



EVENT HOSPITALITY

We source environmentally sustainable and ethically sourced foods which is endorsed by our Food for Life Silver Award.

All food procured is as locally produced as possible therefore supporting the local economy.

Our crockery comes from Staffordshire manufacturers.

Vegan, vegetarian and other dietary requirements.

All of our disposables are biodegradable.

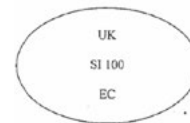
City Catering holds



Food for Life  
Silver Award



Eating Well to  
Be Well Award



European Kite Mark  
for Manufacturing

**F♥OOD** Event Hospitality by City Catering provides catering for a variety of functions on request. Our highly skilled and experienced team works hard to ensure that customers receive a service that meets their needs. Staff are happy to help and advise customers when choosing a menu to ensure that it is correct for the occasion or, if required help to create a tailored option.

City Catering strives to ensure that its customers receive excellent quality and value for money.

# FOR THOSE SPECIAL OCCASIONS

## PRICE ON REQUEST

Menus are tailored to meet your requirements and budget. Please call for an informal chat.

All meat used is Farm Assured and all fish used is from sustainable stocks.

## STARTER

Scottish smoked salmon with dill cream, citrus dressing, crispy capers and warm lemon blinis

Asparagus with Parma ham, a warm poached egg and Hollandaise dressing

Smoked ham hock croquette on picalilli with watercress garnish

Farmhouse pate served with Melba toast and caramelised chutney

Warm sweet potato, pine nut and goat's cheese galette, mixed baby leaf salad

Caramelised onion tart with ratatouille

Broccoli and Stilton soup with croutons

## MAIN COURSE

**Pan-fried seabass** on pomme mousseline and asparagus with citrus beurre blanc

**Roast cod** on tapas style base of chorizo, red pepper, sautéed potato, garlic and thyme with salsa verde

**Roast loin of pork**, sage and onion stuffing and apple sauce served with roast and creamed potatoes, seasonal vegetables and gravy

**Roast topside of beef** with Yorkshire pudding, roasted potatoes, seasonal vegetables and rich gravy

**Beef Stroganoff** served with rice and roasted root vegetables

**Paprika chicken breast** with apple, rosemary and mustard cream sauce, crushed caraway carrots and fondant potatoes

**Roast rump of lamb** served with Dauphinoise potatoes, spinach, dried plum tomato and rosemary jus

**Soft polenta** with Portabella mushrooms and tender stem broccoli topped with crunchy onion rings

**Staffordshire Oatcakes** with layers of seasonal vegetables and topped with Welsh rarebit, served with lightly spiced tomato sauce

**Tortellini** filled with spinach and ricotta served with a creamy pesto sauce

## DESSERT

White chocolate and raspberry bread and butter pudding

Chocolate tart with orange zesty cream

Passion fruit and citrus cheesecake

French apple tart with Crème Anglaise

Warm chocolate fudge cake served with Chantilly cream

Baked chocolate fondant served with salted caramel ice cream

A selection of British and Continental cheeses served with grapes, chutney, celery and crackers

## B U F F E T S E L E C T I O N

## B U F F E T 1

A classic range of deep filled sandwiches on a choice of white, brown or granary bread

Assorted croquettes, a flaky pastry parcel filled with ham and cheese, creamy mushroom or salmon

Feta, cherry tomato and basil flan

Tortilla chips served with tomato salsa

Lemon drizzle cake

**£4.75 PER HEAD**

## B U F F E T 2

A classic range of deep filled sandwiches and mini filled rolls on a choice of white, brown or granary bread

Chicken Caesar wrap

Three cheese and spring onion wrap

Pork pie served with piccalilli

Cheese and chive scones with cream cheese and topped with cherry tomatoes

Tortilla chips served with tomato salsa

White chocolate and raspberry sponge filled with fresh whipped cream and raspberry compote

**£6.65 PER HEAD**

## B U F F E T 3

A luxury range of deep filled sandwiches and mini rolls

Smoked salmon and watercress flan

Assorted croûtes, a flaky pastry parcel filled with ham and cheese, creamy mushroom or salmon

Vol au vents filled with Coronation prawns and spinach and dolce letta

Falafel and crudités served with hummus

Vegetarian Indian selection served with yogurt and mint dip

Chicken and chorizo skewers

Chocolate and orange fudge cake

**£8.95 PER HEAD**

## B U F F E T 4

A luxury range of cocktail sandwiches  
served on selection of artisan bread

Smoked salmon and cream cheese oatcakes

Profiterole rolls filled with creamy garlic  
mushrooms, smoked pancetta and chicken

Falafal and crudités served with hummus

Mini naan bread and chicken tikka fillets  
served with yogurt and mint dip

Tomato and mozzarella crostini garnished  
with fresh basil and balsamic dressing

Duck spring rolls served with hoisin sauce

Vanilla and raspberry panacotta

Mini fresh cream and strawberry open scones

**£8.25 PER HEAD**

## B U F F E T 5

Goats cheese and chive tart

Leek, cheese and bacon flan

Smoked salmon and watercress flan

Selection of artisan rolls

Greek salad

Moroccan style fruity jewelled couscous salad

Orzo and roasted tomato salad

Baked New York cheesecake served  
with mixed berries and fresh cream

**£10.70 PER HEAD**



## B R E A K F A S T S E L E C T I O N

Staffordshire Oatcakes with a choice from the following fillings: Bacon, Sausage, Mushrooms, Tomatoes, Beans, Scrambled egg

Cheese Oatcake 90p

Additional filling £1.30

Two additional fillings £1.80

Locally made Staffordshire sausage or bacon served in a large bap £2.05 each

Freshly baked mini Danish pastry *(2 per person)* £1.95 per head

Freshly baked croissants, butter and preserves *(2 per person)* £1.75 per head

Freshly baked croissants filled with ham and cheese *(2 per person)* £1.90 per head

# AFTERNOON TEA SELECTION

A selection of sandwich fingers, mini scones, strawberry preserve, fresh cream and cake selection	£4.75 per head
Chips, fries or spicy wedges	£1.00 per head
Selection of teas and coffee (decaffeinated available)	
Disposable	£1.05
Crockery	£1.30
Biscuit selection	55p
Cake selection	£1.00
Fruit juice (1 litre)	£1.70
Mineral water (1 litre) still or sparkling	£1.90





**CITY**  
catering

### **CONTACT DETAILS**

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City of  
**Stoke-on-Trent**

Prices are exclusive of VAT; this will be applied where applicable. Prices are based on delivery only, if there is a requirement for staff, setting up, or equipment hire, please discuss when booking, a quotation will be provided. Please see our booking form for full terms and conditions.