

## **Hayes Business Studios Meeting Room** **Sample Catering Menu**

### **Drinks**

#### **Teas and coffees**

- Teas/coffees - £1.50 per person
- Teas /coffees with biscuits - £2 per person.

#### **Other refreshments available, for example:**

- Soft drinks - £1 per can
- Fruit juices - £0.50 per glass
- Mineral water - £1 per 330ml bottle
- Jugs of water supplied free of charge.

### **Food**

#### **Sandwiches**

- A selection of freshly made sandwiches with tuna, cheese, ham or beef etc. served with crisps, seasonal fruit bowl and chilled fruit juice - from £7 per person
- A selection of freshly made vegetarian sandwiches with cheese, savoury cheese or houmous & roasted vegetables served with crisps, seasonal fruit bowl and chilled fruit juice - from £7 per person

#### **Buffet Menus**

Menus are available based on cost per head. Individual dishes can be changed subject to availability and costs to meet your needs (suggested menus are shown below):

##### **£4 per person**

- Leek & cheese tartlet
- Spiced chicken drumstick
- Crudities (raw cauliflower, mushroom, carrot and celery) with sour cream & chive dip.

##### **£6 per person**

- Leek & cheese tartlet
- Spiced chicken drumstick
- Crudities (raw cauliflower, mushroom, carrot, celery) with sour cream & chive dip
- Brushetta of char grilled vegetables, tapenade fresh basil
- Brushetta of rare roast beef, red onion chutney.



### **£8 per person**

- Leek & cheese tartlet
- Spiced chicken drumstick
- Crudities (raw cauliflower, mushroom, carrot, celery) with sour cream & chive dip
- Brushetta of char grilled vegetables, tapenade fresh basil
- Brushetta of rare roast beef, red onion chutney
- Prawn Marie-rose in baby gem lettuce
- Brushetta of Gravdlax with lime & dill mayonnaise.

### **Finger Buffet Menu - £10 per person**

- Chicken sate
- Vegetable samosa
- Fried prawns, teriyaki/ tartar dip
- Leek & gruyere tartlets
- Mini baked potatoes filled with cheese & chives
- Cold crudities & dips.

### **Finger Buffet Menu - £12 per person**

- Chicken sate
- Vegetable samosa
- Fried prawns, teriyaki or tartar dip or Salmon & courgettes
- Leek & gruyere tartlets
- Mini baked potatoes filled with cheese & chives
- Cocktail cumberland sausages
- Cold crudities & dips
- Smoked salmon bruschetta.

#### **Please note:**

- The above menus and prices are just an indication and are subject to change. Everything is to be agreed and finalised at the time of the booking
- Catering arrangements and numbers need to be agreed at least 3 days prior to any agreed booking.