

HUNGRY HOG



Outside Catering Specialists

Full Catering Menu

2014

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Hog Roast Rolls

Hog Roast Rolls are a favourite at many festivals, fetes and outside events. They are ideal for school and village fairs as they can be very profitable if run correctly.

If you want somebody to setup, prepare, serve and clean up after your event, the following packages would be more suitable;

Option A (up to 100 people) from £450.00

Option B (up to 150 people) from £600.00

Option C (150 or more people) from £650.00

These packages include a chef and catering assistant to setup and serve your guests, clean up and pack away at the end. We also take care of cleaning the equipment.

Hog Roast Rolls with Sage & Onion stuffing served in a fresh bread roll. Apple Sauce

Disposable plates & napkins are provided.

Fundraising Events

If you are planning a fundraising event, please contact us to see what we can do to support your event. We support local schools and charities, but are limited to how much support we can give.

We can offer our services on a profit share agreement. This is ideal for fundraising events, and allows you to have great food without the initial costs.

If you would like more information, please call Matthew on 0800 043 5475

Hog Roast Carvery

All prices include a carving chef and catering staff during service. We can also supply waiting and bar staff at your request. Please discuss your requirements with us.

Set Menu 1 from £10.95 per person (main course)

Plated Hog Roast, Sage & Onion stuffing served with the following:

A selection of fresh country vegetables, Roasted Potatoes, Yorkshire puddings

Red wine gravy & a selection of sauces.

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Set Menu 2 £8.95 per person (main course)

Plated Hog Roast, Sage & Onion stuffing served with the following:

Choice of 3 salad dishes, Coleslaw and potato salad

A choice of 1 cold pasta dish

Selection of homemade sauces and dressings

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2 and 3 courses are available; please see starters and deserts on Pg 6.

If you prefer a different meat, we can also supply Lamb, Beef or chicken. Please contact us for details

All of our meat is organic and sourced from local farms.

Additional Services & Courses

We are able to compliment any event or gathering with additional services and courses

Canapé Selection £3.95 per person

Served on arrival of your guests.

- ~ Swedish bread, crab pâté and lemon.
- ~ Cake with spices, peach chutney and smoked duck.
- ~ Rye bread, fig chutney, block of foie gras and dried apricot.
- ~ Blinis with poppy seeds lemon cream, smoked salmon and spices.
 - ~ Rye bread, poultry marinated in curry, raisins.
- ~ Bread with tomato, goat's cheese, broccoli and candied tomato.
- ~ Rye bread, guacamole, marinated prawn; 6 Rye bread, Roquefort, bacon strips.
 - ~ Blinis, horseradish cream, fresh anchovies.

A mixed selection of the above is supplied.

Champagne Arrival £3.95 per person (Over 18 only)

On your guests arrival they will receive a warm welcome served with a glass of fine Champagne.

Orange juice will be supplied free of charge for children

Canapé & Champagne Welcome £8.95 per person

Served with canapé selection above and a choice of fine champagne* (125ml), Bucks Fizz or Fresh Orange Juice

We can supply extra bottles of champagne* to accompany your meal for £21.00 per 75cl bottle.

Please allow 1 bottle per 6 guests

All of the above stated prices includes uniformed waiting staff & champagne flutes

***CUVÉE RÉSERVE. SPECIALLY SELECTED FOR ITS STYLE AND ELEGANCE, OUR CHAMPAGNE WITH A LIVELY SPARKLE, HAS ENTICING BISCUIT AND BRIOCHE AROMAS - PERFECT TO OFFER AS A TOAST OR THROUGHOUT A SPECIAL CELEBRATION.**

Starters

£3.95 per person

- ~ Choice of soup*, served with fresh bread rolls and butter.
- ~ Fresh prawn & roquette salad, with Marie Rose sauce and roasted cherry tomatoes.
- ~ Trio of watermelon, gala melon and honeydew melon served with a fruit coulis.
- ~ Scottish Smoked Salmon Pate with Lemon & Horseradish served with fresh granary rolls & a refreshing green salad.
- ~ *Garlic mushrooms served with garlic mayonnaise and fresh crisp salad.*

Deserts

£3.95 per person

- ~ Profiteroles filled with fresh cream served with warm Belgian chocolate sauce.
- ~ Banoffee pie, served with bananas and warm toffee sauce.
- ~ Meringue nest filled with strawberry and cream served with grated chocolate
- ~ Warm chocolate fudge cake served with Vanilla Ice cream
- ~ Apple & Rhubarb Crumble served with hot Devon Custard

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Cheese Board with a selection of fine cheeses served with a variety of crackers, fresh grapes and apples.

