



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 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.**

Bacon roll

Grilled back bacon in a soft flour bap

Sausage roll

Grilled traditional sausages in a soft bap

Eggs Benedict

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

Smoked salmon and scrambled eggs

Smoked salmon with melting scrambled eggs served on toasted bagels

Selection of mini Danish pastries

Selection of freshly baked pastries

Yoghurts and fruit

Selection of yoghurts, muesli with fresh fruits and dried fruits

Croissant and preserves

Warm all butter croissants with soft set preserves



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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Mediterranean

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

Chicken and chorizo

Mediterranean ham
and salad

Crayfish and rocket

Mozzarella tomato
and basil

Ploughmans Lunch

A selection of:

Continental Cheeses

Light salad

Pickles

Freshly baked bread

Honey roast ham

Red onion chutney



SANDWICH
SELECTION



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

Build your own

Spanish frittata

Served with a fresh tomato salsa

Filo wrapped king prawn

Koftas served with fresh mint tzatziki

Crispy chicken fillets with barbecue sauce

Red pepper and cream cheese bruschetta

Chicken yakatori

With lime and coriander mayonnaise

Seared duck filo basket

Chicken Dijonaise

Sticky bacon, sausages and mushroom stack

Tandoori chicken skewer with minted yoghurt

Goats cheese and tomato tartlet

Crudités

With home made tortilla crisps and herby dip

Fresh fruit platter



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

Chicken yakatori
With lime and coriander mayonnaise

Seared duck filo basket

Lamb Kofta
Served with fresh mint tzatziki

Red pepper and cream cheese bruschetta



FINGER FOOD



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Menu C

Spanish frittata Served with a fresh tomato salsa

Sticky bacon, sausages and mushroom stack

Tandoori chicken skewer with minted yoghurt

Goats cheese and tomato tartlet

Menu D

Crispy chicken fillets with barbecue sauce

Filo wrapped king prawn

Crudités With home made tortilla crisps and herby dip

Traditional cheeseboard



FINGER FOOD



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



Roast salmon

Roast salmon supreme with sweet chilli and coriander noodles

Lamb rogan josh

Medium spiced lamb served with pilau rice and Naan bread

Chicken fricassee

Lightly poached chicken served with plain boiled rice

Vegetable lasagne al forno

Tomato braised vegetables layered with smooth bechamel and served with a leaf salad and garlic bread

Pork Dijonaise

Sautéed pork simmered in a light Dijon sauce served with puree potatoes and fine beans

**HOT FORK
BUFFETS**



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

Salmon Nicoise

Roast salmon fillet with green bean French style salad

Oriental beef salad

Beef presented with spicy thread noodles

Roast vegetable antipasto

Caramelised Mediterranean vegetables glazed with balsamic syrup

Smoked trout with potato salad

Smoked trout with a potato and apple galette

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

Baby potato salad with mustard mayonnaise

Balsamic tomatoes

Ripe cherry tomatoes with a classic balsamic vinaigrette dressing

Basil scented couscous



BOWL FOOD



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

Starter

Smoked seafood terrine
A trio of smoked fish with horseradish sauce

Chicken liver parfait
Light chicken liver parfait with crisp melba toast and onion marmalade

Goats cheese and asparagus tart
English goats cheese and asparagus in a butter pastry tart

Parma ham and celeriac remoulade
Cured Italian ham set on celeriac remoulade with bitter leaf salad

Fruit platter
Prepared seasoned fruit with Pimm's syrup



**FORMAL
DINING**



Main

Chicken vinaigrette

Pot roast chicken on a bed of haricot vert splashed with a tarragon and shallot dressing

Goats cheese and lemon risotto

Enriched with English goats cheese and served with a leaf salad

Roast loin of lamb with puy lentils

New season lamb with a stew of puy lentils served with creamy dauphinoise and fine beans

Tournedos with salsa verde

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

Brioche crusted salmon

Supreme of salmon coated in a light brioche crust served with herb new potatoes, glazed asparagus and white wine cream velouté

Baked aubergine

Slow roast aubergine with ratatouille topped with puree potatoes and finished with basil pesto



FORMAL
DINING



Dessert

Panna cotta

Classic Italian cooked cream served with lime glazed fresh berries

Chocolate tart

Bitter chocolate with citrus crème fraiche

Tarte tatin

Toffee apple tart with a twist of thyme

Baked orange and chocolate cheesecake

Bitter sweet orange cheesecake with a hint of chocolate

Iced berries

Iced berries with hot white chocolate sauce



FORMAL
DINING





Get in touch

 **Eurest Services**