

# Aby's Catering

For all booking enquiries  
Tel: 01395 224984

Please visit our website: [www.abys-catering.co.uk](http://www.abys-catering.co.uk)

# Aby's Catering

*Responsible for all catering  
at The Pavilion*

## Menus 2010

Buffet Menus  
Sitdown Menus (Functions)  
Sample Menus

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## *Important Notes*

### *Weddings and Special Parties Cutting of The Cake*

There will be a standard additional fee of £29.95 for supplying cake stand and a knife and cutting and serving of the cake for weddings and special parties.

\*\*\*\*\*

Exotic Buffet Menu on request

\*\*\*\*\*

We can vary any of the menus and if you cannot see what you require please don't hesitate to contact us.

\*\*\*\*\*

Fresh Lobster and Seafood dishes are available on request and can be prepared for buffets and functions

\*\*\*\*\*

For all parties and functions we will require final numbers one week before the event, which can be increased up to the day of the event. Reductions in numbers must be notified at least 5 days prior to the event.

Catering account must be received before the event or to be settled in the night.

If there is more than one option on your menu, we will require orders for choices at least five days prior to the event (and will be priced accordingly)

## *Sample Menu H*

*5 Course Meal with Starter and main course choices -  
Inclusive of VAT - £22.25 per head*

### *Starter*

Thick Country Vegetable Soup  
*Served with a crusty roll and butter*  
or

Melon Coulis  
*Chilled melon served with fruit coulis sauce*  
or

Fresh Fruit Juice

\*\*\*\*\*

### *Main Course*

Braised Steak Dianne  
*8oz Braising steak coated in a cream of onion,  
mushroom and red wine sauce*  
or

Pollo Violetta  
*Chicken supreme breast cooked in a seasoned  
cream of mushroom and white wine sauce*  
or

Vegetarian Lasagne

\*\*\*\*\*

### *Desserts*

Fruit Pavlova served with cream  
or

Triple chocolate gateau served with cream

\*\*\*\*\*

Selection of cheese and biscuits

\*\*\*\*\*

Fresh coffee and mint

*5 Courses inclusive of VAT*

*\* Will need orders in advance for starters, main course and if possible, sweets.*

*\*\*Please note that braising Steak Dianne on main course can be changed to Braising steak Bordelaise.*

*\*\*\* Braising Steak cooked in an onion, mushroom, bacon and red wine sauce finished with cream.*

## *Sample Menu G*

*5 Course Meal with main course choice  
and an extra course of cheese and biscuits  
- Inclusive of VAT - £21.95 per head*

### *Starter*

Prawn Cocktail

*Fresh Prawns on a bed of garni topped with chef's special sauce,  
wedge of lemon and served with a crusty roll and butter*

*or*

Fresh Fruit Juice

\*\*\*\*\*

### *Main Course*

Pollo Violetta

*Chicken supreme breast cooked in a seasoned  
cream of mushroom and white wine sauce*

*or*

Salmon Cardinale

*Fresh local salmon steak cooked in a seafood and tomato sauce*

*or*

Vegetarian Lasagne

\*\*\*\*\*

### *Desserts*

Fruit Pavlova with cream

*or*

Triple chocolate gateau with cream

\*\*\*\*\*

Selection of cheese and biscuits

\*\*\*\*\*

Fresh coffee and mint

Dear Customers,

### Relating to buffets.

Due to some difficulties in the past we would now only cater for the numbers of guests specified to us, with the right numbers of plates whether it is polystyrene or China depending on the numbers of guests you aim to cater for, and the type of your event. *(this is simply because in past the organisers felt that food is not of too much concern and importance; however the guests that attended these parties had a different view. It is also true to say that the food has a greater and lasting impression on any party or event.)*

At the same time depending on your budget, it is not necessary for you to have any catering. You would be able to hold your event here without any food and still have a pleasant evening. However any type of catering for the pavilion must come directly from us.

