



CITY
catering



EVENT HOSPITALITY

We source environmentally sustainable and ethically sourced foods which is endorsed by Food for Life.

All food procured is as locally produced as possible therefore supporting the local economy.

Our crockery comes from Staffordshire manufacturers.

Vegan, vegetarian and other dietary requirements.

All of our disposables are biodegradable.

F♥OD Event Hospitality by City Catering provides catering for a variety of functions on request. Our highly skilled and experienced team works hard to ensure that customers receive a service that meets their needs. Staff are happy to help and advise customers when choosing a menu to ensure that it is correct for the occasion or, if required help to create a tailored option.

City Catering strives to ensure that its customers receive excellent quality and value for money.

City Catering holds



BRUNCH SELECTION

PRICE ON REQUEST

Menus are tailored to meet your requirements and budget. Please call for an informal chat.

All meat used is Farm Assured and all fish used is from sustainable stocks..

Staffordshire oatcake with cheese

Staffordshire oatcake with cheese and bacon or sausage

Floury bap or crusty bloomer filled with grilled bacon or locally sourced sausage (additional fillings available)

Freshly baked Danish pastry

Fresh fruit platter served with Greek yogurt and honey

Freshly baked croissant served with butter and preserve

Full English breakfast to include fried, poached or scrambled egg, grilled back bacon, sausage, hash brown, baked beans, grilled tomato and mushrooms with either wholemeal or white toasted bloomer

BUFFET SELECTION

BUFFET 1

Classic range of deep filled sandwiches on a choice of white, brown or granary bread

Sausage roll, butter rich puff pastry case, packed with pork and seasoned with onions and thyme

Assortment of homemade quiche

Tortilla chips served with mild tomato salsa

Assortment of hand-crafted cakes, to include

- Mini eclairs
- Chocolate fudge
- Jam and cream scones
- Chocolate brownie
- Carrot cake

BUFFET 2

Classic range of deep filled sandwiches on a choice of white, brown or granary bread

Whole chicken breast goujons

finished in light breadcrumbs served with a fruity coronation dip

Crispy vegetable samosa, succulent spinach pakora and delicious onion bhajis served with a selection of dips and chutney

Caprese skewers, mini mozzarella cheese balls skewered with fragrant basil leaves and juicy tomatoes then drizzled with tangy sweet balsamic reduction

Honey and mustard sausage skewers

Assortment of hand-crafted cakes, to include

- Mini eclairs
- Chocolate fudge
- Jam and cream scones
- Chocolate brownie
- Carrot cake

BUFFET 3

Luxury range of deep filled sandwiches on a choice of white, brown or granary bread

Selection of wraps, to include a choice of

- Cheese and spring onion
- Hummus and spinach falafel
- Chicken and bacon
- Tuna and sweetcorn
- Ploughman's
- Sweet chilli chicken
- Southern fried chicken with chipotle mayonnaise
- Mexican beans and sweet potato

Succulent prawns in a light, crunchy batter served with a sweet chilli dip

Crispy vegetable samosa, succulent spinach pakora and delicious onion bhajis served with a selection of dips and chutney

Staffordshire oatcakes filled with whipped cream cheese, lemon and smoked salmon

Crudités platter served with falafel and hummus dip

Hand-crafted dessert selection to include

- Choux buns
- Macarons
- Chocolate eclairs
- Mini fruit tartlets

BUFFET 4

Crusty bread sandwich platter to include

- Mature cheese and tomato
- Roast chicken and stuffing
- Roast ham, egg and water cress

Oven roasted chicken drumsticks

Sausage roll, butter rich puff pastry packed with pork seasoned with onions and thyme

Pork pie served with tangy piccalilli

Homemade quiche selection to include

- Cheese and caramelised onion
- Broccoli and stilton
- Roasted mediterranean vegetables
- Quiche lorraine

Mixed salad leaves, cherry tomatoes, mixed peppers and cucumber dressed with balsamic and olive oil

Potato salad, baby potatoes, salad onions and chives in a creamy mayonnaise dressing

Coleslaw, crunchy shredded cabbage and carrots dressed in a greek yogurt and mayonnaise and topped with chives

