

A LA CARTE
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<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>COLD HORS D'OEUVRES</u>	<u>DISPOSABLE</u>
		£	£
HS105	Melon cocktail	4.22	7.77
HS106	Pineapple cocktail	4.22	7.77
HS115	Florida cocktail	5.23	9.61
HS119	Hawaiian cocktail	6.10	11.21
HS145	Trio of Fruit Smoothie	4.22	7.77
HS107	Stuffed & fanned avocado pear	5.01	9.24
HS124	Fanned melon with smoked salmon	5.55	10.23
HS101	Smoked salmon garnish with Brown Bread	6.10	11.21
HS134	Smoked salmon with avocado	6.37	11.74
HS102	Smoked trout (2) & horseradish	6.10	11.21
HS113	Smoked halibut	6.57	12.11
HS116	Smoked mackerel	4.22	7.77
HS114	Poached salmon with mayonnaise	6.86	12.66
HS128	Poached sole (Cold) stuffed with fresh salmon	7.00	12.92
HS109	Poached trout with mayonnaise	5.94	10.97
HS108	Timbale of smoked salmon	7.10	13.09
HS110	Gefilte fish (boiled)	4.54	8.35
HS111	Gefilte fish (fried)	4.54	8.35
HS137	Potted salmon & gravlax	7.10	13.09
HS138	Grilled tuna with Nicosia salad	7.10	13.09
HS120	Raw fresh vegetable salad & Tartar Sauce	5.23	9.61
HS104	Egg mayonnaise	3.66	6.72
HS123	Egg and onion	3.66	6.72
HS117	Mixed hors d'oeuvres (Fish)	5.82	10.73
HS103	Chopped liver	5.01	9.24
HS129	Cold chicken salad	7.00	12.92
HS135	Pasta & smoked fish salad	5.01	9.24
HS118	Caesar Salad with Cheese Cubes	5.15	9.53
HS143	Caesar Salad with Chicken	5.15	9.53
HS144	Caesar Salad with Smoked Salmon	5.15	9.53
HS122	Oriental Salad on a bed of noodles	6.05	11.20
HS130	Glazed Duck Salad	6.79	12.57

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>HOT HORS D'OEUVRES</u>			
		£	£
HS112	Stewed chicken liver with rice	5.52	10.18
HS121	Pasta with bolognaise sauce	5.23	9.64
HS127	Poached sole (Hot) stuffed with fresh salmon	7.00	12.92
HS131	Pancake filled with spinach & mushrooms	4.39	8.11
HS132	Mushroom vol-au-vent	5.01	9.24
HS136	Spring Rolls	4.39	8.13
HS125	Grilled vegetables served on a bed of couscous	5.89	10.91

SOUPS (Served With Croutons)

SP101	Chicken soup with Lockshen (Chicken)	2.59	4.75
SP102	Barley soup (Parve)	2.59	4.75
SP103	Vegetable soup (Parve)	2.59	4.75
SP104	Tomato soup with rice (Parve)	2.59	4.75
SP105	Asparagus soup (Parve)	2.59	4.75
SP106	Pea soup (Parve)	2.59	4.75
SP107	Mushroom soup (Parve)	2.59	4.75
SP108	Celery soup (Parve)	2.59	4.75
SP109	Clear chicken soup (Chicken)	2.59	4.75
SP110	Beef consommé (Beef)	2.59	4.75
SP111	Carrot & orange soup (Parve)	2.59	4.75
SP112	Leek & potato soup (Parve)	2.59	4.75
SP113	Vichyssoise (Parve)	2.59	4.75

