

*Bryn Cottage Caterers are a well established family run business whose aim is to provide a first class catering service supplying high quality freshly prepared foods and a friendly professional service.*

*We pride ourselves in our flexibility and work closely with our clients to provide an individual service which exceeds our customers expectations whatever the occasion.*

*We provide catering for family celebrations, birthday parties, Wedding breakfasts, dinner parties, formal dinners, celebration/charity balls and corporate events, as well as supplying celebration cakes and wedding cakes, which are each handcrafted to the clients own individual specification.*

*Please accept with our compliments this brochure containing sample menus, both hot and cold which are suitable for a variety of occasions. All the items included in our menus, both sweet and savoury, are home-made and any of the menus featured can be altered or added to, to create the menu of your choice.*

*We offer a bespoke service, working closely with clients to create their ideal menu and can incorporate special dietary requirements within the menu as well as catering for themed events.*

*A full range of crockery, cutlery and table linen can be provided, if required and we can also arrange waiting on staff, all of whom are friendly, well presented and fully trained.*

*We hope that this provides you with an overall view of our products and services. We appreciate that the needs of our clients are very varies and therefore should you require any further details or would like to discuss your catering requirements in person please do not hesitate to contact us without obligation.*

*In the meantime we thank you for your interest shown in our company and look forward to the opportunity of providing you with a first class service.*

***Sara, Caroline & Emma  
Baxendale.***

## Hot Buffet Selection

All our hot buffets are based on a minimum of 25 people and may be supplied on their own, as additional items to accompany our cold buffet menus or with a choice of dessert. Vegetarian alternatives are also available, minimum of 6 portions.

### Menu A

**£4.05 per head**

Hotpot.

(made with generous chunks of beef and topped with a shortcrust pastry lid)

Selection of Pickles.

### Menu B

**£5.05 per head**

Lasagne

(made with a rich Bolognese sauce containing minced steak & vegetables topped with a cheesy parmesan crust.)

Garlic Bread.

### Menu C

**£5.05 per head**

Chicken Curry

(generous chunks of fresh chicken, peppers and mushrooms in a mild/medium curry flavoured tomato sauce.)

Boiled Rice.

### Menu D

**£4.85 per head**

Cottage Pie

(minced steak and root vegetables cooked in a tasty gravy topped with Cheddar mash.)

### Menu E

**£5.05 per head**

Chill Con Carne

(minced steak, peppers and red kidney beans cooked in a rich chilli flavoured tomato sauce.)

Boiled Rice.

## Finger Buffet Selection

Our selection of finger buffets are based on a minimum of 30 people and are supplied on disposable platters on a food only basis.

### Buffet Menu

**£4.40 per head**

Mixed Sandwich Platter with salad garnish.

Barbecue flavoured Chicken drumsticks.

Home-made Sausage Rolls.  
Crisps.

### Buffet Menu

**£6.15 per head**

Mixed Sandwich Platter with salad garnish.

Barbecue flavoured Chicken drumsticks.

Choice of Quiche.  
Home-made Sausage Rolls.  
Crisps.

### Buffet Menu

**£7.40 per head**

Mixed Sandwich Platter with salad garnish.

Parmesan Chicken bites with garlic dip.

Choice of Quiche.  
Home-made Sausage Rolls.  
Fruity Rice & Cashew nut salad.  
Creamy Coleslaw.

## Finger Buffets

Why not create your own buffet by selecting items from the list below or by adding/ substituting items to our existing menus opposite.

Selection of open & closed sandwiches.

Fresh salmon & cucumber with Marie-Rose sauce\*

Roast Turkey with sage & onion

Tuna Mayonnaise & sweetcorn

Roast Beef with mustard mayonnaise

Cheddar cheese & pickle

Egg mayonnaise & cress

Prawns with Marie-Rose sauce.\*

Roast Ham

Served on brown or white bread & rolls and garnished with salad.

Tomato, pesto & parmesan tarts.

Smoked Salmon & cream cheese

tarts\*. Selection of Vol-au-vents.

Salmon & broccoli quiche\*.

Caramelised red onion & Lancashire quiche.

Leek & Wensleydale quiche.

Mini pork pies topped with Bramley apple sauce or apricot chutney.

Vegetable samosas.

Parmesan chicken bites with herby garlic mayonnaise.

Warm baby new potatoes.

(If any of the items marked with \* are included on the buffet menus opposite an additional supplement will be added to the price per head)

Provision of disposables from 25p per head.

Hire of crockery & cutlery from 50p per head.

## Salads

Greek salad,

Mixed salad platter,

Crunchy red onion coleslaw,

Orange & watercress with hazelnut dressing,

Creamy Waldorf,

Potato, corn & bean,

Fruity rice & cashew nut,

Tomato, red onion & basil,

Layered couscous & roasted veg.,

Creamy potato & chive,

Curried Drogheda rice,

Three bean.

## Quiches

Salmon & broccoli.

Smoked bacon & mushroom .

Mediterranean veg. & Feta cheese.

Caramelised red onion &

Lancashire cheese.

Stilton, parsnip & celery.

Leek & Wensleydale.

Quiche Lorraine.

## Dessert prices

Selection of Home-made Cakes

80p per head

Home-made Gateaux

£1.80 per head

Fruit Pie & Cream

£1.55 per head.

