



DAILY BUFFET MENUS - WEEK ONE

AUTUMN/WINTER 2017

Mange

INNOVATIVE CATERING & EVENTS

mange.co.uk

"AMAZING FOOD TODAY! I WOULD LIKE TO SAY WHICH WAS MY FAVOURITE, BUT
IT WAS ALL MY FAVOURITE"

STUART, AND PRODUCTION



INNOVATIVE CATERING & EVENTS

AT MANGE we have been working with the same trusted suppliers for many years. We understand the importance of selecting products which achieve high specifications for food sourcing, provenance and sustainability. Most of the fish we use has Marine Stewardship Council or RSPCA Freedom Food approval, with all fresh salmon from Loch Duarte and smoked fish products from the superb John Ross Junior Smokery. We work closely with fantastic meat suppliers such as Devon Rose and Frank Godfrey.

Virtually all patisserie items are made from scratch at our central kitchen in Clerkenwell. Our british cheese is from Neal's Yard Dairy, with a particular focus on regional artisanal producers.

Coffee is supplied by Markey Coffee and all varieties used have Fair Trade or Direct Trade accreditation. Tea is from Clipper and Tea Pigs, both of which also have excellent 'green' and ethical credentials. We use Belu mineral water that believes in reducing the environmental impact of bottled water and using all profits to fund clean water projects.

- MENU I -

£6.50 PER HEAD

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Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant | Pain au Raisin

- MENU II -

£8.00 PER HEAD

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Freshly Baked Muffins;
Belgian Chocolate & Cherry
Cranberry, Pumpkin Seed & Oats

Seasonal Fruit Salad

- MENU III -

£9.50 PER HEAD

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Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant | Pain au Raisin

Berry Compote & Granola Pots;
Greek Yoghurt, Honey & Almonds

Wholemeal Baguette;
Freerange Egg, Roast Tomatoes
(hot)

JUST TO LET YOU KNOW
THAT PEOPLE LOVED THE
LUNCH! I HAD SUCH A GREAT
FEEDBACK, THANK YOU!

—
ANNA, LINKEDIN

BREAKFAST

- MENU IV -

£12.50 PER HEAD

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Freshly Baked Miniature Viennoiserie;
Pain au Chocolat | Croissant | Pain au Raisin

Individual Frittatas;
Walnut, Spinach & Cheddar

Ciabatta Rolls with Smoked Bacon;
Tomato & Brown Sauce
(hot)

Miniature Bagels;
John Ross Junior Smoked Salmon, Cream Cheese, Lemon & Pepper

Fruit Salad Pots;
Lime, Pomegranate & Mint

- MENU IV -

£16.50 PER HEAD

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Selection of Freshly Baked Muffins;
Belgian Chocolate & Cherry
Cranberry, Pumpkin Seed & Oat

Manchego & Chorizo;
Catalan Tomato Salsa

Sourdough & Pumpernickel Breads;
Butter & Preserves

Avocado;
Lime & Shichimi

Ciabatta Rolls;
Portobello Mushroom & Montgomery Cheddar
(hot)

Grilled Cumberland Sausage Baguette
(hot)