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>HOT ENTRÉES</u>			
<u>Poultry</u>			
		£	£
EX101	Roast chicken	13.85	25.60
EX102	Chicken schnitzel	13.85	25.60
EX113	Herb roast chicken breast	13.85	25.60
EX143	Brochette of chicken with barbecue sauce	13.85	25.60
EX105	Poached chicken	13.85	25.60
EX108	Chicken burger	11.54	21.35
EX166	Chicken en croute	14.72	27.22
EX103	Sliced turkey with stuffing	13.85	25.60
EX104	Turkey schnitzel	13.85	25.60
EX154	Turkey casserole	13.85	25.60
EX153	Pan fried supreme of duck	16.18	29.86
EX160	Stir fried duck	16.18	29.86
EX107	Stuffed poussin	13.85	25.60
EX109	Stewed chicken liver & onions	11.54	21.35
<u>Meat</u>			
EX114	Braised rib steak	16.18	29.86
EX115	Sliced prime bola beef	13.85	25.60
EX116	Beef goulash	13.85	25.60
EX167	Beef wellington	16.18	29.86
EX117	Salt beef	13.85	25.60
EX112	Beef burger	11.54	21.35
EX148	Ox liver	11.54	21.35
EX118	Tongue	16.18	29.86
EX156	Meat balls	11.54	21.35
EX119	Sliced veal	13.85	25.60
EX120	Stuffed veal	13.85	25.60
EX121	Veal goulash	13.85	25.60
EX122	Vienna schnitzel	16.18	29.86
EX157	Veal burgers	11.54	21.35
EX123	Braised veal chop	16.18	29.86

*All hot entrees include 2 types of vegetables and 1 type of starch of the Chef's choice
Where individually specified,
these will be charged for separately as per prices on page 7*

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>HOT ENTRÉES Meat (continued)</u>			
		£	£
EX124	Sliced lamb	13.85	25.60
EX125	Grilled lamb chop	15.06	27.78
EX149	Breaded lamb chop	15.06	27.78
EX161	Herb crust lamb fillet	16.18	29.86
EX910	Shepherd's pie	11.79	21.81
EX110	Stuffed cabbage	11.54	21.35
EX111	Stuffed peppers	11.54	21.35
EX165	Spaghetti bolognaise	12.88	23.83
EX159	Viennas & Beans	11.54	21.35
<u>Fish</u>			
		£	£
EX126	Fried cod	12.79	23.62
EX127	Fried haddock	13.85	25.60
EX128	Fried plaice	13.85	25.60
EX129	Fried halibut	15.06	27.78
EX130	Fried lemon sole	15.06	27.78
EX131	Grilled cod	12.79	23.62
EX132	Grilled haddock	13.85	25.60
EX133	Grilled plaice	13.85	25.60
EX134	Grilled halibut	15.06	27.78
EX135	Grilled lemon sole	15.06	27.78
EX152	Grilled dover sole	19.36	35.72
EX136	Grilled trout	13.85	25.60
EX162	Grilled salmon	13.85	25.60
EX163	Grilled sea bass	19.36	35.72
EX155	Poached cod	13.85	25.60
EX137	Poached halibut	13.85	25.60
EX150	Poached plaice	13.85	25.60
EX138	Poached trout	13.85	25.60
EX144	Poached haddock	13.85	25.60
EX139	Poached salmon	13.85	25.60
EX158	Poached salmon en croute	16.83	28.56
EX140	Poached lemon sole	15.06	27.78
EX164	Poached sea bass	19.36	35.72
EX141	Boiled chopped fish	11.54	21.35
EX142	Fried chopped fish	11.54	21.35
EX171	Pan Fried Lemon sole	15.06	27.78

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<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>HOT ENTRÉES</u>		
	<u>Vegetarian</u>		
		£	£
EX145	Plain omelette	9.26	17.12
EX146	Tomato omelette	10.15	18.73
EX147	Mushroom omelette	10.15	18.73
EX151	Savoury pancake	11.79	21.81
EX901	Vegetarian cutlet	11.79	21.81
EX902	Vegetarian platter	11.79	21.81
EX903	Vegetarian burger	11.79	21.81
EX904	Vegetarian sausage	11.79	21.81
EX905	Puff pastry purse filled with vegetables	13.28	24.55
EX907	Spaghetti Neapolitan	11.79	21.81
EX911	Mushroom quiche	11.79	21.81
	<u>Dairy</u>		
EX908	Macaroni cheese	11.79	21.81

