

Classe Catering



**PROFESSIONAL
AFFORDABLE
FRIENDLY
FLEXIBLE
CATERERS**

Classe Catering

Is a family business based in Cheam, catering for all events big or small, adding that special touch to your special occasion. Whatever your budget is, we will accommodate.

WE ARE HERE TO HELP

We provide our customers with basic napkins and disposables

FREE OF CHARGE

Many of our trays come with accompanying dips and/or garnish

FREE OF CHARGE

Our delivery (refrigerated van) Mon-Sun am or pm (over £85) is

FREE OF CHARGE

Local collection of our equipment and items is

FREE OF CHARGE

We are always open to suggestions, so if you can't find what you are looking for just let us know as our Chef can supply anything from unusual fillings to newly created dishes!

Classe Catering are happy to help you in creating a suitable a menu or with the required amounts. We can also arrange the hiring of linen, glassware and other items for you. So whether you are familiar with organising an event, or will be starting from scratch, we are here to help you!

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INFO AND ALLERGY ADVICE

(v) = Suitable for most Vegetarians. We cannot guarantee that any of our dishes, food items or ingredients used do not contain, or have not come into contact with allergy related foods or produce (e.g. nuts, sesame seeds, soya, gluten, egg etc). Although every care has been taken, we cannot guarantee that our fish and fish products do not contain bones. Please ask for further information if required/ specific dietary requirements. All serving amounts listed are approximate and should therefore be treated as such when ordering. Cold buffet set menu items and accompaniments are based on amounts per person defined by Classe Catering as suitable and reasonable, further information available.

A charge of £10 is applicable for local deliveries under £85. Prices and items herein are correct at time of publication. Classe Catering reserves the right to change and/or amend these at any time. These prices are based on nonchargeable access to the venue, use of its facilities and required equipment by Classe Catering to provide our service; additional costs will be incurred if these are not available. We are happy to liaise with the venue on the customer's behalf. See our Terms & Conditions for further details.

LUNCH & AFTERNOON BUFFETS

MENU 1

£8.95 per person

Selection of Luxury Sandwich Quarters

Selection of Savouries

Selection of Cakes

Fruit Skewers

Crisps & Nuts

Mineral Water, 2 Fruit Juices

MENU 2

£7.50 per person

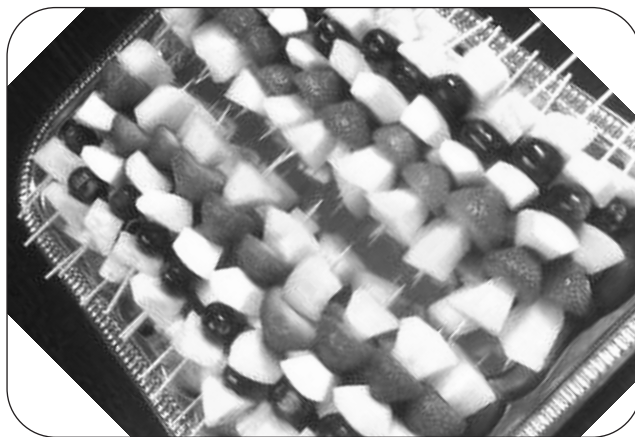
Selection of Luxury Sandwich Quarters

Selection of Savouries

Selection of Cakes **OR** Fruit Skewers

Crisps & Nuts

Mineral Water, 2 Fruit Juices



MENU 3 @ £5.95 per person

Selection of Luxury Sandwich Quarters
Selection of Savouries **OR** Cakes **OR** Fruit Skewers
Crisps & Nuts
Mineral Water, 2 Fruit Juices

MENU 4 @ £5.50 per person

Selection of Luxury Sandwich Quarters
Selection of Savouries **OR** Cakes **OR** Fruit Skewers
Mineral Water, 2 Fruit Juices

MENU 5 @ £6.95 per person

Selection of Sandwich Quarters
Selection of Savouries
Selection of Cakes **OR** Fruit Skewers
Crisps and Nuts
Mineral Water, 2 Fruit Juices