Granola Pots;
Greek Yoghurt, Berry Compote;
Maple Syrup & Toasted Pistachios

MONDAY

Loch Duarte Salmon;
Green Beans, Capers, Tomato & Basil Salsa

Italian Charcuterie;
Pickles & Olives, Herbed Ham, Mortadella, Bresaola

Grilled Polenta & Caponata

New Potato Salad;
Stem Broccoli, Radish & Lemon

Mixed Leaf, Herb & Cress Salad;
Tomato, Cucumber & Dijon Dressing

Selection of Breads, Herb Butter

Belgian Dark Chocolate Brownies

Seasonal Fruit

HOT DISH SUBSTITUTES

Roast Chicken Pieces;
Sumak, Lemon & Rosemary

Crayfish & Roquette Tart

Roast New Potatoes, Sea Salt & Rosemary

Leek & Potato Vichyssoise

TUESDAY

Seared Yellow Fin Tuna;
Black Olive Tapenade, Basil & Lemon Dressing

Chorizo & Caramelised Onion Tart;
Roquette & Fennel Seeds

Butternut, Feta & Spinach Frittata

Grilled Corn & Baby Spinach Salad;
Red Onion & Smoked Almond Vinaigrette

Kohlrabi, Apple & Cabbage Slaw;
Mustard Dressing

Selection of Breads, Herb Butter

Clementine & Almond Syrup Cake

Fruit Salad

HOT DISH SUBSTITUTES

Chicken Tagine;
Peppers, Apricots, Almonds, Chilli & Coriander

Butternut, Aubergine & Olive Tagine

Cous Cous, Roast Cauliflower, Paprika & Lemon

Moroccan Tomato & Chickpea Soup

WEDNESDAY

Roast Chicken Breasts, Red Pepper & Walnut Pesto

Loch Duarte Salmon, Potato & Parsley Fishcakes;
Tartare & Lemon

Cherry Tomato, Mozzarella & Basil Tart

Cous Cous Salad;
Avocado, Butternut & Pumpkin Seeds

Roquette, Pear & Fennel Salad;
Port Dressing

Selection of Breads, Herb Butter

Plum & Almond Crumble Tart

Seasonal Melon

HOT DISH SUBSTITUTES

Salad Tiede;
Merguez Sausages, New Potatoes & Romano Peppers

Ribolitta;
Cannelini Beans, Savoy Cabbage;
Swiss Chard & Plum Tomato

Spinach & Parmesan Frittata

Minestrone Soup

LUNCH

*Prices based on a minimum of 10 guests
Daily Menus £19.50p/h on disposables or ceramics (& collection charge for ceramics)
Hot Dishes are subject to a charge of £1.50 per dish substituted*

T H U R S D A Y

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Grilled Seabass;
Pickled Vegetables, Wasabi & Coriander

Searched Free Range Beef;
Cucumber, Watercress, Soy & Sesame

Spiced Potato Fritters;
Tamarind Chutney

Noodle Salad;
Shredded Asian Vegetables, Peanuts & Rice Wine

Baby Spinach Salad;
Beansprouts & Shredded Cucumber, Sesame Dressing

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Lime Cheesecake

Spiced Fruit Salad

HOT DISH SUBSTITUTES

Chicken & Lemongrass Curry;
Fragrant Rice, Tamarind, Lemon & Coriander

Loch Duarte Salmon;
Mirin, Rice Wine & Spring Onion

Malay Vegetable Curry;
Fragrant Rice, French Beans, Galangal & Coriander

Vegetable Laksa Soup

F R I D A Y

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Grilled Chicken Breasts;
Artichoke, Olive, Tomato & Basil Salsa

Smoked Trout;
Fennel, Beetroot & Horseradish

Chestnut Mushroom Tart;
Spinach & Truffle Oil

Bulgar Wheat & Roast Pepper Salad;
Feta, Olives & Oregano

Roquette Salad;
Roast Tomatoes, Pumpkin Seeds & Balsamic

Selection of Breads, Herb Butter

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St. Clements Cake;
Yoghurt & Pistachio

Seasonal Fruit

HOT DISH SUBSTITUTES

Lamb Navarin;
Root Vegetables, Red Wine & Rosemary

Fish Pie, Caramelised Leeks & Potato Gratin

Potato, Onion & Chestnut Mushroom Tortilla

Parsnip & Apple Soup;
Sourdough Croutons & Chives

E X T R A I T E M S

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DAILY MENU + 1 ADDITIONAL DISH
£21.50 p/h on disposables or ceramics

DAILY MENU + 2 ADDITIONAL DISHES
£23.50 p/h on disposables or ceramics

DAILY MENU + 3 ADDITIONAL DISHES
£25.50 p/h on disposables or ceramics


All will have an additional collection charge for ceramics

LUNCH

*Prices based on a minimum of 10 guests
Daily Menus £19.50p/h on disposables or ceramics (& collection charge for ceramics)
Hot Dishes are subject to a charge of £1.50 per dish substituted*

PRICES

Belu Still & Sparkling Water	£2.25 per 750ml (plastic) £1.10 per 500ml
Assorted Eager Juices; Apple Orange Cranberry Grapefruit	£3.50 per litre
Assorted Bottlegreen Pressés; Elderflower Pomegranate & Elderflower Ginger & Lemongrass	£4.25 per 750ml
Freshly Squeezed Orange Juice	£5.65 per litre
Freshly Pressed Apple Juice	£5.65 per litre
Freshly Pressed Apple, Raspberry, Mango & Passionfruit Juice	£5.95 per litre
Canned Drinks; Coke Diet Coke San Pellegrino Limonata San Pellegrino Aranciata	£1.10 per 330ml
Cubed Ice	£9.75 per 30lb bag
Fairtrade Arabica Coffee, English & Herbal "Clipper" Teas	£2.50 p/h



