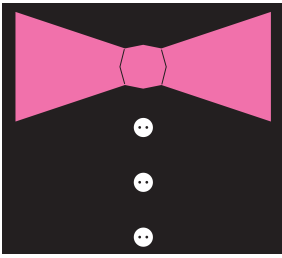


BUTLERS CATERING

31 Richmond Way London W14 0AS

tel 020 7610 5540

email butlers.catering@hotmail.com



Winter 2017-18

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BUTLERS CATERING

CANAPÉS

[minimum 30 people]

MENU £12.50 per person

Cold

- Gravad Lax with Dill Sauce on Rye
- Spoons with Oriental Prawns, Coconut, Lemon Grass, Water Chestnuts and Coriander
- Chicory Leaf with Pear, Gorgonzola & Walnut
- Roquefort Grape Truffles

Hot

- Thai Fishcakes with Thai Basil and Cucumber Chilli Dip
- Garlic Mushroom Tartlets & Cheese Aigrettes
- Spoons with Wild Mushroom Risotto, Parmesan Shavings & Truffle Oil
- Roast Crispy Belly Pork with Apple Sauce, Sausages with Honey & Sesame Seeds & Devils on Horseback

MENU £14.00 per person

Cold

- Rare Roast Fillet of Beef, Mini Yorkshire Puddings & Horseradish Cream
- Caramelized Red Onion, Feta Cheese & Sun-dried Tomato Tarts
- Chicken Yakitori Skewers
- Truffle Honey-Roasted Fig & Pancetta Crostini with Gorgonzola
- Prawn & Mango Cocktail in Shot Glasses

Hot

- Oriental King Prawns with Ponzu Dipping Sauce
- Greek Spinach & Ricotta Beignets with Basil Mayonnaise
- Mini Hamburgers with Tomato, Mustard & Mayo
- Porcini Croquettes
- Poached Quails' Egg Tartlets with Crème Fraîche & Spinach

If staff and hire are required see costs on last page

CANAPÉS @ £18.00 per person

[Minimum 50 People]

Cold

- Trio of Smoked Salmon :
 - *Blinis with Smoked Salmon Terrine with Caviar*
 - *Chicory Leaf with Smoked Salmon Salad*
 - *Shot Glass with Smoked Salmon 'Cocktail'*
- Vietnamese Prawn Rice Paper Rolls & Dipping Sauce
- Filo Tartlets with Lobster and Saffron Mayonnaise
- Spoons with Shucked Oysters & Lemon OR Spoons with Grilled Aubergine with Spicy Chickpeas and Walnut Sauce
- Brioche with Foie Gras & Sauternes Jelly
- Chilled Mediterranean Mango & Prawn Skewers with Mayonnaise & Lime

Hot

- Mini Fillet of Beef Wellington
- Sesame-Seed Encrusted Tempura Prawn in Shot Glass with Sweet & Sour Sauce
- Poached Quails' Eggs, wilted Spinach and Hollandaise Tartlets
- Cherry Tomatoes filled with Montgomery Cheddar Cheese Soufflés
- English mini Fish and Chips - Sole, Whitebait, Scampi and Chips in tiny Newspaper Cones
- Strawberries dipped in dark Chocolate and Chinese Gooseberries dipped in White Chocolate served in Ice Bowls

BOWL FOOD @ £18.00 per person

[Minimum 65 People]

Choose 3 Dishes - 3 Bowls per person followed by selection of Cup Cakes

Fish

- Seafood Paella with Prawns, Mussels, Calamari, Hake • Miso-Glazed Salmon with Udon Noodles • Salmon and Smoked Haddock Kedgeree • Singapore Noodles with Prawns • Spaghetti with Clams • Salmon, Spinach, White Wine & Cream Fish Pie

Meat

- Lamb Moussaka with Saffron Rice • Chicken, Mushroom, Cream & Madeira Pie
- Cantonese Poached Chicken with Mashed Cucumber & Ginger Relish
- Fidget Pie - Ham, Apple, Cream, Cider • Saffron Lamb Tagine with Couscous
- Boeuf Bourguignon • Thai Green Chicken Curry • Cassoulet

