



Orchard Catering Brochure 2009

Orchard Catering is an event catering business based in Godalming, Surrey. We specialise in providing exceptional quality food and catering services to the Surrey and Hampshire areas.

We have over 18 years experience providing catering services to drinks parties, dinner parties, christenings, weddings, funerals, birthdays, anniversaries, bah mitzvahs and corporate functions. We pride ourselves on tailoring our catering services to meet the needs of your occasion.

Our food is sourced from local butchers, farmers markets, and specialist food producers - supporting the local economy, and reducing our carbon footprint. In addition to providing food, Orchard Catering can assist with hire of equipment, i.e. linen, cutlery, crockery, tables, chairs, glasses; and we can also source staff for functions.

Please browse our menus and examine our wide selection of canapes, buffet food, salads, starters, and main meals. We also have afternoon tea and desserts menus to choose from.

We look forward to serving you!

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CANAPÉS

(Hot)

Miniature Yorkshire pudding with Fillet of Beef

Devils on Horseback

Thai Fish Cakes and Dips

Filo Wrapped Prawns

Prawn Toasts

Mini Spring Rolls

Mushrooms En Crouete

Chicken Satay with Peanut Dip

Baked Brie or Camembert with Apricot Topping

Curried Vegetable Samosas

Mini Bacon Potatoes

Chicken and Mushroom Vol-au-vents

Scampi and Tartar Sauce

Crunchy Potato Skins with Sour Cream

Pimiento, Corn and Bacon Spirals

Stuffed Mushrooms

Bruschetta with various toppings

Miniature Cottage Pies

Lamb and Rocket Mini Pizzas

Beef and Horseradish Bonbons

Butchers Cocktail Sausages with Honey and Mustard Dip

Roast Beef and Horseradish Bonbons





CANAPÉS **(cold)**

Cucumber and Salmon Bites
Smoked Salmon Blinis
Sushi Rolls (additional charge)
Parmesan and Pesto Toasts
Mini Finger Sandwiches
Bocconcini and Tomato Skewers
Rosemary and Cheese Palmiers
Capsicum Rolls
Prawn Rose-Marie Vol Au Vents
Corn Puffs with Lemon Chilli Sauce
Egg Mayonnaise in Pastry Cases
Mushroom Palmiers
Prawns wrapped in Mange Tout
Sweet Potato Scones with Creamy Herb Cheese
Asparagus and Brown Bread Rolls
Barbecued Chicken on Rice Crackers
Tortilla
Smoked Trout and Avocado on Mini Toasts
Blue Cheese and Apricot Swirls
Lizzie's Special Cheese Straws with Salsa Dip
Herby Toasts and Dips
Red Pepper Toast
Spinach and Pimento Crepe Rollettes
Baby Mushrooms with Creamy Egg
Marinated Mushrooms
Nutty Chicken Ribbon Sandwiches
Bacon Crackers with Parsley Dip
Prawn and Caramelised Onion Pancakes

Triple Cheese Tarts
Radicchio/Witlof with Thai Crab Salad
Prawn Remoulade
Salmon Tartere
Mini Prawn Cocktails
BLT Mini Toasts
Curried Chicken and Tomato Tartlets





COLD BUFFET

Roast Fillet of Beef with Red Pepper Sauce

Elizabethan Chicken

Coriander and Lime Salmon

Whole Dressed Poached Salmon

Chicken with Apricot/Orange and Grape

Honey Roast Ham or Roast Turkey Breast

Chicken with Mango and Melon

Spinach and Smoked Salmon Roulade

Mediterranean Vegetable Roulade (vegetarian)

Various Quiche (both vegetarian and meat)

Mediterranean Vegetable Tart

Egg Mayonnaise

Coronation Chicken

Herb Crust Roast Loin of Pork





SALADS

Green Salad

Hot New Potatoes

Coleslaw

Rice Salad

Tomato and Mozzarella Cheese

Mediterranean Pasta Salad

Tabouli

Three Bean Salad

Beetroot and Onion

Waldorf Salad

Carrot and Sultana Salad

Misty Mushroom Salad

Broccoli Salad

Cucumber Mint

Spiced Rice

Mange Tout and Red Pepper

Greek Salad

Fruity Couscous

Potatoes and Spring Onion

Vegetable Salad

New Potatoes and Green Salad plus choice of up to four others





STARTERS

Poached Salmon Mousse

Twice Baked Cheese Soufflé

Mediterranean Vegetable Tarts (vegetarian)

Mozzarella and Vine Tomato Salad on a bed of Autumn Leaves

Melon and Grapefruit Medley

Egg Mayonnaise

Gazpacho

Stilton Stuffed Pears

Melon, Tomato & Cucumber Medley with Herby Bread

Savoury Stuffed Mushrooms

Leek and Potato Soup

Tomato and Basil Soup

Carrot and Orange Soup

Mushroom Soup

Homemade Pate served with Onion Marmalade

Prawn Cocktail and Brown Bread

Olives and Flavoured Oils and Vinegars
served with Warm Bread

Smoked Mackerel and Horseradish Cream

Asparagus with Crispy Bacon and Hollandaise Sauce

Or

Why not have a few Canapés served with your welcome drinks instead?

(French bread/warm roll and butter, Garlic bread or Herby Hot Loaf,
included).





AFTERNOON TEA
Sandwich Fillings

Cucumber

Prawn

Salmon

Tuna and Cucumber

Tuna and Sweetcorn

Roast Chicken Salad

Coronation Chicken

Egg Mayonnaise

Cheese and Pickle/Tomato/Onion

Ham

Turkey

Roast Beef





AFTERNOON TEA Cakes

Fairy Cakes

Family Fruit Cake

Lemon Drizzle Loaf

Carrot Cake

Chocolate Brownies

Flapjacks

Miniature Scones
(served with jam, and cream)

Victoria Sponge

Blueberry Cake

Miniature Muffins

Cherry and Almond

Chocolate Refrigerator slice

Fruity Flapjacks

Miniature Éclairs





MAIN MEALS

Beef in Red Wine (with Baby Onion, Bacon and Mushrooms)

Beef Diane and Pasta (Tomato Based Sauce)

Minted Lamb Casserole

Chicken with Mushrooms and Celeriac

Creamy Chicken with Asparagus

Steak and Ale Pie

Country Pork and Cider Delight

Salmon En-Cruet

Roast Beef, Turkey or Loin of Pork

Chicken Supreme

Fantastic Fish Pie

Lasagne Verdi (vegetarian)

Mediterranean Vegetable Pasta (vegetarian)

Coq Au Vin

Navarin of Lamb

Country Chicken Supreme

Beef or Venison Casserole with Port and Pickled Walnuts

Chicken and Artichoke in White Wine Sauce

Mediterranean Chicken and Summer Vegetables in a Sun-Blushed Tomato Sauce

Summer Chicken Supreme

(Prices quoted include any ONE from the above plus a vegetarian option)

Main Meals are served with New Potatoes or Rice,

Seasonal Vegetables or Green Salad





DESSERTS

Fresh Cream Lemon or Chocolate Roulade

Fresh Fruit Salad or Four Fruit Kebabs

Cream Filled Profiteroles

Individual Fruit Flans

Apple Flans

Gateau Diane

Lemon or Chocolate Mouse

Pavlova

Hazelnut Meringue with Red Fruit Coulis

Summer Pudding

Tiramisu Gateau

Cheese Cake

Brandy Baskets with Black Currant Sorbet

Fresh Fruit Sweetheart Shortbreads

White Summer Puddings

Three Cheese Cheeseboard

Choice of 2/3 of the above