MENU 6 @ £5.50 per person

Selection of Sandwich Quarters
Selection of Savouries **OR** Cakes **OR** Fruit Skewers
Crisps and Nuts
Mineral Water, 2 Fruit Juices

MENU 7 @ £4.95 per person

Selection of Sandwich Quarters
Selection of Savouries **OR** Cakes **OR** Fruit Skewers
Mineral Water, 2 Fruit Juices

SET THREE COURSE MENUS

Per Person From: Adults £17.50 and Children £8.50

Includes waiting staff, table linen, china and cutlery

Min 30 persons

STARTERS

All served with a petit pan and butter portion
(choose up to 2 of the following)

Roasted vegetable soup (seasonal)

Classic prawn cocktail garnished with a lemon slice

Smoked mackerel pâté quenelles served with melba toast and a lemon and cucumber garnish

Fresh fantail of melon served with a strawberry coulis and a mint garnish

Creamy garlic and white wine mushrooms served on a garlic croute

Smoked salmon and dill cream cheese served with a lemon garnish



MAIN COURSE

(choose 1 of the following choices)

CHOICE 1

Served with new potatoes and a medley of vegetables
Chicken supreme, white wine, mushroom and tarragon sauce
Poached salmon, dill butter sauce

CHOICE 2

Served with roast potatoes, seasonal vegetables
Yorkshire pudding (choose 2)
Slices of roasted topside of British beef, red wine jus
Slices of roasted loin of British pork, apple cider sauce
Slices of roasted British turkey breast, sage and onion stuffing, gravy

CHOICE 3

Served with peas
Fresh beer battered cod, chips, lemon wedge
Sausage, mash, onion gravy

CHOICE 4 - Vegetarian option

Ratatouille and fusilli pasta medley served with a salad garnish
Roasted vegetable lasagne, served with fresh salad and garlic bread

DESSERTS

All served with cream
(choose up to 2 of the following)

Luxury bucks fizz gateau (decorated with/without crushed nuts)

Luxury chocolate fudge cake

Luxury toffee cheesecake (decorated with/without crushed nuts)

Fresh fruit salad

Individual strawberry or sherry trifles

BEVERAGE

Coffee and Mints

HOT BUFFET SET MENUS

Adults £12.75 pp & Children £6.75 pp

Includes china, cutlery and napkins

(additional staff and linen options available)

Min 20 persons



SAVOURY

(choose up to 2 of the following)

Beef lasagne, fresh salad & garlic bread

Chicken curry rice, poppadums and mango chutney

Chicken breast wrapped in bacon topped with mozzarella cheese
on a bed of barbeque sauce and accompanying fresh salad

Roasted vegetable lasagne with an fresh salad and garlic bread

Vegetable risotto filled capisicorn pepper halves and a fresh salad

Chilli con carne with rice, nachos and grated cheese

SWEET

ALL served with cream or custard

(choose up to 2 of the following)

CHEF'S HAND MADE FRUIT PIES

Apple

Apple and Blackberry

Pear and Almond

Apricot and Demerara

CHEF'S HAND MADE TRAY BAKES

Apple Crumble

Pineapple upsidedown cake

Bread and butter pudding

Chocolate brownie

BEVERAGE

Coffee & Mints

COLD BUFFET - SET MENU A

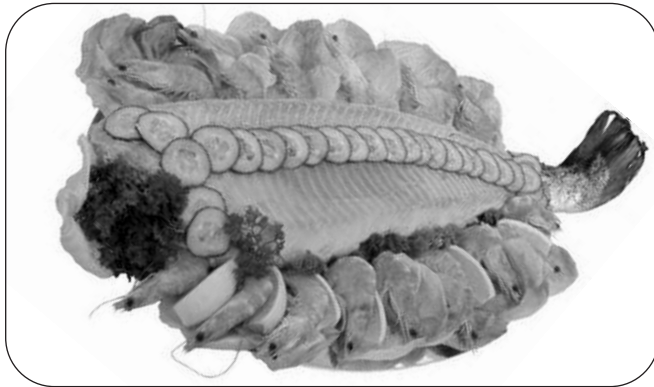
£11.75 per person

Includes disposable plates, cutlery and napkins
(linen and waiting staff options available)