## *Buffet Menu A*

Selection of freshly cut Sandwiches

Cheese and Pineapple on sticks

Cocktail Sausages

Cocktail Sausage Rolls

Barbecued Chicken Pieces

Tossed Salad

BBQ Pork Spare Ribs

Coleslaw Salad

Hot oven baked Quiche Lorraine (slices of)

Hot oven baked Vegetarian Spanish Quiche (slices of)

Hot Roast Potatoes or Jacket Wedges

Cocktail Vegetable Spring Rolls

Cocktail Vegetable Curry Samosas

Crisps and Nuts

### *Weddings and Special Parties*

*Weddings and special occasions are at an additional cost of £2.50 per head. This is due to extra work and different layouts and commodities, with the top table having silver service waitressing, and also serving of starters and desserts and coffee and mints if any.*

*Finally all buffets for these occasions will have a crusty roll and butter on arrival.*

**£10.95 per head**

*inclusive of V.A.T.*

Sweets and Coffee available at extra cost of £4.50

## *Sample Menu F*

*5 Course Meal without main course choice,  
with an extra course of cheese and biscuits  
- Inclusive of VAT - £21.45 per head*

### *Starter*

Chilled melon boat with lychees

*or*

Fresh Fruit Juice

\*\*\*\*\*

### *Main Course*

Braised Steak bordelaise

*8oz Braising steak coated in bacon, mushroom,  
red wine and onion sauce*

*or*

Vegetarian Lasagne

\*\*\*\*\*

### *Desserts*

Fresh fruit salad with cream

*or*

Triple chocolate gateau served with cream

\*\*\*\*\*

Selection of cheese and biscuits

\*\*\*\*\*

Fresh coffee and mint

**FOR ANY NUMBER OF GUESTS**

## *Sample Menu E*

*4 Course Meal - Inclusive of VAT - £19.95 per head*

### *Starter*

Home made thick Country Vegetable Soup

*Served with a crusty roll and butter*

*or*

Fresh Fruit Juice

\*\*\*\*\*

### *Main Course*

Braised Steak Dianne

*8oz Braising steak coated in a cream of onion,  
mushroom and red wine sauce*

*or*

Vegetarian Lasagne

\*\*\*\*\*

### *Desserts*

Home made Sherry trifle with cream

*or*

Triple chocolate gateau served with cream

\*\*\*\*\*

Fresh coffee and mint

## *Buffet Menu B*

Selection of freshly cut Sandwiches

Cocktail Sausages

Cocktail Sausage Rolls

Selection of two different Salads

*(Coleslaw, Pasta)*

Barbecued Chicken Pieces

Hot oven baked Quiche Lorraine (slices of)

Hot oven baked Vegetarian Spanish Quiche (slices of)

Tossed Salad

BBQ Pork Spare Ribs

Fresh Olives

Cocktail Vegetable Spring Rolls

Cocktail Vegetable Curry Samosa's

Penne Al Forno

*(Vegetarian - Oven Baked Pasta Tubes, Mushrooms, Tomato,  
Garlic with a Bechamel Sauce and Cheese topping)*

Vol-au-Vents

*(Filled with various fillings)*

Hot Roast Potatoes or Jacket Wedges

Cheese and Tomato Pizza Puffs

Crisps and Nuts

### *Weddings and Special Parties*

Weddings and special occasions are at an additional cost of £2.50 per head. This is due to extra work and different layouts and commodities, with the top table having silver service waitressing, and also serving of starters and desserts and coffee and mints if any. Finally all buffets for these occasions will have a crusty roll and butter on arrival.

**£11.95 per head**

*inclusive of V.A.T.*

Sweets and Coffee available at extra cost of £4.50

**FOR ANY NUMBER OF GUESTS**

## *Buffet Menu C*

Garlic Bread  
Selection of freshly cut Sandwiches  
Garnished Platter of Sliced Ham  
Cocktail Sausages  
Cocktail Sausage Rolls  
Selection of three different Salads  
*(Rice, Coleslaw, Pasta)*  
Barbecued Chicken Pieces  
Hot oven baked Quiche Lorraine (slices of)  
Hot oven baked Vegetarian Spanish Quiche (slices of)  
Tossed Salad  
BBQ Pork Spare Ribs  
Cocktail Vegetable Spring Rolls  
Cocktail Vegetable Curry Samosa's  
Penne Al Forno  
*(Vegetarian - Oven Baked Pasta Tubes, Mushrooms, Tomato,  
Garlic with a Bechamel Sauce and Cheese topping)*  
Vol-au-Vents  
*(Filled with various fillings)*  
Hot Roast Potatoes or Jacket Wedges  
Cheese and Tomato Pizza Puffs  
Crisps and Nuts  
Fresh Olives  
Crusty Roll and Butter  
Pork and Egg Pie (slices of)