Vegetarian

- Wild Mushroom Risotto Summer Baby Vegetable Risotto • Butternut Squash Lasagne with Goat's Cheese & Spinach • Mexican Black Bean Chilli with Avocado & Feta • Spicy Aubergine with Walnut, Chickpeas & Garlic Yoghourt • Aubergine Yakitori Skewers • Spinach & Ricotta Beignets with Basil Mayonnaise
- Selection of Decorated Cup Cakes -

DRINKS

Butlers Cocktail : Sparkling Wine & Fresh Raspberry Purée @ £4.50 per glass

Silver Jet : Tequila, Vanilla Syrup, Lime, Red Chilli & Ginger @ £4.50

House Wine

- **White** : Sauvignon Blanc @ £12.50 per bottle
- **Red** : Rioja @ £12.50 per bottle
- **Champagne** : House Champagne @ £35.00 per bottle
- Billecart-Salmon NV @ £85.00 per bottle
- Hot Mulled Wine @ £12.00 per Jug • Orange/Apple Juice @ £3.50 per litre
- Elderflower or Beetroot & Pomegranate Cordial @ £1.50 per glass • Mineral Water @ £1.50 per litre

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FINGER BUFFET and PETITS FOURS CAKES

FINGER BUFFET MENU

[Minimum 50 people]

@ £15.00 per person select 10 Items

@ £17.50 per person select 13 Items @ £20.00 per person select 18 Items

Fee for Cook £85.00 - Hire of Serving Dishes £25.00 - Delivery & Collection £60.00

Cold

- Bagels with Smoked Salmon and Cream Cheese • Potted Shrimps • Vegetable Frittatas • Butlers Chicken Liver Pâté with Garlic and Cognac • Serrano Ham with Melon • Flat Breads with Labne & Pistachio, Humous with Pomegranate, Aubergine Caviar and Taramasalata • Gravad Lax with Dill Sauce on Rye • Brandade de Morue with French Beans and Croutons • Marinated Chilli Prawns with Borage and Radicchio • Chicken Breasts with Spinach and Ricotta • Lobster and Saffron Mayonnaise Tarts • Scotch Quail's Eggs • Tortilla Omelette with Aiöli • Smoked Salmon and Scrambled Egg Toasts • Tabbouleh in Lettuce Cups • Antipasto Basket • Roast Duck, Aubergine & Black Bean Sauce on Wild Rice Pancakes • Spiced Prawns in Dill Herb Pancakes • Avocado and Fresh Salmon Tarts • Mediterranean Prawns with Guacamole Dip • Smoked Salmon and Danish Caviar Chequerboard • Baby Lamb Cutlets with Apple and Mint Jelly • Caramelized Red Onion, Feta Cheese and Sun-dried Tomato Tarts • Mixed Bruschetta Platter • Wild Salmon Tartlets with Aubergine, Raw Peas and Red Pepper
- Japanese Nori Sushi & Smoked Salmon Trout Sushi

Selection of small Sandwiches

Smoked Salmon; Egg and Cress; Avocado and Bacon; Chicken and Asparagus; Fresh Herb and Cucumber; Ham; Granary with Chèvre, Pesto, Tomato; Black Bread with Crab and Prawn; Pan Bagna; Bruschetta al Pomodoro; Honey and Walnut Cream; Humous, Tomato and Spring Onion