Chocolate brownie, perfectly crispy on the top with a gooey centre

Freshly baked scones served with strawberry conserve and clotted cream

BUFFET 5

Assorted sub rolls to include

- Egg and watercress
- Roast beef
- Tuna and cucumber
- Ham and tomato
- Cheese and onion
- Chicken, bacon and tomato

Sweet potato pakoras with spiced mango chutney

Selection of skewers to include

- Cocktail sticky bbq sausages
- Fruit and cheese selection
- Chargrilled pepper and chicken
- Melon and prosciutto
- Caprese

Tortilla chips served with mild tomato salsa

Toffee and honeycomb cheesecake, crunchie biscuit base with creamy cheesecake topping, studded with honeycomb pieces and topped with toffee sauce served with fresh cream

BUFFET 6

Selection of generously filled sandwiches on artisan bread to include

- Cream cheese and smoked salmon
- Rare roast beef
- Falafel hummus and chargrilled peppers
- Smoked cheese and salami
- Tuna and cucumber
- Turkey with cranberry stuffing.

Cheese and onion focaccia with green pesto, emmental cheese, slow roasted tomatoes and rocket

Chargrilled mediterranean vegetable and halloumi cheese skewers

Chargrilled chicken breast, red peppers and chorizo glazed with a sticky honey sauce

King prawns wrapped in a crispy filo pastry served with sweet chilli dipping sauce

Smoked salmon and cream cheese blinis

Individual fresh fruit tartlets, sweet pastry filled with crème patisserie topped with seasonal fresh fruit

Freshly baked scones served with strawberry conserve and clotted cream

BUFFET 7

Chicken and chorizo kebab

Beef bourguignonne served with rice

Smoked salmon and asparagus tart

Roasted vegetable frittata

Mixed salad leaves, cherry tomatoes, mixed peppers and cucumber dressed with balsamic and olive oil

Potato salad, baby potatoes, salad onions and chives in a creamy mayonnaise dressing

Coleslaw, crunchy shredded cabbage and carrots dressed in a greek yogurt and mayonnaise and topped with chives

Couscous jewelled with chargrilled peppers, dates, apricots, black olives in a citrus dressing topped with pomegranate

St Clements posset served with a sable shortbread

Raspberry panna cotta served with a viennese finger

Chocolate pot served with a mini chocolate brownie

AFTERNOON TEA

Selection of finger sandwiches to include

- Egg and cress
- Ham and wholegrain mustard
- Cheese and pickle
- Salmon and cucumber

Selection of homemade cakes to include

- Mini fresh fruit tarts
- Macarons
- Gooney chocolate brownies

Freshly baked scones served with strawberry conserve and clotted cream

Freshly brewed tea or coffee

GRAZING TABLE

Selection of continental meats and cheese to include

- Salami
- Parma ham
- Chorizo
- Cheddar
- Manchego
- Camembert
- Feta
- Stilton
- Red Leicester

Crudités platter served with falafel and hummus dip

Fresh and dried fruit

Dips to include

- Tomato salsa
- Aioli
- Hummus
- Baba ganoush
- Tzatziki

Chorizo and chilli cheese rollitos

Sweet potato pakora

Mediterranean falafel

Prosciutto and melon skewers

Cherry tomatoes with ricotta

Chicken drumstick

Selection of pickles and olives

Selection of speciality breads, crackers and bread sticks

CANAPES & NIBBLES

These individually priced items may be selected to accompany a buffet or to create a selection of choice.

Caprese skewers mini mozzarella cheese balls skewered with fragrant basil leaves and juicy tomatoes then drizzled with tangy sweet balsamic reduction

Brie and grape

Smoked salmon and whipped cream cheese blini

Sticky honey mustard cocktail sausages

Sour dough bruschetta with avocado, tomato salsa topped with garlic, chilli and coriander marinated king prawn

