



HOSPITALITY
brochure

EXPERIENCE
DELICIOUS TASTES



Welcome to our Hospitality brochure

The Eurest Services catering team recognise that it's important to have hospitality tailored to your local needs.

As such we have designed this brochure as a guide to the services we can provide, which if required can be adapted to your specific needs.

We would be delighted to meet with you to discuss how we can tailor hospitality to you, so please feel free to arrange an appointment with us so we can discuss your requirements in more detail.

As you will see this brochure covers all your hospitality needs and has a wide range of offers from day to day meetings through to event catering from which you can select.

Dietary requirements

Please contact us if you have any special dietary requirements.



Whether it's great freshly brewed coffee or a selection of our speciality teas we pride ourselves on the quality of our beverages.

Freshly brewed coffee
and a selection of speciality teas

Freshly brewed coffee
and a selection of speciality teas
Served with traditional biscuits

Freshly brewed coffee
and a selection of speciality teas
Served with freshly baked cookies

Freshly brewed coffee
and a selection of speciality teas
Served with a selection of mini Danish pastries

Chilled still and sparkling mineral water

A selection of chilled fruit juices



BEVERAGES





**A variety of breakfast options perfect
for an early start.**

Croissant and preserves

Warm all butter croissants with soft set preserves

Selection of freshly baked Danish pastries

Bacon roll

Grilled back bacon in a soft bap

Sausage roll

Grilled traditional sausages in a soft bap

Fresh seasonal fruit platter

Selection of freshly prepared seasonal fruits

BREAKFAST



Our freshly made sandwich selection offers a comprehensive range from simple classic to deli sandwiches.

Classic

A selection of freshly made classic sandwiches and rolls served with crisps, seasonal fresh fruit bowl and chilled fruit juices.

Cheese and pickle

Ham and salad

Egg mayonnaise

Tuna and cucumber

Traditional beef and horseradish



Traditional

A selection of freshly made gourmet sandwiches served with crisps and a fresh fruit platter.

Cheese ploughmans

Prawn mayonnaise

Brie, lettuce and cranberry

Chicken, bacon and sweetcorn

Smoked salmon
with chive cream cheese

**SANDWICH
SELECTION**



A choice of hot and cold hand held foods, a great alternative or accompaniment to a sandwich selection.

Build your own

Skewered yakitori chicken

King prawn chilli roll

Plum tomato bruschetta

Sticky bacon mushroom and sausage stack

Quiche Lorraine

Crispy chicken fillets
with barbecue sauce

Chicken kebab
With lime and coriander glaze

Kofta
Served with fresh mint tzatziki

Crudités selection
with homemade tortilla and dips

Fresh fruit platter

Traditional cheeseboard

Sausage roll in puff pastry

Kettle crisps



FINGER FOOD



A choice of hot and cold hand held foods, a great alternative or accompaniment to a sandwich selection.

Menu A

Sausage roll in puff pastry

Kettle crisps

Fresh fruit platter

Menu B

Sticky bacon mushroom and sausage stack

Crispy chicken fillets with barbecue sauce

Crudités selection
With homemade tortilla and dips

Fresh fruit platter



FINGER FOOD



Menu C

Chicken kebab
With lime and coriander glaze

Quiche Lorraine

King prawn chilli roll

Kettle crisps

Menu D

Skewered yakitori chicken

Kofta
Served with fresh mint tzatziki

Traditional cheeseboard

Kettle crisps



FINGER FOOD



Whether the occasion is formal or informal a hot fork buffet provides the perfect opportunity for easily eaten delicious food.

Pork

With honey and ginger served with prawn crackers and fried rice

Chilli con carne

Chunky chilli con carne with sour cream and fresh guacamole

Sausage and mash

Herby Lincolnshire sausage with creamy mash and rich onion gravy

Chicken korma

Authentic chicken korma with a delicate balance of coconut and mild spice served with basmati rice

Mushroom stroganoff

A classic mushroom stroganoff served with steamed rice



**HOT FORK
BUFFETS**



Our bowl food selection offers a unique way to enjoy great food in a working environment.



Chicken Caesar salad

Chicken and crisp iceberg combined with Caesar dressing and presented with parmesan shavings

Grilled vegetable salad

with Mediterranean couscous, charred Mediterranean vegetables drizzled with olive oil

Tuna Nicoise

Flaked tuna fillet with classic French salad

Greek salad

Fresh crumbly feta cheese with plump tomatoes and black olives

BOWL FOOD



The essence of our formal dining menu is to create simple, stylish food for any occasion.

Starter

Smoked salmon salad

Capers, shallots, cornichon, parsley and lemon come together to make simple smoked salmon

Classic prawn cocktail

A much hard to beat, but still the nations favourite

Prosciutto with melon

Sweet sun kissed melon with dry cured savoury ham, a perfect combination

Plum tomato and mozzarella with pesto

Perfumed plum tomatoes, melting in mozzarella and basil, one of the great favourites of the Mediterranean

Pâté and red onion marmalade

A delicate chicken liver pâté accompanied with a sweet and sour red onion marmalade and crisp melba toast



**FORMAL
DINING**



Main

Peppered ribeye

The classic steak served with a simple brandied jus, roasted field mushrooms and parisienne potatoes

Leek and tarragon pasta

Pasta cooked to perfection with fresh leeks, fragrance of tarragon and served with a pepper leaf salad and crisp garlic croutons

Roast lamb shank

Twice roasted lamb shank with braised red cabbage and the creamiest of potato dishes

Baked salmon

Succulent baked salmon supreme, with sweet sugar snaps and golden sauté potatoes

Chicken saltimbocca

Prime chicken breast wrapped in Italian ham, laced with garden sage and accompanied with garlic mash



FORMAL
DINING



Dessert

Chocolate fondant

Individual chocolate puddings with a melting centre and served with vanilla ice cream

Iced berries

With hot white chocolate sauce

Profiteroles with chocolate sauce

Choux balls filled with dairy cream and served with hot chocolate sauce

Lemon cheesecake

American style cheesecake with pureé raspberries

Sticky toffee pudding

Everyone's favourite hot pudding served with butterscotch sauce



FORMAL
DINING





Get in touch



 **Eurest Services**