

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 and guarantees a memorable 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 of sample menus which contain both hot and cold items suitable for a variety of special occasions. All the items included in our menus 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, in either a hired venue, within the home or in a marquee.

A full range of crockery, cutlery and table linen can be provided, if required and we can also arrange waitress service, 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.***

Canapés

For an extra special touch why not tempt your guests palates on arrival with a selection of canapés which may be served alongside a welcoming glass of bubbly, enabling guests to mingle before being seated for the meal.

Canapé Menu

Choose from our selection.

Pate on Croute.

Mediterranean Tartlets.

Parmesan Chicken Skewers.

Sun-dried Tomato & Pesto Tarts.

Peppered Smoked Cheese Rounds.

Smoked Salmon Tart with Soured Cream & Chives.

Smoked Salmon Mousse Roulades.

Basil marinated Mozzarella with Cherry Tomatoes.

Leek & Wensleydale Quichelets.

Proscuitto wrapped Fig skewers.

Spicy Prawn Filo Pyramids.

Mini devilled Crab cakes with lime & coriander mayonnaise.

Pear & Dolcellatta on Pumpernickle bread.

Devils on Horseback.

Beef, Horseradish & Beetroot Tarts.

Starters

Home-made country style Pate served with salad leaves & croutes.

Fanned Melon with Exotic fruits & a Raspberry Coulis. (V)

Mediterranean Vegetable & Feta cheese Tart served with Salad Leaves & a red pepper dressing. (V)

Three fish terrine served with salad leaves and croutes.

Stilton, parsnip & celery tart served on a bed of salad leaves. (V)

Pesto Chicken served on a bed of roasted Mediterranean vegetables.

Seafood platter served on a bed of salad leaves with Marie Rose sauce.

Home-made Chicken & Vegetable soup served with a crusty roll.

Salmon mousse served with salad leaves with oatcakes.

Homemade Country Vegetable soup served with a crusty roll. (V)

Hot Main Courses

Roast Topside of Beef served with a rich onion gravy and Yorkshire pudding.

Chicken breast fillet served with a tarragon infused White Wine & Mushroom sauce.

Roast Lamb served on a bed of spiced red cabbage with a rich red wine jus.

Poached Salmon fillet served in a creamy white wine & tarragon sauce.

Beef Bourguignon.

Prosciutto wrapped chicken fillet stuffed with sage & Taleggio.

Local Roast Turkey roast with forcemeat stuffing & Bramley apple sauce.

Roasted chicken fillet with basil infused butter and served on a bed of roasted vegetables & couscous.

Roast Loin of pork with baked apples, cider vinegar & rosemary.

Vegetarian Main Courses

Roasted Mediterranean Vegetable and Feta cheese Filo parcel.

Chargrilled Peppers stuffed with rice & roasted cherry tomatoes.

Baked Fennel & Aubergine with Shallots.

Wild Mushroom & Chestnut Tart.

Spinach, Ricotta & Pine nut Strudel.

All main courses are served with a choice of potatoes:

Dauphinoise Potatoes.

Leek or Celeriac Mash.

Baby New Potatoes served in seasoned butter.

Braised New Potatoes with Olive Oil & Herbs.

Roasted Potatoes.

And Seasonal Vegetables Or Green leaf Salad.

All our hot menus and associated prices are based on the assumption that adequate cooking facilities are available on site. Additional charges will be made for any equipment that may need to be hired. Please refer to our 'Terms & Conditions' for further details.

Cold Buffet Menu

*Platter of Roast Mustard Glazed
Gammon.*

Platter of Peppered Roast Beef.

*Whole Dressed Salmon with
Prawns & Marie-Rose Sauce.*

*Raised Pie, layered with Pork,
Ham & Chicken served with
Apricot Chutney.*

*Parmesan Chicken Goujons
served with Garlic & Herb
Mayonnaise.*

Selection of Quiches.

*Braised Baby New Potatoes
served with seasoned butter.*

Choice of 3 Salads.

Salads

Greek Salad.

Creamy Waldorf.

Mixed Salad Platter.

Crunchy Red Onion Coleslaw.

Tomato, Red Onion & Basil.

Fruity Rice & Cashew Nut.

*Layered Couscous & Roasted
Vegetables.*

*Orange & Watercress with
Hazelnut dressing.*

Creamy Potato & Chive.

Curried Drogheda Rice.

Potato, Corn & Bean.

Three Bean.

Traditional Cold Buffet Menu

*Roast Honey & Mustard
Glazed Gammon.*

*Peppered Roast Sirloin of
Beef.*

Hindle Wakes Turkey Crown.

*All hand carved at the buffet
table and served with
accompaniments.*

*Whole Dressed Salmon with
Prawns & Marie-Rose Sauce.*

*Raised Pie, layered with Pork,
Ham & Chicken served with
Apricot Chutney.*

Selection of Quiches.

*Braised Baby New Potatoes
served with seasoned butter.*

Choice of 4 Salads.

Quiches

Salmon & Broccoli.

Leek & Wensleydale.

*Mediterranean Veg. & Feta
Cheese.*

Bacon & Mushroom.

*Caramelised Red Onion &
Lancashire cheese.*

Stilton, Parsnip & Celery.

Quiche Lorraine.

Desserts

To finish the meal in style all our desserts are individually hand made and beautifully decorated.

Dessert Menu

Tiramisu.

Lemon Soufflé served with crystallized lemon & shortbread hearts.

Pavlova with softly whipped Vanilla cream and topped with Fruits of the Forest sauce.