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<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>VEGETABLES</u>	£	£
VG101	Peas	1.47	2.71
VG102	Beans	1.47	2.71
VG103	Mixed Vegetables	1.47	2.71
VG104	Tzimmes	1.64	3.02
VG106	Broccoli	2.58	4.77
VG107	Continental Cabbage	1.64	3.02
VG108	Sauerkraut	1.64	3.02
VG110	Spinach	1.64	3.02
VG111	Baby Carrots	1.64	3.02
VG113	Braised Celery	1.93	3.57
VG105	Ratatouille	2.35	4.37
VG114	Whole Baby Corn	2.35	4.37
VG115	Turned Vegetables	2.37	4.39
VG109	Mushrooms	2.68	4.96
VG200	Selection of Fresh Vegetables	6.49	11.98
VG201	Stir Fry Vegetables	3.42	6.34
	 <u>STARCH</u>		
ST101	Roast Potatoes	1.64	3.02
ST102	Sauté Potatoes	1.64	3.02
ST103	Creamed Potatoes	1.64	3.02
ST104	Potato Kigel	1.64	3.02
ST106	Parisienne Potatoes	1.64	3.02
ST107	Tomato Rice	1.64	3.02
ST110	Farfel	1.64	3.02
ST111	Macaroni	1.64	3.02
ST114	New Potatoes	1.64	3.02
ST115	Boiled Rice	1.64	3.02
ST116	Rice Pilaff	1.88	3.42
ST112	Croquette Potatoes	2.13	3.93
ST113	Chateau Potatoes	2.63	4.88
ST117	Olioetti Potatoes	2.63	4.88
ST120	Lockshen Kigel	1.64	3.02

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>COLD ENTRÉES</u>			
<u>Poultry</u>			
		£	£
CM101	<i>Herb roast chicken</i>	10.97	20.30
CM122	<i>Chicken schnitzel</i>	11.54	21.35
CM120	<i>Sliced turkey</i>	10.97	20.30
CM106	<i>Turkey schnitzel</i>	11.54	21.35
<u>Meat</u>			
CM102	<i>Assorted meat platter</i>	12.11	22.41
CM103	<i>Sliced beef</i>	12.72	23.50
CM104	<i>Salt beef</i>	13.85	25.60
CM105	<i>Tongue</i>	16.18	29.86
CM121	<i>Chopped liver</i>	10.39	19.24
<u>Fish</u>			
CM118	<i>Fried halibut</i>	13.85	25.60
CM113	<i>Fried plaice</i>	9.52	17.59
CM114	<i>Fried cod</i>	8.11	14.97
CM107	<i>Fried haddock</i>	8.11	14.97
CM116	<i>Fried sole</i>	13.85	25.60
CM108	<i>Poached salmon</i>	13.85	25.60
CM123	<i>Poached trout</i>	13.85	25.60
CM124	<i>Poached halibut</i>	13.85	25.60
CM109	<i>Smoked salmon</i>	12.72	23.50
CM110	<i>Smoked trout</i>	10.42	19.26
CM111	<i>Boiled chopped fish</i>	7.50	13.86
CM112	<i>Fried chopped fish</i>	7.50	13.86
CM115	<i>Trout mousse in smoked salmon</i>	16.18	29.86
CM117	<i>Tuna salad</i>	8.11	14.97
CM128	<i>Assorted smoked fish platter</i>	10.10	18.68

***All cold entrées include any two salads of your choice (excluding Mushroom)
Please see Page 10***

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
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DISPOSABLECHINA

COLD ENTRÉES

Dairy

		£	£
CV101	<i>Cheese salad</i>	8.59	15.89
CV104	<i>Cheese and egg salad</i>	8.59	15.89
CV105	<i>Avocado and cheese salad</i>	8.59	15.89
CV107	<i>Avocado, egg and cheese salad</i>	8.59	15.89

Vegetarian

CM125	<i>Mushroom quiche</i>	7.26	13.39
CM126	<i>Spinach quiche</i>	7.26	13.39
CM127	<i>Pimento quiche</i>	7.26	13.39
CV102	<i>Avocado salad</i>	8.59	15.89
CV103	<i>Egg mayonnaise salad</i>	8.59	15.89
CV106	<i>Avocado and egg salad</i>	8.59	15.89
CV108	<i>Nut cutlets</i>	8.59	15.89