£49.00 per cheese board (will serve 8-10 people)

Fresh Colombian filtered coffee served with Mints

£1.50 per person or free with any 3 course set meal

Cold Finger Buffets

We can offer evening buffets as part of an event or as a service on its own.

Included with all buffets is;

Paper plates & colour coded napkins, disposable cutlery & service items.

We will also supply colour coded service table covering

Food will be delivered and served on foil trays and plastic bowls.

(These items are for you to keep, or can be returned for a credit)

For hygiene reasons, cold food can be kept at room temperature for no more than 4 hours after delivery unless stored in a cold room/refrigerator.

Buffet Menu 1 £5.95 per person (Min 30 people)

Selection of filled sandwiches

(Choice of 3 fillings)

Freshly baked quiche

Selection of filled Vol Au Vents

Sausage Rolls / Cocktail sausages

Cheese Straws with dip selection

Mulberry Pork pies/Scotch eggs

Pasta dish of your choice

Assorted crisps

Buffet Menu 2 £6.95 per person (Min 30 people)

All of the above with the addition of

Flavoured chicken drumsticks

Mixed salad bowl with dressings

Coleslaw & potatoes salad

Vegetable sticks with dip selections

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Cold Finger Buffets (Cont...)

Buffet Menu 3 £8.95 per person (Min 30 people)

All of menu 1 & 2 with the addition of

Mixed meat platter with fresh crispy bread rolls & butter

Smoked Salmon Platter

Duck / Vegetable spring rolls

Vegetable samosas

Sweet/Cake Selection (Individually priced)

We can also offer a selection of cold cakes and gateau's

Black Forrest Gateau... £12.00 (14 ptns)

Strawberry Gateau... £10.00 (18 ptns)

Toffee & Vanilla Cheesecake... £15.00 (12 ptns)

Blackcurrant / Strawberry Cheesecake... £12.00 (12 ptns)

Coffee & Walnut Cake... £15.00 (14 ptns)

Carrot Cake... £15.00 (14 ptns)

Selection of Fresh cream cakes... £1.49 (ea)

Children's Buffet & Party Food

All children's hot and cold food are supplied with plates, napkins and cutlery

Price includes setup, service & clearing of tables/packing away.

Children's Menu 1 £3.95 per person (Min 10 people)

Selection of filled sandwiches

Pizza Slices

Sausage Rolls / Cocktail sausages

Mulberry Pork pies/Scotch eggs

Assorted crisps

Cheese & Pineapple

Chicken Nuggets

Cucumber & carrot sticks

Selection of biscuits and fairy cakes

Children's Menu 2 £4.95 per person (Min 10 people) (Depending on Kitchen facilities)

Fish Fingers, Chips and Peas

Sausage, Mashed Potato* and beans

Chicken Nuggets, Chips and Beans

Beef Burger, Chips and peas

*can be substituted for Chips / choice of beans or peas with all hot meals

Discounts available on children's catering packages if taken with entertainment
Please see www.sas-disco.co.uk for more details

Christmas Menu



Excluding 24th, 25th, 26th December

Crockery, Seasonal napkins and cutlery is provided.

Price includes Carving chef and waiting staff

We can also supply table decorations (Crackers, party poppers, table cloths & Sprinkles)

Please contact us to discuss your requirements.

1 Course - £13.95 Per person

2 Courses (starter or desert) - £15.95

3 Courses with Coffee & mince pies - £17.95

Turkey Dinner

Plated Turkey Spit Roast, Parsley, Thyme & Bacon stuffing served with the following;

Roasted Potatoes, Pigs in Blankets, Selected Seasonal Vegetables*, Yorkshire Pudding

Traditional Gravy served with a homemade cranberry sauce.

*** Nut Roast available for vegetarians ***

Seasonal Vegetables

~ Honey Roasted Parsnips

~ Steamed Brussels sprouts

~ Sweet Carrots

~ Cabbage

~ Cauliflower Cheese

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Christmas Menu (cont)

Starters

- ~ Choice of soup, served with fresh bread rolls and butter.
- ~ Fresh prawn & roquette salad, with Marie Rose sauce and roasted cherry tomatoes.
- ~ Trio of watermelon, gala melon and honeydew melon served with a fruit coulis

Deserts

- ~ Traditional Christmas pudding served with a warm brandy cream
- ~ Profiteroles filled with fresh cream served with warm Belgian chocolate sauce.
- ~ Apple & Rhubarb Crumble served with hot Devon Custard



We would like to take this opportunity to wish everyone a Merry Christmas & a Happy New Year