Hot

- Peking Duck with Hoi Sin Sauce and Mandarin Pancakes • Crab, Leek and Clotted Cream Cornish Pasties
- Little Potato Rosti with Herbed Cream Cheese and Chives • Spiced Meatballs with Tomato Salsa • Spanakopittas - Spinach and Feta Pastries • Goujons with Tartare Dip • Sizzling garlic Prawns • Falafel Balls with Tahini Yoghourt
- Calamares Fritos with Lemon • Little Cornish Pasties • Empanadillas • Seafood Tempura with Soy, Wasabi, Kaffir Lime and Sesame Oil • Herring Roes with Capers on toasted Brioche • Hot melted Camembert with Crudités
- Jemima's Aubergine Fritters with Tomato Salsa • Vine Leaf Parcels with Goat's Cheese • Chinese Dim Sum with Soy Sauce and Spring Onions • Socca (Chickpea Pancakes) with Ratatouille • Asparagus and Cream Filo Tarts
- Thai Chicken Satay with Peanut dip • Merguez Sausages /Toulouse Sausages with Honey Mustard • Sancerre Cheese and Grape Tartlets • Pork, Thyme and Onion Sausage Rolls • Kibbeh • Devils on Horseback • Little Jacket Potatoes with Sour Cream and Salmon Caviar • Lamb and Aubergine Kebabs with Quesadillas • Mini Samosas with Mint and Coriander Chutney • Pizza with Roast Tomato, Red Onion and Gorgonzola • Escargots and Garlic Butter Puffs • Capelletti with Pesto Sauce in hot Garlic Bread • Mini Yorkshire Puddings with rare Roast Beef and Horseradish • Deep fried Won Tons with Garlic Soy Dipping Sauce • Tandoori Chicken with Cucumber Yoghourt • Loire Pork Rillons and Thai Pork with Peanuts • Panzarotti (deep fried Cheese and Parma Ham Pasta) • Sun-dried Tomato and Chicken Bites with Basil Mayonnaise • Saffron Mussels in Garlic Butter • Prawn, Ginger & Spring Onion Cakes with Sweet Chilli • Italian Tomato & Basil Puff Pastry Tarts • English Mini Fish & Chips - Sole, Whitebait, Scampi & Chips in Newspaper Cones • Tiny Red Onion Tartes Tatins

Charcuterie Board with Butlers Chicken Liver Pate with Garlic & Cognac, Terrines, Rillettes, Chicken Prune & Pistachio Nut Terrine, Salamis, Chorizo, Serrano Ham, Cornichons & Olives - £5.00 per person

Large Display Basket of Farmhouse Cheeses, Fruits, Vegetables and Breads - £4.50 per person

PETITS FOURS CAKES £1.50 each

- Croquembouche Puffs • White Chocolate Truffles • Lemon Mille Feuilles • Strawberry Tartlets • Chocolate Tivoli Fingers • Cinnamon Biscuits • Florentines • Rum Truffles • Coffee Éclairs • Chestnut Meringues
- Fruit Tartlets • Baklava • Pecan and Maple Tartlets • Snowballs • Chocolate Brownies • Quince Cheese + Cream Cheese • Apple and Hazelnut Strudel • Rose Petal Meringue Hearts + Rose Petal Jam and Clotted Cream
- Carrot Cake • Devonshire Scones + Butlers Jam and Clotted Cream • Fresh Fruit Kebabs • Cantuccini Biscotti
- Strawberries dipped in Dark Chocolate + Cape Gooseberries dipped in White Chocolate • Iced Chocolate Cups with Butlers Vanilla Pod Ice-Cream • Elderflower Jelly with Berries • Pistachio Meringues with Raspberry Cream
- Cup Cakes • Ginger & Salted Caramel Tarts • Orange Crème Brulée Spoons • Ricciarelli Almond Biscuits

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HOT AND COLD BUFFET MENUS

[Minimum 50 People]

£19.50 per person

Hire of Serving Dishes £30.00 - Staff @ £55 each - Delivery & Collection £60.00

Menu to include selection of ONE

- Meat Dish • Fish Dish • Vegetarian Dish • Pudding or Cheese

Served with 3 Vegetable/Salads and Breads

Example Sample Menu

- Whole Candy Roasted Ham on the Bone with Exotic Fruits • Kerala Fish Curry • Provençal Tian of Courgette, Spinach & Rice • 3 Vegetables/Salads & Breads • Hot Brioche Bread & Butter Pudding or Cheese

Meat Selection

Hot

- Braised Jacob's Ladder & Mash • Thai Green Chicken Curry • Shepherd's Pie
- Moussaka with Saffron Rice • Fidget Pie • Chicken and Fruit Curry
- Beefsteak, Kidney, Mushroom & Claret Pie • Roasted Breast of Cornfed Chicken with Tarragon, Cream & Brandy • Sausages with Mash • Chicken Parmigiana • Rabbit with Mustard Sauce • Saffron Lamb Tagine • Roast Chicken with Sumac & Za'atar
- Beef Daube with Dumplings • Braised Lamb Shanks with Red Wine and Tomato
- Boeuf Bourguignon • Chicken, Mushroom, Cream and Madeira Pie • Lasagne
- Beef Chilli with Rice and Tacos • Lamb Kebabs with Caramelized Shallots • Braised Venison with Guinness, Port & Walnuts • Roast Ribs of Beef & Yorkshire Pudding
- Butter Chicken Masala • Goan Chicken Curry • Lebanese Roast Duck with Pomegranates, Walnuts and Basmati • Slow Roast Belly of Pork with Plum Sauce
- Tandoori Spiced Lamb Skewers with Mint Raita • Butter Chicken Masala
- Beef Curry Dopiaza • Roast Loin of Pork with Quince and Apple Sauce, Crackling