Min 20 persons

Selection of Luxury Sandwich Quarters
(including vegetarian options)

Mini Vegetable Samosas Served With Mango Chutney
Honey Glazed Cocktail Sausages
Chef's Hand Made Vegetarian Quiche and Quiche Lorraine
Chef's Hand Made Chicken Skewers
Prawns In Filo Pastry
Fresh Roasted Mixed Meat Platter
Fresh Dressed Whole Poached Salmon



Chef's New Potato Salad
Chef's Green Pepper and Tomato Pasta Salad
Chef's Fresh Coleslaw
French Baguette Slices and Butter Portions

Fresh Seasonal Fruit Board
Cheeseboard
Selection of Mini Patisseries

COLD BUFFET - MENU B

£9.50 per person

Includes disposable plates, cutlery and napkins
(linen & waiting staff options available)

Min 20 persons



Selection Of Luxury Sandwich Quarters
(including vegetarian options)

Mini Vegetable Samosas served with Mango Chutney

Honey Glazed Cocktail Sausages

Chef's Hand Made Vegetarian Quiche and Quiche Lorraine

Chef's Hand Made Chicken Skewers

Prawns In Filo Pastry

Fresh Dressed Whole Poached Salmon

Fresh Roasted Mixed Meat Platter

Chef's Fresh Coleslaw

Fresh Baguette Slices and Butter Portions

Fresh Seasonal Fruit Board

Cheeseboard

COLD BUFFET - MENU C

£7.95 per person

Includes disposable plates, cutlery and napkins
(linen and waiting staff options available)

Min 20 persons

Selection Of Luxury Sandwich Quarters
(including vegetarian options)

Mini Vegetable Samosas Served With Mango Chutney

Honey Glazed Cocktail Sausages

Chef's Hand Made Vegetarian Quiche

Chef's Hand Made Chicken Skewers

Prawns In Filo Pastry

Fresh Roasted Mixed Meat Platter

Chef's Fresh Coleslaw

French Baguette Slices and Butter Portions

Fresh Seasonal Fruit Board

Cheese Board



COLD BUFFET MENU D

£6.50

per person

Includes disposable plates, cutlery and napkins
(linen & waiting staff options available)

Min 10 persons

Selection Of Sandwich Quarters
(including vegetarian options)

Chef's Hand Made Chicken Skewers
Mini Vegetable Samosas Served With Mango Chutney
Cocktail Sausage Rolls
Honey Glazed Cocktail Sausages
Chef's Hand Made Vegetarian Quiche
Prawns In Filo Pastry

Fresh Seasonal Fruit Board
Cheese and Pineapple/Pickled Onion Cocktail Skewers

COLD BUFFET MENU E

£4.95

per person

Includes disposable plates, cutlery and napkins
(linen & waiting staff options available)

Min 10 persons

Selection of Sandwich Quarters
(including vegetarian options)

Mini Vegetable Samosas Served With Mango Chutney

Cocktail Sausage Rolls

Plain Cocktail Sausages

Chef's Hand Made Vegetarian Quiche

Chicken Wings

Cheese and Pineapple/Pickled Onion Cocktail Skewers

SPECIAL PLATTERS

These items are ideal Centrepieces or can be used as Luxury Extras in addition to any of our buffets.

