

MITCHELL CATERING LIMITED



at

The Square at Upminster

Dining Menus

Effective from:

1st September 2019

Contact Information

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Background

Overview

I have provided a variety of menus to suit all budgets and palettes; 7 set menus, 1 “meal deal”, and an a la carte menu.

Some events like to try something a little different. Please see some of my suggested 7 themed menus.

If there is something you would like but don't see on our extensive menus then please contact me.

Terms and Conditions for Dining

1)	<i>Please advise of any allergies before your function date</i>
2)	All prices include VAT
3)	All prices quoted are per head
4)	I require menu and dining times with estimated numbers a minimum of 7 days before your function date and final numbers 48hrs before your function date Please note; if fish is required for a Monday, we will need final numbers the Friday before
5)	All events that dine are subject to the minimum dining number of 16
6)	Small events that are meeting on the same day as another event, may benefit from enjoying the same menu choice. By doing so, the small event, will then, not be subject to the minimum dining number of 16
7)	Waitresses should be allowed to clear coffee cups no more than 20 minutes after it is served. Any additional staff costs incurred due to the waitresses not being able to clear will be passed on to the unit
8)	All main courses are served with the Chefs choice of a potato and two vegetables appropriate to the main dish unless stated otherwise
9)	All items on the menu are subject to availability
10)	If you require a menu item that is not listed, please do not hesitate to ask and I will be pleased to advise you
11)	Account Settlement – is on the day of your function

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Menus

Set Menus

Set menu 1: Rolled stuffed loin of pork - £21.30

Starter	Tuscan Minestrone soup
Main Course	Rolled stuffed loin of Pork wrapped in pancetta and roasted with Tuscan Potatoes Green Beans, Cauliflower and Broccoli Cheese
Dessert	New York Cheese Cake with Chantilly Cream and Fruit Coulis
Coffee	Coffee
Notes:	<i>Change the Soup for Meat Ball or Stuffed Baked Fat Mushrooms and add £1.28 per head</i>

Set menu 2: Homemade butchers' sausages - £19.65

Starter	Pea and Ham Soup
Main Course	Homemade Butchers Sausages with a Mustard Mash Savoy cabbage and Batons Carrots
Dessert	Luxury Bread and Butter Pudding with Cream
Coffee	Coffee
Cheese Platters	Yes
Notes:	<i>Change the Soup for Breaded Brie with onion chutney or Satay Chicken and add £1.28 per head</i>

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Set menu 3: Roast stuffed supreme of chicken - £19.65

Starter	Mulligatawny soup
Main Course	Roast Stuffed Supreme of Chicken Wrapped in Smoked Bacon with Parmentier Potatoes and a Green Veg Medley
Dessert	Dutch Apple Pie with Custard
Coffee	Coffee

Set menu 4: Baked crusted cod - £22.30

Starter	Pork Goulash soup
Main Course	Baked Crusted Cod with Minted New Potatoes and a Green Veg Medley
Dessert	Bakewell Tart
Coffee	Coffee

Set menu 5: Roast rib of beef - £23.10

Starter	Luxury Prawn Cocktail
Main Course	Roast Rib of Beef Yorkshire pudding with Roast Potatoes with Cauliflower Cheese and a Green Vegetable Medley
Dessert	Waffle with mix fruit ice cream and cream
Coffee	Coffee

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Set menu 6: Salt beef - £23.35

Starter	Chicken Noodle soup
Main Course	Salt Beef with Pease Pudding, Crushed Potatoes, Braised Carrots and Green Beans
Dessert	Apple Strudel with Cream
Coffee	Coffee

Set menu 7: All day breakfast - £20.00

Starter	Afternoon Tea with Doughnuts and warm sausage rolls
Main Course	All Day Breakfast
Dessert	Maple Waffles with fruit, ice cream and cream
Coffee	Coffee

Menu Deals

Menu deal 1: Chef's Choice - £17.95

Starter	<ul style="list-style-type: none">• Chef's Choice
Main Course	<ul style="list-style-type: none">• Chef's Choice
Dessert	<ul style="list-style-type: none">• Chef's Choice
Coffee	Coffee
Notes:	<i>Please contact Gary Mitchell, in advance, to discuss the Chef's choice</i>

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A la carte Menu

Starters

Prices quoted are per head.

All served with roll and butter.

