

Corporate Menus 2020

Scott Anderson Event Caterers





Corporate Prices 2020

BREAKS

Fruit Juices	£3.75 per jug
Still Mineral Water	£2.25 per bottle
Sparkling Mineral Water	£2.25 per bottle
Tea and Filter Coffee	£2.00pp
Tea, Filter Coffee and Biscuits	£2.50pp
Tea, Filter Coffee and Cake	£3.25pp

MORNING BREAK

Pastries and Croissants	£2.00pp
Fresh Fruit Platter	£2.00pp
Dry Cured Back Bacon Roll	£4.00pp
Rare Breed Pork Sausage Bap	£4.00pp
Free Range Egg Baps	£4.00pp
Granola Fruit Pots	£3.10pp
Fruit Basket Selection	£1.75pp

*All guests to be catered for

**Pricing based on a minimum of 30 guests having tea and coffee, morning break options and a minimum of a sandwich lunch

All prices include VAT at the current rate of 20%



Canapés

Pricing for 10 canapés per person

100+ guests £20.00 pp
80+ guests £19.50 pp
60+ guests £21.50 pp
40+ guests £26.50 pp
30+ guests £29.00 pp

Please choose any 10

COLD

Mini blinis topped with smoked salmon, dill and caviar
Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V
Chicken and pistachio roulade, toasted brioche with caramelised apricots
Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika
Baked vegetable frittata with hummus, chickpeas and green olives V
Feta, olive and plum tomato on toasted garlic croutes V
Smoked mackerel fillet with horseradish and dill cream
Courgette and halloumi fritters with Greek yoghurt V
Vine tomato and shallot bruschetta with fresh basil V
Olive oil crostini with goats' cheese, fig and maple jam V
Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
Peppered goats' cheese croustade with tomato and mild green chilli chutney V
Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V
Red wine poached Williams pear with blue cheese and fresh sage V
Red pepper and zucchini scones with olive tapenade and mascarpone cream V

HOT

Fried parmesan and parsley risotto balls with basil pesto V
Chipolata sausages served with a caramelised red onion and grain mustard dip
Chicken satay skewers topped with roasted peanuts
Classic macaroni parmesan cheese bites with smoked bacon mayonnaise
Spiced chicken fillet goujons with guacamole and coriander
Deep fried goats' curd with almonds, red onion and cranberry jam V
Courgette velouté topped with smoked bacon crumb, served in a shot glass
Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce
Baked figs with cured ham, dressed in a sage and wild-flower honey glaze
Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip
Baked new potatoes with roasted pancetta, parmesan and parsley
Salmon cakes with herb mayonnaise
Fresh spinach and marinated feta cheese samosa with Greek yoghurt V



SWEET

Terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble and viola flowers
Double chocolate brownie with salted caramel sauce
Mini Kilner jars of fresh raspberry Eton mess
Lemon meringue pies
Mini pavlova with raspberries and dark chocolate ganache
Strawberries dipped in chocolate and drizzled with white chocolate
Meringue nest topped with wild berries and Chantilly cream
Baby fruit tarts with crème patisserie and seasonal fruits
Glazed lemon meringue cones
Mini Victoria sponges with raspberry jam
Assorted macarons
Caramelised apple tartlets with vanilla and apple compote
Scone with clotted cream and strawberry jam

Sandwich Lunch

Pricing based on a minimum of 30+ guests £15.50pp

Please choose 4 types of sandwich fillings.

Accompanied with crisps, a selection of assorted macarons, fresh fruit tartlets, chocolate brownie and a bottle of mineral water

Honey glazed ham with cucumber, tomato chutney and rocket
Rare roast beef with horseradish and rocket
Free range egg mayonnaise with cress V
Tuna and sweetcorn
Coronation chicken
Local Winterdale Shaw cheddar with pickle V
Smoked salmon and cream cheese
Pastrami and dill pickles

Sandwiches served on white or brown bread with fillings of your choice



Fork Buffet Lunch

100+ guests £34.00 pp
80+ guests £37.00 pp
60+ guests £39.00 pp
40+ guests £42.00 pp
30+ guests £48.00pp

Please choose 2 Mains and 3 Salads/Vegetables

Mains

Deboned whole roasted chicken marinated in BBQ sauce and rosemary
Fresh baked salmon with rocket and lemon
Hot grilled Thai chicken with ginger, mint and coriander
Chestnut mushroom risotto cakes with a chive and crème fraîche dressing V
Pan roasted fillet of chicken with garlic and thyme
Warm cheese tarts with Jazz apple, walnut and celery salad with chicory V
Seared chicken topped with pine nuts crisp prosciutto with a tomato relish
Baked gammon ham
Sichuan chicken breasts
Sauté spinach and potato cakes with a herb and spring onion salsa V