FRESH DRESSED WHOLE POACHED SALMON

(approx 3.5kg raw weight larger also available)

Garnished with cucumber slices & served with prawns, marie rose sauce dip and lemons

£55.00

FRESH SLICED ROASTED MEATS

(45 slices, single or mixed)

Gammon Ham, British topside of Beef (cooked to spec), British Turkey

£35.00

CHEESEBOARD

A selection of mature Cheddar, Brie, Red Leicester, Double Gloucester and Danish Blue wedges served with biscuits or french bread slices and butter portions, grapes & cherry tomatoes

£20.00 serves 10/15 - £30.00 serves 20/25

£40.00 serves 30/35 - £50.00 serves 40/45

Other cheeses available to your requirements, please enquire

SEAFOOD

Various platters available to your requirements - please enquire

CANAPÉS

Please see our Canapé Menu for the full range available.

30 x Italian Style Mini Crostinis (suitable for vegetarians) .. £25.00

Black olive & basil, red pepper & mozzarella and pesto and baked tomato

48 x Chicago Style Canapés £41.00

8 of each: smoked salmon & cheese galettes, garlic chicken mousse and cherry tomato, smoked trout mini brioche, polenta, pesto & Italian ham, crab and guacamole blinis, foie gras with mango & apricot chutney

48 x Classic Canapé Selection £35.00

Individual crostini canapés in 3 varieties: Brussels pâté and cranberry, avocado & prawn and pepper salsa & goat's cheese

40 x French Canapé Selection £35.00

5 of each: salami & mustard, chicken tikka blinis, sweet pepper and goat's cheese, minted pea blinis, devilled egg & cherry tomato, smoked salmon blinis, garlic & herb cheese with sundried tomato, crab & guacamole blinis

BEVERAGES

We are happy to provide any of the following items in addition to all menus and can help you with your requirements

£1.00 per person:



Coffee and Tea

Price includes the use of our urn, crockery and cutlery

These items can be ordered per person or by amount required:

Fruit Juices

Mineral Water

Soft Drinks

Wines

Spirits

Bottled Beers

Sparkling Wines

Champagne

Ice



Please enquire with requirements for more prices.
Disposables and glass hire available.

CHILDRENS COLD BUFFET SET MENUS

£4.75 per person for 10 items

Includes disposable plates, cutlery and napkins

Min 10 persons

ITEM 1 - CRUSTLESS SANDWICH QUARTERS

(choose 3 of the following)

Free range egg, mayonnaise (or without mayonnaise) (v) (e)

Baked Gammon Ham

Mild Cheese

Roasted Topside of British Beef

Tuna Mayonnaise (or without mayonnaise)

Roast British Turkey

Strawberry or Raspberry Jam

Optional Accompaniments (max 2 per filling)

Tomato, Sweetcorn, Pickle, Cress, Lettuce, Cucumber

ITEMS 2-5 - SAVOURY

(choose 4 of the following additional items)

Chicken Dippers served with tomato sauce dip

Mini Tomato and Cheese Pizza

Cocktail Sausage Rolls served with tomato sauce dip

Garlic Bread Portion

Mini savoury Eggs

Chef's Hand Made Cheese and Onion Quiche Slice

Chef's Hand Made Quiche Lorraine Slice

Assorted Flavoured Crisps

ITEMS 6-8 - SWEET

(choose 3 of the following additional items)

Mini Chocolate Muffin

Mini Fresh Fruit Cup

Oatmeal Raisin Cookie

Mini Traffic Light Jellies

Iced Fairy Cakes

Jam Tart

Jam/Chocolate Swiss Roll Slice

ITEMS 9-10 - BEVERAGES

(choose 2 of the following)

Apple Juice

Orange Juice

Mineral Water

Soft Drink

SANDWICHES

SELECTION OF WHITE, BROWN OR CHEQUERBOARD SANDWICH QUARTERS

(50) £17.00

Or Crustfree (50) £18.00

50 Quarters (up to 4 fillings), 100 Quarters (up to 5 fillings),
150+ (up to 6 fillings)

CHOOSE FROM THE FOLLOWING FILLINGS

Ham & Wholegrain or English Mustard

Ham and Tomato

Tuna, Mayo and Sweetcorn (v)

Tuna and Mayo (v)

Egg, Mayo and Red Onion (v)

