or Tropical Punch.

Dinner

Half a bottle of quality red, white or rosé table wine per guest for the meal.

Toast

A Glass of sparkling wine.

Water

Bottled Still Water for every table



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## *A La Carte*

### Hot Starter

Pea & Ham hock soup with Worcester sauce & crispy onion rings  
Served with warm soda bread

Crispy tortilla basket filled with smoked chicken  
and shaved asparagus salad with soy & sesame dressing.

Warm tartlet of caramelised red onion & goat's cheese  
with rocket salad, balsamic glaze and olive tapenade

Pan-fried chicken livers  
with smoked black pudding and a poached bantam's egg

Ravioli of crushed peas, ricotta, parmesan and mint, **V**  
Courgette salsa verde and warm asparagus veloute

Duo of Scottish salmon with herb crusted sole poached  
Serve with a lemon & celeriac remoulade

### Cold Starter

4 day pressed Gravavlax with a spiced beetroot chutney  
pumpnickel, and lemon wedges

Confit of gressingham duck with a Port & Barolo reduction  
red rocket and a sea salted turnip crisp

Classic Prawn & Shrimp cocktail with little gem hearts,  
Marie rose and warm granary bread

Laverstoke Park Farm buffalo mozzarella **V**  
with poached figs, mint and pesto dressing

Pressed Hampshire game terrine  
Juniper infused bloomer and a lemon & chilli pickle

Herb crusted beef fillet Carpaccio with shaven horseradish aioli  
Roasted beetroots, rocket, shaved parmesan and truffle oil



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## Main Course

Pan fried loin of British hake  
with a salad of Iberian chorizo and wilted greens on a fondant potato

Lobster & Scallop pie \*\*\*  
Topped with Yarg and creamed potato with a vegetable casserole

Roast sirloin of aged Scottish beef with Pommes Anna,  
Carrot mash, buttered broad beans, Madeira jus

Seared fillet of beef set on bubble & Squeak \*\*\*  
with roasted baby leeks with peppercorn sauce.

Roast rump of lamb, medium rare with caramelised garlic,  
braised fennel, homemade chips and a port & redcurrant jus.

Seared pork tenderloin chargrilled  
and set on apple mash with a rich Devon cider sauce with braised asparagus

Supreme of free range chicken pureed squash & smoked bacon  
wilted spinach, Pomme amandine and a rich Chablis sauce

Roast boneless chicken with a pistachio & lemon **N**  
Sugar glazed baby carrots, fondant potato and a sage jus

Warm pressed summer vegetable terrine, **V**  
With marinated baby vegetables, carrot and coriander puree, tomato vinaigrette

Globe artichoke heart filled with wild mushroom & goat's cheese duxelle **V**  
Ragout of baby vegetables, and rocket pesto

## Bowls of:-

Green Salad, Goose fat Roast potatoes, Panache of Italian vegetables

On request

## Dessert

Classic Italian Tiramisu with buffalo ice cream and a coffee snap

White chocolate & raspberry mousse, frosted berries with a mango coulis.

Bitter white chocolate tart with pistachio ice cream. **N**

White chocolate & rhubarb millefeuille with vanilla cream

Fresh strawberries with pure honey served with vanilla ice cream

Classic panacotta with lavender tuile biscuits.

A selection of local English & continental cheeses,  
Served with a selection of fine biscuits.



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**N = contains nuts** **V = Suitable for vegetarians**

### *Canapé Selection*

Pick n Mix your own menu

Black Olive toast with Parma Ham and asparagus puree

Indian style pulled Lamb with mango barquette, mint raita

Welsh rarebit soufflés in crisp tartlets, red onion marmalade and crispy sage

Wild mushroom tarts drizzled with truffle oil and sea salt

Mini eggs Benedict Royale with smoked salmon, hollandaise and chives, on a muffin

Roast Tamworth pork belly on a potato cake with apple sauce

Bangers & mash - Cumberland sausages with a creamed shallot scented potato Mousseline

Wild Mushroom baskets with crispy potato

Chilli glazed chicken spoons with Noodles and chilli

Mini Scampi and Chip Cones with tartar sauce

Hot Cocktail Beef Wellingtons

Mini Bangers and mash

Avocado & Prawn terrine with lemon and chilli

Devils on horseback

**BBQ Menu A**

Seared Tuna steak with chilli & lime  
 Roast Corn on the Cob with butter V  
 Peppered Sirloin steak  
 Cajun Chicken fillet  
 Chargrilled garlic Sardines  
 Local Cumberland Sausage  
 Vegetable Fritter V  
 Meat free Sausages V  
 Charlotte Potato Salad with Garlic Mayonnaise  
 Pasta Bows with fresh yogurt and pesto\*  
 Couscous & Roasted Vegetable Salad V  
 Homemade Coleslaw  
 Greek Salad  
 Fresh Bread Selection  
 Sauces and pickles

**BBQ Menu B**

Local handmade pork Sausages  
 Roast Corn on the Cob with butter V  
 Spicy Lamb Kebabs  
 Cajun Chicken fillet  
 Meat free Sausage V  
 Charlotte Potato with Garlic Mayo  
 Pasta Bows with fresh yogurt and pesto\*  
 Couscous & Roasted Vegetable Salad V  
 Homemade Coleslaw  
 Greek Salad  
 Fresh Bread Selection

