



BIRMINGHAM CATERERS

catering for you

Our Team is committed to providing each customer with the very best service, and we pride ourselves on our attention to detail!

PRIVATE EVENTS

FULL PARTY PLANNING

Venues | Halls | Marquees | Bars | Cocktails
Full Waitress Service

All events catered for including:

Children's Parties | Garden Parties | Birthdays
Anniversaries | Weddings | Funerals | Pre-Funerals



Wedding Breakfast Menu Sample

» Starters

Homemade Soup of the Day
Smooth Pate served with Melba Toast
Salad Garnish and Chutney Pot

Mozzarella and Beef tomato Salad
served with Olive oil, Balsamic
and Black Pepper

Trio of Melon served with fresh
berries and a fruit Coulis

Strips of Zinger Chicken
on a tower of mixed leaves
Drizzled with our bespoke sauce

Harvester Rolls and Butter
Starters per head **£4.95**

» Main Course

Seared Fillet of Salmon served with
a Dill White Wine and Prawn Sauce
£19.50

Roast Loin of Pork served in a rice
Cider Sauce and seasoning **£19.50**

Chicken Supreme served
in a Chardonnay Cream Sauce **£19.50**

Lamb Shank served with Red Wine
and Redcurrant Sauce
and Fresh Rosemary **£23.00**

Fillet of Beef Wellington, fillet steak
on a bed of Sautéed Mushrooms
and Onions topped with Pate
and encased in Pastry, served with
a rich Madeira Sauce **£25.00**

» Vegetarian Options

Wild Mushroom and Asparagus
Stroganoff **£18.50**

A Tower of Roasted Aubergine,
Courgette and Peppers served
with black pepper and Salsa **£18.50**

» Dessert Selection

Individual Strawberry Cheesecake **£4.95**

Chocolate Fudge Cake **£4.95**

Mixed Seasonal Fruit Tart **£4.95**

A Selection of British and Continental
Cheese and Biscuits, served with Grapes
and Celery **£5.30**

Tea or Coffee served with
after dinner mints **£2.95**

Prices includes full service with linen cloths and linen napkins

Barbeque Menus

» Smokey

Cumberland Sausage, Honey Roast Drumsticks
Quarter Pounder Beef or Veggie Burger
Buttered New Potatoes, Floured Baps and Butter
Barbeque Relish, Tossed Seasonal Salad
Homemade Crunchy Red Coleslaw

£9.50

» Aqua Marine

Lamb Kebabs, Honey Roast Chicken Pieces
Quarter Pounder Beef or Veggie Burgers, Soft Rolls
a selection of Relishes and Sauces
Mini Baby Roast Potatoes, Ribbon Salad, Potato & Chive Salad
Mediterranean Pasta Salad with Tomato and Basil

£10.50

» Turquoise

Spicy Barbecue Spare Ribs
Kebabs of Chicken Piri Piri, Pork and Apple Sausage
Garlic and Rosemary New Potatoes
Buttered Corn on the Cob, Mixed Leaves Salad
Tomato Onion and Black Pepper Salad served with Feta Cheese

£11.00

» Tigers Eye

Paprika Steak Skewer's, Pork & Apple Burgers
Fillet of Salmon beautifully basted in Lemon and Fresh Parsley
Chicken Pieces marinated in a Jerk Sauce
Waldorf Salad, Italian Pasta & Mushroom Salad
Selection of Sauces and Relishes

£14.00

Birmingham Caterers provide catering for the Private and Business sector in Sutton Coldfield, Tamworth, Birmingham and the West Midlands. We have a number of venues for hire and provide all our services to offices and homes.

All our menus are tailored to your own requirements and are predominantly homemade with an emphasis on healthy production. We are also conscious of our carbon footprint with all our suppliers locally sourced, waste products taken to local farmers, and all our waste materials recycled.

We offer a number of services from Business Lunches, Open Days, Trade Shows, Contract Catering to Full Event Management. If we can be of any help or you would like us to send further details, then please contact us.

