

Mitchell Catering Limited

at

'The Square' at Upminster

Dining Menus

Effective from:

1st September 2017

Contact Information

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Background

Overview

I have provided a variety of menus to suit all budgets and palettes; 6 set menus, two menu “deals”, and a la carte.

Some events like to try something a little different. Please see some of my suggested 6 themed menus.

If there is something you would like but don't see on our extensive menus then please contact me.

Terms and Conditions for Dining

- 1) *Please advise me of any allergies before your function date.*
- 2) All prices include VAT.
- 3) I require menu and dining times with estimated numbers a minimum of **7 days** before your function date and final numbers **48hrs** before your function date.
- 4) All events that dine are subject to the minimum dining number of **16**.
- 5) Small events that are meeting on the same day as another event, may benefit from enjoying the same menu choice. By doing so, the small event or event will then, not be subject to the minimum dining number of 16.
- 6) Waitresses should be allowed to clear coffee cups not more than 20 minutes after it is served. Any additional staff costs incurred due to the waitresses not being able to clear will be passed on to the unit.
- 7) All main courses are served with the Chefs choice of a potato and two vegetables appropriate to the main dish unless stated otherwise.
- 8) All items on the menu are subject to availability.
- 9) If you require a menu item that is not listed, please do not hesitate to ask and I will be pleased to advise you.
- 10) Account Settlement – is on the day of your function.

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Menus

Set Menus

Set menu 1 - £20.75

Starter	Tuscan Minestrone soup
Main Course	Rolled stuffed loin of Pork wrapped in pancetta and roasted with tuscan potatoes Green Beans, Cauliflower and Broccoli Cheese
Dessert	New York Cheese Cake with Chantilly Cream and Fruit Coulis
Coffee	Coffee
Notes:	Change the Soup for Meat Ball or Stuffed Baked Fat Mushrooms and add £1.25

Set menu 2 - £19.15

Starter	Pea and Ham Soup
Main Course	Homemade Butchers Sausages with a Mustard Mash Savoy cabbage and Batons Carrots
Dessert	Luxury Bread and Butter Pudding with Cream
Coffee	Coffee
Cheese Platters	Yes
Notes:	Change the Soup for Breaded Brie with onion chutney or Satay Chicken and add £1.25

Set menu 3 - £19.15

Starter	Mulligatawny soup
Main Course	Roast Stuffed Supreme of Chicken Wrapped in Smoked Bacon with Parmentier Potatoes and a Green Veg Medley
Dessert	Dutch Apple Pie with Custard
Coffee	Coffee

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Set menu 4 - £21.75

Starter	Pork Goulash soup
Main Course	Baked Crusted Cod with Minted New Potatoes and a Green Veg Medley
Dessert	Apple Struddle with Cream
Coffee	Coffee

Set menu 5 - £22.50

Starter	Crab and Cray Fish Salad with a bloody Mary Dressing
Main Course	Roast Rib of Beef Yorkshire pudding with Roast Potatoes with Cauliflower Cheese and a Green Vegetable Medley
Dessert	Plum Duff with Custard
Coffee	Coffee

Set menu 6 - £22.75

Starter:	Chicken Noodle soup
Main Course	Salt Beef with Pease Pudding, Crushed Potatoes, Braised Carrots and Green Beans
Dessert	Bakewell Tart
Coffee	Coffee

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Menu Deals

Menu deal 1 - £17.00

Select any one Starter, Main course and Dessert with coffee from below;

Starter	<ul style="list-style-type: none"> • Egg Mayonnaise or • Melon or • Melon Cocktail or • Asparagus, Tomato, Vegetable, Mushroom, Oxtail, French onion soup.
Main Course	<ul style="list-style-type: none"> • Roast Breast of Chicken with Stuffing or • Sausage and Mash with Onion Gravy (3 homemade butcher's sausages) or • Liver and bacon onion Gravy or • Chicken Ham and Mushroom Pie or • Chicken Ham and Leek Pie or • Cottage Pie (Served with three veg and contains potatoes) or • Pork and Cider Stew with Herb Dumpling.
Dessert	<ul style="list-style-type: none"> • Fruit Pie (Apple, Apple & Blackcurrant, Dutch Apple) or • Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit) or • Steamed Sponge Pudding (Jam, Treacle, Sultana) or • Mince Tart.
Coffee	Coffee

Menu deal 2 - £17.50

Starter	Chefs soup
Main Course	Roast Beef, Roast Potatoes, Chefs vegetables
Dessert	Chefs dessert
Coffee	Coffee

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A la carte Menu

Starters

Prices quoted are per head.