Cold

- Mango, Avocado, Walnut and Bacon Salad • Butlers Chicken Liver Pâté with Garlic and Cognac and Butlers Chicken, Prune and Pistachio Terrine • Chicken, Prosciutto and Sun-dried Tomato Salad • Whole Candy Roasted Ham on the Bone with Exotic Fruits
- Jellied Wood-pigeon, Beefsteak, Mushroom and Chestnut Pie • Vietnamese Chicken with Chillies, Lime, Coriander and Oriental Dressing • Artichoke Hearts with Lentils and Coppa • Chicken and Fruit Curry with Cucumber and Cashew Nut Rice
- Roast Ribs of Beef, Horseradish Cream & Chutneys • Crispy Duck with Watercress, Mangetout & Spiced Kumquats

Fish Selection

Hot

- Smoked Haddock Monte Carlo with Pancetta, Cherry Tomatoes and Cream • Seafood Lasagne • Jambalaya • Salmon en Croûte with Watercress, Lemon, Tarragon Butter
- Salmon and Dill Fish Cakes • Salmon Parcel with King Prawns, Chilli, Lime & Spring Onion • Fisherman's Pie with Smoked Haddock, Prawns, Salmon • Smoked Haddock and Prawn Kedgerree • Roast Salmon Fillets with Beans, Olives and Cherry Tomatoes
- Spanish Cuajadera - Saffron Hake, Mussels, King Prawns and Potatoes
- Sole Veronique • Kerala Fish Curry • Thai Salmon Filo Parcels with Ginger & Lime
- Salmon, Smoked Haddock & Prawn Fish Pie • Poached Salmon with English Parsley Sauce • Baked Cod with Roasted Chicory, White Wine and Garlic • Pad Thai Noodles with Shrimps • Teriyaki Salmon & Sesame Pak Choi

Cold

- Oriental Salad with Prawns, Ham, Bean-sprouts • Smoked Fish Mousse
- Cucumber, Prawn, Avocado and Watercress Salad • Piedmontese Red Peppers with Tomato, Anchovy and Garlic • Salad Niçoise • Spinach Roulade with Smoked Salmon and Prawns • Gravad Lax with Dill Sauce • Whole Poached Salmon with Cucumber & Lemon Mayonnaise • Vietnamese Rice Paper Prawn Spring Rolls with Chilli Dip
- Salmon & Spinach Roulade

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HOT AND COLD BUFFET MENUS / cont....

Vegetarian Selection

Hot

- Chard Tart • Tian of Aubergine, Tomato & Courgette • Provençal Tian of Courgette, Spinach and Rice • Kale, Fennel, Apple & Stilton Filo Pie • Aubergine Parmigiana
- Risotto Primavera • Spinach Gnocchi with Tomato Salsa • Cherry Tomato & Mustard Tart • Asparagus & Basil Cream Tart • Provençal Onion Tart with Anchovy & Black Olive • Spanakopitta • Wild Mushrooms in Cream & Filo Pastry • Za'atar Roasted Cauliflower with Spinach & Tahini • Goat Cheese & Mediterranean Vegetable Gratin • Butternut and Goat's Cheese Lasagne • Cannelloni of Spinach, Ricotta & Basil
- Wild Mushroom Risotto • Tomato, Shallot & Basil Tarte Tatin • Caramelized Red Onion, Feta Cheese & Sun-dried Tomato Tart • Wild Porcini Mushroom Tart
- Mexican Black Bean Chilli with Avocado & Feta • Twice Baked Goat's Cheese Soufflé with Chives • Red Pepper Timbale with Courgette Coulis • Whole Pumpkin with Pumpkin Risotto • Grilled Aubergine with spicy Chickpeas and Walnut Sauce