Sides

Country house coleslaw with fennel and lemon
Italian salad of vine ripened tomatoes, basil and mozzarella with balsamic vinegar and olive oil
Fusilloni pasta, sun dried tomato and basil pesto, slow baked cherry tomatoes, shaved parmesan
Charlotte new potato and spring onion salad with chives and sour cream
Roasted Mediterranean vegetables with basil and parmesan
Caesar salad with crunchy croutons
Lemon and coriander cous cous
New potatoes with mint butter
Aromatic rice
Asian noodles

Selection of Mini Desserts

Baby fruit tarts with crème patisserie and seasonal fruits
Double chocolate brownie with salted caramel sauce
Mini Kilner jars of fresh raspberry Eton mess



BBQ Dinner

100+ guests £40.00 pp
80+ guests £43.00 pp
60+ guests £45.00 pp
40+ guests £47.50 pp
30+ guests £53.00pp

Please choose 3 from the BBQ and 3 Desserts (all salads included)

From the BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip
Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky
BBQ glaze Kentish beef burgers served with mature cheddar cheese and brioche rolls
Salmon and roasted pepper skewers finished with a red pepper and fennel salsa
Free range BBQ butterfly chicken breasts with oregano and thyme butter
Traditional pork and herb sausages
Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto V
Pork loin steaks with thyme and sage butter
Skewers of sweet potato, yellow peppers with chilli and lime salsa V
Sweet chilli chicken skewers with fresh coriander
Baked stuffed avocado filled with red onion, goats' cheese and sweet potato V
Blackened salmon fillets topped with mirin and soy
Lemon thyme and cracked black pepper mushrooms with olive oil V

From the Buffet

Caesar salad with crunchy ciabatta croutons and shaved parmesan
Heirloom tomato and bocconcini salad with baby basil and black pepper
Beetroot, marinated feta cheese and sweet potato salad with pine nuts and a tarragon and red wine vinegar dressing
Moroccan style couscous with chickpeas, dried fruits and lemon and olive oil dressing
Traditional coleslaw of white cabbage, carrot and shredded white onion bound in a rich mayonnaise
Selection of sauces

Selection of Mini Desserts

Banoffee pot
Seasonal fruit tartlets with yuzu pearls
Chocolate and caramel tart with nut brittle



3 Course Dinner

100+ guests £40.00 pp
80+ guests £43.00 pp
60+ guests £45.00 pp
40+ guests £47.50 pp
30+ guests £53.00pp

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered. Vegan and special dietary requirements will be catered for separately.

STARTERS

Chicken, pistachio and apricot roulade served warm, seasonal salad leaves and a crisp pancetta sherry shallot dressing

Charentais melon and cured ham with fresh roquette, cherry tomatoes and a honey grain mustard dressing

Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche V

Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots

Italian vine tomato and buffalo mozzarella puff pastry stack with a basil pesto and roquette V

Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze

Crisp puff pastry topped with asparagus and caramelised red onion, parmesan and micro herbs V

Char-grilled vegetable stack with sweet peppers, aubergine, courgette and plum tomato, topped with mozzarella and basil pesto V

Creamed chicken and baby vegetable velouté topped with crisp ciabatta and pancetta lardons

Roasted butternut and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing V

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads and baby leaves

MAINS

Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream

Rolled loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce

Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a light tarragon cream sauce

Wild mushroom and spinach risotto topped with roquette salad, shaved parmesan and olive oil V

Braised Kentish beef ragu with pearl onions, topped with crisp puff pastry, served with creamed potato and braised carrots

Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce

Aubergine and courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges V



MAINS CONTINUED

Salmon and crab cake served on ribbon vegetables, new potatoes and a herb butter sauce

Vegetarian Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato and red onion salad V

Hot roasted salmon Niçoise with a new potato, cherry tomato and Kalamata olive crush, green beans and a light mustard and basil dressing

Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce

Baked vegetable strudel with basil and parmesan pesto cream wrapped in filo pastry with steamed new potatoes V

DESSERTS

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers

Dark chocolate and salted caramel delice with white chocolate sauce and praline ice cream

Sticky toffee pudding with salted caramel sauce and double cream, praline crumb

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

Glazed lemon tart with Chantilly cream and fresh raspberries

Eton mess, layers of meringue, fresh strawberries and vanilla cream finished with berry purée

Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts

Kentish strawberries with pouring and vanilla whipped double cream (seasonal)

Profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream

Vanilla cheesecake topped with a wild berry compote

Treacle tart served warm with Channel Island clotted cream



Scott Anderson Ltd

BROGDALE FARM, BROGDALE ROAD FAVERSHAM, KENT ME13 8XZ

t: 01795 539 566

e: info@andersonscaterers.co.uk

w: www.andersonscaterers.co.uk

Let's get social, start followin us on Facebook, Instagram and Twitter