*All cold entrées include any two salads of your choice (excluding Mushroom)
Please see Page 10*

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>SALADS</u>		
		£	£
SL102	<i>Horseradish & beetroot</i>	1.64	3.02
SL103	<i>Cucumber</i>	1.64	3.02
SL108	<i>Carrot</i>	1.64	3.02
SL112	<i>Tomato</i>	1.64	3.02
SL101	<i>Celery</i>	1.88	3.42
SL104	<i>Coleslaw</i>	1.88	3.42
SL105	<i>Potato</i>	1.88	3.42
SL106	<i>Continental</i>	1.88	3.42
SL107	<i>Waldorf</i>	1.88	3.42
SL109	<i>Bean</i>	1.88	3.42
SL110	<i>Rice and corn</i>	1.88	3.42
SL113	<i>Pasta</i>	1.88	3.42
SL114	<i>Julienne of Vegetables Salad</i>	1.92	3.57
SL111	<i>Mushroom</i>	2.68	4.96
SL115	<i>Mixed Leaf Salad</i>	1.88	3.42
SL200	<i>Selection of seasonal salads</i>	3.25	6.02

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
		£	£
<u>MISCELLANEOUS</u>			
BP101	Bread plate (Roll, Margarine, Juice, Mint, Mustard, Coffee, Non dairy Creamer, Cutlery Pack, Cup and Plate)	3.32	6.11
BP102	Baby challah roll and margarine	1.47	2.71
BP113	Large challah roll on foil platter	2.60	N/A
BP110	Brown bread - 4 slices and margarine	1.43	2.62
BP109	White bread - 4 slices and margarine	1.43	2.62
BP107	Bagels x 2 and margarine	1.35	2.45
BP118	Croissant with margarine and jam portions	1.35	2.45
BP114	Scones x 2 with margarine and jam portions	2.34	4.35
BP103	Kidka (2lb) on foil platter	10.74	N/A
BP106	Kidka (4lb) on foil platter	21.45	N/A
BP112	Kidka (6lb) on foil platter	42.89	N/A
MS131	Coffee, cup, non-dairy creamer, sugar and stirrer	1.35	2.45
MS132	Tea, cup, non-dairy creamer, sugar and stirrer	1.35	2.45
CT141	Cutlery pack (14 PIECE)	Disposable	.90 (plus VAT)
CT110	Cutlery pack (9 PIECE)	Stainless Steel	7.22 (plus VAT)

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>DESSERTS</u>			
		£	£
DS102	Lemon mousse	2.75	5.07
DS103	Strawberry mousse	2.75	5.07
DS151	Mango mousse	2.75	5.07
DS126	Passion fruit mousse	2.75	5.07
DS104	Layered mousse	3.58	6.63
DS120	Chocolate shell filled with mousse	6.37	11.74
DS145	Meringue nest filled with chestnut mousse	6.37	11.74
DS115	Vanilla ice cream	2.34	4.35
DS123	Chocolate ice cream	2.34	4.35
DS152	Strawberry ice cream	2.34	4.35
DS121	Orange sorbet in orange skin	3.25	6.03
DS122	Lemon sorbet in lemon skin	3.67	6.74
DS108	Fruit jelly	2.34	4.35
DS107	Peach melba	3.93	7.22
DS105	Orange caramel	3.81	7.04
DS117	Exotic fruit salad	3.70	6.83
DS124	Fresh fruit platter	5.23	9.61
DS129	Apple puree	2.34	4.35
DS130	Fresh strawberries	4.19	7.75
DS157	Fresh strawberries with parve cream	4.66	8.60
DS131	Peaches and pears	2.34	4.35
DS132	Fruit cocktail	2.34	4.35
DS138	Fromage frais (Dairy) with fruit	2.57	4.69
DS141	Pear helene	3.93	7.22
DS159	Pear puree	2.34	4.35
DS167	Poached pear in red wine	5.85	10.79
DS118	Half pineapple with fresh fruit	5.82	10.73
DS119	Chocolate shell filled with fruit	6.37	11.74
DS111	Apple pie and parve cream	4.29	7.94
DS135	Apple pie	3.81	7.04
DS125	Apple strudel	3.63	6.71
DS154	Apple Crumble	3.81	7.04
DS139	Cherry Strudel	3.63	6.71
DS106	Chocolate éclairs (5)	3.75	6.97

