

# **BJW Catering** **Limited**



## **MENU**

## **Carvery** (Min. 20 people)

Meats include:

Beef, Turkey and optional third meat which is Gammon, Pork or Lamb

Fish (please discuss)

Vegetarian options (please discuss)

Served with Roast Potatoes and Seasonal Vegetables.

Gravy Sauce

Dessert Buffet (choices up to 10)

Coffee & Mints

Please discuss any of the above if any dietary requirements and allergies.

## **Served Meals**

### **Starters**

Soup of the Day (Home Made)	Smoked Fish Platter (Trout, Salmon, Prawns)
Deep Fried Camembert	Smoked Salmon & Prawns
Duck Spring Rolls	Melon & Parma Ham
Thai Fish Cakes	Pate with Melba Toast
Whitebait (Small numbers. Aura sauce)	Egg Mayonnaise with Prawns
Crespoline Pancake (Ricotta Cheese)	Egg Mayonnaise
Mushroom Vol au Vent	Melon & Prawns

### **Main Courses**

Lamb Shank	Beef Bourguignon
Battered Code & Chips (small numbers)	Supreme of Chicken Chasseur
Roast Beef & Yorkshire Pudding	Steak & Kidney Pie
Roast Lamb	Irish Stew
Breaded Lemon Chicken	Poached Salmon in Champagne Sauce
Chicken filled with Spinach & Ricotta Cream Sauce	Giant Yorkshire with Sausage, Mash and Red Onion Gravy (Toad in the Hole)

All above served with Roast, Mash or Boiled Potatoes and Seasonal Vegetables

### **Desserts**

Desserts table consists of between 8 and 10 including Bread and Butter Pudding if pre-requested.

Cheese Course on prior request.

Coffee and Mints

**You can choose up to 3 Starters and 3 Main Course or discuss other options with our Catering Team – Especially any dietary requirements**

# **Cold Meat Buffet**

Slice Ham, Beef and Turkey

Gala Pie

Hot New Potatoes

Cold Curried Rice

Cold Pasta Salad

Coleslaw

Salads: Lettuce, Cucumber, Tomatoes, Beetroot, Peppers and Onions

French Bread and Butter

- Poached Salmon can be added to the above at an additional cost.

## **FINGER BUFFET**

Pizza Wedges (v)	Chicken Tikka Skewers
Samosas (v)	Potato Wedges (v)
Spring rolls (v)	Quiche (v)
Sausage rolls	Assorted Sandwiches
Cocktail Sausages	Breaded Mushrooms

Grim's Dyke Golf Club  
BJW Catering 0208 428 4539 Opt. 4

**FUNCTION PRICES**  
**FROM**

2 COURSE MEAL £23.00

3 COURSE MEAL £25.00

2 COURSE CARVERY £24.00

3 COURSE CARVERY £26.00

2 COURSE BUFFET (HOT OR COLD) £24.00

3 COURSE BUFFET (HOT OR COLD) £26.00

ALL THE ABOVE INCLUDE TEA/COFFEE AND  
DINNER

FINGER BUFFET £10.50

TEA/COFFEE £1.20

FINGER BUFFET PACKAGES AVAILABLE

ALL PRICES ARE PER PERSON