Raspberry Charlotte encased with chocolate sponge, served with fresh raspberries & chocolate sauce.

Chantilly cream filled Profiteroles with dark chocolate sauce.

French Apple Tart served with vanilla cream & laced toffee.

Red Berry Fruit Salad with Framboise liquer and shortbread hearts.

Sticky Toffee Pudding with Brandy served with butterscotch sauce.

Orange & Passionfruit Cheesecake served with Physallis.

Brandysnap Basket filled with vanilla ice-cream & red berries.

Chocolate Orange Mousse laced with brandy served in a dark chocolate cup.

Strawberry Sherry Trifle.

Baileys Irish Mousse topped with fresh cream & a fan of hazelnut chocolate.

French Pear Tart.

*Dessert tri consisting of French Apple Tart
Chocolate Truffle Meringue.
Orange & Passionfruit Cheesecake.*

Cheeseboard

Traditional style cheeseboard containing a selection of regional cheeses- generously garnished with grapes & celery and served with a selection of biscuits.

Fresh Filtered Coffee served with milk or cream & Elizabeth Shaw Mints.

Evening Buffets & Snacks

The following selection of menus are suitable for serving during the evening entertainment at Wedding Celebrations and other large scale events. Prices quoted are based on a minimum of 60 guests and include VAT and provision of crockery or disposables. Service is not included.

Menu A

£4.05 per head
Hotpot.
Selection of Pickles.

Menu B

£5.05 per head
Lasagne.
Garlic Bread.

Menu C

£5.05 per head
Chicken Curry.
Boiled Rice.

Menu D

£5.05 per head
Root Vegetable Casserole
topped with Garlic & Cheese
Baguette.

Buffet Menu E

£4.40 per head
Mixed Sandwich Platter with
salad garnish.
Barbecue flavoured Chicken
drumsticks.
Home-made Sausage Rolls.
Crisps.

Buffet Menu F

£6.15 per head
Mixed Sandwich Platter with
salad garnish.
Barbecue flavoured Chicken
drumsticks.
Choice of Quiche.
Cheese & Onion Lattice.
Home-made Sausage Rolls.
Crisps.

Buffet Menu G

£7.40 per head
Mixed Sandwich Platter with
salad garnish.
Parmesan Chicken bites
with garlic dip.
Choice of Quiche.
Home-made Sausage Rolls.
Vegetable Samosas.
Fruity Rice & Cashew nut salad.
Creamy Coleslaw.

Menu H

£3.25 per head
Choice of Bacon or Sausage Rolls,
with Vegetarian options.
Served with accompaniments.

Menu I

£4.25 per head
Choice of Hot Roast Beef or
Mustard Glazed Ham Rolls.
Served with accompaniments.

We can also supply an extensive choice of gateaux, desserts and cheeseboards as well as children's menus.

Terms & Conditions

- 1. The price of the Celebration menus shown in this brochure are charged per head based on a minimum of 60 people, please see the attached pricing information, however we would be happy to quote for smaller parties.*
- 2. The menu price includes the following:*
 - ◆ Choice of two starters & a selection of bread rolls.*
 - ◆ Choice of one cold buffet menu or main course and vegetarian option, as required.*
 - ◆ Choice of two sweets, equalling the total covers provided.*
 - ◆ Coffee & Mints.*
 - ◆ Hire of all crockery, cutlery & tableware.*
 - ◆ Provision of quality linen effect napkins, co-ordinated where possible to your chosen colour scheme.*
 - ◆ Printed menus displayed on each table.*
 - ◆ Local delivery and use of refrigerated transport whilst on site.*
- 3. The following are **not** included in the price, but can be supplied, please ask for further details, if required.*
 - ◆ Waitress Service.*
 - ◆ Hire of table-linen*
 - ◆ Any items which are lost or broken will be charged for at replacement cost.*
 - ◆ Hire of additional equipment, i.e. ovens & hot cupboard, if not provided on site.*
- 4. When service is to be provided we require the use of kitchen facilities or the provision of a catering marquee at the venue. This must include an adequate area for food preparation, along with a supply of lighting, electricity and potable running water, exact power requirements and quantity of tressle tables will be discussed at the time of booking. If the facilities provided are inadequate, for example insufficient power or running water it may not be possible to provide items as specified on the menu and/or additional charges may be incurred. Any charges made for use of facilities must be covered by the client.*
- 5. Final numbers for all events, if not confirmed at the time of booking, must be provided 14 days prior to the event, changes made after this time will be granted at our discretion.*
- 6. Deposits are required at the time of booking and 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.*
- 7. Any specific dietary requirements including vegetarian meals and specific food allergy details must be discussed at the time of booking. We accept no responsibility for any injuries or disappointments caused by non-disclosure of allergies or special dietary needs.*
- 8. For reasons of food safety and public insurance liability restrictions we are unable to leave food items following an event, or to serve any food items not supplied by ourselves, other than Wedding or Celebration cakes, which may be refused at our discretion on the grounds of public safety.*

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. April 2011.

Celebration Menu

Price List 2011

Canapé Menu – from £3.75 per head

Three Course Menus.

Cold Buffet Menu – from £19.50 per head

Traditional Cold Buffet Menu – from £24.95 per head

Hot main Course – from £19.50 per head

Vegetarian Main Course – from £19.50 per head

Cheeseboard – from £3.50 per head

Evening Snacks & Finger Buffets – from £3.25 per head

Service

Service is charged at an hourly rate of £10.95 per member of staff.

Prices depend on individual menus chosen which will be discussed during consultation, after which a formal quote will be provided.

Please refer to our Terms & Conditions for full details.