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>DESSERTS</u>			
		£	£
DS112	Chocolate indulgent	3.54	6.54
DS113	Swiss roll	3.40	6.30
DS128	Checkerboard gateaux	3.93	7.27
DS173	Chocolate mousse gateaux	4.46	8.23
DS174	Assorted gateaux	4.99	9.19
DS140	Mille feuille	3.63	6.71
DS160	Brandy snap covered with chocolate	6.37	11.74
DS150	Doughnuts (two large)	2.75	5.07
DS146	Profiteroles with chocolate sauce (5)	5.88	10.87
DS163	Mince pies	4.07	7.44
DS142	Reception danish pastries (5)	4.66	8.60
DS143	Cake platter	4.35	7.95
DS165	Chocolate & orange delice	5.94	10.98
DS168	Tiramisu	5.15	9.52
DS170	Lemon tarts (2)	5.91	10.96
DS172	Summer pudding/Delice	5.15	9.52
DS175	Apple & plum lattice	3.41	6.28
DS161	Assiette (selection of 3 desserts)	7.42	13.70
DS133	Reception pastries with fresh cream (2)	3.42	6.34
DS134	Reception pastries with parve cream (2)	3.42	6.34
DS148	Trifle (parve)	4.47	8.23
DS149	Trifle (fresh cream)	4.47	8.23
DS144	Rice pudding	3.81	7.04
DS114	Petit fours (6)	5.52	10.18
DS169	Charlotte royal	5.85	10.79
DS136	Cheese and crackers - 4 varieties	6.42	11.89

HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
<u>COLD HORS D'OEUVRES</u>		
		£
38102/1 38102/2	<i>Smoked scotch salmon & gravlax served with brown bread & lemon wedge</i>	11.74
38103/1 38103/2	<i>Glazed duck breasts with exotic fruits</i>	12.57
38104/1 38104/2 38104/3	<i>Hawaiian cocktail (papaya, melon, citrus fruits, pineapple and seasonal fruits)</i>	11.69
38107/1 38107/2	<i>Avocado stuffed with creamed tuna</i>	10.73
38108/1	<i>Chicken liver pate</i>	11.74
38109/0	<i>Terrine of fresh salmon and sole</i>	11.79
<u>HOT HORS D'OEUVRES</u>		
38201/1 38201/2	<i>Stewed chicken livers served on a bed of rice</i>	14.21
38202/1 38202/2	<i>Crepes filled with mushrooms and spinach</i>	10.66
38203/1 38203/2 38203/3	<i>Pastry case filled with chicken & mushrooms in a white wine sauce</i>	11.02
38204/1 38204/2 38204/3	<i>Red & green peppers stuffed with minced beef and savoury rice</i>	11.72

HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u> £
	<u>SOUPS</u> (Served With Croutons)	
38301/0	Vichyssoise	4.99
38302/0	Minestrone	5.91
38303/1	Chicken soup with noodles and	5.91
38303/2	diced chicken pieces	
38304/1	Beef consume with	5.38
38304/2	shredded pancake	
38305/0	Cream of asparagus	7.31

HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>ENTRÉES</u>	£
	<u>Poultry</u>	
38401/1 38401/2	Supreme of duck stuffed with prunes	29.86
38402/1 38402/2	Whole baby chicken stuffed with mushrooms and rice	25.60
	<u>Meat</u>	
38403/1 38403/2	Grilled baby lamb chops with shallots in a red wine sauce	27.78
38404/1 38404/2	Breaded lamb cutlet with mint sauce	27.78
38405/1 38405/2	Braised rib of beef in a red wine and mushroom sauce	29.86
38406/1 38406/2 38406/3	Roast rib of beef served with a small pastry case filled with vegetables	29.86
38407/1 38407/2	Escalope of veal served on a bed of noodles	29.86
38408/1 38408/2	Roast breast of veal stuffed with minced veal & mushrooms	25.60
38409/1 38409/2	Sliced roast veal in a light garlic sauce	25.60