Cold

- Middle Eastern Pimentos with Rice, Pine-nuts & Herbs • Imam Bayaldi
- Spanish Tortilla Omelette • Cucumber & Cream Cheese Mousse • Leek, Thyme and Goat Cheese Tart • Frittata • Beetroot, Feta, Cumin & Coriander Pastilla
- Mediterranean Tomato Tart with Mustard, Cheddar & Peppers

Pudding Selection

Hot

- Brioche Bread and Butter Pudding • Apple and Hazelnut Crumble • Treacle Tart
- Apple Charlotte • Sussex Pond Pudding • Sticky Toffee Pudding with Butterscotch Sauce • Surprise Lemon Pudding • Queen of Puddings • Plum Frangipane Tarte
- Plums Bourdaloue • Apple Tarte Tatin • Plum, Redcurrant and Mulled Wine Crumble

Cold

- Raspberry Tart • Chocolate Tart • Sunken Chocolate Soufflé with Armagnac Prunes and Crème Fraîche • Tutti Frutti Tart • Fresh Pineapple, Mangoes and Lychees • Tiramisu
- Lemon Tarte • St. Emilion au Chocolat • Bitter Chocolate Mousse in Crisp Chocolate Case • Baked Cheesecake • Fresh Fruit Salad • Two-tier Gooey Chocolate Mousse Cake
- Apple Tart Normande with Almonds and Apricot Glaze • Oatmeal Meringue with Fruits and Cream • Rolled Pavlova with Mangoes and Passion Fruit
- Chocolate Mousse Roulade with Strawberries • Dried Fruit Compôt with Cinnamon
- Fresh Fruit Terrine with Raspberry Coulis • Duchess Trifle • Coffee & Walnut Cake
- Panacotta with Poached Fruit • Lemon Cake with Butlers Lemon Curd & Raspberries
- Banoffee Cheesecake with Toffee Pecan Sauce • Pears in Red Wine • Orange Berry Cake in Chocolate Case • Summer Pudding • Pavlova with Summer Berries • Chocolate & Orange Tart • Elizabethan Orange Tart • Lemon Syllabub • Harvest Grape Flat Bread Cake • Spiced Pears in Chocolate Sauce with Butlers Vanilla Pod Ice Cream
- Ginger & Chocolate Meringue • Richest Chocolate & Hazelnut Cake
- Finger Food Pudding
 - Strawberry Tartlets
 - Chocolate Cups with Chocolate Tivoli Filling
 - Fresh Fruit Kebabs
 - Rose petal Meringues
- Selection of Decorated Cup Cakes • Farmhouse Cheeses with Biscuits and Crudités

Sample Salads

- Mixed Leaves • Oriental Slaw with Mango • Pear, Chicory, Stilton & Walnut
- Avocado, Bacon, Crouton & Spinach • Tabbouleh • Greek • Brown Rice & Red Bean
- Cucumber, Sugar-snap Peas and Radish • Wild Rice, Orange, Cucumber and Red Onion • Red Cabbage, Beetroot, Red Pepper, Tomato and Carrot • Waldorf
- Oriental Noodles • Leeks in Red Wine • Celeriac Remoulade • Tomato, Egg & Onion
- Jersey Royals with Mint & Parsley • Bean, Pea, Mint & Feta Salad • Butternut Squash, Spinach & Goat's Cheese • Broad Bean, Parsnip, Fennel and Pomegranate
- Beetroot, Pearl Barley, Spring Onion & Feta

Coffee, Cream and Coffee Sugar, Teas, Butlers Fudge - £2.50 per person

CELEBRATION BUFFET

£35.00 per person

[Minimum 80 People]

[served to guests as they arrive]

- Avocado & Prawn Tartlets
- Antipasto Basket with Crudités, Salami, Chorizos, Olives, Salted Almonds, Cornichons & Quails' Eggs with Guacamole Dip