All prices are exclusive of VAT. Terms and Conditions apply.



BIRMINGHAM CATERERS

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BUSINESS AND CORPORATE

FULL EVENT MANAGEMENT & CONTRACT CATERING

Marquees | Entertainment | PA Systems

Furniture | Linen | Garden Furniture

Venues from 3 - 4000 Guests

All events catered for including:

Office Lunches | Training Day Lunches | Open Days

Product Launches | Trade Shows | Barbeques

Office Parties | Christmas Parties | Cocktail Parties

ALL AREAS COVERED

BESPOKE MENUS DESIGNED JUST FOR YOUR COMPANY

*why not ask one of our representatives
to come and discuss this with you?*

WE NOW OFFER A GREEN SERVICE

A Sustainability lunch

for a supplement of £1.50 per person.

All buffets can be delivered on Slates or Plates

all crockery supplied

We are sure there is nothing
we cannot arrange for you!
Please ask! If we can't
- we know someone who can!

Breakfast and Packed Lunch Menus

» Hot Breakfast Baps

A selection of Grilled Bacon and Cumberland Sausage Baps served with Traditional Sauces (Vegetarian alternative available) Fresh Fruit Platter and Orange Juice

£5.50

» Continental

A selection of Croissants filled with B.L.T., Sausage & Egg Mini Danish Pastries, Fresh Fruit Platter and Orange Juice

£6.00

» Packed Lunch A

A pre wrapped Sandwich with a choice of Ham Salad, Egg Mayo and Lettuce, Mixed Cheese & Spring Onion, Tuna Mayo and Cucumber with Piece of Fruit, Muffin and Packet Crisps

£5.95

» Packed Lunch B

A Filled Baguette with a choice of Mixed Cheese & Spring Onion, Zinger Chicken Salad & Mayo, Sliced Egg Salad or Ham Salad with a Muffin, Piece of Fruit, Packet Biscuits & Bottle of Water

£7.50

Canapé Menu

» Vegetarian

Welsh Rarebit served with a sweet Onion Chutney*

Feta Cheese and Sweet Chilli Red Peppers

Chili Pesto and Feta Pinwheels

Mozzarella Tomato and Fresh Basil

Cocktail Spring Rolls served with a Sweet Chilli Sauce*

A Platter of Vegetable Crudités served with Dipping Sauces

Mini Cocktail Wraps filled with

» Fish

Smoked Salmon and fresh dill Bilini's

Prawns Cocktail Marie Rose

Pieces of Salmon roasted in a Sweet Chilli Sauce

Tempura Prawns served with Marie Rose

and Sweet Chilli Sauce*

» Meat

Smooth Pate and Black olive Brochetta

Chorizo Sausage and Melted Cheese with Cherry Tomato*

Sticky Chicken

Cheese and Pepperoni Tartlets,

Coronation chicken Crostini

Smoked Ham and Creamed Cheese Bilini

Chorizo & shrimp bites

Mini Taco Cups

Minted Beef Balls

Watermelon Ham & Feta Sticks

» Desserts

Fresh Fruit Kebabs

A selection of Homemade Mini Patisseries

Mini Lemon Meringues

Mini Chocolate Eclairs

6 Items **£9.00** **10** Items **£14.00**

8 Items **£11.00** **12** Items **£15.50**

All canapé menus shall be served on black Slates and Acrylic Trays.

Mirror Displays or Marble Stands are available, price upon application.

All canapes are delivered cold, we can provide a chef and heating equipment if you would like some served hot, at additional costs.

Finger Buffet Menus

» Jade

A Selection of Sandwiches Filled With a selection of Fillings from our Deli, Served on separate Platters, To Include, Meat, Vegetarian & Fish Homemade Onion Pakora (v), served with Our Bespoke Sauce, Squares of Homemade Quiche(v), Cocktail Sausage Rolls, Vegetable Samosas served with Yoghurt Mint Sauce & Crisps

£6.50

» Amber

Chicken Platter served with Dipping Sauces, Cocktail Sausages, Freshly Cut Sandwiches on White and Wholemeal Bread with a selection of fillings from our Extensive Deli, Served on Separate Platters. To include Vegetarian, Meat, Fish, Mediterranean Puff Pastry Square(v), Cocktail Spring Rolls (v) Served with Sweet Chili Sauce and Homemade Mini Patisseries.