*All entrees include a selection of fresh seasonal vegetables & potatoes
and a seasonal side salad*

HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>ENTRÉES</u>	
	<u>Fish</u>	£
38501/1 38501/2 38501/3	<i>Escalope of poached fresh scotch salmon served with a hollandaise sauce</i>	25.60
38507/0	<i>Grilled dover sole</i>	35.72
38503/1 38503/2 38503/3	<i>Poached fillet of lemon sole rolled and stuffed with fresh salmon</i>	25.60
38504/1 38504/2 38504/3	<i>Poached halibut in an egg and lemon sauce surrounded with piped mashed potatoes</i>	25.60
38505/1 38505/2	<i>Grilled trout with flaked almonds</i>	25.60
38506/0	<i>Grilled lemon sole</i>	27.78
38508/0	<i>Grilled salmon</i>	25.60
	<u>Vegetarian</u>	
38701/1 38701/2	<i>Pancake filled with spinach and nutmeg</i>	21.81
38702/1 38702/2	<i>Stuffed pimento with rice and sultanas</i>	21.81
38703/1 38703/2	<i>Stuffed cabbage with rice and mushrooms</i>	21.81
<i>All entrees include a selection of fresh seasonal vegetables & potatoes and a seasonal side salad</i>		
	<u>MISCELLANEOUS</u>	
389000	<i>Bread plate</i>	6.11

HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>DESSERTS</u>	£
38601/0 38601/1	<i>Chocolate mousse in a chocolate shell on a mango coulis</i>	11.74
38602/1 38602/2 38602/3	<i>Chocolate coated brandy snap with exotic fruits on a raspberry coulis</i>	11.74
38603/1 38603/2	<i>Meringue Nest filled with chestnut mousse</i>	11.74
38604/0	<i>Fresh pineapple in kirsch</i>	10.73
38605/1 38605/2	<i>Profiteroles served with hot chocolate sauce</i>	9.75
38607/0	<i>Fresh fruit flan</i>	9.33
38608/1 38608/2	<i>Chocolate shell filled with fresh fruits</i>	11.74
38610/0	<i>Exotic fresh fruit salad</i>	6.83
38612/0	<i>Cheese board - four varieties</i>	11.89
38613/1 38613/2	<i>Hand-made petit fours and chocolates</i>	10.18
38614/0	<i>Fresh apple pie</i>	7.04
38615/0	<i>Fresh strawberries & cream</i>	8.60

