



Cooks Catering

Anthony Martin - Telephone 01945 583 095 Mobile 07919 896 773 Email tonylcmartin@hotmail.com
Kitchen Garden Cottage, Cox's Lane, North Brink, Wisbech, Cambs PE13 4TD

Finger Buffet (delivery only)

These menus are designed for ease of service after a wedding or similar function. We supply food, table coverings and disposable plates for you to serve your guests.

Selection of meat and fish sandwiches

Puff pastry savouries

Scotch eggs

Selection of spicy indian bites

Platter of cheese bites with olives, gherkins and mini biscuits

Dips with vegetable sticks and corn chips

Chicken fingers with lemon and poppy seed dip

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Honey and herb chipolatas

Selection of filled bridge rolls

Humble pie (our own prize winning version of a pork pie)

Stilton dip with vegetables and bread sticks

Various quiches

Smoked salmon and cream cheese roulades

Open chicken tarts

add a selection of cakes and pastries to the above menus if required.



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Cocktail Party Menus

50 persons or more inclusive of service, crockery and napkins

Smoked salmon roulades
Asparagus and brown bread rolls
Selection of canapés
Toasted Bruschetta with Italian meats and cheese
B-b-q chicken Skewers
Honey and herb chipolatas
Mini quiche selection (non meat)
Baby yorkshire puddings filled with fillet steak and creamed horseradish
Fish goujons with tartar sauce
Baby filled jacket potatoes

Dipped chocolate choux buns
Meringue with cream
Chocolate and fondant dipped fresh fruit

Puff pastry canapés
Baby cornish pasties
Herb and honey chipolatas
Mini scotch eggs (chicken and quail eggs)
Scampi tails with tartare sauce
Tiny yorkshire puddings filled with fillet steak and creamed horseradish
Selection of small individual quiches
Crudités with dips
Dray mushrooms (cheese filled and deep fried in a beer batter)

Selection of fruit tarts and mini cakes



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Cold Buffet Menus

Carved Cold Buffet (whole Joints)

Sugar Baked Ham

Roasted Sirloin of Beef with creamed horseradish

Crown roast of Turkey

Poached Whole Dressed Salmon

Selection of non -meat Quiches

Choice of 4 salads from the list

Hot New Potatoes

French stick and butter

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Cold buffet selection

Roasted Sirloin of beef, stuffed roasted turkey, roasted leg of pork, sugar
baked ham

Baked fillet of salmon in puff pastry, Chicken coronation

Choice of three of the above

Non meat quiche or vegetable strudel

Mixed leaf salad and any three salads from the list

French stick and butter

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Cold Meat Selection

Ham, pineapple and cream cheese Roulade

Herb Roasted Chicken

Stilton Pork Pie

Selection of non-meat Quiches

Hot new potatoes

Choice of three salads from the list

French stick and butter

You may also like to add a hot or cold starter, dessert, tea or coffee to your buffet choice.



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Hot fork buffet

Cottage Pie topped with cheese and tomato

Bangers and Mash with red onion gravy (Lincolnshire, Stilton and
Cumberland)

Cornish Pasties with Jacket Potato

Chicken and Seafood Paella

Fricassee of Chicken with wild mushrooms served with rice

Fillet of Beef Stroganoff with spinach tagliatelle

Saffron pork Portuguese style

Goats Cheese Vegetable Strudel

Aubergine and Courgette Bake

Any two of the above dishes

All the above served with French stick and butter

Salad bowl or Vegetables (your choice)

You may also like to add a hot or cold starter, dessert, tea or coffee to your
buffet choice.



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Salad selection

Mixed leaf

Spanish

Cole slaw

Cherry tomato, red onion, olives and basil

Trio of paste with tuna flakes and roasted pine nuts

Celery, apple and walnuts in sour cream and chive

Rice with roasted peppers

Five bean salad

Cous cous with feta cheese

Cucumber, celery and almond

Coronation vegetable

Oriental salad

If you have any favourite salad that's not on our list please ask and I'm sure we can arrange to make it



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Bar-B-Cue

Lime & Ginger Marinated Chicken Breast
Rump Steak Teri Yaki
Selection of Sausages
Leek and Courgette Rissotto

or

Seafood Paella
Vegetable Skewers (for non meat eaters)
Mixed Leaf Salad
Three other salads from selection
French stick and butter

Hog Roast

(minimum 40 persons, whole hog 100 persons)

Roasted Hog with apple sauce and sage & onion stuffing
Selection of Sausages
Wild Mushroom Risotto (for non meat eaters)
Seafood Paella
Mini Jacket Potatoes Mixed Leaf Salad
Two other salads from selection
French Stick and butter

You may also like to add a hot or cold starter, dessert, tea or coffee to your choice



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Soups

All our soups are made in our kitchen so may not be available at all times of the year.

