



Afternoon Tea Buffet Menus 2022 (valid from September 22)

(This style of menu and the prices quoted below are whereby the food is presented on buffet style 'sharing platters' for guests to help themselves.

The buffet afternoon tea food is served on china platters and cake stands.

If you would prefer a style of afternoon tea whereby the food is served in the middle of small tables where the guests are sitting, then this is feasible but there are additional charges incurred to cover the extra work involved)

Menu One A (just cakes)

A selection of:

Handmade Cakes

(e.g. Carrot, Chocolate, Lemon Drizzle, Raspberry Ripple and Jam and Buttercream)

Assorted Cup Cakes (various flavours)

Scones with Clotted Cream and Jam

£3.00 per person (ex VAT)

Menu One B (just sandwiches)

**A Selection of Finger Sandwiches
(or Sandwiches and Rolls)**

(includes a selection of Meat and Vegetarian fillings)

£2.95 per person for one round (ex VAT)

Menu Two

**A selection of Finger Sandwiches
(includes Meat and Vegetarian)**

Scones with Clotted Cream and Jam

£4.95 per person (ex VAT)

Menu Three

A selection of Finger Sandwiches and Filled Bridge Rolls
(includes meat and vegetarian fillings)

plus

A selection of

Sliced Cakes

Cup Cakes

Scones with Clotted Cream and Jam

£6.25 per person (ex VAT)

Menu Four

A selection of Finger Sandwiches, Filled Rolls and Wraps
(includes meat and vegetarian fillings)

plus

A selection of **2 savoury items** from the lists on the following pages

plus

A selection of

Sliced Cakes

Cup Cakes

Scones with Clotted Cream and Jam

£7.50 per person (ex VAT)

Menu Five

A selection of Finger Sandwiches, Filled Rolls and Wraps
(includes meat, fish and vegetarian fillings)

plus

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

plus

A selection of

Sliced Cakes

Cup Cakes

Scones with Clotted Cream and Jam

£8.75 per person (ex VAT)

Menu Six

A selection of Finger Sandwiches, Filled Rolls and Wraps
(includes meat, fish and vegetarian fillings)

plus

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

plus

A selection of

Sliced Cakes, Cup Cakes, and Scones with Clotted Cream and Jam

£10.00 per person (ex VAT)

Menu Seven

A selection of Filled Focaccia Breads, Bagels and Wraps
(includes meat, fish and vegetarian fillings)

plus

A selection of **8 savoury items** from the lists on the following pages

plus

A selection of

Assorted Mini Cakes

Scones with Clotted Cream and Jam

Mini Battenberg

Mini Macaroons

£12.00 per person (ex VAT)

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

For more information please call;

0117 957 6942 / 07967 511870 (Hannah)

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

Menu Eight

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 Blinis

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

Assorted Mini Cakes

Mini Battenberg

Mini Macaroons

Cocktail Fruit Tartlets and Assorted Mini Choux Buns

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Bowls of Strawberries
(with Sugar and Double Cream)

£14.00 per person (ex VAT)

Plates and napkins are included with all menus

- Please inform us of any allergens / special dietary requirements
- Gluten free / dairy free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £2.00 surcharge per person for Gluten / dairy free



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 a Lemon and Tarragon Mayonnaise Dip (G/F)

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Honey Roasted Sausage Meat and Bacon Lattices

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Pigs in Blankets

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Chicken Satay (G/F)

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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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Chantaraais 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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Chicken Piri Piri Skewers (G/F)

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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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Sausage Meat and Chorizo 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 Blinis with Cream Cheese, topped with Tartar Sauce

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Prawn and Avocado Blinis

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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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Vegetarian Savoury Tarts

(filled with Asparagus, Sundried Tomato and Mushroom)

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Sunblaze Tomato, Mozzarella and Pesto Ciabatta Crostinis

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Cheese and Fresh Pineapple Skewers (G/F)

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Beetroot and Feta Turnovers

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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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Three Cheese and Spring Onion Turnovers with Red Pepper

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Brie and Cranberry Wontons

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Spinach Pakora and Onion Bhajis (Vegan)with Tatziki Dip

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Moroccan Cous Cous on a Courgette Base (Vegan)

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

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Sweet Potato Falafel Bites with Humous Dip (Vegan)

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Red Pepper and Goats Cheese Pizza (V)

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Breaded Cream Cheese Jalapenos with Salsa

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Asparagus and Crème Fraiche Vol-au-vents, topped with Paprika

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Breaded Mozzarella Sticks with Salsa Dip



Vegan Savoury Items

- Vegan Sausage Rolls (Vegan)
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- Vegan Red Pepper Pizza Slices (Vegan)
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- Spinach Pakora and Onion Bhajis (Vegan)
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- Moroccan Cous Cous on a Courgette Base (Vegan)
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- Cherry Tomato and Olive Skewers (Vegan) (G/F)
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- Vegetable Crudities (Vegan)(G/F)
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- Cherry Tomato and Olive Skewers (Vegan) (G/F)
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- Sweet Potato Falafel Bites with Humous Dip (Vegan)

Additional Items List 2022 (valid from September 22)

Tea and Coffee

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|--|-------------------|
| Tea and Coffee (instant coffee) | £1.95 per serving |
| Tea, Coffee (instant) and Biscuits | £2.50 per serving |
| Tea and Coffee (percolated coffee)
(includes herbal and fruit tea selection) | £2.65per serving |
| Tea, Coffee (percolated) and Biscuits
(includes herbal and fruit tea selection) | £3.00 per serving |

Other Beverages

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|---|------------------|
| Selection of Fruit Juices
(Orange, Apple, Cranberry) | £2.60 per litre |
| Selection of Cordials (e.g. Elderflower, Mixed Berries) | £3.95 per bottle |

Assorted 500ml Bottles (Coke, Diet Coke , Sprite, Fanta)	£1.80 per bottle
Mineral Water - 1 litre	£2.40 per bottle
Sparkling Grape Juice	£3.70 per bottle
Red / White / Rose Wine	£11.00 per bottle
Bottled Lager	£3.60 per bottle

Fruit / Cheese

Finger Fruit Bowl (to include Bananas, Apples, Satsumas, Pears and Grapes)	85p per person
Sliced Fruit Platter (Slices of Pineapple, Melon and Strawberries with Grapes)	£2.50 per person
Exotic Fresh Fruit Platter with Honey Crème Fraiche (to include Pineapple, Melon, Kiwi, Mango and Strawberry)	£3.25 per person
Fresh Strawberries and Cream	£3.00 per person
Mixed Summer Berries	£3.50 per person
Exotic Fruit Kebabs with Chocolate Dipping Sauce (to include Pineapple, Melon, Kiwi, Strawberry)	£3.75per person
A Selection of English and Continental Cheeses with Soft Fruit Garnish, Celery, Grapes and Biscuits	£3.50 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.
- Glass hire can 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 /Dairy free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £2.00 surcharge per person for Gluten /dairy 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, A/C Name is 'AHM Catering Experience) or you can phone our office with your credit/debit card details to make payment.

Delivery

- We aim to deliver food approximately 30 - 60 minutes prior to the time you want to eat so please advise us of your event timings when booking
- The food will arrive on serving / presentation platters ready to serve or can be served in individual boxes if preferred (please state at time of booking)
- A delivery /collection charge will be applicable to your order. The charge will depend on the delivery address.

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 £13.50 per person per hour (minimum of 2 hours).

VAT

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

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