All served with roll and butter.

Price	Dining Option
£2.00	<ul style="list-style-type: none"> • Egg Mayonnaise • Melon • Melon Cocktail Asparagus • Tomato • Vegetable, Mushroom, Oxtail, French onion soup.
£2.10	<ul style="list-style-type: none"> • Minestrone, Chicken Tomato & Basil, Broccoli & Stilton, Lentil & Coriander and Leek and potato.
£3.25	<ul style="list-style-type: none"> • Cock-o-leekie • Chicken noodle • Pea & Ham, Mulligatawny soup • Tuscan • Pork Goulash • Roasted Red Pepper • Brown Windsor.
£3.50	<ul style="list-style-type: none"> • Deep Fried Whitebait • Pate and Toast • Smoked Mackerel • Breaded mushrooms • Prawn Cocktail.
£4.50	<ul style="list-style-type: none"> • Baked meat balls in a Tomato and basil sauce with cheese • Satay Chicken • Deep fried Brie with onion chutney • Seafood Cocktail • Three cheese stuffed oven baked flat mushroom • Smoked Salmon (Plus supplement £1.00) • Hors D'oeuvres • Melon & Parma Ham with Pine Nuts and Balsamic Reduction • Three Bean and Bacon Cassoulet with Stuffed Tortellini and Pesto • Mushroom Fricassee with a Puff Pastry Topper • Crayfish and Crab Salad with a Bloody Mary Dressing (Plus supplement £0.50).

If you would like extra bread on the tables we do mixed bread basket for £1.50 per head

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Additional fish course

Price	Dining Option
All at Market Price	<ul style="list-style-type: none">• Lemon Sole Fillet with Caper Butter• Cod Mornay• Trout Meuniere• Salmon Hollandaise• Grilled Lemon / Dover whole on the bone• Scallops St Jacque.

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Main courses

Price	Menu	Dining Option
£11.60	1	<ul style="list-style-type: none"> • Roast Breast of Chicken with Stuffing • Sausage and Mash with Onion Gravy (3 homemade butcher's sausages) • Liver and bacon onion Gravy • Chicken Ham and Mushroom Pie • Chicken Ham and Leek Pie • Cottage Pie (Served with three veg and contains potatoes) • Pork and Cider Stew with Herb Dumpling.
£12.50	2	<ul style="list-style-type: none"> • Grilled Gammon Pineapple and tomato (served with potatoes mushroom, peas) • Baked Ham Peach or Madeira Sauce • Steak & Kidney Pie or Pudding • Steak & Mushroom Pie or Pudding • Chicken in Cream of White Wine and Mushroom sauce • Chicken Chasseur • Grilled Pork Chop with Stuffing Grain Mustard and Cider Sauce • Escalope of Pork with Herb Potatoes and Green Beans • Braised Steak Garni 8oz. (Supplement: Add £1.00 for 10oz) • Roast Loin of Pork, Apple sauce.
£13.30	3	<ul style="list-style-type: none"> • Steak & Veg Pie or Pudding • Roast Topside of Beef, Yorkshire pudding • Coq Au Vin • Plaice Fillets with Brown shrimp Caper Butter • Poached Salmon • Fish Pie (Served with three veg and contains potatoes) • Crusted Baked Cod Fillet with Butter Sauce • Battered Cod • Lamb Chops (3), Grilled Tomato.
£13.50	4	<ul style="list-style-type: none"> • Roast Turkey with Stuffing Chipolata Sausage Roast Potatoes Brussels and Mixed Peas and Carrots (Supplement: Add £1.20 for Rolled Bacon and Roasted Parsnips) • Mixed Grill • Braised Beef En croute • Lemon Sole fillet with shrimp Caper Butter • Salmon & Mayonnaise, salad & new potatoes
£13.85	5	<ul style="list-style-type: none"> • Roast Leg of Lamb, mint sauce • Braised Lamb Steaks • Roast rib of beef and Yorkshire pudding • Duck in Orange sauce • Lamb Shank (supplement £1.00) • Grilled Rib Eye Steak Garni (supplement £1.00) • Rack of lamb (market price)