(please see Gateaux & Desserts list)

**Buffet Menu**  
**£9.75 per head**

*Platter of mustard glazed Gammon.  
Pork pies served with Bramley  
apple sauce & apricot chutney.  
Barbecue flavoured chicken  
drumsticks.  
Choice of quiche.  
Three cheese & onion lattice tart.  
Selection of bread rolls & butter.  
Mixed Salad platter.  
Creamy potato & chive salad.*

*Coffee Renoir.  
Fruits of the Forest Cheesecake.*

**Buffet Menu**  
**£12.25 per head**

*Platter of mustard glazed Gammon.  
Platter of peppered roast Beef.  
Chicken goujons served with garlic  
& herb mayonnaise.  
Layered pork, ham & chicken pie  
served with apricot chutney.  
Choice of quiche.  
Vegetable samosas.  
Braised baby new potatoes with  
seasoned butter.  
Selection of bread rolls & butter.  
Mixed Salad platter.  
Crunchy red onion coleslaw.  
Fruity rice & cashew nut salad.*

*Orange & Passionfruit Cheesecake.  
Fruits of the Forest Meringue  
Gateau.*

**Buffet Menu**  
**£15 per head**

*Platter of mustard glazed  
Gammon.  
Platter of peppered roast Beef.  
Whole dressed Salmon served  
with prawns & Marie-rose sauce.  
Parmesan Chicken goujons  
served with garlic & herb  
mayonnaise.  
Layered pork, ham & chicken pie  
served with apricot chutney.*

*Choice of quiche.*

*Braised baby new potatoes with  
seasoned butter.*

*Selection of bread rolls & butter.*

*Greek salad.*

*Tomato, red onion & basil salad.*

*Creamy Waldorf salad.*

*Raspberry & Hazelnut Meringue.  
Soufflé Lemon Shortcake.  
Chocolate Brandy Truffle  
Roulade.*

# Gateaux & Desserts

All the desserts featured below are handmade using traditional methods and natural ingredients. The portion sizes quoted are generous.

## Gateaux serve 16

Chocolate & Strawberry.  
Butterscotch & Pecan.  
Chocolate Brandy Truffle.  
Fruits of the Forest.  
Chocolate Mint Crisp.  
Chocolate & Mandarin.  
Blackforest.  
Chocolate Fudge Cake.\*

## Roulades serve 9

Chocolate Brandy Truffle.  
Coffee and Tia Maria.  
Raspberry & Hazelnut.  
Strawberry & Almond.  
Chocolate Amaretti.

## Meringue Gateaux serve 16

Fruits of the Forest.  
Raspberry & Hazelnut.  
Strawberry & Almond.  
Toffee Pecan.  
Chocolate Truffle.

## Choux Pastry serve 16

Coffee Renoir.  
Toffee & Strawberry Choux Ring  
Chocolate Choux Ring.  
Profiteroles with Chocolate sauce.  
(serve 8)

## Mousses serve 16

Chocolate Orange Soufflé.  
Baileys Irish Cream Mousse  
Gateau.  
Soufflé Lemon Shortcake.

## Cheesecakes serve 16

Lemon.  
Orange Curacao.  
Black Cherry.  
Blackcurrant.  
Fruits of the Forest.  
Raspberry.  
Strawberry.  
Banoffee with Toffee Pecan sauce.  
Orange & Passionfruit.

## Pastries serve 10

French Apple Flan.  
French Pear Tart.  
Lemon Meringue Pie. serve 12  
Deep filled Lattice topped fruit pies  
(Apple – Blackcurrant – Rhubarb –  
Black Cherry – Gooseberry).

## Puddings serve 12

Strawberry Sherry Trifle.  
Tiramisu.  
Sticky Toffee Puddings.\*  
Mississippi Mud Pie. (serve 14)  
Banoffee Pie. (serve 14)

## Home-made Cakes (min. 12 each)

Coffee & Walnut.  
Chocolate Flake.  
Cherry & Almond.  
Lemon Drizzle.  
Coconut.  
Carrot.  
Bakewell slice.

Items marked with \* are best served warmed.

## *Terms & Conditions*

1. *All buffets are charged per head based on a minimum of 30 people, unless stated otherwise, however we would be happy to quote for smaller parties.*
2. *The buffet price includes the following:*
  - ◆ *The buffet items as listed on the menu*
  - ◆ *The choice of sweet where applicable, providing the numbers of portions approximately equal the number of covers.*
3. *The following are **not** included in the price, but can be supplied, please ask for further details, if required.*
  - ◆ *Hire of crockery & cutlery or provision of disposables.*
  - ◆ *Waitress Service.*
  - ◆ *Washing up of all platters, serving utensils and hired crockery & cutlery.*
  - ◆ *Hire of additional equipment.*
  - ◆ *Hire of table-linen*
  - ◆ *Provision of tea, coffee & other non-alcoholic beverages.*
4. *A £25 deposit will be charged when items are supplied, i.e. serving utensils, platters, salad bowls, hired crockery & cutlery etc. to cover any losses which may occur, if all items are returned this amount will be deducted from the final invoice.*
5. *Please be aware that a charge may be made for delivery and/or collection, depending on the delivery time and locality of the venue.*
6. *Final numbers for all buffets, if not confirmed at the time of booking, must be provided 10 days prior to the event.*
7. *Payment is due on delivery unless service is to be provided, in which case an invoice will be sent out and payment is to be made within 7 days of receipt, failure to make payment within this time may result in credit charges being applied. In addition to this any cheques issued by the customer which do not clear due to insufficient funds will incur a £15 handling charge.*
8. *As we use a variety of ingredients including nuts we cannot guarantee that any of our products are suitable for people suffering from specific food allergies.*

*We reserve the right to make changes to the menus published due to availability of seasonal items. All information & prices correct at time of printing.*

*Feb 2011.*