



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 a selection of biscuits

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

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

Freshly brewed coffee
and a selection of speciality teas
Served with scones, jam and clotted cream

A selection of chilled fruit juices

Chilled still and sparkling mineral water



BEVERAGES



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

Bacon roll

Grilled back bacon in a soft bap

Sausage roll

Grilled traditional sausages in a soft bap

Ham and cheese croissant

Warm all butter croissant filled with smoked ham and mature cheddar

Fresh fruit platter

Selection of freshly prepared seasonal fruits

**Yoghurts and fruit, selection of yoghurts,
muesli with fresh fruits and dried fruits**

Danish pastries

Selection of mini glazed Danish pastries

Eggs Benedict

Soft poached free range eggs set with back bacon on an English muffin glazed with hollandaise

Smoked salmon and scrambled egg

Scottish smoked salmon with melting scrambled egg and toasted bagels



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**



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Deli

A selection of freshly made deli sandwiches served with crisps, a fresh fruit platter and chilled fruit juices.

Pastrami club

Bacon Lettuce and
Tomato

Prawn mayonnaise

Smoked salmon and
cream cheese



Mediterranean

Freshly made Mediterranean style sandwiches and rolls served with crisps, seasonal fresh fruit platter and chilled fruit juices.

Chicken and chorizo

Mediterranean ham
and salad

Crayfish and rocket

Mozzarella tomato
and basil

SANDWICH
SELECTION



Ploughmans Lunch

A selection of:

Continental cheeses

Light salad

Pickles

Freshly baked bread

Honey roast ham

Red onion chutney



PLOUGHMANS
LUNCH



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

Build your own

Chicken satay
With satay sauce

Goat cheese and mushroom croustade

Thai king prawn skewers

Tandoori chicken skewer
With minted yoghurt

Smoked duck and hoi sin filo case

Breaded king prawns
With dill and lemon mayonnaise

Smoked salmon with horseradish cream

Seared fillet of beef strips

Cherry tomato, melon and pepper brochette

Basil and blue cheese tartlet

Tangy mushroom crostini

Traditional cheeseboard

Fresh fruit platter



FINGER FOOD



Hot and cold nibbles, a perfect alternative or accompaniment to a sandwich selection.

Menu A

Chicken satay
With satay sauce

Thai king prawn skewers

Smoked duck and hoi sin filo case

Cherry tomato, melon and pepper brochette

Menu B

Tandoori chicken skewer
With minted yoghurt

Herb croute
With goats cheese, mushroom and mango chutney

Smoked salmon with horseradish cream

Cherry tomato, melon and pepper brochette



FINGER FOOD



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Menu C

Seared fillet of beef strips

Breaded king prawns
With dill and lemon mayonnaise

Tangy mushroom crostini

Basil and blue cheese tartlet

FINGER FOOD



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

Lamb tagine

Prime leg of English lamb gently braised with Moroccan spice finished with dried fruits and served with couscous

Chicken with tomato and basil sauce

Pan seared supreme of chicken accompanied with slow roast plum tomatoes enriched with fresh tomato and basil, served with glazed penne pasta

Warm salmon Nicoise

Grilled salmon fillet on warm green bean and potato salad with classic French flavours

Beef stroganoff

The finest beef flamed presented with mushrooms, shallots glazed with thick cream and served with boiled rice

Vegetable goulash

Seasonal vegetables bound with a tomato and smoked paprika sauce, accompanied by fruity couscous



HOT FORK
BUFFETS



Our bowl food selection offers a unique way to enjoy your working lunches.

Vegetarian

Sweet potato gnocchi
With wilted greens and roasted pine nuts

Pear and walnut salad
With Cashel blue and lime vinaigrette



Fish

Finnan haddock kedgerree
With English parsley veloute

Meat

Chicken and bacon Caesar salad

Oriental beef salad

BOWL FOOD



Accompanying Salads

A selection of fresh salads are the perfect accompaniment to bowl food and fork buffets.

Salad leaf

Wild rocket and curly endive salad

Compound classic

Salad potatoes with pommery mustard mayonnaise and spring onions

Balsamic tomatoes

Ripe cherry tomatoes with a classic balsamic vinaigrette dressing

Basil scented couscous

Tomato and red pepper soup

Served with chargrilled chicken salad

Chilled gazpacho

Served with aubergine and feta salad

Spiced butternut squash veloute

With goats cheese, toasted hazelnut and beetroot salad



BOWL FOOD



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

Starter

Chicken breast with curried crème fraiche
Lightly smoked breast of chicken bound with delicate spiced crème fraiche and saffron dressing

Classic smoked salmon
Oak smoked salmon traditionally garnished with egg, gherkin and capers and accompanied with buttered brown bread

Spinach and blue cheese tart
Warm baby spinach and Cashel blue tart set on mixed leaf salad with sweet red onion marmalade

Duck paté
Confit duck pressed paté served with spiced carrot chutney and pepper leaf salad

Salmon tian
Scottish smoked salmon and cucumber tower topped with crème fraiche and served with a pepper lemon oil

Tomato galette



**FORMAL
DINING**



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Main

Barbary duck breast

Pan sealed barbary duck breast with potato fondant, fine beans and rich orange jus

Tournedos with salsa verde

Middle cut fillet of beef on garlic mash crowned with basil salsa

Chicken breast with bacon and mushroom

Baked succulent chicken breast filled with bacon and mushroom mousseline served with gratin dauphinoise, tender asparagus and tarragon jus

Baked salmon fillet

Brioche crusted herb salmon fillet lightly baked and served with potato parisienne, French beans and lemon dill sauce

Roast pork tenderloin

Prime roast pork tenderloin presented on black pudding and wholegrain mash served with a rich shallot jus

Avocado and walnut parcels

Avocado, walnut and Dolcelatte filo parcels served with courgette ribbons and roasted red pepper sauce



FORMAL
DINING



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Dessert

Chocolate almond torte

Pure bitter chocolate torte with roast flaked almonds, lime glazed berries and vanilla cream

White chocolate and Grand Marnier bavaois

Light white chocolate bavaois scented with Grand Marnier and served with Seville orange syrup

Pear and almond tart

Sweet poached pear baked in a creamy franzipané tart served with a creamy almond sauce

Bread and butter pudding

Classic English pudding served with light custard sauce

Honey and rosemary crème brulee

Rosemary scented honey brulee with crisp caramel

Lemon tart and citrus crème

Flamed lemon cream tart with rich plum compote and citrus crème fraiche quennelle



FORMAL
DINING





Get in touch

 **Eurest Services**