



Afternoon Tea Buffet Menus 2019

Menu One A (just cakes)

A selection of:

Handmade Cakes
(e.g. Carrot, Chocolate, and Jam and Buttercream)

Assorted Cup Cakes

Scones with Clotted Cream and Jam

£2.60 per person (ex VAT)

Menu One B (just sandwiches)

A Selection of Finger Sandwiches
(includes Meat and Vegetarian fillings)

£2.60 per person for one round (ex VAT)

Menu Two

A selection of:

Handmade Cakes
(e.g. Carrot, Chocolate, and Jam and Buttercream)

Scones with Clotted Cream and Jam

Assorted Cup Cakes

Mini Battenberg

Mini Macaroons

£4.00 per person (ex VAT)

Please inform us of any allergens / special dietary requirements & we will adapt the menus accordingly

Menu Three

A selection of Finger Sandwiches
(includes Meat and Vegetarian)

Scones with Clotted Cream and Jam

£4.00 per person (ex VAT)

Menu Four

A selection of sandwiches, filled rolls and wraps
(includes meat, fish and vegetarian fillings)

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A selection of Sliced Cakes, Cup Cakes & Muffins,
and Scones with Clotted Cream and Jam

£5.20 per person (ex VAT)

Menu Five

A selection of sandwiches, filled rolls and wraps
(includes meat, fish and vegetarian fillings)

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A selection of **4 savoury items** from the lists on the following pages

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A selection of Cakes, Cup Cakes & Muffins,
and Scones with Clotted Cream and Jam

£7.75 per person (ex VAT)

Menu Six

A selection of Sandwiches, Ciabattas and Bagels
(includes meat, fish and vegetarian fillings)

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A selection of **6 savoury items** from the lists on the following pages

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A selection of Sliced Cakes and Cup Cakes
and Scones with Clotted Cream and Jam

Mini Battenberg

Mini Macaroons

£9.50 per person (ex VAT)

Menu Seven

A Selection of Finger Sandwiches and Wraps
(to include meat, fish and vegetarian fillings)

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Assorted Bite Size canapés to include:

Rare Beef on a Miniature Yorkshire Pudding, with Horseradish Sauce

Parma Ham, Roquette and Olive on Ciabatta

Smoked Salmon Tartar with Crème Fraiche on Brown Bread

Tiger Prawn and Avocado Bilinis

Brie, Grape and Plum Chutney Crostini (V)

Mediterranean Vegetable Tartlet topped with Parmesan Cheese (V)

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Scones with Clotted Cream and Jam

Assorted Cup Cakes

Handmade Cakes

(e.g. Carrot, Chocolate, and Jam and Buttercream)

Mini Battenberg

Mini Macaroons

Cocktail Fruit Tartlets and Assorted Mini Choux Buns

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Bowls of Strawberries

(with Sugar and Double Cream)

£13.00 per person (ex VAT)

Plates and napkins are included with all menus



Meat Savoury Items

Sausage Rolls

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Mini Pork Pies and Scotch Eggs with Branston Pickle

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Chicken and Mixed Pepper Brochette with Lemon and Tarragon Mayonnaise (G/F)

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Honey Roasted Sausage Meat Lattice

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Pigs in Blankets

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Chicken Satay (G/F)

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Petit Crolines

(assorted savoury bites filled with Ham & Cheese, Salmon and Mushroom)

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Miniature Yorkshire Puddings with Pastrami Beef and Horseradish

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Cocktail Sausages served in a Yorkshire Pudding

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Chantara's Melon wrapped in Parma Ham (G/F)

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Sausage Turnovers and Cheese and Ham Turnovers

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Red Thai Chicken Skewers with Sweet Chilli Sauce (G/F)

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Tandoori Chicken Sticks with Tatziki Sauce (G/F)

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Cornell of Forestier Pate served on a Crostini with Plum & Apple Chutney

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Chicken Piri Piri Skewers (G/F)

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Chicken Gyoza with Curry Mayo

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Chicken and Chorizo Skewers with Pesto Mayo

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Cajun Chicken Sticks with Salsa (G/F)

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BBQ Pulled Pork Rolls



Fish Savoury Items

Flaked Salmon with Dill Creme Fraiche Crostini

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Prawn Marie Rose Vol-au-Vents, topped with Paprika

