

Mange

Daily Buffet Menus - Week One - Spring/Summer 2016



STYLISH,
INNOVATIVE
& CATERING
& EVENTS

Breakfast Menus

MENU I £6.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

MENU II £8.00 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Seasonal Fruit Salad

MENU III £9.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Selection of Freshly Baked Muffins:
Apple & Cinnamon :: Bran &
Blueberry :: Banana, White
Chocolate & Hazelnut

Berry Compote :: Granola
Greek Yoghurt, Honey & Almonds

MENU IV £12.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Savoury Muffins:
John Ross Junior Smoked Salmon
Cream Cheese & Chives

Ciabatta Rolls with Smoked
Bacon (*hot*)

Wholemeal Baguette with
Free Range Egg (*hot*)

Melon, Strawberry & Pineapple
Brochettes, Lime & Vanilla

MENU V £16.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Selection of Freshly Baked Muffins:
Apple & Cinnamon :: Bran &
Blueberry :: Banana, White
Chocolate & Hazelnut

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

Grilled Cumberland Sausage
Baguette (*hot*)

Savoury Muffins:
Walnut, Spinach & Cheddar

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

Mango, Strawberry & Pineapple
Brochettes, Lime, Vanilla & Mint

Lunch & Supper

MONDAY

Grilled Loch Duarte Salmon, Lemon & Salsa Verde
 Charcuterie, Olives & Cornichons;
 Serano Ham, Fennel Salami & Roast Turkey
 Herb Polenta, Caponata, Roquette & Parmesan
 New Potato Salad, Radish, Baby Gem, Tarragon
 & Lemon Vinaigrette
 Leaf Salad, Tomatoes, Pecorino & Balsamic
 Selection of Breads with Herb Butter

 Belgian Dark Chocolate Brownies
 Seasonal Fruit

HOT DISH SUBSTITUTES

Chermoula Spiced Chicken Pieces, Lime & Coriander
 Smoked Haddock, Potato & Parsley Fishcakes
 Tartare Sauce & Lemon
 Macaroni Cheese, Chestnut Mushrooms
 & Baby Spinach
 Roast Tomato & Orzo Soup, Parmesan & Basil

TUESDAY

Potato & Chorizo Tart, Fennel Seeds & Roquette
 Seared Yellow Fin Tuna, Cannellini Bean Salad,
 Lemon & Parsley
 Roast Aubergine, Courgette & Onion Pissaladiere
 Split Wheat Salad, Roast Carrot, Beetroot & Goats Cheese
 Beef Tomato Salad, Red Onion, Pomegranate & Sumak
 Selection of Breads with Herb Butter

 Clementine & Almond Syrup Cake, Creme Fraiche
 Seasonal Fruit Salad

HOT DISH SUBSTITUTES

Lamb Navarin, Root Vegetables, Red Wine & Rosemary
 Penne, Roast Salmon, Baby Spinach & Creme Fraiche
 Courgette, Spinach & Ricotta Lasagna
 Leek & Potato Vichyssoise

WEDNESDAY

Chargrilled Peri Peri Chicken Breasts
 Lime & Chilli Yoghurt
 Spring Onion & Coriander Fishcakes,
 Avocado Salsa
 Spinach, Chestnut Mushroom & Parmesan Frittata with Chives
 Radicchio, Baby Leaf & Feta Salad, Pine Nuts
 & Aged Balsamic
 Chickpea & Cauliflower Salad, Roquette, Cayenne & Lemon
 Selection of Breads with Herb Butter

 Plum & Almond Tart
 Seasonal Fruit Brochettes

HOT DISH SUBSTITUTES

Chargrilled Jerk Chicken Pieces, Roast Red Pepper
 Corn & Lime Salsa
 Potato, Onion & Chestnut Mushroom Tortilla with Chives
 Moroccan Brik Pastries, Potato, Aubergine & Tomato
 Spiced Pumpkin Soup

£ Prices based on a minimum of 10 guests
 DAILY MENUS £19.50 p/h on disposables or ceramics (+ collection charge for ceramics)
 HOT DISHES are subject to a charge of £1.50 p/h per dish substituted (+ collection charge)

