



CORPORATE & EVENT MENU & EXTRAS EXAMPLES



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Welcome To Wards Event Catering

We are a family run business with over 15 years' experience in all aspects of the catering industry. Based on the outskirts of Bristol.

From office openings to boardroom meetings and office lunches we can cater for it all we will also include free delivery within the Bristol area.

We can also create bespoke menus for kid's parties, funerals and general events.

We will individually plan each event tailoring the menu around your specific needs and budget.

Please let us know of any dietary requirements or allergies and we can make sure they are catered for

We also provide a seasonal buffet option an example of which is included below

The menus enclosed demonstrate examples of the variations of catering we can offer. We can also create a bespoke menu to suit your requirements and budget.

Corporate and event menus and extras

Breakfast options

Full English

Sausage

Back bacon

Roasted tomato

Buttered mushrooms

Hash browns

Baked beans

Egg

Toast

(Vegetarian options available upon request)

Continental

Selection of pastries

Yogurt

Sliced fruit

Continental meats

Selection of bread

Breakfast rolls

Extras for morning or afternoon

Danish pastries

Cake slices

Scones with jam and clotted cream

Sandwich platters

Tea and coffee

Orange juice

Buffet Menus

Light buffet lunch

Selection of sandwiches
Ready salted crisps
Cake slice
Seasonal fruit basket

Working lunch

Working lunch A

Selection of meat & vegetarian open sandwiches
Roasted pepper frittata (v)
Chicken skewer with fresh lemon & oregano
Chocolate fudge cake slice (v)
Seasonal Fruit Basket

Working lunch B

Selection of meat & vegetarian filled flat bread
Tomato and red onion crostini (v)
Piri- piri style chicken kebab
With sour cream dip
White chocolate & pistachio brownie (v)
Seasonal Fruit Basket

Working lunch C

Selection of meat & vegetarian filled Wraps
Brie & red onion tartlet (v)
Chicken with orange & fresh rosemary
Fresh melon & pineapple platter with fruit coulis dipping sauce (v)
Seasonal Fruit Basket

Finger buffet lunch menus

Finger buffet lunch A

Selection filled meat & vegetarian flat breads
Halloumi & roasted vegetable kebabs (v)
Lamb kofta with fresh taziki
Greek yogurt smoothie shot with mixed berries & fresh mint (v)
Seasonal Fruit Basket

Finger buffet lunch B

Selection meat & vegetarian mini pizzas
Cherry tomato & mozzarella skewer with reduced balsamic (v)
Italian seasoned meatball skewer with tomato & basil dipping sauce
Mini vanilla panna cotta (v)
Seasonal Fruit Basket

Finger buffet lunch C

Selection meat & vegetarian open baguettes
Savoury leek & stilton bread & butter pudding (v)
Roast beef & thyme skewer with horseradish dipping sauce
Rhubarb crumble crème brulee (v)
Seasonal Fruit Basket

Executive buffet lunch menu

Freshly Filled Selection of baguettes
Sashimi cut salmon served with wasabi and soy
Chorizo and smoked applewood cheddar dauphinois potato
Fresh asparagus spears with a lemon crème fraiche (v)
Beef steak kebabs marinated in wholegrain mustard and thyme with a
Horseradish dipping sauce
Daily choice of dessert
Seasonal Fruit Basket

Ask about our seasonal buffet

For example:-

Spring Buffet

Selection of Filled Baguettes & Wraps
Mini Lamb & Mint Burgers
Or
Asparagus & Blue Cheese Tarts (v)
(Please indicate the split required)
Buttered Minted Jersey Royal Potatoes (v)
Rhubarb Crumble Tartlets

Buffet extras

Why not add some additional items to your buffet
Mini spinach and goats cheese pizza (v)
Smoked salmon roulade with cream cheese lemon and dill
Brie and red onion tartlets (v)
Cherry tomato, mozzarella and basil skewer (v)

Please ask if there are any items you would like but can't find on the menu

Hot fork buffet/ Bowl food menu

Dessert option please ask

Numbers below 50 1 meat and 1 vegetarian option
Numbers above 50 2 meat options and 1 vegetarian
Please indicate the split required

Moroccan

Chicken tagine
Lightly spiced, with apricots, dates and coriander.
Served with cous cous
Or
Roasted root vegetable tagine (v)
With chickpeas and tomato and coriander
Served with cous cous

Italian

Beef meatballs
With a rich ragout of garlic basil and tomato
Served with penne pasta

Chicken pesto
Diced Chicken in fresh basil pesto and cream cheese sauce
Served with penne pasta

Chicken with tomato olive and chilli

Butternut squash red onion and olive penne pasta
With a garlic tomato and rosemary sauce (v)

Asian

Thai red chicken with a creamy coconut sauce
With noodles

Vegetable chow main
Selection of vegetables in a soy and coriander sauce (v)

British
Steak and ale pie with mash and peas
Sausage and mash with rich onion gravy
Fish pie with peas

Cold Fork Buffet Menu

Select 2 items

Chicken and Parma ham kebabs with zesty lemon mayonnaise.

Lemon and basil chicken.

Selection of Italian and Spanish cured meats.

Platter of cooked sliced meats.

Select 3 items

Tomato, mozzarella and basil salad (v).

Pasta salad with fresh basil pesto (v).

Rocket and parmesan salad with reduced balsamic (v).

Mixed leaf salad with selection of dressings (v).

Rice salad with roasted vegetables (v).

Moroccan style couscous salad with chickpeas (v).

Fresh vegetable coleslaw (v).

Select 2 items

Roasted red pepper and pesto tart (v).

Mediterranean vegetable tart (v).

Roasted butternut squash, feta and red onion tart (v).

Brie and red onion tart (v).

Cherry tomato and mozzarella skewers (v).

Add extra salads for .60p per person

High tea

Selection of finger sandwiches

Sultana scone with clotted cream and jam

Mini cake slice

Selection of teas and freshly brewed filter coffee