

# tatlers

The Catering Company

## Menus for 2016

Many thanks for your enquiry and we do hope we will be able to help you with your arrangements. Our extensive and clearly priced menus are set out over the following pages, but if you cannot find exactly what you are looking simply let us know!

Almost everything we serve is freshly made for you from the freshest and finest ingredients we can find, whether it is our delicious homemade Canapés or a fabulous table served meal. However, Tatlers is a lot more than a catering company and can also provide everything from drinks service and waiting staff to beautiful marquees.

Unusually, in addition to providing good food, we also include all cutlery, crockery, tableware, cooking and serving equipment together with our washing up and equipment cleaning charges in all of our menu prices with just Chefs, waiting staff, table linen and our unique drinks service (you provide the drinks and we supply and do everything else) available for a modest extra charge. The fact that most of our clients opt for these services suggests we are highly competitive.

For larger parties we strongly recommend additional members of staff who will prepare your drinks for service, lay up tables and generally make sure everything is ready in advance of your guests' arrival. They will then circulate with canapés and drinks before waiting table.

If you would like a sample menu and initial estimate of the likely costs for your event tell us what you have planned, for how many and where and when, and we will do the rest. Alternatively we are happy meet with you at your home or your venue when we can discuss your exact requirements and answer any queries you may have.

We do hope you will find something to your liking in our menus and look forward to hearing from you shortly.

Yours sincerely

Geoff & Joy Letch

N.B. Although we are happy to cater for parties of all sizes these menu prices are based on a 50 or more guests and a higher price will apply for smaller numbers.

**tatlers** The Catering Company

Office: 01892 802 802 Direct: 07958 942 554

Email: [australianstyle@yahoo.co.uk](mailto:australianstyle@yahoo.co.uk)

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## CANAPÉ MENU

Our Ooh! and Aah! homemade canapés always make a dramatic impact and are ideal to serve with your drinks reception; Whilst the photographer is busy at a Wedding; As an alternative to a starter or, as a completely casual but satisfying way to feed your guests when space or seating is at a premium - Perfect for Product Launches and Corporate Events. They are all priced at £1.60 per piece (except where indicated)

There is a minimum of 5 pieces per person when they are served in conjunction with a main meal and a minimum of 10 pieces per person when serving canapés only. (This is enough for a generous 2 to 2½ hours)

### SAVOURY CANAPÉS

Aubergine, Lime and Coriander Tapenade Crostini

Calamari a la Romana with Garlic Aioli

Coronation Chicken in a Savoury Cone

Curried Vegetable Samosa

Duck and Ginger Spring Rolls with Hoisin sauce

Fillet steak on a Crispy Rosti Potato topped with Béarnaise Sauce (Supplement £1.50)

Gambas Pil Pil served in Oriental Spoons

Goat's Cheese & Tomato Bruschetta

Grilled Haloumi Cheese Skewers with Oregano and Bacon

Hot Roast Beef, Horseradish and Gravy in a Mini Yorkshire Pudding

Lamb Cutlets, French Trimmed with a Cranberry & Ginger Jus (Supplement £1.75)

Lamb Kofta with a Mint and Crème Fraîche Dip

Malaysian Style Chicken Satay with a Spicy Peanut Sauce

Mini Beef Burgers with Tomato Salsa

Mini Quiche Lorraine

Prawn Cocktail in a Savoury Cone

Prawn & Coriander Spring Rolls with Sweet Chilli Dip

Roasted Butter Nut Squash and Parmesan Risotto Balls with Sweet Pepper Sauce

Sausage and Mash with Onion Gravy

Spicy King Prawn on a Parmesan and Baby Eggplant Crostini

Seared Scallop with a Mint Pea Puree (Supplement £0.90)

Smoked Salmon and Taramasalata on Swedish Rye Bread

Tempura Crevette with Red Pepper Sauce

Thai Yellow King Prawn Curry served in an Oriental Spoons

Tempura Vegetable Selection – Zucchini, Mushrooms, Aubergine and Peppers with a Garlic Aioli

Thai Style Coriander and Lime Fish Cakes with Sweet Chilli Dip

Thyme Chicken Skewers with a Red Pepper Sauce

Veggie Spring Roll with Ginger, Bean Sprout Spring Onion with a Spicy Sauce

### DESSERT CANAPÉS

Raspberry Crème Bruleé

Summer Fruit Pavlova

Tarte Citron

Grand Marnier Chocolate Mousse in a Chocolate Cannelloni

Strawberry and Mascarpone on a Shortbread Biscuit

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## Sit Down Menus

We offer a delicious selection of freshly cooked meals of 2, 3, or 4 courses, all with Coffee in A SIMPLE ONE PRICE FORMAT. Prices INCLUDE cutlery, crockery and ALL catering equipment BUT NOT Chefs, waiting staff, linen or glassware. Simply select one or two dishes for each course from the menu below.

