



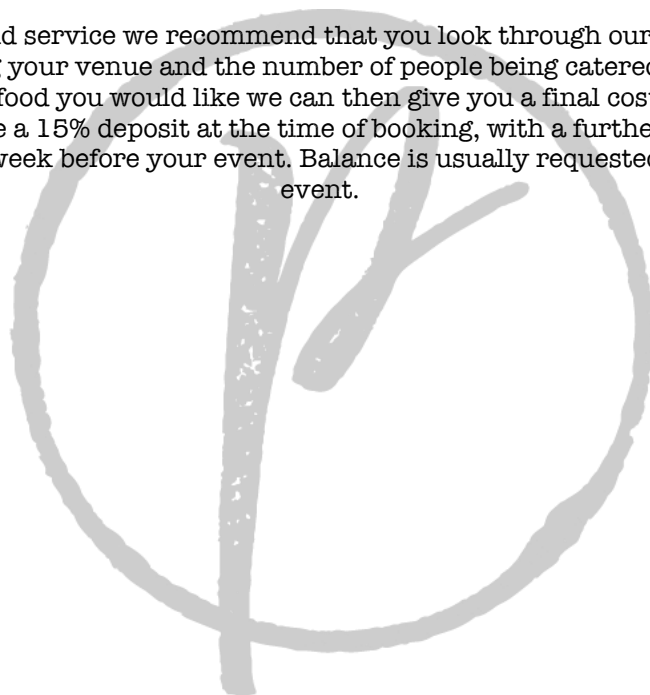
**Event & Occasion Catering
Menu Ideas & Guide Prices
2020**

PURPLE PEA
CATERING

We offer a diverse range of dishes that provides something different. All dishes are carefully prepared by us, using quality ingredients, either here in house for delivery or; we can prepare food at your venue if there are suitable facilities.

As a guide prices are given below. However, these are subject to various factors. I.e. depending on the number of people being catered for, the location and the time of day. Minimum order value may apply in some instances. Generally for weekend work we have a minimum order of £500. We are happy to discuss any aspect of pricing and how this is determined.

To book catering and service we recommend that you look through our menus following a discussion regarding your venue and the number of people being catered for. Once you have some ideas about the food you would like we can then give you a final cost for our services. We usually require a 15% deposit at the time of booking, with a further 20% deposit approximately one week before your event. Balance is usually requested on the day of your event.



PURPLE PEA
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Finger buffet Options

Pricing from £8.75 pp. dependent on your food choice, day, venue and location, number of people. Some options will be dependent on your venue location its facilities and the number of people being served. We can provide cutlery and crockery, waitress service, chef service, if needed. We can cater for all dietary requirements, either fully or for one or two guests.

Breads

Bread baskets – Various crusty breads, soft rolls, wraps etc.

Or

Sandwiches – Various breads

Meats

Continental and traditions meats – set on wooden serving boards

Cheeses

Traditional and continental cheeses – Set on wooden serving boards

Veggie Sharing Board

Feta, hummus, olives, stuffed vine leaves, falafel, pitta, halloumi, stuffed peppers

Nibble Platters

Sausage rolls, mini beef pies

Satay chicken

Chicken skewers, Chicken goujons

Chicken Goyza (Dumpling)

Quiche (v), Bhaji (v)

Carrot cumin red Leicester Roulade (v)

Falafel canape (v)

Sweet Potato Pakora (ve)

Panko Breaded Prawns

Salmon Cutlets (mini fishcakes)

Prawn Sesame Toasts

Lamb kofta, Chicken Kofta

Lamb Samosa, Chicken Samosa, Veg

Samosa (v)

Punjabi Samosa (v, ve)

Duck & Hoi sin roll

Vegetable Spring Roll (v, ve)

Mac n Cheese croquet (v)

