



Cold Fork Buffet Menu Options 2019

Basic Cold Fork Buffet Menu

Platters of ;

Sliced Ham with Piccalilli

Roast Topside of Beef with Horseradish

Savoury Quiches (V)

~oOo~

Mixed Leaf Salad

Potato Salad

Traditional Coleslaw

Tomato Salad

French Stick and Butter

**£6.50 per person
(ex VAT)**

AHM Catering Experience

16a Soundwell Road, Bristol, BS16 4QH

0117 957 6942 / 07967 511870 (Hannah)

or e-mail ; Hannah@ahmcatering.co.uk www.ahmcatering.co.uk

➤ Please note that all menu prices include the crockery and cutlery



Cold Fork Buffet Menu One

Maple Syrup Roasted Gammon (handcarved)
served with Plum and Apple Chutney

Lemon and Honey Chicken with Tarragon Mayo*

Asparagus and Cheddar Cheese Quiche (V)

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New Potato and Chive Salad

Selection of 4 salads (see Salad Selector List)

Country Rolls and Butter

£7.95 per person
(ex VAT)

You can Add

Red Pesto Roasted Salmon Delice
with a Thousand Island Dressing

£2.50 per person (ex VAT)

* If you would prefer an alternative chicken dish, we can replace the Lemon and Honey with Coronation Chicken or Honey and Mustard Chicken



Cold Fork Buffet Menu Two

Teriyaki Roasted Rib Eye of Beef
with Horseradish

Roast Norfolk Turkey with Cranberry Sauce

A selection of Vegetarian Savoury Puffs, to include:
Sundried Tomato, Shittaki Mushroom and Salsa (V)
Red Pepper, Feta and Pesto (V)
Spinach, Ricotta and Olive (V)

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Honey and Mustard Potato Salad **or** Hot Buttered New Potatoes
(please choose **one**)

Selection of 4 salads (see Salad Selector List)

Country Rolls and Butter

£8.95 per person
(ex VAT)

You can Add

Sun Dried Tomato Salmon Delice
with Dill Mayonnaise

£2.50 per person (ex VAT)



Cold Fork Buffet Menu Three

Anti Pasta Platter

(includes Proscuttio Ham, Salami, Black Forest Ham, Black and Green Olives and Sun Dried Tomato)

Assorted Fish Platter with Seafood Sauce and Lemon and Lime

(includes Smoked Salmon, Smoked Mackerel, Rollmops, Prawns, Cockles and Mussels)

Spinach, Feta and Olive / Tomato, Mozzarella and Red Pepper Bruschettas (V)

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Potato and Asparagus Salad

Selection of 4 salads (see Salad Selector List)

A selection of Rustic Breads with Olive Oil and Balsamic

£10.50 per person (ex VAT)

Dressed Salmon (serves approx. 25)

Whole Decorated Dressed Salmon and Salmon Delice
(served with Lemon and Lime and
accompanied by a Seafood Sauce and Dill Mayonnaise)

£87.50 (ex VAT)



Salad Selector List

Please select one from this section

- Mixed Leaf Salad (Vegan) (G/F)
- Cos and Baby Gem Leaf with Dressing
- Old English Garden Salad (G/F)
- Romaine Lettuce, Cherry Tomatoes, Boiled Eggs and Olives with Dressing

Please select one from this section

- Plum Tomatoes with Basil Oil (contains nuts) (G/F)
- Baby and Beef Tomato with Red Onion and Chive (Vegan) (G/F)

Please select two from this section

- Mediterranean Vegetable Pasta Salad, topped with Parmesan Cheese
 - Waldorf Salad (contains nuts) (G/F)
 - Traditional Coleslaw with Chervil (G/F)
 - Three Rice Salad with Puy Lentils and Pancetta
(this salad can be made without Pancetta if a vegetarian version is required)
 - Beetroot and Onion Salad (Vegan) (G/F)
 - Red Cabbage Crunchy Coleslaw (G/F)
 - Mediterranean Cous Cous (Vegan)
- Pasta Salad with Pesto, Pine Nuts, Sundried Tomato & Baby Spinach
(contains nuts)
 - Wild Rice with Feta, Chickpeas, Cranberries and Red Onion (G/F)
 - Beetroot, Feta and Grain Salad
- Cumin Roasted Mediterranean Vegetable Salad with Chick Peas, with a Tomato and Basil Dressing (Vegan)

Salad Upgrades

For an extra 60p per person, you can upgrade your salad to any one of the following:

- Zucchini, Rocket and Red Pepper Salad, topped with Parmesan (G/F)
 - Beef Tomato and Mozzarella Salad, drizzled with Pesto (G/F)
- Crispy Bacon, Cos Lettuce, Brie and Croutons, topped with Parmesan
- Broccoli, Tomato and Bacon Salad with Dijon & Olive Oil Dressing (G/F)
- Mexican Street Salad (red cabbage, white cabbage, radishes, carrots, coriander, jalapeno chillis and red onion with fresh lime juice) (Vegan) (G/F)

Healthy option Potato Salad

(you can replace any of the potato options listed on the menus with this lighter / healthier option)

- 'Potato Salad with Lemon, Fine Herbs and Fat Free Yoghurt Dressing' (G/F)



Ploughmans Buffet Menu

Honey Roast Ham with Pickles

Ardennes Pate (Pork Liver)
Served with Chutney

Selection of Handmade Savoury Quiches (V)

Mixed Leaf Salad

Potato Salad

Traditional Coleslaw

Beetroot and Onion Salad

Tomato Salad

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A stunning Display of English and Continental Cheeses
With soft fruit Garnish, Celery, Grapes and Biscuits

Rustic Breads

£8.95 per person
(ex VAT)



American Buffet Menu

Platters of ;

Peppered Pastrami Beef with Horseradish

Smoked Salmon Slices with Cream Cheese and Lemon Wedges

Sliced Supreme of Chicken with Caesar Dressing,
Bacon Bits, Croutons and Parmesan Cheese

Monterey Jack Cheese

Served with
Bagels and Deli Rolls

Potato, Gherkin and Caper Salad
Shredded Cos Lettuce
Florida Coleslaw
Baby and Beef Tomato Salad

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Waffles with Maple Syrup, Chocolate Sauce,
Strawberries and Fruits of the Forest Compote

£10.50 per person
(ex VAT)

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Notes

Equipment

- The menu prices quoted include all the relevant equipment i.e. plates, cutlery, napkins, serving utensils etc.
- Table linen can be provided if required and will be quoted for on request
- Electric Hot plates will be provided where applicable (i.e. if there are any items to be served warm in your chosen menu)

Staff

- Please note that the staff are not included in the menu prices quoted. AHM can provide 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).

Dietary Requests

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

Numbers

- Final numbers will be due one week prior to the event date (along with details of any special dietary requirements)

Delivery

- We aim to deliver hot food approximately 30 minutes prior to the time you want to eat so please advise us of your timings when booking
- The food will arrive on serving / presentation platters ready to serve
- A delivery charge will be applicable to your order. The charge will depend on the delivery address.

Booking confirmation / payment

- We require a £50.00 deposit to confirm a booking (if you don't have an account with us)
- The balance is due on the event day (the final invoice will be raised once numbers are confirmed one week prior to the event date)
- 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 listed 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

VAT

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

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