



*Here to make your Event Special*



# Catering Prepared with Top Quality Meats and Produce

We Specialise in Event Catering, arranging your Buffet or Sit Down Meals.

Whatever your Occasion we are here to make it a special event to remember.

We Cater for such events as:

- ♦ Weddings
- ♦ Birthdays
- ♦ Funerals
- ♦ Corporate Events
- ♦ Anniversaries
- ♦ Stag and Hen Do's
- ♦ Reunions
- ♦ Or any other events



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# Example Buffet Options

## **£2 per head**

Fruit kebab sticks (strawberry, blueberry, pineapple, grapes and melon)

## **£3 per head**

Selection of cheeses, crackers and grapes

## **£4 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Pork, or Cheese and Onion, or both) Cocktail Sausages Pasta Salad Potato Salad Coleslaw Crisps

## **£4.50 per head**

Cheese Boards with Fruit and Bread Rolls

## **£5.50 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Pork, or Cheese and Onion, or both) Cocktail Sausages Pasta Salad Potato Salad Coleslaw Crisps Chicken Drumsticks/Chicken Skewers Pork Pies Cheese and Pineapple

## **£7.50 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Pork, or Cheese and Onion, or both) Cocktail Sausages Pasta Salad Potato Salad Coleslaw Crisps Chicken Drumsticks/Chicken Skewers Pork Pies Cheese and Pineapple Meat Platter with Bread Rolls

## **£9.50 per head**

Hot Roast Baps served with stuffing, gravy and sauces.

## **£10 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Pork, or Cheese and Onion, or both) Cocktail Sausages Pasta Salad Potato Salad Coleslaw Crisps Chicken Drumsticks/Chicken Skewers Pork Pies Cheese and Pineapple Meat Platter with Bread Rolls Mini Cake Selection

All buffets are tailored to client, we can add and remove any item to suit your event and price includes disposable plates and cutlery. If there are items not listed above, please do not hesitate to ask, we can cater for every requirement.

We can also provide drinks.

Crockery, cutlery and glasses to hire for your event.



# Example Vegetarian Buffet Options

## **£2 per head**

Fruit kebab sticks (strawberry, blueberry, pineapple, grapes and melon)

## **£3 per head**

Selection of cheeses, crackers and grapes

## **£4 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Cheese and Onion) Savoury Eggs, Pasta Salad, Potato Salad, Coleslaw and Crisps

## **£4.50 per head**

Cheese Boards with Fruit and Bread Rolls

## **£5.50 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Cheese and Onion) Savoury Eggs, Pasta Salad, Potato Salad, Coleslaw and Crisps. Vegetarian Quiche Selection, Mini Sweet Potato and Curry Turnovers or Mini Beetroot and Feta Turnovers, Cheese and Pineapple

## **£7.50 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Cheese and Onion) Savoury Eggs, Pasta Salad, Potato Salad, Beetroot and Onion Salad, Coleslaw and Crisps. Vegetarian Quiche Selection, Mini Sweet Potato and Curry Turnovers or Mini Beetroot and Feta Turnovers, Cheese and Pineapple

## **£10 per head**

Sandwich selection (5 different fillings of choice) Sausage Rolls (Cheese and Onion) Savoury Eggs, Pasta Salad, Potato Salad, Beetroot and Onion Salad, Fruit Moroccan Couscous Salad, Coleslaw and Crisps. Vegetarian Quiche Selection, Mini Sweet Potato and Curry Turnovers or Mini Beetroot and Feta Turnovers, Cheese and Pineapple and a Mini Cake Selection

All buffets are tailored to client, we can add and remove any item to suit your even and price includes disposable plates and cutlery. If there are items not listed above, please don't hesitate to ask, we can cater for every requirement.

We can also provide drinks.

Crockery, cutlery and glasses to hire for your event.

We also offer bespoke cakes if this is something you would want?



