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Cuisine Catering is a privately owned independent contract and function caterer. We have provided catering services at all types of events in the past and would like to help *your wedding* go as smoothly as possible.

The enclosed menus in this portfolio are a guide only, some things may be able to be varied or added with discussion.

All prices include the food to be delivered to your venue in a temperature-controlled vehicle, china and cutlery hire where necessary and "linen style" serviettes. Waiters/waitress to serve guests.

I could also provide wine and champagne to accompany your food choice and a licensed bar upon request all at additional costs to those quoted on the menus.

We request a 30% non-refundable deposit upon booking your wedding, then 40% 1 month before and the balance on invoice.

Yours sincerely,

JASON BARRON



Wedding Finger Buffet

FILLED ASSORTED ROLLS ROLLS

MARINATED CHICKEN KEBABS

BREADED CHICKEN GOUJONS

**DUCK SPRING ROLLS
WITH PLUM SAUCE**

CUCUMBER CROWNS FILLED WITH PRAWNS

FILO PRAWNS – KING PRAWNS WRAPPED IN FILO PASTRY

VEGETARIAN QUICHES

VEGETARIAN INDIAN SAVOURIES

VEGETARIAN CHEESE & ONION PINWHEELS

CHOCOLATE BROWNIE

VANILLA CHEESECAKE

£14.50 PER PERSON





Fork Buffet

STARTERS

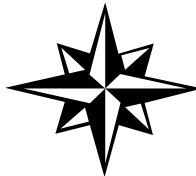
MOZZARELLA TOMATO & BASIL SALAD
OR
MELON FANNED ON A RASPBERRY COULIS
WITH FOREST FRUITS
OR
TRIO FISH PLATTER

BUFFET

SUSSEX HONEY ROAST HAM
TURKEY BREAST or Coronation Chicken
POACHED DRESSED SALMON

VEGETARIAN CHEESE & TOMATO QUICHE
VEGETARIAN SPINACH ROULADE

MIXED SALAD LEAVES
TOMATO AND BASIL SALAD
CUCUMBER AND MINT SALAD
FRESH COLESLAW
RICE & VEGETABLE SALAD
PASTA 'N' PEPPER VINAIGRETTE
HOT NEW POTATOES



STRAWBERRY CHEESECAKE
PROFITEROLES WITH CHOCOLATE SAUCE

TEA / COFFEE & MINTS

WITH STARTER £27.50/WITHOUT £23.00 PER PERSON



Evening Buffet

A SELECTION OF CHEESES AND BISCUITS

BRUSSELS PATE WITH FRENCH BREAD

VEGETARIAN INDIAN SAVOURIES

LEMONGRASS & GINGER CHICKEN KEBABS

VEGETARIAN CHEESE & ONION PINWHEELS

CRISPS & PEANUTS

£7.95 PER PERSON





Canapés

A selection of each would be offered to the guests by waiting staff circulating with platters.

Mini Yorkshire puddings with beef crème fraiche and horseradish

Smoked salmon canapés on mini bilins

Feta cheese with olives

Celery hearts with cream cheese/ham

Various meat and fish canapés on bruschetta's

Devils on Horseback

Asparagus spears wrapped in Serrano Ham

Mini savoury tarts

Melon wrapped in Parma ham

Mini Fajitas

Choose 4 from the above list

Have to replace a starter on the sit down menus at no additional cost

Or pay as an additional extra price to be discussed



Wedding Hot Menu 1

SHARING PLATTERS

1 with Mozzarella pearls, Goats Cheese & Olives
2nd platter with Continental Meats & Vine cherry tomatoes

Bread boards with Breads & dipping oil

CHICKEN BREAST IN A WHITE WINE
WILD MUSHROOM AND BACON SAUCE

Or

VEGETARIAN FILLED SWEET RED PEPPER

Both served with
NEW POTATOES
CARROT BATONS WITH BABY CORN COBS
WHOLE FINE BEANS



WARM CHOCOLATE BROWNIE
with cream

COFFEE WITH MINTS

£ 35.00

CHOICE OF 1 MAIN COURSE PER PERSON AND 1 DESSERT



Wedding Hot Menu 2

**MOZZARELLA, TOMATO & BASIL SALAD
WITH BALSAMIC VINAIGRETTE DRESSING**

**ROASTED SIRLOIN OF BEEF WITH
YORKSHIRE PUDDING & A RICH RED WINE GRAVY**

Or

VEGETARIAN FILO PARCELS

Both served with
**CHATEAU ROASTED POTATOES
NEW POTATOES
PANACHE OF VEGETABLES INCLUDING
CARROT BATONS, BABY CORN COBS
BUTTERED MANGE TOUT**



STRAWBERRY & CLOTTED CREAM CHEESECAKE

COFFEE WITH MINTS

£ 40.00

CHOICE OF 1 STARTER, 1 MAIN COURSE PER PERSON