Egg and Mayo (v)

Corned Beef and Pickle

Corned Beef and Tomato

Cheddar and Pickle (v)

OR

(50) £23.50

Or Crustfree (50) £24.50

50 Quarters (up to 4 fillings), 100 Quarters (up to 5 fillings),
150+ (up to 6 fillings)

CHOOSE FROM THE FOLLOWING LUXURY FILLINGS

Roast Beef & Horseradish Sauce

Roast Beef and Tomato

Salmon, Mayo and Cucumber (v)

Smoked Salmon, Cream Cheese and Cracked Black Pepper (v)

Prawn and Marie Rose Sauce (v)

Brie and Apple (v)

Brie & Cranberry Sauce (v)

Free Range Egg, Mayo and Cress (v)

Free Range Egg, Mayo and Red Onion (v)

Coronation Chicken

Chicken, Bacon and Mayo

Bacon, Lettuce and Tomato

Bacon, Lettuce, Mayo and Tomato

CHICKEN

Roasted Marinated Chicken Drumsticks x 24 min piece tray £23.95
CHOOSE 1 per tray: BBQ, Sweet Chilli, Tandoori

Beer-Battered Chicken Goujons x 40 piece tray £24.95

Buffet Chicken Skewers x 40 piece tray £19.95
CHOOSE 1 per tray:
BBQ, Sweet Chilli, Tandoori, Satay, Teriyaki

Buffet Chicken Wings x 60 piece tray £11.95
CHOOSE 1 per tray:
BBQ, Sweet Chilli, Tandoori

PORK

Cocktail Sausage Rolls x 60 piece tray £8.95
Served with Tomato Sauce Dip

Honey Glazed (or Plain) Cocktail Sausages x 60 piece tray .. £10.95
Served with Tomato Sauce Dip

Cocktail Pigs in Blankets x 60 piece tray £14.95
Served with Tomato Sauce Dip

Slices of Pork Pie x 32 piece tray £13.95
Served with English Mustard Dip

Mini Pork Pies x 36 piece tray £17.95
Served with English Mustard Dip

PORK & EGG

Slices of Pork Pie & Scotch Egg Quarters x 32 piece tray .. £12.95
Served with English Mustard and Tomato Sauce Dips

Mini Pork Pies & Mini Savoury Eggs, 40 piece tray £15.95
Served with English Mustard and Tomato Sauce Dips

INDIAN & ORIENTAL



Mini Vegetable Samosas (v) x 40 piece tray	£10.95
Served with Mango Chutney Dip	
Mini Vegetable Spring Rolls (v) x 40 piece tray	£8.95
Served with Sweet Chilli Sauce Dip	
Cocktail Spicy Vegetable Curry Puffs (v) x 60 piece tray	£11.95
Served with Raita Dip	
Mini Thai Fishcakes (v) x 40 piece tray	£14.95
Served with Sweet Chilli Sauce Dip	
Prawns in Filo Pastry (v) x 40 piece tray	£14.95
Served with Sweet Chilli Sauce Dip	
Mini Sweet and Sour Chicken Rolls x 40 piece tray	£14.95
Served with Sweet & Sour Sauce Dip	

HANDMADE FREE RANGE QUICHES

30 Piece Trays

Quiche Lorraine (Cheddar, Bacon & Onion)	£11.95
Cheddar & Onion (v)	£9.95
Cheddar, Onion & Tomato (v).. .. .	£10.95
Cheddar, Mushrooms & Onion (v)	£10.95
Brie, Salmon & Spinach (v)	£13.95

CHEF'S OWN HANDMADE ACCOMPANIMENTS

WHITE RICES - Approx serving 25-35

Sweetcorn, Peas & White Onion (v)	£11.95
Garlic, Mushrooms & Caramelised Onions (v)	£12.95
Free Range Egg, Peas & Spring Onion (v)	£13.95