WINE LIST

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER BOTTLE</u>
	<u>Rose</u>	£
WN124	Baron Herzog White Zinfandel (750ml)	California 17.24
	<u>Red wine</u>	
WN102	Cabernet Sauvignon (Mevushal) (750ml)	France 26.47
WN103	Merlot Vin De Pays (Mevushal) (750ml)	France 19.09
WN104	Rothschild Haut Medoc (750ml)	Bordeaux FR 44.04
WN105	Chateau De La Grave (Mevushal) (750ml)	France 20.72
WN106	Cabernet Sauvignon Midget (Mevushal) (187ml)	France 4.70
WN125	Alfasi Merlot (750ml)	Chile 17.08
WN127	Shiraz (Mevushal) (750ml)	19.47
WN130	Barkan Classic Cab. Sauv. (Mevushal) (375ml)	Israel 7.60
	<u>White wine</u>	
WN108	Chateavneuf (Mevushal) (750ml)	Bordeaux FR 20.72
WN109	Chardonnay (Mevushal) (750ml)	France 25.82
WN111	Baron Herzog Chenin Blanc (Mevushal) (750ml)	California 17.24
WN112	Vouvray Moelleux (750ml)	France 23.61
WN132	Pinot Grigio Baron Herzog (Mevushal) (750ml)	18.97
WN131	Barkan Classic Chardonnay (Mevushal) (375ml)	Israel 7.60
WN114	Chardonnay Midget Classic (Mevushal) (187ml)	New York 4.70
	<u>Sparkling Wine</u>	
WN115	Bartenura Asti Spumante (Mevushal) (750ml)	Italy 27.18
WN116	Herzog Brut Blanc De Blanc (Mevushal) (750ml)	Italy 20.49
WN126	Moscato D'Asti (Mevushal) (750ml)	Italy 15.93
WN133	Elvi Cava (750ml) (Mevushal) (White)	Italy 27.03
	<u>Champagne</u>	
WN110	Drappier Carte D'Or Brut (Mevushal) (750ml)	60.31
	<u>Grape juice</u>	
WN120	Sparkling Grape Juice (750ml)	9.33
WN121	Concorde (Mevushal) (946ml)	7.65
WN122	Concorde (Mevushal) (187ml)	2.34
	<u>Kiddish Wine</u>	
WN123	Kedem Traditional (Mevushal) (750ml)	12.93

All prices for Wines are subject to VAT

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>COLD BUFFET</u>			
		£	£
BF101	Chicken drumsticks (2)	3.81	6.97
BF103	Bridge rolls (assorted 4 halves)	4.35	7.97
BF104	Goujons & tartar sauce (4)	3.93	7.19
BF106	Cocktail fish balls (4)	2.78	5.14
BF107	Crudités with dips	3.82	7.06
BF108	Nuts/crisps/olives/gherkins	3.63	6.71
BF109	Pickled cucumbers	2.61	4.82
BF110	Deep fried mushrooms (4)	2.62	4.85
BF111	Smoked salmon pinwheels (3)	2.93	5.37
BF113	Chicken goujons (4)	3.93	7.19
BF115	Stuffed egg (2 halves)	2.11	3.90
BF116	Stuffed tomatoes (2 halves)	2.44	4.52
BF117	Asst herring and crackers	2.72	5.04
BF118	Quiche tartlets (2)	3.24	5.98
BF119	Celery filled with cream cheese (4)	3.93	7.19
BF120	Biscuits (assorted)	4.30	6.44
BF124	Brochette of cheese, pineapple & grapes (2)	3.93	7.19
BF125	Mini bagels (assorted 4 halves)	4.35	7.97
BF203	Sandwiches (assorted 4 quarters)	4.35	7.97
BF204	Mini Pitta x 4 (asst fillings)	4.35	7.97
<u>HOT BUFFET</u>			
BF102	Latkes (2)	1.97	3.65
BF105	Mushroom vol-au-vents (2)	2.60	4.79
BF112	Cocktail sausage rolls (3)	2.86	5.30
BF114	Cocktail meatballs (4)	3.91	7.24
BP122	Hot Dog (hot dog, roll, fried onions, mustard sachet, ketchup sachet)	2.70	4.87

*This menu will be supplied on platters,
Plates & cutlery will be included*

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u> £	<u>CHINA</u> £
BK201	<u>CONTINENTAL BREAKFAST</u>		
	Orange & grapefruit segments decorated with glace cherries	11.01	20.36
	Corn flakes with milk		
	Yoghurt/Yoghurt drink		
	Danish pastry		
	Croissant		
	Jam portion		
	Cheese portion		
	Margarine portion		
	1 pkt (x 6) Melba toast		
	1 long roll and butter portion		
	1 cuplet orange juice		
	1 cup, coffee, non dairy creamer		
	1 cutlery pack		
BK202	<u>HOT BREAKFAST</u>		
	Orange & grapefruit segments decorated with glace cherries	15.93	29.48
	Smoked salmon with assorted cheeses		
	Plain omelette or scrambled eggs (three eggs) with fried button mushrooms, saute potatoes, baked beans & half grilled tomato		
	Yoghurt/Yoghurt drink		
	Danish pastry		
	Croissant		
	Jam portion		
	Cheese portion		
	Margarine portion		
	1 pkt (x 6) Melba toast		
	1 bagel and butter portion		
	1 cuplet orange juice		
	1 cup, coffee, non dairy creamer		
	1 cutlery pack		