**£15.50 per head**

*inclusive of V.A.T.*

Sweets and Coffee available at extra cost of £4.50  
*This menu price includes table cloths, crockery and cutlery layout,  
with top table having waitress service.*

**FOR ANY NUMBER OF GUESTS**

## *Sample Menu D*

*4 Course Meal - Inclusive of VAT - £19.65 per head*

### *Starter*

Home made thick Country Vegetable Soup  
*Served with a crusty roll and butter*  
*or*  
Fresh Fruit Juice

\*\*\*\*\*

### *Main Course*

Chicken Chasseur  
*Chicken breast cooked in chef's special cream of white wine sauce*  
*or*  
Vegetarian Lasagne

\*\*\*\*\*

*All the above are served with fresh vegetables,  
duchesse potatoes and roast potatoes*

\*\*\*\*\*

### *Desserts*

Home made Sherry trifle with cream  
*or*  
Triple chocolate gateau served with cream

\*\*\*\*\*

Fresh coffee and mint

## Sample Menu C

4 Course Meal - Inclusive of VAT - £19.45 per head

### Starter

Home made thick Country Vegetable Soup

*Served with a crusty roll and butter*

or

Fresh Fruit Juice

\*\*\*\*\*

### Main Course

Roast Chicken

*Chicken breast served with chipolatas, bacon and  
sage and onion stuffing*

or

Vegetarian Lasagne

\*\*\*\*\*

*All the above are served with fresh vegetables,  
duchesse potatoes and roast potatoes*

\*\*\*\*\*

### Desserts

Home made Sherry trifle with cream

or

Triple chocolate gateau served with cream

\*\*\*\*\*

Fresh coffee and mint

## Buffet Menu D

Garlic Bread

Selection of freshly cut Sandwiches

Garnished Platter of Sliced Ham

Garnished Platter of Roast Topside Beef

Selection of three different Salads

*(Rice, Coleslaw and Pasta)*

Barbecued Chicken Pieces

Cocktail Sausages

Cocktail Sausage Rolls

Tossed Salad

BBQ Pork Spare Ribs

Hot oven baked Quiche Lorraine (slices of)

Hot oven baked Vegetarian Spanish Quiche (slices of)

Penne Al Forno

*(Vegetarian - Oven Baked Pasta Tubes, Mushrooms, Tomato,  
Garlic with a Bechamel Sauce and Cheese topping)*

Vol-au-Vents

*(Filled with various fillings)*

Cocktail Vegetable Spring Rolls

Cocktail Vegetable Curry Samosas

Hot Roast Potatoes or Jacket Wedges

Cheese and Tomato Pizza Puffs

Crisps and Nuts

Fresh Olives

Crusty Roll and Butter

Pork and Egg Pie (slices of)

**£16.50 per head**

*inclusive of V.A.T.*

Sweets and Coffee available at extra cost of £4.50

*This menu price includes table cloths, crockery and cutlery layout,  
with top table having waitress service.*

**FOR ANY NUMBER OF GUESTS**

## *Buffet Menu E*

Garlic Bread

Selection of freshly cut Sandwiches

Garnished Platter of Sliced Ham

Garnished Platter of Roast Topside Beef

Fresh local Salmon Steaks with Lemon Butter

Selection of three different Salads

Tossed Salad

Freshly cooked Hot Garlic Mushrooms

*(with Garlic Dip)*

Cocktail Vegetable Spring Rolls

Cocktail Vegetable Curry Samosas

BBQ Pork Spare Ribs

Barbecued Chicken Pieces

Cocktail Sausages

Cocktail Sausage Rolls

Hot oven baked Quiche Lorraine (slices of)