Standard menu prices per person, based on 50 or more guests are:-

Main & Dessert = £ 28.00, Starter and Main = £ 29.00

3 Courses = £ 33.00, 4 Courses = £ 39.00,

### To Start

Dinner Rolls & Unsalted Butter

Seared Scallops

With a Fresh Pea Puree on Chorizo

Smoked Duck, Sun-Blush Tomato  
And Pesto Salad

Pan Fried Asparagus

Served with a Garlic Parsley Butter

Pepperonata and Goat Cheese Tartlet

Fresh Salmon & Asparagus Tart

Gambas Pil Pil

Tiger Prawns in a Spicy, Garlic & Chilli Butter

Crayfish Tail Salad

### Dessert

#### A Trio of Desserts for Everyone

Mini Pavlova

With Whipped Cream and Summer Berries

Belgian Chocolate Mousse  
in a Chocolate Cannelloni

Mini Tarte Citron

#### Or Your Choice from

Millefeuille of Raspberries  
With a Crème Anglais

Crepe Suzette  
with an Orange Cognac Sauce

Whiskey & Orange Bread & Butter Pudding

Baked Pear Tartlet

A fan of fresh Pear with homemade Crème Anglais

Seasonal Fruit Crumble  
with Homemade Vanilla Custard / Pouring Cream

### Main Courses

#### Crackling Roast Belly of Pork

Served on a bed of wilted Spinach with  
Mustard Mash and a Rich Gravy

#### Fillet of Sea Bass

Served on New Potatoes  
With a "Really" Wild Mushroom Sauce

#### Roast Sirloin of Beef

On a Horseradish Mash with  
A Green Peppercorn, Cognac and Cream Sauce

#### Grilled Fillet of Scottish Salmon

With a Creamy Tarragon Sauce  
On a bed of Pappardelle

#### Confit of Duck

With a seasonal Green Vegetable on a smooth Mash  
and a Madeira Jus

#### Rump of Sussex Lamb

With Parsnip Mash & Seasonal Vegetables

#### Roast Breast of Chicken

Filled with Spinach and Sun Blush Tomato  
Roast in the oven and drizzled with our  
homemade Pesto Sauce

#### Baked Loin of Cod with Garlic Tiger Prawns

**All served with Hot Seasonal Vegetables  
or Salads as appropriate**

### Cheese Plate

A selection of Continental and English Cheeses  
With Celery, Quince Jam  
And a selection of biscuits

**Freshly Brewed Tea and Coffee**  
included in all menus

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## BOWL FOOD

The size of a small starter, our Bowl Foods makes an excellent accompaniment to a canapé selection; as an alternative to canapés and to replace a starter, main meal and dessert where seating is limited or you just want to give your guests something completely different. Our bowl food is freshly prepared at your event, tray served by waiting staff, beautifully garnished and presented in small white china bowls with teaspoons or pastry forks.

Bowl Foods are all at £4.65 per bowl (except where indicated)

There is a minimum of 5 Bowls per person when served as a stand alone meal (enough for 1½ to 2 hours) or a minimum of 3 Bowls per person when served in conjunction with Canapés or as a Hot Supper following a Main meal,

### SAVOURY BOWLS

Aubergine, Zucchini, Onion and Chickpea Curry with Naan Breads

Beef Rendang with Mini Naan Breads

Cod (in a tempura batter) and Chunky Chips in a Wooden Cone with Tartare Sauce

Classic Duck, Belly Pork and Sausage Cassoulet

Crispy Belly Pork served on Plain Chow Mein with Ginger, Scallions and a Light Soy

Fillet of Beef Strips with Chunky Chips and Béarnaise Sauce (£7.35)

Fresh, Spinach & Ricotta Tortellini in a Wild Mushroom Sauce

Gambas Pil Pil with Crusty French Bread

Kentish Pork Sausages with Mashed Potatoes and Onion Gravy

Lamb Kofta with Rice and Tsatsiki

Moroccan Lamb & Butternut Tagine with Couscous, Greek Yoghurt and Coriander

Penne Pasta with Moroccan Spiced Beef Meatballs in a rich Tomato Sauce

Poached Salmon, "Caviar" & Quails Egg Salad

Really Wild Mushroom Risotto with White Truffle Oil and Shaved Parmesan

Seafood Risotto – Fresh Fish, Mussels, King Prawns and Calamari with Arborio rice

Thai Green Chicken Curry with Fragrant Rice and Fresh Coriander

Thai Yellow King Prawn Curry on Coconut Rice with Prawn Crackers

Traditional Beef stew and Savoury Dumplings

### DESSERT BOWLS

Grand Mariner Belgian Chocolate Mousse

Eton Mess

Raspberry Crème Bruleé

Strawberries and Cream

Tropical Fruit Salad

Whiskey and Orange Bread and Butter Pudding with Mascarpone

Zesty Lemon Cheesecake

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