**BBQ Menu C**

Texan Style 6oz Beef Burger  
 Cajun Chicken Breast fillet  
 Local Pork Sausage  
 Vegetarian Burger V  
 Potato & Chive medley  
 Pasta Bows with fresh yogurt and pesto\*  
 Couscous & Roasted Vegetable Salad V  
 Homemade Coleslaw  
 Greek Salad

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



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## *Delicious Hog Roasts Packages*

### **Option 1**

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  
Pasta Bows with fresh yogurt and pesto\*  
Couscous & Roasted Vegetable Salad V  
Homemade Coleslaw  
Greek Salad

### **Option 2**

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  
Pasta Bows with fresh yogurt and pesto\*  
Couscous & Roasted Vegetable Salad V  
Homemade Coleslaw  
Greek Salad  
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 Roast for 100 Guests, Bread Rolls, Apple sauce & crispy Salad  
PRICE: £ 650.00

Hog Roast for 150 Guests, Bread Rolls, Apple sauce & crispy Salad  
PRICE £750.00

Hog Roast for 200 Guests, Bread Rolls, Apple sauce & crispy Salad  
PRICE £900.00

## *Hot & Cold wedding Buffets*

### Hot and Cold Buffet

A selection of fine sandwiches  
Featuring a range of meats, fish and cheese  
Homemade veggie quiche, smoked salmon and cream cheese canapés,  
Filled Bouchees featuring pate, salmon, prawn, breaded chicken drumsticks,  
A selection of Dim Sum, mini vegetable spring roll,  
Tempura battered prawns with hoi sin dip  
Homemade honey glazed ham with piccalilli  
Potato wedges with paprika dusting

We can design a bespoke buffet for you to suit your exact requirements should you wish.

### Cold Salad Platter

Self Service Buffet of:

Choice of Two of the Following on the Day:

Roast English beef, Homemade honey glazed ham with piccalilli, Lancashire Cheddar or roast turkey served with roll and butter, charlotte potato salad, pasta salad with tomato & garlic dressing  
Mixed leaf salad, Cucumber & mint salad, Tomato and Onion, coleslaw, pasta with yogurt and pesto  
This Buffet comes complete with disposable plates, serviettes and cutlery

### Knife and Fork Buffet

Roast breast of turkey with cranberry  
Roast English sirloin of Beef with horseradish crust  
Homemade honey glazed ham with piccalilli  
Whole Scottish Salmon  
Charlotte potato salad, pasta salad with tomato & garlic sauce  
Mixed leaf salad, Cucumber & mint salad, Tomato and Onion, coleslaw, pasta with yogurt and pesto  
This Buffet comes complete with disposable plates, serviettes and cutlery



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## Extras:-

|                                    |   |
|------------------------------------|---|
| <i>Service Staff</i>               | <i>x £12.50 per person per hour (minimum 6 hours duty)</i>        |
| <i>Bar Staff</i>                   | <i>x £12.50 per person per hour (minimum 6 hours duty)</i>        |
| <i>Mobile Bar</i>                  | <i>£200.00</i>  |
| <i>Tea &amp; Coffee</i>            | <i>£1.85 per person</i>   |
| <i>Assorted Desserts</i>           | <i>£4.25 per person</i>   |
| <i>Cheeseboards</i>                | <i>£6.95 per person</i>   |
| <i>Event management*</i>           | <i>£300.00 on top of quote</i>                                    |
| <i>Dining Room Lay Charge</i>      | <i>£100.00</i>  |
| <i>Dining room Clean down</i>      | <i>£100.00</i>  |
| <i>Crockery &amp; Cutlery</i>      | <i>price dependant on requirements</i>                            |
| <i>Glassware</i>                   | <i>price dependant on requirements</i>                            |
| <i>Rubbish Disposal</i>            | <i>£100.00</i>  |
| <i>Bottles recycle</i>             | <i>£100.00</i>  |
| <i>5.6 ft round table</i>          | <i>£9.00</i>  |
| <i>5ft round table</i>             | <i>£8.00</i>  |
| <i>Trestle table</i>               | <i>£7.00</i>  |
| <i>Banquet chair</i>               | <i>£2.95</i>  |
| <i>Seat covers</i>                 | <i>£.65p</i>  |
| <i>Delivery &amp; Collection</i>   | <i>£25.00 each way (within 10 miles, extra charges may apply)</i> |
| <i>Through the night pack down</i> | <i>£250.00**</i>  |

*We also have preferential rates with venues in Hampshire, Surrey and Greater London*

*\*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*

## Terms & Conditions

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



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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 Ltd have the following payment terms: A deposit, based on 25% of total quotation costs including vat is required immediately to confirm your event. Full repayment of all known costs is payable strictly 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. Inside Catering Ltd reserve the right to cancel any bookings if these terms are not met

### **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.

Inside Catering Ltd reserve the right to cancel any event with full refund should Inside Catering Ltd be in a position whereby situations are out of our control

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.

### **Damages**

Inside Catering Ltd will charge back to all clients ALL losses or breakages of any equipment during the entire event



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## **Lighting**

Inside Catering does not supply outdoor lighting for any events unless requested specifically by the client whereby extra charges will apply.

## **Staffing**

All quotes for staffing are an estimate as events can run over the predicted time frames.

Inside Catering Ltd will re charge any extra costs incurred due to events over running, any event that over run after 12 midnight will incur a 50% increase on all hourly rates of staff on site

## **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. Inside Catering Ltd is registered with both Surrey county council and East Hampshire district council

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 10 miles. Delivery charges will apply thereafter, dependent upon distance, unless otherwise agreed.

## **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, Inside Catering Ltd hold no liability for the injury of pets and animals with the event areas

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