Hot oven baked Vegetarian Spanish Quiche (slices of)

Penne Al Forno

*(Vegetarian - Oven Baked Pasta Tubes, Mushrooms, Tomato,  
Garlic with a Bechamel Sauce and Cheese topping)*

Vol-au-Vents

*(Filled with various fillings)*

Hot Roast Potatoes or Jacket Wedges

Cheese and Tomato Pizza Puffs

Fresh Olives

Crusty Roll and Butter

Pork and Egg Pie (slices of)

**£17.50 per head**

*inclusive of V.A.T.*

Sweets and Coffee available at extra cost of £4.50

*This menu price includes table cloths, crockery and cutlery layout,  
with top table having waitress service.*

**FOR ANY NUMBER OF GUESTS**

## *Sample Menu B*

*3 Course Meal - Inclusive of VAT - £16.50 per head*

### *Main Course*

Roast Chicken

*Chicken breast served with chipolatas, bacon and  
sage and onion stuffing*

*or*

Vegetarian Lasagne

\*\*\*\*\*

*All the above are served with fresh vegetables,  
duchesse potatoes and roast potatoes*

\*\*\*\*\*

### *Desserts*

Home made Sherry trifle with cream

*or*

Triple chocolate gateau served with cream

\*\*\*\*\*

Fresh coffee and mint

## *Sample Menu A*

*3 Course Meal - Inclusive of VAT - £16.50 per head*

### *Main Course*

Succulent Roast Pork

*Sliced leg of pork served with bacon, chipolatas and  
sage and onion stuffing and apple sauce*

*or*

Vegetarian Lasagne

\*\*\*\*\*

*All the above are served with fresh vegetables,  
duchesse potatoes and roast potatoes*

\*\*\*\*\*

### *Desserts*

Home made Sherry trifle with cream

*or*

Triple chocolate gateau served with cream

\*\*\*\*\*

Fresh coffee and mint

## *Buffet Canapes*

Freshly cut finger Sandwiches

Cheese Sticks with various dips

Finger cut Carrots / Celery and Cucumber with various dips

Petit Crolines

(Savoury puff pastry with various fillings)

Cocktail Vol-au-vents with various fillings

i.e chicken ala king/prawns.

Cocktail Sausages

Cocktail Sausage Rolls

Cheese and Pineapple on sticks

Croustades (Mini hors d'oeuvre's pastry tartlets)

Mini Chicken Garlic Kievs

Chicken Samosas

BBQ Chicken Wings

Onion Bhaji's

Garlic Bread Slices

Mini Pork Pies

Mini Savoury Eggs

*(continued overleaf)*

## *Buffet Canapes*

*(continued)*

Mini Chicken Sates  
Dimsums (vegetarian spring rolls)  
Thai veg assortments  
Battered Squid rings  
Crisps & Nuts  
Mini Beef pastries  
Smoked Salmon cream cheese roulades  
Cavier with Lemon and diced Red Onion

*This menu is at £26.00 per head - inclusive of 17.5% VAT.  
Menu above can also be arranged in a different way, with a price to  
suit your venue. This menu and prices can be arranged to suit your  
requirements.*

## *Examples Of Desserts*

Various Cheese Cakes (Strawberry or Mandarin)

\*\*\*\*\*

Hot Apple Pie served with cream

\*\*\*\*\*

Lovable Lemon Lush served with cream

\*\*\*\*\*

Fruit Pavlova served with cream

\*\*\*\*\*

Sherry Trifle served with cream

\*\*\*\*\*

Fresh Fruit served with cream

\*\*\*\*\*

FOURTH or FIFTH COURSE AS AN EXTRA COURSE  
Cheese and Biscuits

\*\*\*\*\*

THIRD or FOURTH or FIFTH or SIXTH COURSE  
Fresh Coffee and Mints

## Examples Of Main Course Options

Roast Beef Chicken, Pork or Lamb

*Served with all the trimmings*

\*\*\*\*\*

Fresh Local salmon Steaks

*Served with a Cardinal sauce*

\*\*\*\*\*

Somerset Pork Steaks

*Pork Steaks cooked in a Apple and Cider sauce*

\*\*\*\*\*

Chicken Chasseur

*Chicken Breast cooked in a chefs special chasseur sauce*

\*\*\*\*\*

Braised Steak Bordolaise

*8oz Braising Steak cooked in Bacon and Onions  
and Mushrooms Sauce finished with cream*

