



# Apricot Catering Ltd

*“The Buffet Specialists”*

**Welcome to Apricot Catering, one of the leading outside and event caterers in the West Midlands.**

*For over 10 years, Apricot Catering has catered at every type of event, from private celebrations to corporate events. We have worked in venues as wide ranging as stately homes, cinemas, town halls and private marquees, to gardens, private homes, village halls and the middle of a field!! We produce all kinds of foods to suit almost every event catering requirement and budget.*

*Our approach is to give you as much flexibility and choice as possible and to support your event with unrivalled care, service and attention to detail. We will work with you to ensure that every aspect of your catering requirements are carefully considered, planned, actioned and delivered.*

*Prices are charged 'per head' and the majority of general equipment required to serve and present your meal including management of the catering for your day, crockery and cutlery.*

*We can also assist with the supply of tables, chairs, linen etc for which we make a small charge, and we have a wide stock of wine, champagne and general glassware, which is also available for hire.*

*We are here to help and take great pride in contributing to make all the events that we cater for, even more special! Excellent catering will make a good event GREAT!*

**Menus – We cannot list every item we can produce as the pack would be too extensive. This pack is designed to give you a taster of what we can do and help guide you to choose what is best for your event. So if you do not see what you are looking for please do ask.**

**We have given an over view on the pricing for the menus as well, so to get a firm quote, just choose what you are looking for and we will get straight back to you with a full quote.**

*We look forward to speaking with you very soon about catering for your event.*

**Nigel and Teé Maud and all the team at Apricot Catering**

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## **Fork Buffets – From £9.50 per person**

**Choose any two of the following dishes:**

- Poached Salmon with Lemon & Dill Mayonnaise
- Roasted Peppered Beef
- Baked Ham with Tewkesbury Mustard
- Milano Salami - Pastrami - Chorizo Sausage
- Mediterranean Vegetable Tartlets (v)
- Braised Beef in Wye Valley Ale with Horseradish Dumplings
- Hot Chicken Curry with Mini Poppadoms & Mango Chutney
- Thai Vegetable Curry with Jasmine Rice (v)
- Fillet of Beef Stroganoff with Seasoned Rice
- Strips of Chicken in a Sweet Chilli Sauce

### **Traditional Dishes**

- Traditional Lancashire Hot Pot
- Roasted Vegetable Wellington
- Steak & Kidney Pie with Mashed Potatoes
- Cottage Pie Topped with Mashed Potato
- Sausage & Mash with Onion Gravy
- Traditional Italian Lasagne made with Herefordshire Beef
- Fisherman's Pie topped with Mashed Potato
- Steak & Ale Pie with New Potatoes

**Then choose any three salads:**

- Baby Tomatoes with Red Onion & Black Olives
- Salad Nicoise
- Baby Beetroot & Orange Segments
- Mexican Mixed Bean Salad
- Homemade Creamy Coleslaw
- Greek Style Salad
- Roasted Peppers with cherry tomatoes
- Tossed Mixed Leaves
- Minted New Potatoes
- Pasta, Tuna & Sweetcorn
- Jacket Potatoes
- Baby Mid Potato Salad with Fresh Chives & Crème Fresh
- Cucumber with Mint Yoghurt Dressing
- Noodles, Red Pesto & Spring Onion salad
- Tomato, Buffalo Mozzarella Salad with Basil & Balsamic Vinegar



## **Finger Buffet – 6 Items from £7.95 per person**

- Selection of Granary & White Rolls with various fillings
- Selection of sandwiches with various fillings
- Spinach & Feta Goujons
- Savoury Pastry Bites
- Mini Melton Mowbray Pies
- Luxury Puff Pastry Assortments
- Tyrrells Potato Chips & Pickles
- BBQ Chicken Drumsticks
- Mini Buffet Savoury Eggs
- Cajun Chicken Fillets
- Home Made Quiche
- Savoury Nibbles
- Crudités & Dips Sandwich Platter
- Cocktail Sausages with Hickory Sauce
- Lemon & Sage Chicken Drumsticks
- Spicy Tortilla Bites
- Chicken Satay Skewers
- Breadstick & Blue Cheese Dip
- Mini Chicken & Salsa Fajitas
- Skewered Chicken Yakatori
- Mini Oriental Crab Cakes
- Roast Vegetable Brochettes
- Vegetable & Spinach Pakora
- Leek & Bacon Tartlets
- Mini Onion Bhajis & Cucumber Dip
- Honey & Mustard Glazed Cocktail Sausages
- Peppered Beef Kebabs
- Stilton and Baby Onion Quiche
- Sweet Chilli Chicken
- Roasted Cherry Tomato and Pesto Bruchette
- Poached Salmon & Asparagus Tartlette
- Mini Tacos filled with Chilli Beef & Salad
- Duck spring rolls with hoisin dip.
- Moroccan spiced chicken skewers.
- Tiger prawn skewers marinated in lemon juice and olive oil.
- Mini bagels with Scottish smoked salmon & citrus cream cheese.
- Salmon and pesto en croûte.
- Vegetable samosas with mango chutney.
- Thai veg spring rolls.
- Ciabatta with basil pesto, roasted peppers & goat's cheese.
- Onion bhajis.
- Somerset Brie and caramelised onion tartlets.
- Selection of Vegetable Crudités with Garlic & Chive Dip
- Sausage rolls.
- Mini croissants filled with chicken Caesar.