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Smoked Salmon Bilinis with Cream Cheese, topped with Tartar Sauce

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Prawn and Avocado Bilinis

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Chilli Glazed Tiger Prawn Skewers glazed with a Sweet Chilli Sauce (G/F)

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Tuna and Sweetcorn Mayonnaise Vol-au-Vents, topped with Dill

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Smoked Salmon Crostinis with Tartar Sauce and Asparagus



Vegetarian Savoury Items

Bite Size Party Quiche Selection

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Vegetable Crudities (Vegan) (G/F)
with Thousand Island Dip

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Margherita French Stick Pizza

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Vegetable Samosas and Spring Rolls with Curry Mayonnaise

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Cherry Tomato, Mozzarella and Basil Skewers (G/F)

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Roasted Vegetable and Salsa Tarts

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Sun blaze Tomato, Mozzarella and Pesto Ciabatta Crostinis

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Cheese and Fresh Pineapple Skewers (G/F)

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Spinach and Ricotta Tart

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Brie and Grape Skewers (G/F)

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Spinach, Feta and Olive / Tomato, Mozzarella and Red Pepper French Stick Crostinis

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Egg Mayonnaise Vol-au-Vents, topped with Paprika

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Sweet Potato Curry Bites (Vegan)
with Tatziki Sauce

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Three Cheese and Spring Onion Turnovers

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Spinach Pakora and Onion Bhajis (Vegan)
with Tatziki Dip

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Beetroot and Feta Turnovers

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Spinach and Feta Goujons

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Moroccan Cous Cous on a Courgette Base (Vegan)

Cherry Tomato and Olive Skewers (Vegan) (G/F)

Additional Items List 2019

Tea and Coffee

Tea and Coffee (instant coffee)	£1.50 per serving
Tea, Coffee (instant) and Biscuits	£2.00 per serving
Tea and Coffee (percolated coffee) (includes herbal and fruit tea selection)	£2.00 per serving
Tea, Coffee (percolated) and Biscuits (includes herbal and fruit tea selection)	£2.50 per serving

Other Beverages

Selection of Fruit Juices (Orange, Apple, Cranberry)	£2.25 per litre
Selection of Cordials (e.g. Elderflower, Mixed Berries)	£3.25 per bottle
Assorted 500ml Bottles (Coke, Diet Coke, Sprite, Fanta)	£1.50 per bottle
Mineral Water - 1 litre	£2.20 per bottle
Sparkling Grape Juice	£3.25 per bottle
Red / White / Rose Wine	£9.50 per bottle
Bottled Lager	£3.50 per bottle

Fruit / Cheese

Finger Fruit Bowl (to include Bananas, Apples, Satsumas, Pears and Grapes)	80p per person
Sliced Fruit Platter (Slices of Pineapple, Melon and Strawberries with Grapes)	£1.95 per person
Exotic Fresh Fruit Platter with Honey Crème Fraiche (to include Pineapple, Melon, Kiwi, Mango and Strawberry)	£2.95 per person
Fresh Strawberries and Cream	£2.75 per person
Mixed Summer Berries	£3.25 per person
Exotic Fruit Kebabs with Chocolate Dipping Sauce (to include Pineapple, Melon, Kiwi, Strawberry)	£3.50 per person

A Selection of English and Continental Cheeses
with Soft Fruit Garnish, Celery, Grapes and Biscuits

£3.25 per person

All prices quoted will be subject to VAT at the standard rate
Any other items will be quoted for on request

Notes

Equipment

- The prices quoted include all the relevant equipment e.g. plates, cutlery, paper napkins, cups, saucers, urns etc.
- Table linen can be provided and will be quoted for on request

Dietary Requests

- We are able to cater for special dietary requirements, please inform us of any special requests and allergenic details when booking.
- Gluten free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £1.60 surcharge per person for Gluten free

Booking / payment

- We require a £50.00 deposit to confirm a booking, the balance is due on the event day
- Payment can be made by cheque (payable to AHM Catering Experience), cash or by bank transfer (09-06-66, 42260392)

Other Items

- AHM can provide a wide range of food and beverage items, the menus / drinks enclosed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu

Staff

- AHM can provide waiting staff to look after your guests and to clear up - the price for staff is £10.25 per person per hour (minimum of 2 hours)

VAT

- All prices quoted will be subject to VAT at the standard rate

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

For more information please call;

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