YELLOW RICES - Approx serving 25-35

Green Pepper & Tomato (v)	£10.95
Mixed Peppers, Mushrooms & Tomato (v)	£13.95

PASTA SALADS - Approx serving 25-35

Standard (v)	£7.95
Green Pepper & Tomato (v)	£9.95
Tuna & Sweetcorn (v)	£14.95
Ham, Mushroom & Garlic (v)	£14.95
Poached Salmon & Spinach (v)	£16.95

COLESLAWS - Approx serving 25-35

Standard (v)	£7.95
Spring Onion (v)	£8.95
Cheese (v)	£10.95
Cheese & Spring Onion (v)	£11.95

SALADS - Approx serving 20-25

Standard (v)	£7.95
Continental Leaf (v)	£13.95
Prawns in Marie Rose Sauce (v)	£19.95
Waldorf (v)	£16.95
Includes Walnuts, Apples, Grapes, Celery & Chives						
Caesar Salad (v)	£18.95
Includes Anchovy, Parmesan & Croutons						

NEW POTATO SALADS - Approx serving 25-35

Potato with Spring Onion (v)	£8.95
Potato with Red Onion (v)	£9.95

OTHERS - Approx serving 15-20/30

Seasoned Potato Wedges (v)	£7.95
Hot New Potatoes (v)	£10.95
Selection of Pickles (v)	£5.95
Slices of Fresh Baguettes & Butter Portions (v)	£4.95
Onion Rings (v)	£7.95
Crisps & Peanuts (v)	£6.95

DON'T FORGET DESSERTS!

Why not treat your guests to a selection of mouthwatering desserts.

All our tasty desserts will make a great addition to any of our buffets and can be served with optional jugs of pouring cream and/or custard.

GATEAUX

£12 each 12-14 portions

Save £'s and buy 3 for £30 (£10 per item thereafter, unlimited)

Gateaux: Strawberry, Blackforest, Coffee and Mandarin, Tangy Lemon

CHEF'S HANDMADE TASTY TRAYBAKES

£20 each 20 portions

Apple Crumble, Pineapple Upside-down Cake, Chocolate Brownie,
Bread and Butter Pudding, Jam Coconut Sponge,
Buttercream and Jam Sponge

CHEF'S HANDMADE FRUIT PIES

£12 each 12 portions

Pear and Almond, Peach and Demerara, Apple and Blackberry

HANDMADE TRIFLES AND FRESH FRUIT

From £1.50 per person - Min 10 persons

Fruit/Sherry Trifle Bowl (or individuals)

Seasonal Fruit Platter or Fruit Salad Bowl

OTHERS

(various quantities available)

Cheesecakes,

Chocolate Fudge Cake,

Mini Patisseries,

Profiteroles and Roulades

LUXURY HANDMADE

From £22.50 - serves 14-16+

Gateaux,

Cheesecakes,

Chocolate Cakes,

Fresh Fruit Flans

Pavlovas and Tortes



CHILDREN'S ITEMS

SAVOURY

Sandwiches x 50 quarters piece tray	£12.50
Fillings: Cheese, Ham, Jam	
Battered Chicken Dippers x 40 piece tray	£7.95
Served with complimentary Tomato Sauce Dip	
Plain Cocktail Sausages x 40 piece tray	£6.95
Served with complimentary Tomato Sauce Dip	
Cocktail Sausage Rolls x 40 piece tray	£5.95
Served with complimentary Tomato Sauce Dip	
Mini Cheese & Tomato Pizzas (v) x 30 piece tray	£5.95
Buttered, Unbuttered or ½ and ½ Baguette Slices (v) x 20 piece tray	£3.95
Mixed Crisps (v) for 4 dishes (1 of each)	£5.95
Crisps for 1 dish (v)	£1.95

SWEET

Jam Tarts x 20 piece tray	£5.95
Fresh Baked Oatmeal Raisin Cookies x 20 piece tray ..	£7.95
Jam & Chocolate Swiss Roll Slices x 40 piece tray	£7.95
Mini Chocolate Muffins x 20 piece tray	£7.95

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