THANK YOU TO ALL OF YOU
FOR PROVIDING US AGAIN WITH
AMAZING FOOD - WE WILL OF
COURSE BE IN TOUCH AGAIN

—
GRACE, HUGO BOSS

MIXED DRINKS

PACKAGE

•

1 session: £2.95 p/h

Bottle of Belu Still Water (plastic, 500ml)
1 per person

Bottle of Belu Sparkling Water (plastic, 500ml)
0.5 per person

Fairtrade, Arabica Coffee;
“Clipper” English & Herbal Teas
2 cups per person

Eager Juices
1 small glass per person

Freshly Squeezed Orange Juice
1 glass per person

Canned Drinks;
Coke|Diet Coke|San Pellegrino Limonata
San Pellegrino Aranciata
1 per person

2 sessions: £5.25 p/h

3 sessions: £6.50 p/h

COLD DRINKS

PACKAGE

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1 session: £2.50 p/h

Bottle of Belu Still Water (plastic, 500ml)
1 per person

Bottle of Belu Sparkling Water (plastic, 500ml)
0.5 per person

Eager Juices
1 small glass per person

Freshly Squeezed Orange Juice
1 glass per person

Canned Drinks;
Coke|Diet Coke|San Pellegrino Limonata
San Pellegrino Aranciata
1 per person

2 sessions: £3.95 p/h

3 sessions: £4.95 p/h

HOT DRINKS

PACKAGE

•

1 session: £2.50 p/h

Fairtrade, Arabica Coffee;
“Clipper” English & Herbal Teas
2 cups per person

2 sessions: £3.95 p/h

3 sessions: £4.95 p/h

EQUIPMENT HIRE

CHARGES FOR ALL TABLEWARE, FURNITURE & EQUIPMENT HIRE
AVAILABLE ON REQUEST

PRICES FOR POPULAR ITEMS DETAILED BELOW

Cafetières	£6.85
Coffee Percolator	£25.00
Water Boiler	£19.50
Turbofan Oven	£125.00
Glassware	from £0.40
Ceramic Plate & Cutlery Sets	from £2.50
Disposable Plate & Cutlery Sets	£0.75
Linen (various colours & sizes)	from £13.75
Linen Serviettes	from £1.05
Coat Rails (inc. 50 hangers)	from £15.00

Lost/damaged equipment charged at full replacement cost

SOME ITEMS FROM THIRD PARTY SUPPLIERS
WILL INVOLVE 'EQUIPMENT HIRE
DELIVERY CHARGE'

STAFF CHARGES

SUMMARY OF STAFF PRICES
FOR SENIOR STAFF PRICES, PLEASE SEE OUR MENU PACK

Premium Waiting Staff	£85.00 for 4 hours £19.50 per hour thereafter
Waiting Staff	£65.00 for 4 hours £14.00 per hour thereafter <i>Used to assist other staff and can't be left without supervision</i>
Chefs	£25.00 per hour

THANK YOU GUYS, EVERYONE
LOVED THE LUNCH YESTERDAY

—
MORROW,
AMERICAN EXPRESS

MENU NOTES

TERMS & CONDITIONS

Confirmed guest numbers are required 48 working hours prior to delivery

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We endeavour to delivery within a 30 minute delivery window

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Delivery charges are provided with a quote, West End & City from £30.00

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Payment required in advance by Credit Card for non-account customers (2.5% surcharge)

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We require advance payment of 50% deposit for account customers should the order exceed £1,000

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Credit terms by arrangement

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Food delivered in contemporary, stylish, waxed cardboard & clear plastic containers (with a £5 charge for every 10 Guests) or on ceramic platters for an additional collection charge

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All hot items delivered in insulated hot boxes (collection necessary)

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Hot sauce based items & soup delivered in soup kettles (collection necessary)

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If cancellation is given less than 48 working hours prior to delivery, there will be a 100% cancellation charge

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Discounts available on large orders

The logo for 'Mange' is written in a light teal, sans-serif font. The letter 'M' is significantly larger than the other letters, and the 'a' has a unique, rounded shape.

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