£7.50

» Diamond

Spears of Cheddar & Pineapple, freshly cut Sandwiches on White and Wholemeal Bread with a selection of fillings from our extensive Deli, served on Separate Platters. Vegetarian, Meet & Fish Spring Rolls served with a Chilli Sauce, Chicken Goujons served with our bespoke Dipping Sauce. DIY Potted Pate & French Bread & Caramelised Chutney Fresh Fruit Platter and Crisps

£8.00

» Sapphire

Squares of Homemade Quiche(v), Vol Au Vents filled with Mixed Cheese & Red Onion. A selection of Vegetable Crudités served with Dipping Sauces. Jerk Chicken Kebabs served with cool Mayo. Selection of Duck Bites served with a Chili Sauce A selection of Harvester Rolls filled with a selection from our Deli, All served on separate Platters, Meat, Vegetarian & Fish. A Selection of Mini Patisseries.

£8.50

Something Different

» English Afternoon Tea

A Selection of Traditional Sandwiches to include; Ham & Tomato, Roast Beef & Horseradish, Cheese & Pickle, Salmon Mayonnaise and Cucumber, Ham Salad Homemade Scones served with pots of fresh Whipped Cream, Strawberry Jam and Butter, Homemade Min Patisseries Pots of English Tea or Coffee all served on three tier stands

£10.00

» Old Traditional Cocktail Menu

This menu goes back to the late 70s and 80s ideal for any house party

Mini Fish and Chips, Mini Cottage Pie

Mini Yorkshire pudding filled with Roast Beef and English Mustard

Cones of Prawn Cocktail served with Marie Rose Sauce

Chicken & Mushroom Mini Puff Pastry Pie

A selection of mini Traditional Cakes , Apple Pie, Chocolate Crunch Bread Pudding, Homemade Jam and Cream Scones

£10.50

Staff required: Chef £80.00 & Waitresses £60.00 per 4 hours

Buffet Menus

» Amethyst

A selection of Harvester Rolls filled with a selection from our Deli Served on Separate Platters Meat, Vegetarian & Fish. Mini Quiche & Chorizo Omelette, selection of Anti Pasti (Olives, Italian Hams, Feta) Brushetta with Tomato and Basil. Chicken Platter served with Chilli Sauce Vegetable Crudités served with Dipping Sauces and Crisps

£9.00

» Garnet

Harvester Rolls filled with a selection of fillings from Our Deli All served on separate platters, Vegetarian, Meat & Fish, Mini Chicken Tikka Toasts, Battered Prawns served with a Marie Rose Dipping Sauce Zinger Chicken Platter served on a bed of Mixed Leaves with our bespoke sauce, Homemade Red Crunchy Coleslaw, Cheese and Biscuit Platter served with Grapes & Celery

£9.50

» Ploughman's

Served on Wooden Boards Slices of British Cheddar Cheese & Red Leicester (v) Pots of Pickled Silverskins, Pots of Beetroot Served with a Variety of Chutneys and Pickles. Crusty Fresh Bread Display & Butter, Freshly Baked Sausage Rolls Mini Pork Pies & English Mustard, Homemade Vegetarian Quiche (v) Cocktail Prawn Marie Rose, Vol Au Vents Selection of Mini Patisseries from British old Recipes

£9.50

» Nice n Healthy

Cajun Chicken Bites, Platter of Vegetable Crudities Sweet Potato Falafel served with salsa A Platter of Honey Roast Ham with English Mustard & Chutney Pesto Pasta Salad, Feta Olive & Tomato Skewer Freshly Baked Rolls and Fresh Fruit