Would you like an extra vegetable? This can be added for £1.00 per head

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Desserts

Price	Dining Option
£2.70	<ul style="list-style-type: none"> • Fruit Pie (Apple, Apple & Blackcurrant, Dutch Apple) • Fruit Crumble (Apple, Apple & Berry, Rhubarb, Mixed Fruit) • Steamed Sponge Pudding (Jam, Treacle, Sultana) • Mince Tart <p><i>(All above served with one choice of either; Ice Cream, Fresh Cream, or Custard)</i></p> <ul style="list-style-type: none"> • Trifle • Crème Caramel • Fresh Fruit Salad • Peach Melba • Cheesecake
£2.90	<ul style="list-style-type: none"> • Christmas pudding, Brandy Sauce or Fresh Cream • Profiteroles, Chocolate sauce • Hot Cherries and Ice Cream • Black Forest, Strawberry Gateaux • Baked Apple Sponge • Jam Roly Poly • Spotted Dick • Bread & Butter pudding • Eton mess
£3.15	<ul style="list-style-type: none"> • Individual Cheese plates in lieu of desert

Cheese platters as a fourth course

Price	Dining Option
£7.00	<ul style="list-style-type: none"> • 3 cheeses, biscuits and celery
£8.00	<ul style="list-style-type: none"> • 5 cheeses, biscuits, celery and grapes

Each serves 6-8 persons

Tea and Coffee

Price	Dining Option
£0.70	<ul style="list-style-type: none"> • Coffee after dining
£0.80	<ul style="list-style-type: none"> • Afternoon tea / coffee and biscuits

Per head

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Themed Menus

Themed menu 1: Thai night - £21.75

Starter	Tom yum soup (Supplement: Add £4.00 with starter of Thai braised rib, plus £4.00)
Main Course	Massaman lamb and green Thai chicken coconut rice, Pad thai
Dessert	Pineapple and ice cream
Coffee	Coffee

Themed menu 2: Italian night - £21.75

Starter	Anti pasti
Main Course	Italian style braised lamb with potatoes and vegetables
Dessert	Tiramisu
Coffee	Coffee

OR Deluxe Italian £25.00

Themed menu 3: Chinese night - £21.75

Starter	Satay Chicken prawn crackers and dips
Main Course	Hong kong sweet and sour pork Chicken in Black bean or Chinese Chicken Curry Special Fried Rice Mixed vegetable Noodles
Dessert	Fruit and Ice cream
Coffee	Coffee

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Themed menu 4: Spanish night - £21.75

Starter	Tapas
Main Course	Caldereta Extremena (a rustic shepherds dish, slow cooked lamb in sun dried tomatoes garlic and thyme), served with potatoes and vegetables (Lamb dish can be replaced with paella minimum number 40)
Dessert	Flan De Naranja
Coffee	Coffee

Themed menu 5: Indian night - £21.15

Starter	Lamb Samosas with Popadoms and dips
Main Course	Chicken Dansak Curry rice, sag aloo, onion bhaji, naan bread
Dessert	Tropical fruit salad with ice cream
Coffee	Coffee

Themed menu 6: Mexican night - £21.75

Starter	Jumbo Prawn cocktail Mexican style
Main Course	Chilli Con Carne (made with braised pulled beef) a proper chilli unlike any other served with rice
Dessert	Sopapilla cheese cake pie
Coffee	Coffee