Hot

- Cheese Beignets Soufflés

LOBSTER BUFFET

Cold

- **Poached Lobster Halves with Lemon Mayonnaise**
 - Gravad Lax with Dill Sauce
 - Candy roasted Ham on the Bone with exotic Fruits
 - Fillet of Beef on Aubergine Crouton with Niçoise Dressing
- Vietnamese Chicken with Peanuts, Chilies, Peppers, Lime Juice and Garlic with Sesame Noodles

or

- Roasted Duck Breasts glazed with Star Anise and Pomegranate Syrup

or

Cassoulet of Goose, Duck, Lamb, Pork, Garlic Sausage and Toulouse Sausage

Hot

- Paella with Giant Prawns, Scallops, Mussels, Chicken & Chorizos

or

- Whole Poached Scottish Wild Salmon with Lemon Mayonnaise

Hot Vegetarian

- Tenerelli - Pancakes filled with Spinach & Ricotta • Imam Bayildi

Salads

- Green Leaf Salad with Flowers and Herbs
 - Celeriac Remoulade
- Rocket, Roasted Red Onions and Parmesan Shavings
 - Tomato, Mozzarella and Basil Salad
 - Caponata
 - Jersey Royals with Mint, Parsley & Chives
 - Cucumber, Sugar Snap Peas & Radish Salad
 - Avocado, Bacon, Spinach and Croûton Salad
 - Brown Rice and Red Bean Salad
 - Greek Salad
 - Piedmont Red Peppers with Tomato and Garlic
 - Tabbouleh Salad
 - Breads

Puddings

- Butlers Strawberry Meringue Castle
- Richest Chocolate and Hazelnut Cake
- Lemon Tart • Basket of Mixed Fruits & Berries & Cream

- Ice Bowls of Strawberries dipped in Dark Chocolate

Farmhouse Cheeses & Marinated Goats' Cheeses with Crudités - £5.00 per person

Coffee, Cream and Coffee Sugar, Teas, Butlers Fudge, Chocolates - £2.50 per person

- oOOo -

We can provide an Ice Bar with Ice Sculptures
Oysters, Prawns, Lobsters, Crab, Crayfish & Mussels
Cost dependent on prevailing market prices

oOOo -

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DINNER PARTY

[Minimum 20 People]

Served with Selection of Vegetables and Breads

Sample Menu @ £23.00 per person

- Crayfish, Prawn & Avocado Cocktail
- Roast Belly of Pork with Crispy Crackling, Spiced Plums with Gratin Dauphinois
- Individual Clementine, Ginger & Chocolate Pavlova

Sample Menu @ £23.00 per person

- Gravdax with Beetroot Remoulade
- Roasted Cornfed Breast of Chicken with Tarragon, Cream and Brandy
- Apple Tarte Tatin

DO SELECT YOUR OWN MENU FROM THE FOLLOWING DISHES

- prices for the whole menu as given to main course -

STARTERS

- Soupe de Poissons with Sauce Rouille & Croûton • Pear, Gorgonzola, Chicory & Walnut Salad
- Butlers Chicken Liver Paté & Pheasant Juniper Terrine with Crab Apple Jelly • Cream of Jerusalem Artichoke Soup with Truffle Oil • Wild Mushroom Risotto with Parmesan Savings & Truffle Oil • Twice Baked Cheese Soufflés with Apples & Walnuts • Thai Mussels with Coconut Broth • Melon, Parma Ham, Burrata & Rocket Salad • Crab-cakes with Lime, Chilli & Coriander
- Smoked Salmon Carpaccio with Beetroot, Orange, Pomegranate & Horseradish Cream
- Vincis Grassi - Porcini Mushroom, Parma Ham & Cream in Butlers Fresh Lasagne • Wild Mushroom & Parmesan Tart • Scallops with Cauliflower Purée, crispy Pancetta & Raisins (*plus £3.00*) • Foie Gras Terrine with Toasted Brioche and Glass of Monbazillac (*plus £10.00*)

MAIN COURSE

£23.00

- Slow Roast Lamb with Figs, Apples, Prunes & Apricots, Pomegranate Molasses & Couscous
- Thai Salmon Filo Parcel with Ginger, Lime and Coriander
- Roast Hake with Janssen's Temptation and Roast Cherry Tomato Compôt
- Sumac & Za'atar Chicken Breast, Spicy Aubergine, Yoghourt & Pomegranate Sweet Potato Gratin

£25.00

- Thai Fillet of Monkfish and Large Pacific Prawns with Coconut, Lemon Grass Chilli & Coriander
- Sautéed Veal Sweetbreads with Caramelized Red Onions
- Duck Confit with Celeriac & Apple Mash, Black Pudding & Cider Sauce

