

# PERKINS *Catering*

## Afternoon tea

£25pp

*Prices include a front of house team to set up and clear down, crockery, cutlery, glassware and linen to the buffet table if required.*

Served on three-tiered cake stands & platters

Platters of fresh luxury finger sandwiches on artisan bakery bread

Choose 4

Chicken, bacon, tomato & spinach, Parmesan mayonnaise

Coronation chicken

Pastrami, beetroot & rocket, Colston Basset stilton mayonnaise

Free range egg with watercress & shallots (v)

Smoked salmon pâté with lemon butter

Ham salad, Dijon mustard mayonnaise

Mature cheddar cheese & Carriage Hall chutney (v)

Cucumber, cream cheese & chive (v)

*Vegan- Egg-less mayonnaise & cress*

*Vegan- Coronation chickpea*

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Homemade sausage roll

Parmesan, cheddar cheese, sesame & poppy seed twists

Mushroom, goats cheese & caramelised onion quiche

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Homemade fruit scones, Perkins jam, lemon curd & cream

A selection of homemade sweet treats: chocolate brownie fingers, lemon drizzle and berry tartlets

Selection of teas

Minimum 30 guests

*Takeaway £22pp. No VAT*



## Sample Cold buffet

£34pp

*Prices include a service team to set up and clear down, crockery, cutlery, glassware and linen to the buffet table if required.*

You can add a selection of 3 canapés for just £7.50

For warm dishes we'll require access to a kitchen

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Perkins homemade focaccia with butter

Poached Scottish salmon & prawns with herby mayonnaise

Chargrilled chicken, Caesar dressing, Parmesan, bacon crisps & croutons

Bourbon & muscovado baked ham, celeriac rémoulade

Tart of mushrooms, brie & spinach with onion jam (served warm) (v)

Fine bean, tomato, egg, shallot & gordal olive salad with sherry vinegar dressing (v)

Crushed new potato salad, with olive oil & parsley (served warm)

Selection of English & continental cheeses, grapes, biscuits & chutney

Pavlova with fresh cream, lemon curd, berries & kiwi

Warmed double chocolate brownie, orange mascarpone

Minimum 40 guests

*Takeaway from £30pp. No VAT*

# PERKINS *Catering*

## **Sample Hot buffet**

**£37.50pp**

*Prices include a service team to set up and clear down, crockery, cutlery, glassware and linen to the buffet table if required.*

*We will require access to a kitchen.*

You can add a selection of 3 canapés for just £7.50

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Perkins homemade focaccia with butter

Poached chicken in a leek, cream & white wine sauce

Slow braised aromatic beef with fresh ginger

Aubergine Parmigiana

Selection of fresh vegetables

Roast parmentier potatoes, with garlic & thyme

Selection of English & continental cheeses, grapes, biscuits & chutney

Pavlova with fresh cream, lemon curd, berries & kiwi

Warmed double chocolate brownie, orange mascarpone

Minimum 40 guests

# PERKINS *Catering*

## Sample Canapé menu

£18pp

Choose 6 canapés

*Prices include a service team to set up and clear down, crockery, cutlery, glassware*

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### **Mushroom & goats cheese bruschetta**

*basil & almond pesto*

### **Lincolnshire poacher Cheese straws**

*our very popular large cheese straws made with Lincolnshire poacher & mature cheddar*

### **Welsh rarebit tartlets- hot**

*warm melting cheese tartlets seasoned with mustard & Worcestershire sauce*

### **Homemade sausage roll**

*our own sausage meat blend wrapped in crisp, buttery puff pastry*

### **Homemade vegan sausage roll**

*our own vegan sausage mix, wrapped in vegan puff pastry*

### **Marinated grilled halloumi skewers**

*with sunblush tomatoes and gordal olives*

### **Sticky pork belly skewers - hot**

*braised pork belly with teriyaki & toasted sesame seeds*

### **Spiced buttermilk fried chicken- hot**

*marinated chicken thighs, coated in seasoned flour and served with zesty lime mayonnaise*

### **Smoked salmon & dill pâté**

*our classic smoked salmon pate; served on fresh cucumber*

### **Lamb koftas - hot**

*Mini spiced lamb skewers, sprinkled with dukkah and served with a mint yoghurt dip*

### **Rare beef Yorkshire pudding**

*Mini Yorkshire pudding filled with horseradish cream and topped with rare beef*

### **Caprese skewers**

*Mozzarella, sunblush tomato & basil skewers*

Minimum 50 guests



## **Sample floating tapas menu**

**£21pp**

**Taking inspiration from our sister tapas restaurants escabeche and baresca, this is a more substantial canapé style menu**

*Prices include a service team to set up and clear down, crockery, cutlery, glassware and linen to the buffet table if required.*

*We will require access to a kitchen.*

**baby chorizo** from la Rioja, glazed in honey & sherry vinegar

**garlic mushroom & goats cheese crostini** basil & Spanish almond pesto

**halloumi tacos** halloumi, baby gem lettuce, sunblush tomatoes, gordal olives, Tzatziki

**mini lamb koftas** mint yoghurt & dukkah

**panko tiger prawns** garlic aioli

**pork belly tacos** braised local pork, kimchi cabbage, chipotle & lime mayonnaise

**butternut squash, chilli & raisin empanadilla**

**add...**

**churros to share Spanish doughnuts with chocolate sauce 2,50pp supplement**

Minimum 50 guests

# PERKINS *Catering*

## Drinks

*Price includes crockery, cutlery, glassware and service*

### **Cafetiere coffee & tea £30 per 10 people**

#### **Drinks Package 30 guests £200**

9 bottles of wine (sauvignon/ merlot)  
Fresh orange & apple juice (4 litres)  
Sparkling water (3 litres)  
Still water (3 litres)

#### **Drinks Package 40 guests £260**

12 bottles of wine (sauvignon/ merlot)  
Fresh orange & apple juice (6 litres)  
Sparkling water (4 litres)  
Still water (3 litres)

#### **Drinks Package 50 guests £320**

14 bottles of wine (sauvignon/ merlot)  
Fresh orange & apple juice (7 litres)  
Sparkling water (4 litres)  
Still water (4 litres)

We'll always carry more stock for you to purchase on the day so you won't run out!

Please ask for prices on other drinks; prosecco, bottles beers, soft drinks etc.



### **Helpful information**

The prices include all the necessary crockery, cutlery, glassware (high balls & wine glasses), and linen to the buffet tables if required.

Staff will be smartly turned out in uniform and always with a smile. There will always be a senior member of the team to liaise with on the day.

Please note that we have shown Monday-Friday prices, based on a minimum number of guests. If you require an event at the weekend please ask.

Prices do not include VAT

We are used to catering for special dietary requirements and will be happy to provide alternatives if we know in advance. Our friendly staff will be informed of all allergen information on the day.

The sample menus are just suggestions and we'd be happy to come up with something different.

We can cater at your office, home, marquee or at a venue of your choice.

You can choose one of our drinks packages or alternatively our staff are happy to serve your drinks and our prices include the provision of glasses, jugs and trays. We do not charge corkage; but charge £2 per person for a drinks service charge.

Final numbers are required 72 hours in advance

Use of kitchen facilities. Our hot food requires access to a kitchen, you can rest assured that we will leave everything clean and spotless after we've finished. We've worked in many kitchens, some with just a sink so are very flexible and can tailor the menu accordingly.

Any food leftover will be left in disposable platters for you to take away.

**For a quotation please email [catering@perkins-family.co.uk](mailto:catering@perkins-family.co.uk) or call 0115 937 5300**