Cream of leek and potato with chives

Tomato and basil with a hint of orange

Celery and blue cheese

Beef and barley broth

Italian seafood

French onion with cheese croutons

Crab and sweet corn chowder

Spinach and nutmeg with soured cream



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Starters

Crown of melon

Melon with parma ham

Baked avocado pear with bacon, mushroom and mozzarella

Smoked Salmon with lemon and brown bread

Smoked Mackerel with creamed horseradish

Salmon mousse with pickled walnuts

Prawn s Marie Rose

Chicken liver pate with red onion marmalade and melba toast

Dray Mushrooms

(cheese filled and deep fried in a beer batter served with garlic
mayonnaise)

Tartlet of quails eggs and smoked chicken and asparagus

Chicken coronation tart

Baked goats cheese on a bed of roasted red peppers



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Main course dishes

Roasted rib of beef served with Yorkshire pudding and horseradish

Stuffed Loin of lamb with minted apple and berry jus

Breast of chicken in a pink grapefruit and creamy garlic sauce

Roasted duck with black cherries and brandy sauce

Roasted loin of sirloin topped with pate and Madeira sauce

Sugar baked ham with parsley and pineapple sauce

Baked double pork chop filled with apricot and herb stuffing

Steak, kidney and mushroom cobbler

Chicken in a red wine, bacon and mushroom sauce

Roasted turkey with pigs in blankets and cranberry sauce

Escalope of turkey or pork in a white wine and grape sauce

Fillet of beef Wellington with a rich red wine jus

Salmon supreme on a bed of roasted peppers with basil dressing

Salmon and spinach filo parcel with a sweet chilli drizzle

Seafood in a creamy noilly pratt sauce, served in puff pasrty vol au vent

Spicy skewers of marinated fish served on a bed of rice

Baked Halibut with a herb crust and lemon butter

Leek and brie turnovers

Mediterranean vegetable strudel

Aubergine and mushroom stack

Courgette and leek crumble with a hint of orange



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Desserts

Summer pudding
Lemon tart
Profiteroles with chocolate sauce
Fresh fruit salad
Fresh fruits (seasonal)
Triple chocolate terrine
Meringue nests with brandy soaked apricots
Hazelnut and chocolate meringue roulade
Cream style cheesecakes (various flavours)
Brandy snap baskets with chocolate chantilly
Apple pie
Fruit pavlova
Cheese, celery, grapes and biscuits

Our aim is to make your function personal to you, all the items on these menus are here only as a guide. We are very happy to discuss any ideas that you may have



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Menu Ideas

These are only meant as a guide. At Cooks Catering, we are happy to discuss any ideas you have to make your event unique to you.

Option 1

Tomato and basil soup with a hint of orange

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Chicken in a red wine, bacon
and mushroom sauce

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Cream style cheesecakes
(various flavours)

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Freshly brewed coffee and mints

Option 2

Smoked Salmon with lemon and
brown bread

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Fillet of beef Wellington
with a rich red wine jus

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Meringue nests with brandy
soaked apricots

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Freshly brewed coffee and mints



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Option 3

Crown of melon

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Baked double pork chop filled with
apricot and herb stuffing

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Triple chocolate terrine

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Freshly brewed coffee and mints

Option 4

Tartlet of quails eggs and smoked chicken
and asparagus

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Salmon supreme on a bed of roasted
peppers with basil dressing

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Summer pudding

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Freshly brewed coffee and mints



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WHAT YOU NEED TO KNOW ABOUT US

With over 35 years in the catering trade our expertise in organising and managing your function makes it an enjoyable experience for you.

We have a full selection and are happy to adapt to your needs

Delivery only buffet

These are delivered to your home or venue with disposable plates and napkins

Wine and bar service

We can offer both, and are happy to serve your own wine in your glasses. Also a full cash bar service available (subject to getting a Licence for the event) including bar Persons to serve your own drinks.

Our prices all include china, cutlery and paper napkins

Linen table cloths

These are ordered and charged separately. A wide choice of colours are available

Losses

Breakages and damage to equipment will be charged at replacement cost

Numbers

Provisional number of guests are taken at time of booking, with final numbers 7 days before function

Cooking facilities

Many venues have adequate kitchen facilities if they do not. equipment can be hired and will be an addition to your account

Payments

Accounts to be settled within 7 days, we also require a 20% deposit 12 weeks before the date booked

Travel

We are happy to travel, but prices quoted are for a 20 mile radius of Wisbech Please feel free to come and visit us at our office and kitchens to discuss your needs.

We are just a phone call away from making your event go smoothly.



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Hot & cold canapés

Selection of hot and cold canapés

Hot

Baby Yorkshire puddings with fillet steak and horseradish

Honey and herb chipolatas with a mustard dip

Mini cottage pies

Sausage and mash with red onion marmalade

Mini cones of fish and chips

Italian bread with tomato and basil

Turkish chick peas puffs

Chicken liver and bacon rolls

Cranberry and turkey sticks

Salmon and prawn skewers with sweet chilli drizzle

Prawns and pancetta

Garlic mushrooms

Baby jackets filled with creamed cheese and chives

Vegetable skewers with a tomato salsa

Stilton and spinach beignet soufflés

Cold canapés to included

Cocktail sandwiches and various canapés

Blue cheese dip with oat cakes

Smoked salmon blini

Avocado pear Prawn cups

Asparagus and Parma ham

Olive and cheese bites

Roasted peppers cups