Price	Dining Option
£2.65	Soups; <ul style="list-style-type: none">• Minestrone• Tomato• Mushroom• French Onion• Chicken• Tomato & Basil• Broccoli & Stilton• Lentil & Coriander• Leek and potato
£3.85	Soups; <ul style="list-style-type: none">• Asparagus• Clam Chouder• Cock-o-leekie• Chicken noodle• Pea & Ham, Mulligatawny• Tuscan• Pork Goulash• Roasted Red Pepper• Brown Windsor
£4.00	<ul style="list-style-type: none">• Deep Fried Whitebait• Pate and Toast• Smoked Mackerel• Breaded mushrooms• Prawn Cocktail• Vegetable samosa with chutney• Pancetta and Parmesan arancini balls with dipping sauce

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Price	Dining Option
£4.65	<ul style="list-style-type: none"> • Baked meat balls in a Tomato and basil sauce with cheese • Satay Chicken • Deep fried Brie with onion chutney • Seafood Cocktail • Three cheese stuffed oven baked flat mushroom • Smoked Salmon <i>(Supplement: Add £1.03)</i> • Hors D'oeuvres • Melon & Parma Ham with Pine Nuts and Balsamic Reduction • Crayfish and Crab Salad with a Bloody Mary Dressing <i>(Supplement: Add £1.00)</i>

If you would like extra bread on the tables, we do mixed bread basket for £1.55 per head.

Additional Fish Course

Price	Dining Option
<i>All at Market Price</i>	<ul style="list-style-type: none"> • Lemon Sole Fillet with Caper Butter • Cod Mornay • Trout Meuniere • Salmon Hollandaise • Grilled Lemon / Dover whole on the bone • Scallops St Jacques

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Main Courses

Price	Menu	Dining Option
£11.90	1	<ul style="list-style-type: none"> • Roast Breast of Chicken with Stuffing • Sausage and Mash with Onion Gravy (3 homemade butcher's sausages) • Chicken Ham and Mushroom Pie • Chicken Ham and Leek Pie • Cottage Pie (Served with three veg and contains potatoes)
£12.85	2	<ul style="list-style-type: none"> • Pork and Cider Stew with Herb Dumpling • Grilled Gammon Pineapple and tomato (served with potatoes mushroom, peas) • Chicken stew and dumplings • Stuffed Chicken supremes wrapped in Bacon. • Steak & Kidney Pie or Pudding • Steak & Mushroom Pie or Pudding • Chicken in Cream of White Wine and Mushroom sauce • Chicken Chasseur • Grilled Pork Chop with Stuffing Grain Mustard and Cider Sauce
£13.65	3	<ul style="list-style-type: none"> • Braised Steak Garni 8oz. (<i>Supplement: Add £1.03 for 10oz</i>) • Roast Loin of Pork, Apple sauce • Rolled stuffed Roast Pork • Steak & Veg Pie or Pudding • Coq Au Vin • Plaice Fillets with Brown shrimp Caper Butter • Poached Salmon • Fish Pie (Served with three veg and contains potatoes) • Crusted Baked Cod Fillet with Butter Sauce • Battered Cod • Lamb Chops (3), Grilled Tomato • Beef Bourguignon • Beef Stew and dumplings • Pot Roast beef brisket
£13.85	4	<ul style="list-style-type: none"> • Mixed Grill • Roast Topside of Beef, Yorkshire pudding • Braised Beef En croute • Lemon Sole fillet with Caper butter sauce • Salmon & Mayonnaise, salad & new potatoes

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Price	Menu	Dining Option
£14.20	5	<ul style="list-style-type: none"> • Roast Leg of Lamb, mint sauce • Braised Lamb Steaks • Roast rib of beef and Yorkshire pudding • Roast Duck with Port and Cherry sauce • Lamb Shank (<i>Supplement: Add £1.03</i>) • Grilled Rib Eye Steak Garni (<i>Supplement: Add £1.03</i>) • Rack of lamb (at market price)

Would you like an extra vegetable? This can be added for £1.03 per head

Desserts

Price	Dining Option
£2.90	<ul style="list-style-type: none"> • Fruit Pie (Apple, Apple & Blackcurrant, Dutch Apple) • Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit) • Steamed Sponge Pudding (Jam, Treacle, Sultana) <p><i>(All above served with one choice of either; Ice Cream, Fresh Cream, or Custard)</i></p> <ul style="list-style-type: none"> • Trifle • Crème Caramel • Fresh Fruit Salad • Cheesecake
£3.00	<ul style="list-style-type: none"> • Warm churros with a chocolate dip • Profiteroles, Chocolate sauce • Hot Cherries and Ice Cream • Baked Apple Sponge • Jam Roly Poly • Spotted Dick • Bread & Butter pudding • Eton mess
£3.25	<ul style="list-style-type: none"> • Individual Cheese plates in lieu of desert
£3.50	<ul style="list-style-type: none"> • Black Forest Gateaux • Strawberry Gateaux • Maple waffle with berries, ice cream and cream • Mince tart • Bakewell tart and cream