Salad Bar - All made fresh in house

Greek Salad – with Feta

Hand-cut coleslaw bowl

Caprice Salad – Mozzarella, Basil, tomato

Asian Rice Salad

Asian Noodle Salad

Pesto, bacon, rocket, cherry tomato Pasta

Chicken & Bacon Pasta

Chicken Cesar

Tuna Nicoise

Warm Side options

Wedges

Tamarind Fries

Spanish Rice with pork

Teriyaki Chicken Rice

Chicken Gujons

Bahji, Samosa, Spring Roll, Goyza

Flatbread Pizza slices

Mini homemade beef sliders

Arancini

Dessert Options

Cheesecake

Chocolate Cake

Brownies

Carrot Cake

Hot Food Menu – Buffet Style Service

Pricing from £6.75 pp. dependent on your food choice, day, venue and location, number of people. Some options will be dependent on your venue location its facilities and the number of people being served. We can provide cutlery and crockery, waitress service, chef service, if needed. We can cater for all dietary requirements, either fully or for one or two guests.

Chicken Balti (gf)

authentically prepared using fresh spices and masala. With basmati rice.

Chicken and chorizo (gf)

fresh chicken with chorizo sausage, Spanish casserole with roast potatoes & crusty bread.

Chicken Casserole (gf)

stew prepared with potatoes, carrots, haricot beans, thyme. With crusty bread

Lancashire hot pot

prime lean beef stew with a shortcrust pastry top. With crusty bread & pickles

Chilli Beef Mexican (gf)

rich meat sauce to our own dark chocolate Chilli De Arbol recipe. With basmati rice, wedges, *side of cheese, breads, soured cream & chopped salad.*

Meatballs in arrabiata sauce (gf)

Generous sized beef meatballs in a spicy roasted tomato sauce, topped with parmesan. With wedges, *garlic bread & chopped salad*

Beef bourguignon

slow cooked prime beef in a red wine and shallot marinade. With potato dauphines

Shepherds pie (gf)

butter mash with prime minced lamb. With *crusty bread, pickles.*

Cottage pie (gf)

butter mash with prime minced beef. With crusty bread.

Beef Stew and Dumplings

using our own dumpling recipe and cooked in a casserole. With sourdough.

Chicken tikka masala (gf)

yoghurt marinade chicken breast, using authentic spices and herbs. With rice, pitta.

Lasagne al Forno

beautiful combination carefully made 'al forno'. With garlic bread & chopped salad.

Paneer masala (gf, v)

Indian classic. One of our own favourites. With basmati rice.

Ocean Pie (gf)

chunky cod, haddock & prawns in a creamy fresh parsley sauce topped in a buttery mash. With petit pois & sourdough.

Sweet potato, lentil & spinach masala (gf, v)

our own authentic recipe with sweet potato, lentil and chickpea. With basmati rice.

Chilli-bean-non carne (ve, gf)

with beans, chickpeas and broccoli to our own dark chocolate recipe. With rice, cheese, pitta.

Lentil cottage pie (gf, v)

puy and red lentils in a red wine and herb stock with a sweet potato and white potato mash. With crusty bread, side of pickles.

Spanish style beans, pepper and paprika stew (ve, gf)

a veggie take on a Spanish style casserole, using smoked paprika, fresh peppers, beans and potato. With sourdough.

Sample Canape Menu

Minimum order for 45 people

Chilled Canapes

Veggie

Pear & Feta salad boats

Mini Frittata

Fish

Smoked Salmon Pinwheels

Skewered Chilli Prawn Cones

Meat

Chicken Caesar Salad Parmesan Cups

Serrano Wrapped Pear & Goats Cheese

Sweet

Canape Cheesecake

Chocolate Mousse Cup

Warm Canapes

Veggie

Mini Frittata

Gorgonzola & Porcini Arancini

Fish

Thai fish cake & spiced aioli

Fish & Chip Cones

Meat

Mini Beef Slider

Pulled Pork Arancini

Sweet

Poached pear & clotted cream

Sticky toffee pudding

Sharing Platters

In addition to the canape menu we offer our Set on Wooden Sharing Boards
A selection of continental meats, cheeses, olives, dips, bruschetta & crackers
At £45 per board - one board covers 10 people

Guide Pricing for Canapes with staff service £18 to £25 pp. Pricing depends on number of people being catered the venue and times etc. This menu will allow for 5 canapes per person. Some canapes and dishes may need venue to have preparation or refrigeration facilities.