**Everyday Sandwich Fillings**

Egg Mayonnaise & Cress.  
 Mature Cheddar Cheese & Sliced Tomato  
 Chicken Salad  
 Houmous & Fresh Salad.  
 Honey Roast Ham, English Mustard & Tomato.  
 Ham, Cheddar & Seasonal Fruit Chutney.  
 Tuna Mayonnaise & Cucumber.  
 Tuna Mayonnaise & Sweet corn

**Gourmet Sandwich Fillings (Add £1.00)**

Three Cheese, Red Onion & Mayo.  
 Sliced Free Range Egg, Tomato & Lettuce.  
 Cheddar, Pickle & Tomato.  
 Chicken & Tarragon Mayo.  
 Ham, Seasonal Fruit Chutney & Leaves.  
 Classic BLT.  
 Poached Salmon & Roquet.  
 Poached Salmon, Crème Fraîche & Dill.

Choose up to 4 fillings is sandwiches are part of your order

**Herefordshire Buffet- £26.50**

Duck, Champagne & Wild Mushroom Pate  
 Smoked Salmon Terrine  
 Hereford Hop, Applewood, Mature Weobley Cheddar  
 Served with celery, grapes & biscuits  
 Sliced Herefordshire Ham & Beef  
 Crunchy Cous Cous Salad  
 Apricot, Green Bean & Flaked Almond Salad  
 Tomato & Rocket Salad, Rosemary New Potatoes  
 Herefordshire chutneys & dressings  
 A Selection of Farmhouse Breads  
 Chocolate & Brandy Mousse  
 Fresh Fruit Salad & Pouring Cream  
 Coffee & Chocolates

**Dressed Grand Buffet - £32.50**

Crown of Seasonal Melon filled with Raspberries  
 & topped with a Vanilla Crème Fraiche  
 Dressed Crown of Herefordshire turkey  
 Sauté of chicken  
 Poached whole dressed local salmon  
 Roller Coaster of Herefordshire Sirloin  
 Cane sugar mustard & bourbon roasted local ham  
 Roasted Vegetable Tart  
 Hot Herb Rice  
 Selection of Salads  
 Selection of Sweets  
 Coffee & Petit Fours

**Puddings - £5.50 per person**

- Glazed Lemon Tart with Fresh Berry Compote
- Individual Raspberry Crème Brulée with Amoretti biscuits
- Sticky Toffee Pudding with Vanilla Ice Cream
- Rich Chocolate & Orange Mousse
- Summer Fruit Pudding and Vanilla Crème Fraiche
- Vanilla Cheesecake with Fresh Berry Compote
- Fresh Strawberries with pouring cream – when in season
- Fresh Strawberry or Raspberry Pavlova
- Traditional Bread & Butter Pudding
- Traditional Sherry Trifle
- Profiteroles with Rich Chocolate Sauce
- Selection of Herefordshire Cheeses, Fruit, Celery and Chutneys served with Water Biscuits - £6.50



## **Breakfast, Morning Coffee & Afternoon Tea**

### **Continental Breakfast**

Choice of Orange, Grapefruit & "Jus" Apple Juice  
Selection of Seasonal Fruit  
Croissants  
Danish Pastries  
Selection of Breads & Preserves  
Tea & Coffee  
**£9.50**

### **Healthy Breakfast**

Choice of Orange, Grapefruit & "Jus" Apple Juice  
Selection of Seasonal Fruits  
Farmhouse Muesli with Ice Cold Milk  
Selection of Low Fat Yoghurts  
Warm Wholemeal Rolls & Toast  
Tea & Coffee  
**£9.95**

### **Working Breakfast**

Savoury Croissants  
Tea, Coffee & Fruit Juice  
**£3.95**

Danish Pastry  
Tea, Coffee & Fruit Juice  
**£3.75**

Yoghurts, Fresh Fruit, Danish Pastry  
Tea, Coffee & Fruit Juice  
**£3.95**

### **Full English Breakfast**

Choice of Orange, Grapefruit & "Jus" Apple Juice  
Selection of Seasonal Fruits  
Selection of Breads & Preserves  
Cereals  
Sausage, Bacon, Mushroom, Hash Brown,  
Tomatoes, Scrambled Egg, Baked Beans  
Tea & Coffee  
**£11.50**

### **Breakfast Extras**

Specialty Teas – **£1.50**  
Tea, Coffee & Biscuits - **£2.20**  
Tea, Coffee & Danish Pastry - **£2.50**  
Jam Donuts - **£1.20**  
Fruit Basket (for 10 people) - **£15.00**  
Chocolate & Blueberry Muffins - **£1.25**

### **Morning Coffee & Afternoon Tea**

Tea & Coffee

Including a choice of one of the below  
Muffins  
Danish Pastry  
Home-Made Flap Jack  
Scones & Jam  
Home Made Sticky Parking  
Giant Cookies  
Gingerbread People

**£2.50**

Please be aware that in order to offer you the very highest standard of food for your event, we do restrict the numbers we cater for and the locations we offer the catering. We must have access to a kitchen to provide this style of food and if it is for a marquee, there is a specification we require. Just ask about the maximum numbers and if your having a marquee, please ask for the kitchen spec.