\*\*\*\*\*

Braised Steak Diane

*Steak cooked in a red wine and mushroom sauce and finished with cream*

\*\*\*\*\*

Lamb Noisettes

*Lamb Noissets cooked in a chefs special red currant and mint sauce*

\*\*\*\*\*

Pollo Violetta

*Pieces of Chicken breast in a seasoned cream of white wine and mushroom sauce*

## Vegetarian Options

Penne Al Forno

*Vegetarian oven baked pasta tubes, mushrooms, tomato,  
garlic with a bechamel sauce and cheese topping*

or

Vegetarian Lasagne

or

Mushroom Stroganoff

or

Vegetarian Nut Roast

or

Stuffed Greek Peppers

*All the above are served with vegetables of the season  
duchesse potatoes and roast potatoes*

## Hot Sit Down Meals

*(Waitress Service)*

Please select one item from each page  
Starter, Intermediate Course, Main Course, Dessert

\*\*\*\*\*

Price for three course meal without starters  
starting from £16.50 *(inclusive of V.A.T.)*  
*(Will be priced depending on commodities being used)*

\*\*\*\*\*

Prices for four course meal  
starting from £19.45 per head *(inclusive of V.A.T.)*  
*(Four course includes coffee and mints but not cheese and biscuits)*

\*\*\*\*\*

Price for five course meal  
starting from £21.45 per head *(inclusive of V.A.T.)*  
*(Five course includes both cheese and biscuits and coffee and mints)*

\*\*\*\*\*

Six course meal on request. Price accordingly.

\*\*\*\*\*

Also intermediate course are available.

For all parties and functions we will require final numbers one week before the event, which can be increased up to the day of the event. Reductions in numbers must be notified at least 5 days prior to the event. Catering account must be received prior to the event or to be settled on the night.

If there are more than one option on your menu, i.e starters and main course, we will require orders for choices at least five days prior to the event  
(and will be priced accordingly).

## *Starters*

*Examples of choices*

Caribbean Seafood Special  
Prawns and Sliced Smoked Salmon served with Garni,  
Wedge of Lemon, Chef's Special Sauce and  
served with Crusty Roll and Butter.

\*\*\*\*\*

Prawn Cocktail  
*Served with Marie Rose Sauce and a Roll and Butter*

\*\*\*\*\*

Home made soups  
*served with a Roll and Butter*

\*\*\*\*\*

Home made Chicken Liver Pate and Melba Toast

\*\*\*\*\*

Fresh Fruit Juice

\*\*\*\*\*

Chilled Melon Boats and Lychees  
or  
Fanned Melon with Raspberry Coulis Sauce

\*\*\*\*\*

Breaded Garlic Mushrooms  
served with Garlic Dip  
Crusty Roll and Butter

## *Examples Of Intermediate Courses*

Caribbean Seafood Special

\*\*\*\*\*

Sliced Smoked Salmon, Fresh Prawns  
Garni and Chef's Special Sauce and Wedge of Lemon

\*\*\*\*\*

Lemon Sole Bonne Femme  
*Fillets of Lemon Sole served with  
Cream of White Wine and Mushroom Sauce*

\*\*\*\*\*

Plaice Veronique  
*Fillets of Plaice served with cream of White Wine and Grape Sauce*

\*\*\*\*\*

Selection of Sorbets  
*Lemon or Orange*

\*\*\*\*\*

Salmon Cardinale  
*Salmon Steaks in a Special Seafood Sauce*

\*\*\*\*\*

Or any other choices that you require