Bruschetta topped with duck and orange pate

Goats cheese crostini with fig compote

Roasted asparagus wrapped in parma ham

Focaccia topped with saucisson, smoked cheese and date chutney

Feta pesto bites topped with cherry tomato and fresh basil

Chorizo rollitos

Grilled chicken marinated skewers served with coconut dipping sauce

Cashew cheese and beetroot tartlet

Creamy mushroom and chestnut tartlet

Devilled egg topped with spring onion and nigella seeds

Grilled haloumi drizzled with honey

Marinated chicken and red pepper kebab

Tortilla chips and salsa

Crisps

Nut selection

Bread sticks and dips

Fresh fruit platter, pre-portioned fresh fruit selection (minimum order 15 portions)

An assortment of hand-crafted cakes (3 per portion) to include a selection of:

- Carrot
- Chocolate fudge
- White chocolate and raspberry
- Victoria sandwich
- Chocolate brownie
- Mini doughnuts
- Flapjack
- Cherry bakewell
- Lemon and poppy cake

Selection of hand-crafted shortbread, tray bakes, cookies and muffins

ADDITIONAL OPTIONS

These individually priced items can be selected to accompany a buffet.

Tea or Coffee speciality teas and decaffeinated coffee available

Disposable cups, plates, bowls and/or cutlery (compostable)

1lt or 500ml Mineral Water

1lt or 500ml Sparkling Mineral Water

1lt Apple or Orange Juice

Staffordshire Crockery

BOOKING ENQUIRIES

Once you have decided which items you require please contact us to obtain a quote. If you have a specific menu in mind, we are happy to work with you to create your bespoke menu.

What's included as standard?

Disposables: table cover, plates/bowls, napkins and cutlery

Allergen information is supplied on delivery.

Standard delivery: within 15 miles and in our working hours (Mon to Fri 8:30am to 6:00pm).

Delivery is subject to an additional charge if the booking is for less than £100 ex vat, over 15 miles from our production unit, and/or outside of the normal working week.

At an additional cost:

Linen table covers, napkins, crockery, cutlery and glass wear or cups and saucers

Set Up Service: A member of our team will arrive at the time of delivery and set up the buffet and prepare any beverages ordered. It will be the customer's responsibility to clear away ready for collection at an agreed time.

Service: Our team will stay and serve your guests and clear away after the event, this will be charged by the hour, agreed prior to confirmation.

Please contact us at city.catering@stoke.gov.uk or 01782 236464/2968

To enable us to provide a quote we will require the following information:

- Buffet Required
- Number of people
- Date and Time
- Venue/Location

TERMS & CONDITIONS

1. The customer shall confirm final numbers to the provider 14 days prior to the date of supply.
2. All prices quoted are exclusive of Value Added Tax which shall be paid by the Customer (where charged) at the standard rate.
3. External Customers shall pay deposits as indicated:
 - 50% deposit required at time of booking, with final balance required on receipt of invoice within 30 days of the date of the invoice.
 - Full payment required if booking made within 48 hours of supply
4. Standard delivery costs are included in the charge – outside of the normal working week (Mon to Fri 8:30am to 6:00pm) an additional charge will be made. This charge will be identified at the time of booking.
5. Goods are charged on a 'supply only' basis.

Should the customer require 'service' (staffing) or 'set up' an additional charge will apply, this will be identified at the time of booking. Late sit down or extended or interrupted service will carry an additional standard hourly charge.

6. All breakages or unreturned equipment will be charged for as will any equipment for example crockery which is not returned. Charges will be made at the rate of replacement.
7. Equipment must be left in a secure area in readiness for collection which will be, normally the morning following the event.
8. If for any reason cancellation is made within 48 hours (2 working days) of the date of supply then the booking will be subject to a charge of 100% of the invoice cost, 3 working days' notice will be charged at 50% of the invoice cost.
9. If any item is unavailable a suitable alternative will be provided.
10. City Catering have a statutory "risk assessment" policy in force (HACCP) which sets out our food preparation, delivery and service procedures. This policy restricts service of foodstuffs to a maximum of 4 hours after being removed from refrigeration. Notwithstanding this it is our recommendation that all high-risk foods to be consumed within 3 hours of service particularly during summertime and periods of hot weather.
11. City Catering as part of Stoke on Trent City Council holds extensive liability insurance.



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CONTACT DETAILS

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City of
Stoke-on-Trent