



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.

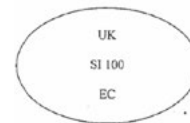
City Catering holds



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 L U N C H 1

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

Sausage roll, butter rich puff pastry case, packed with pork and seasoned with onions and thyme

Homemade feta, cherry tomato and basil flan

Tortilla chips served with tomato salsa

Homemade deep layered cake, choice of

- Red velvet
- Carrot
- Fresh cream Victoria sandwich
- White chocolate & raspberry
- Chocolate orange

£5.20 PER HEAD

B U F F E T L U N C H 2

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

Chicken and bacon wrap

Three cheese and spring onion wrap

Pork pie served with piccalilli

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

Tortilla chips served with tomato salsa

Homemade deep layered cake, choice of

- Red velvet
- Carrot
- Fresh cream Victoria sandwich
- White chocolate & raspberry
- Chocolate orange

£6.65 PER HEAD

B U F F E T L U N C H 3

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

Smoked salmon and watercress flan

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

Vol au vents filled with Coronation prawns and creamy garlic mushrooms

Falafel and crudités served with hummus

Vegetarian Indian selection served with yogurt and mint dip

Homemade deep layered cake, choice of

- Red velvet
- Carrot
- Fresh cream Victoria sandwich
- White chocolate & raspberry
- Chocolate orange

£8.95 PER HEAD

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

CONTINUED

B U F F E T L U N C H 4

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

Smoked salmon and cream cheese oatcakes

Chicken and vegetable gyoza, Japanese
style dumplings filled with chicken and
vegetable, pan fried, served with hoisin dip

Falafal and crudités served with hummus

Mini naan bread and chicken tikka
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

£8.50 PER HEAD

B U F F E T L U N C H 5

VEGAN (minimum order 15 people)

A luxury range of deep filled sandwiches on a selection of vegan bread and various vegan fillings

Vegan mushroom roll encased in puff pastry

Assorted toasted bruschetta topped with Mediterranean roasted vegetables drizzled with olive oil, sundried tomato and buttercream pate topped with fresh basil

Falafel platter served with hummus and crudités

Sweet potato bites served with a sweet chilli dipping sauce

Fresh fruit platter

Rich vegan chocolate cake

£8.95 PER HEAD

B U F F E T L U N C H 6

(minimum order 15 people)

Assorted toasted bruschetta topped with roasted vegetables drizzled with olive oil, mackerel pate

Mediterranean vegetable platter to include olives, gherkins, pickled artichoke, grilled peppers, mini stuffed peppers and sun-dried tomatoes

Cheese platter to include feta, manchego, mozzarella, halloumi and brie

Selection of continental meats to include smoked prosciutto, salami, spicy chorizo and Parma ham

Feta salad, a Greek salad of cucumber, tomato, red onion, olives, feta dressed with fresh mint, dried oregano, olive oil and lemon juice

Selection of bread and pitta fingers

Quinoa and lentil crisps

£5.75 PER HEAD

BREAKFAST SELECTION

Staffordshire cheese oatcake £1.00

Local Staffordshire sausage
or bacon served on thick
crusty bloomer or floury bap £1.90

Additional fillings
bacon, sausage, vegetarian
sausage, fried egg, mushrooms,
baked beans, cheese or tomatoes 50p each

Freshly baked Danish pastry £1.95 per head

Freshly baked croissant
with butter and preserves £1.75 per head

AFTERNOON TEA

An assortment of sandwich fingers,
mini scones and cake selection

Selection of teas and coffees
(decaffeinated available)

£6.25 PER HEAD

EXTRAS

Selection of teas and coffee

(decaffeinated available)

Disposable £1.10 per head

Crockery £1.35 per head

Homemade deep layered cake

(14 portions) choice of

- Red velvet
- Carrot
- Fresh cream Victoria sandwich
- White chocolate & raspberry
- Chocolate orange

£14.75

Cheese and biscuits served with
chutney, grapes and celery

(minimum order 15 people) £1.95 per head

Fresh fruit platter

(minimum order 15 people) £2.65 per head

Homemade all butter
shortbread

60p per head

Fruit juice (1lt), apple or orange £1.80

Mineral water (1lt), sparkling or still £1.90

Orange squash (1lt) £1.90



CITY
catering

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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. For small groups of less than 15 people, an additional charge of £35.00 will apply. Please see our booking form for full terms and conditions.