

FUNERAL CATERING

This is a terribly difficult time, with a myriad of things to organise for your loved one's funeral or memorial celebration. We aim to take the pressure off just one aspect, namely the refreshments. We organise the hire of all equipment required, can provide drinks and staff, as well as the food. We arrive at your chosen venue and quietly set it up to receive your guests after the service. We are discrete, polite and very respectful. We are also very flexible and work hard to make you and your guests relaxed and refreshed before their journey home. We outline below some ideas that work well, but can also provide hot or cold fork buffets if preferred. Contact Emma Way for prices and availability.

SELECTION OF SANDWICHES – WITH OR WITHOUT CRUSTS – 5 VARIETIES WORKS WELL

VEGETARIAN

Free range egg and watercress
Feta, roasted vegetables, olives and pine nuts
Pasteurised Brie, grape & cranberry
Mature cheddar & spring onion
Roasted vegetables and hummus
Spicy kidney bean & coriander cream
Mozzarella, basil and vine ripened tomato
Pickled beetroot, hummus & shredded lettuce
Goats cheese & roasted red pepper

MEAT

Haw & Dijon mayonnaise, pea shoots
Coronation chicken & mango chutney
Mango chilli & lime chicken
Chicken & tarragon mayonnaise with sliced tomato
Crispy duck with plum sauce, spring onion & cucumber
Roast beef & horseradish cream
Salami, avocado & leaves
Roast turkey & red currant jelly
Pulled pork with mustard, fennel seeds and sage

FISH AND SEAFOOD

Prawn cocktail and baby leaves
Tuna, sweet corn and cucumber
Crayfish tails with a lime mayonnaise
Smoked salmon & dill & lime mayonnaise

SELECTION OF SAVOURY BITES – SERVED HOT OR COLD DEPENDING ON VENUE

VEGETARIAN OR VEGAN

Quiche bites, wild mushroom & cream or roasted red pepper and goats cheese or asparagus
Parsley pesto and roasted tomato on parmesan shortbread
Vegetarian sausage rolls
Mung bean and kimchi pancakes

Minted feta & pine nut filo rolls with a lemon aioli

NON VEGETARIAN

Pork, sage and onion sausage rolls, hand made with quality sausage meat and buttery puff pastry
Greenfield pork cocktail sausages with a honey & mustard dip
Medjool dates stuffed with mango chutney & wrapped in bacon
Mini hand made quails egg scotch eggs
Spicy chicken satay skewers with a peanut dip
Spinach & River Test smoked trout roulade
Mini crispy duck pancakes

SELECTION OF SWEET BITES

Brownies
Viennese whirls
Individual Victoria sponges
Individual mini lemon drizzle and carrot loaves
Scones with clotted cream and jam
Almond squares
Fruit cake or other family favourite

DRINKS, SERVICE AND HIRE

We can hire linen, crockery, glasses and set up and serve a bar with drinks of your choice
Or provide tea and coffee and a cold option
Vintage china is a great talking point and is available for smaller gatherings

EVENT TERMS AND CONDITIONS

- Prices are based on a minimum of 60 adult guests and are guaranteed once your function is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions. A further (non-refundable) 50% will be required 2 months before your event. The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 2 months before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery, glassware and linen has been included in this quote.
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- **Insurance – we strongly advise that you take out event insurance**
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case – we have included the hire of an additional oven
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- We do not remove rubbish unless by prior arrangement, for which there is a charge
- Children aged 2-12 charged at half adult rate, over 12 charged at adult rate, under 2s please provide own food.
- Ingredients are subject to availability and change

CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given