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u> £	<u>CHINA</u> £
BK203	<u>COLD BREAKFAST</u>		
	<i>Orange & grapefruit segments decorated with glace cherries</i>	12.94	23.90
	<i>Smoked salmon and assorted cheese</i>		
	<i>Yoghurt/Yoghurt Drink</i>		
	<i>Danish pastry</i>		
	<i>Croissant</i>		
	<i>Jam portion</i>		
	<i>Cheese portion</i>		
	<i>Margarine portion</i>		
	<i>1 pkt (x 6) Melba toast</i>		
	<i>1 bagel and butter portion</i>		
	<i>1 cuplet orange juice</i>		
	<i>1 cup, coffee, non dairy creamer</i>		
	<i>1 cutlery pack</i>		
BK204	<u>BUFFET BREAKFAST</u>		
	<i>Supplied on platters & includes plates & cutlery</i>		
	<i>Plain omelette or scrambled eggs (three eggs) with fried button mushrooms, saute potatoes, baked beans & half grilled tomato</i>	19.67	35.83
	<i>Florida cocktail</i>		
	<i>Smoked salmon</i>		
	<i>Smoked trout</i>		
	<i>Herrings</i>		
	<i>Various salads</i>		
	<i>Assorted cheeses</i>		
	<i>Danish pastry</i>		
	<i>Cheese buns or strudel</i>		
	<i>Yoghurt/Yoghurt Drink</i>		
	<i>Croissant</i>		
	<i>Bagel & Challah</i>		
	<i>Jam portion</i>		
	<i>Orange juice</i>		
	<i>Coffee & tea, cup, non dairy creamer</i>		

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>

SANDWICHES
1 ROUND PER PORTION

		£	£
SW101	Egg mayonnaise	3.24	5.98
SW102	Tinned salmon	3.81	6.97
SW103	Smoked salmon	4.35	7.97
SW104	Cream cheese	3.81	6.97
SW105	Gouda cheese	3.47	6.37
SW106	Tuna	3.81	6.97
SW108	Trout mousse	6.48	11.95
SW109	Sardine	3.81	6.97
SW107	Sliced beef	7.00	12.92
SW110	Salt beef	7.00	12.92
SW111	Chicken	5.91	10.97
SW115	Grilled vegetables with hummus	4.35	7.97

*Sandwiches available either in closed packs,
cut in fingers or quarters decorated on platters*

BAGELS
1 PER PORTION

BP119	Smoked salmon and cream cheese	4.23	7.61
BP120	Smoked salmon	3.47	6.24
BP121	Pastrami and dill	3.77	6.79
BP123	Tuna Mayonnaise	3.37	6.06
BP124	Egg Mayonnaise	3.08	5.55
BP125	Cheese & Coleslaw	3.43	6.18
BP126	Vegetarian Salami	3.03	5.46

Bagels available on individual plates or decorated on platters

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
		£	£

RECEPTION BRIDGE ROLLS
4 HALVES PER PORTION

BR01	Egg mayonnaise	3.24	5.98
BR02	Tinned salmon	3.81	6.97
BR03	Smoked salmon	4.35	7.97
BR04	Tuna	3.81	6.97
BR05	Sardine	3.81	6.97
BR06	Cream cheese	3.81	6.97
BR07	Gouda cheese	3.47	6.37

Bridge Rolls are supplied on individual plates or decorated on platters

MINI BAGELS
4 HALVES PER PORTION

MB01	Egg mayonnaise	3.24	5.98
MB02	Tinned salmon	3.81	6.97
MB03	Smoked salmon	4.35	7.97
MB04	Tuna	3.81	6.97
MB05	Sardine	3.81	6.97
MB06	Cream cheese	3.81	6.97
MB07	Gouda cheese	3.47	6.37

Mini Bagels are supplied on individual plates or decorated on platters