£9.50

Hot Fork Buffet

*Choose two from our selection of hot dishes. All Dishes are home made. All hot dishes are served with New Potatoes, or Boiled Rice, and Panache of Vegetables. * Rice to be served with these dishes.*

Chicken and Mushroom in a Chardonnay Sauce, Traditional Shepherds Pie, Chili Con Carne * , Beef Bourguignon* Lasagne Verde , Cumberland Sausage with a rich Onion Gravy, Spicy Pasta and Chicken in a Tomato & Basil Sauce Chicken Curry*, Chicken Chasseur

Vegetarian Selection

Mushroom Stroganoff *, Vegetable Chilli* Aubergine and Courgette Bake, Vegetable Curry Vegetable Lasagne, Stuffed Peppers

Desserts

Please choose two desserts from the selection below Chocolate Fudge Cake, Lemon Cheesecake, Fresh Fruit Salad Carrot Cake or a Selection of Mini Patisseries

Cost per Head Including Main Course and Dessert **£16.00**
Over 100 guests Prices include Chaffing Dishes, Fuel and Service Staff Under 50 Guests Staff costs are charged

Tailor-made Menu

6 Items **£7.50**

8 Items **£9.50**

10 Items **£13.00**

12 Items **£15.00**

Please vary your menu i.e.

for 6 items choose 1 from selection 1-3, 3 items from 4-32, 1 item from 33-40, 1 item from 41-46, this gives a good selection!

» Sandwiches and Baguettes

- 1 A Selection of Freshly Baked Baguettes or
- 2 A Selection of sandwiches or
- 3 A selection of Mini Wraps

All of the above are a choice of Fillings from our sandwich Selection Menu

» Vegetarian Items

- 4 Vegetable Samosas
- 5 Cocktail Vol Au Vents filled with Mixed Cheese & Spring Onion
- 6 Cocktail Spring Rolls served with Sweet & Sour Sauce
- 7 Cheese and Pineapple Spears
- 8 Homemade Vegetable Tikka Naan Bites
- 9 Vegetable Pakora Served with a selection of Sauces
- 10 Individual Four Cheese Pizzette
- 11 Slices of Vegetarian Quiche
- 12 French Crostini topped with Mozzarella & Basil
- 13 Cucumber Rounds topped with Cream Cheese & Crushed Black Pepper
- 14 A selection of Vegetable Crudités & Dips

» Chicken

- 15 Crunchy Chicken Nuggets served with Spicy Relish
- 16 Strips of Spicy Chicken served on a bed of Mixed Lettuce
- 17 Cajun Spiced Chicken Drumsticks
- 18 Crispy Chicken Goujons
- 19 Skewer Chicken Yakatori

» Fish

- 20 Skewered Tempura Prawns
- 21 Salmon Brochettes
- 22 Prawn Filled Vol Au Vents
- 23 Assortment of Dim Sum

» Buffet Items

- 24 Cocktail Sausages cooked in Honey and Sesame Seeds
- 25 A selection of Pepperoni Pizzette
- 26 Cocktail Sausage Rolls
- 27 Mini Devilled Eggs
- 28 Hand raised Pork Pie
- 29 Pate served with French Bread
- 30 French Bread Crostini
- 31 Homemade Chicken Tikka Naan Bites
- 32 Slices of Cumberland Sausage served with Spicy Chutney

» Salad Selection

- 33 Tossed seasonal Salad dressed with Fresh Coriander
- 34 Homemade Crunchy Coleslaw
- 35 Potato & Chive Salad
- 36 Mediterranean Pasta Salad
- 37 Mixed Leaves with Beetroot and Carrot
- 38 Beef Tomato Onion Olive Oil & Black Pepper
- 39 Savoury Rice Salad
- 40 Ribbon Salad served with our Bespoke Dressing

» Dessert Selection

- 41 A Selection of Cheese & Biscuits served with Grapes & Celery
- 42 A platter of Fresh Fruit
- 43 A selection of Mini Cakes
- 44 Home made Mini Scones with Jam & Cream
- 45 A selection of Danish Pastries
- 46 Homemade Mini Bread Pudding Squares