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Cheese platters as a fourth course

Price	Dining Option
£8.00	<ul style="list-style-type: none">• 3 cheeses, biscuits and celery
£9.00	<ul style="list-style-type: none">• 5 cheeses, biscuits, celery and grapes

Each serves 6-8 persons

Tea and Coffee

Price	Dining Option
£0.80	<ul style="list-style-type: none">• Coffee after dining
£0.95	<ul style="list-style-type: none">• Afternoon tea / coffee and biscuits

Prices quoted are per head

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Themed Menus

Themed menu 1: Thai night - £22.30

Starter	Tom yum soup
Main Course	Massaman lamb and green Thai chicken coconut rice, Pad thai
Dessert	Pineapple and ice cream
Coffee	Coffee
Notes:	<i>If you would like to change the soup for Thai braised ribs, then add £2.00 per head</i>

Themed menu 2: Italian night - £22.30

Starter	Anti pasti
Main Course	Italian style braised lamb with potatoes and vegetables
Dessert	Tiramisu
Coffee	Coffee
Notes:	<i>If you would prefer the Deluxe Italian dining option then the price would be £25.00 per head</i>

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Themed menu 3: Chinese night - £22.30

Starter	Satay Chicken prawn crackers and dips
Main Course	Hong Kong sweet and sour pork Chicken in Black bean or Chinese Chicken Curry Special Fried Rice Mixed vegetable Noodles
Dessert	Fruit and Ice cream
Coffee	Coffee

Themed menu 4: Spanish night - £22.30

Starter	Tapas
Main Course	Caldereta Extremena (a rustic shepherds dish, slow cooked lamb in sun dried tomatoes garlic and thyme), served with potatoes and vegetables (Lamb dish can be replaced with paella minimum number 40)
Dessert	Warm Churros with chocolate dip
Coffee	Coffee

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Themed menu 5: Indian night - £21.70

Starter	Lamb Samosas with Popadoms and dips
Main Course	Chicken Dansak Curry rice, sag aloo, onion bhaji, naan bread
Dessert	Tropical fruit salad with ice cream
Coffee	Coffee

Themed menu 6: American night - £20.20

Starter	Clam Chowder
Main Course	Southern Fried Chicken Homemade coleslaw Curly cajun fries
Dessert	Pecan pie
Coffee	Coffee

Themed menu 7: Christmas night - £22.00

Starter	Chefs Soup
Main Course	Roast Turkey with stuffing, chipolata sausage rolled bacon, roast potatoes, roasted parsnips, brussels sprouts and mixed peas, carrots.
Dessert	Christmas pudding, brandy sauce or fresh cream
Coffee	Coffee

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Funeral Teas

Funeral Tea: Finger Buffet option 1 - £10.00

Price	Menu	Dining Option
£10.00	1	<p>Assorted Sandwiches</p> <ul style="list-style-type: none">• Egg and Cress• Cheese and Tomato• Honey Roast Ham• Poached Salmon and Cucumber. <p>Savouries</p> <ul style="list-style-type: none">• Mini Quiche• Chicken Drumsticks• Chicken Goujons• Honey Glazed Cocktail Sausages• Hand Raised Luxury Pork Pie and Scotch Egg• Mini Vegetable Oriental Selection. <p>The above is served with Tea and Coffee</p>
£2.50	Option	<p>If you would like any Sweet Items to be served after the savoury food this can be arranged at an additional cost.</p> <ul style="list-style-type: none">• Mini and Sliced Cake selection

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Funeral Tea: Finger Buffet option 2 - £15.40

Price	Menu	Dining Option
£15.40	2	<p>Canapé option</p> <ul style="list-style-type: none"> • Smoked Salmon and Cream Cheese Blinis • Hoi Sin Duck Spoon • Mini Yorkshire pudding with Horseradish cream and Roast Beef • Cucumber Wheel with Lemon cream and Crayfish Tail • Mozzarella Pearl and Blushed Tomato Tart, • Cranberry and Brie Won Ton • Seared King Prawn and Chorizo Lollipops <p>The above is served with Tea and Coffee</p>
£2.50	Option	<p>If you would like any sweet items to be served after the savory food this can be arranged for an additional cost.</p> <ul style="list-style-type: none"> • Mini and Sliced Cake selection