£27.00

- Gamekeeper's Pie • Duck Breasts with Spiced Kumquats
- Pheasant Cauchoise with Quince, Apple & Calvados with Crème Fraîche
- Roast Partridge with Bread Sauce, Game Chips, Watercress & Orange Salad & Root Vegetables

£28.00

- Rump of Lamb with Spiced Aubergine, Dhal & Yoghourt
- Steamed Sea Bass with Oriental Vegetables Lime, Chilli & Oyster Sauce with Jasmine Rice
- Roast Guinea Fowl with Vin Santo, Chanterelles & Spinach

£32.00

- Venison Wellington • Osso Bucco with Saffron Risotto • Dover Sole Dieppoise
- Roasted Marinated Fillet of Beef with Maxim Potatoes & Caramelized Shallots

PUDDINGS

- Tarte au Citron • Sunken Chocolate Soufflé with Armagnac Prunes • Pear Tarte Tatin • Brioche Bread & Butter Pudding • Sloe Gin Jelly with Clotted Cream • Meringue Mont Blanc with Chestnuts & Crystallized Violets • Richest Chocolate & Hazelnut Cake with Butlers Vanilla Pod Ice-cream
- Ice Bowl with Brown Bread Ice-cream, Vanilla Pod Ice-cream & Cassis Sorbet with Ricciarelli Biscuits • Saffron Ice-cream with Fruits Poached in Mulled Wine • Hot Chocolate Fondant with Butlers Vanilla Pod Ice Cream • Prune, Almond & Armagnac Tart • Orange & Caramel Custard Tart
- Queen of Puddings • Walnut Caramel Tart • Panna Cotta with Honeycomb and Mangoes

VEGETARIAN OPTIONS

- Vegetarian Wellington with Butternut, Spinach, Porcini Mushroom & Goat Cheese • Red Pepper Timbale with Courgette Purée • Individual Chestnut & Mushroom Pie • Tenerelli (Pancakes filled with Spinach and Ricotta) • Jerusalem Artichoke, Swiss Chard and Feta Tart • Tomato, Shallot, Basil & Goat Cheese Tarte Tatin • Baked Squash with Wild Mushrooms, Apple & Chestnuts

*Farmhouse Cheeses & Marinated Goats' Cheeses with Crudités - £5.00 per person
Coffee, Cream and Coffee Sugar, Teas, Butlers Fudge, Chocolates - £2.50 per person*

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BUTLERS CATERING

This *BUTLERS CATERING* brochure indicates just some of our menus and popular dishes. We suggest a meeting to tailor your menu to your individual party. All our food is fresh, predominantly organic, not genetically modified and is individually prepared to your order. The brochure illustrates that the food we offer ranges from Fusion to Classic - never dull!

All the food is prepared and cooked by me. I have 45 years of experience, catering for a very wide variety of clients from Royalty, fashion, sport, Foreign & Commonwealth Office to private family celebrations - catering from 25 to 800. My staff are utterly reliable, excellent, long serving and friendly.

NOTICE & CONFIRMATION

Please confirm the details and number of guests two days before your party

STAFF

Waitresses and Porters : £55 Monday - Friday; £65 Saturday and Sunday - plus fares. After 4 hours extra per hour is charged. After 11pm taxi fares are charged. Cook £130.

HIRE PER ONE DAY

All items of Glassware, China and Cutlery £4.00 per 10 items. Tall, elegant trumpet Champagne Flutes £6.50 per 10 items. If returned unwashed, plus 25% of hire charge - minimum £25.00. Linen Table cloths £5.50 each. Silver, Furniture, Lighting quoted for on request. The customer is responsible for the hire equipment from the time of delivery until collection.

PHOTOGRAPHERS

As each party requires different hours for photographers and discotheques and different sizes of marquees, dance floors and flower arrangements, we will quote for these items individually.

MARQUEES

DISCOTHEQUES

FLOWERS

DELIVERY

In Central London our delivery charge is £60.00. Extra charge is made for long journeys, or extra large loads.

WINES & DRINKS

We can provide these on a Sale or Return basis.
On drinks provided by you we make no charge for corkage.

PAYMENT

Payment is required within seven days from the date of our invoice. We ask for a 25% deposit with your confirmation from new clients and for all functions costing over £500.00. Compound interest of 2% per month will be payable on all unpaid accounts. We reserve the right to charge 50% for orders cancelled less than 36 hours before the event.

Celia Butler