Please note that the above menu is a guide and other options and ideas are available on request.

Themed Menu Ideas -

A popular request from past customers has been themed menus. For example, Curry night, Mexican, Pie & Chips, Bacon & Sausage, Italian, Hungarian, Vegan, Vegetarian; to name but a few! Some examples are given below. This is only limited by your imagination and the facilities of your venue! We will recommend the number of dishes to choose from each section below. Based on your venue and number of people being served. Most of the dishes below we make ourselves properly.

Indian Menu

Chicken Masala
Chicken Balti
Chicken Korma
Biryani
Cauliflower & potato curry
Paneer Masala
Bhaji, Samosa, Pakora, Punjabi Samosa
basmati Rice, tarka dahl, naan, raita, chutney

Traditional Menu

Hot Pot, crusty bread, pickles
Pie, mash, peas, gravy
Cottage Pie, crusty bread, veg, pickles
Bangers, mash, peas, gravy
Chips & sausage

American Theme

Handmade Beef-Sliders
Hot Dogs
Mac n' Cheese
French Fries
sides of hand-cut coleslaw, caramelised onions,

Late Night Munchies

Sausage Barmes
Bacon Barmes
Hot Dogs
Burgers
Wedges

Italian Menu

Lasagne al Forno
Risotto
Arancini
Flatbread Pizza
garlic bread, chopped salad

Mexican Night

Chilli
Fajitas
Enchilada
Tacos
refried beans, guac, hot sauce, cheese,
soured cream, salad

Spanish Night

Paella
Patatas Bravas
Chorizo Chicken
Albondigas - meatballs in paprika
Tortilla.

Pan European! -

Greek - Moussaka, Klefiko, Spanakopita
Hungarian - Goulash
French - Beef Bourguignon, Coc-au-Vin,
Potato Dauphinoise

Insert your own ideas!

Limited
By
Imagination!

We have shown a selection of the kinds of themed events & popular requests that we have been asked for over the last 10 years. Pricing for the above is usually around the £8-£15 pp mark depending on what, where, how many. Its good to talk it through!

Sit down served dinner

Minimum of 30 people

For occasions such as Wedding Breakfast, Charity Ball, Anniversaries, Birthday Celebrations, Garden Party's, we can help you plan a more formal evening or afternoon dinner or lunch. As a guide we would recommend a budget of around £35 per person for the minimum of 30 people, you also need to budget for crockery, cutlery, tableware hire and also charges for waitress service. Crockery hire usually comes in at £3pp and waitress and service at around a minimum of £120 for upto 50 people.

This kind of service needs a fully working kitchen facility at the venue. We have listed some ideas below although these are by no means all the available options.

Starters

Trio of Asian Nibbles (v)

Paneer Tikka Skewer - Cumin Rosti - Veg Samosa

Trio of Veggie nibbles (v)

Parmesan with Goats Cheese Salad Cup - Mini Frittata - Falafel Canape

Chilli & lime prawn cocktail skewers

Bloody mary prawn cocktail

Chargrilled chicken Cesar

Individual Antipasti platter

Mains

Slow cooked beef & red wine reduction

Pork tenderloin & mustard sauce

lamb shank - with rosemary & garlic Jus

Free range chicken breast & rich gravy

The above is served traditional seasonal veg, roast potato or mash, rich gravy and the usual trimmings

Salmon with hollandaise sauce

new potatoes, seasonal veg

Baked fillet of Cod with roasted tomato and chorizo sauce

Roast potatoes, seasonal veg

Nut roast (v) - with peanut sauce

Served with roast potatoes, seasonal veg, beetroot chutney

Dessert

Trio of Desserts

strawberry cheesecake, chocolate torte, pannacotta