# Sample Menu 1

## Starters

French Onion Soup

*Served with Fresh Bread Rolls*

Pork, Apple and Calvados Pate

*Served with Side Salad and Baguette Slices*

## Mains

Traditional Roast Beef

*Served with Roast Potatoes, Carrots, Broccoli, Yorkshire Pudding and Gravy*

Spinach and Ricotta Cannelloni

*Served with Garlic Ciabatta and Side Salad*

## Desserts

After Dinner Mint Truffle Torte

*Served with Fresh Cream or Custard*

Lemon Tart

*Served with Fresh Cream or Custard*

Bramley Apple and Cinnamon Crumble

*Served with Fresh Cream or Custard*

*Prices start from £19.95 per person for two courses and £24.95 per person for three courses*



*Chef  
Davies  
Ltd*

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# Sample Menu 2

## Starters

Cream of Mushroom Soup

*Served with Fresh Bread Rolls*

Prawn and Champagne Smoked Salmon Roulade

*Served with Lemon Slices and Rocket*

## Mains

Slow Cooked Belly of Pork

*Served with Creamed Potatoes, Carrots, Peas and Gravy*

Asparagus, Broad Bean & Roasted Garlic Risotto

*Topped with Parmesan Cheese and Rocket*

## Desserts

Eton Mess Cheesecake

*Served with Fresh Cream or Custard*

Salted Caramel Profiteroles with Salted Caramel Sauce

*Served with Fresh Cream or Custard*

Sticky Toffee Pudding

*Served with Fresh Cream or Custard*

*Prices start from £19.95 per person for two courses and £24.95 per person for three courses*



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# Sample Menu 3

## Starters

Sweet Potato and Chilli Soup

*Served with Fresh Bread Rolls*

Smoked Salmon Pate

*Served with Side Salad and Baguette Slices*

## Mains

Lamb Shank in a Red Wine Sauce

*Served with Creamed Potatoes, Carrots and Green Beans*

Atlantic Cod Loin

*Served with King Prawns in a Red Thai Sauce, with Rice*

## Desserts

Maples and Bourbon Pecan Tart

*Served with Fresh Cream or Custard*

Peanut Butter Chocolate Fudge Cake

*Served with Fresh Cream or Custard*

Lemon and Orange Syrup Sponge Pudding

*Served with Fresh Cream or Custard*

*Prices start from £19.95 per person for two courses and £24.95 per person for three courses*



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# Sample Menu 1 Vegetarian

## Starters

French Onion Soup

*Served with Fresh Bread Rolls*

Chargrilled Vegetable Terrine

*Served with Side Salad and Baguette Slices*

## Mains

Cauliflower Roulade

*Served on a bed on Rice with Chickpea Chutney*

Spinach and Ricotta Cannelloni

*Served with Garlic Ciabatta and Side Salad*

## Desserts

After Dinner Mint Truffle Torte

*Served with Fresh Cream or Custard*

Lemon Tart

*Served with Fresh Cream or Custard*

Bramley Apple and Cinnamon Crumble

*Served with Fresh Cream or Custard*

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# Sample Menu 2 Vegetarian

## Starters

Cream of Mushroom Soup

*Served with Fresh Bread Rolls*

Prawn and Champagne Smoked Salmon Roulade

*Served with Lemon Slices and Rocket*

## Mains

Nut Loaves

*Served with Creamed Potatoes, Carrots, Peas and Gravy*

Asparagus, Broad Bean & Roasted Garlic Risotto

*Topped with Parmesan Cheese and Rocket*

## Desserts

Eton Mess Cheesecake

*Served with Fresh Cream or Custard*

Salted Caramel Profiteroles with Salted Caramel Sauce

*Served with Fresh Cream or Custard*

Sticky Toffee Pudding

*Served with Fresh Cream or Custard*

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# Sample Menu 3 Vegetarian

## Starters

Sweet Potato and Chilli Soup

*Served with Fresh Bread Rolls*

Smoked Salmon Pate

*Served with Side Salad and Baguette Slices*

## Mains

Quorn Casserole

*Served with Creamed Potatoes, Carrots and Green Beans*

Atlantic Cod Loin

*Served with King Prawns in a Red Thai Sauce, with Rice*

## Desserts

Maples and Bourbon Pecan Tart

*Served with Fresh Cream or Custard*

Peanut Butter Chocolate Fudge Cake

*Served with Fresh Cream or Custard*

Lemon and Orange Syrup Sponge Pudding

*Served with Fresh Cream or Custard*

*Prices start from £19.95 per person for two courses and £24.95 per person for three courses*



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# Payment and Cancellation Details

We take a 20% deposit of the total to secure the booking.

The final balance is then due 30 days prior to the event.

We accept payment via:

Cheque

BACS

Card Payments

***All prices are Exclusive of VAT***

All bookings are secured upon receipt of a 20% deposit. Please note for any booking we require final number 28 days prior to your event.

If your numbers are likely to change by more than 10% we need to know immediately.

Should you have to cancel your event, the following cancellation charges apply

Cancelled with over 28 days notice will be loss of deposit

Cancelled within 28 days of booking, full cost will be charged



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# Contact Us

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