Lunch & Supper

THURSDAY

Roast Duck Salad, Watercress, Grapefruit & Five Spice

Grilled Seabass, Pak Choi, Beansprouts
Shredded Cucumber & Soy

Spiced Potato Fritters, Tamarind Chutney

Egg Noodle Salad, Chestnut Mushrooms
Broccoli, Sesame & Soy Vinaigrette

Spiced Pumpkin & Green Bean Salad, Chilli
& Black Bean Dressing

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Coconut Cheesecake

Spiced Fruit Salad

HOT DISH SUBSTITUTES

Malay Beef Curry, Fragrant Rice, Lemongrass
Ginger & Spring Onion

Hot & Sour Salmon, Savoy Cabbage & Cashews

Stir Fried Bok Choy & Broccoli, Chilli, Soy
& Crisp Shallots

Tom Yum Soup, Asian Vegetables, Lime, Chilli & Ginger

FRIDAY

Roast Chicken Breasts, Red Pepper & Walnut Pesto

Hot Smoked Trout, Fennel, Sugar Snaps
& Horseradish Cream

Courgette & Cherry Tomato Tart, Basil & Parmesan

Orzo Salad, Fresh Pea, Green Bean, Roast Shallots
Lemon & Mint Dressing

Chicory, Watercress, Pear & Stilton Salad,
Red Wine Vinaigrette

Selection of Breads with Herb Butter

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Belgian Dark Chocolate Truffle Tart
Vanilla Cream

Seasonal Fruit

HOT DISH SUBSTITUTES

Chicken & Leek Puff Pastry Pie, White Wine
Bechamel & Tarragon

Fish Pie, Caramelized Leeks & Potato Gratin

Roast Root Vegetable, Honey, Nutmeg & Thyme

Parsnip & Apple Soup, Sourdough Croutons & Chives

EXTRA ITEMS

DAILY MENU + 1 ADDITIONAL DISH
£21.50 p/h on disposables or ceramics
(+ collection charge for ceramics)

DAILY MENU + 2 ADDITIONAL DISHES
£23.50 p/h on disposables or ceramics
(+ collection charge for ceramics)

DAILY MENU + 3 ADDITIONAL DISHES
£25.50 p/h on disposables or ceramics
(+ collection charge for ceramics)

£ Prices based on a minimum of 10 guests
DAILY MENUS £19.50 p/h on disposables or ceramics (+ collection charge for ceramics)
HOT DISHES are subject to a charge of £1.00 p/h per dish substituted (+ collection charge)

Sandwiches & Salads

MEAT SANDWICHES

SOURDOUGH BAGUETTE - Serano Ham, Roquette & Plum Tomato

CIABATTA - Chorizo, Mixed Leaves & Caramelized Red Onion

WHOLEMEAL SOURDOUGH - Chicken, Roquette & Caesar Dressing

POLENTA BREAD - Smoked Chicken, Aioli, Cucumber & Rocket

RYE BLOOMER - Rare Roast Beef, Watercress & Horseradish

SUNFLOWER BLOOMER - Roast Turkey, Dijon & Gherkins

FISH SANDWICHES

GRANARY - Smoked Salmon, Cream Cheese & Chives

WHOLEMEAL SOURDOUGH - Poached Salmon, Baby Spinach & Salsa Verde

GRANARY - Prawn, Avocado, Lemon Mayo & Spring Onion

SUNFLOWER BLOOMER - Crayfish, Chive Crème Fraiche & Roquette

POLENTA BREAD - Tuna, Olives, Capers, Peppers, Lemon & Spring Onion

VEGETARIAN SANDWICHES

CIABATTA - Mozzarella, Plum Tomato & Pesto

ROSEMARY FOCACCIA - Manchego & Roast Tomato

WHOLEMEAL - Free Range Egg, Cress & Chive Mayo

ROSEMARY FOCACCIA - Chargrilled Vegetables & Pesto

SOURDOUGH WHITE BLOOMER - Mature Cheddar & Pickle

GRANARY - Humous, Avocado & Baby Spinach

SALADS

Roquette & Shaved Parmesan with Balsamic

Mixed Leaves, Cucumber & Cherry Tomato with Dijon Dressing

Greek Salad, Cucumber, Tomato, Feta, Red Onion, Olives & Lemon Dressing

Plum Tomato, Mozzarella & Marinated Red Onion with Balsamic

New Potato Salad, Sour Cream, Cornichons & Spring Onion

Penne Salad, Roast Baby Plum Tomatoes, Pesto & Toasted Pine Nuts

Rice Noodle Salad, Asian Veg, Rice Wine, Soy, Coriander & Toasted Cashews

Cous Cous, Parsley & Mint Salad, Peppers, Lemon Dressing & Spring Onion

Drinks & Extras



PASTRIES & FRUIT (PER PERSON, MINIMUM 8 GUESTS)

Mange Belgian Dark Chocolate Brownies	£1.85
Banana Cake	£1.85
Passion Fruit & Almond Cake	£1.85
Carrot & Walnut Cake	£1.85
Fruit	£1.75

DRINKS

Strathmore Still & Sparkling Water (1.5L)	£2.25
Strathmore Still & Sparkling Water (250ml)	£1.10
Hildon/Aqua Panna Still, Hildon/San Pellegrino Sparkling Water (750ml glass)	£2.25/2.75
Eager Orange/Cranberry Juice (1 Litre)	£3.50
Assorted Eager Juices (1 Litre)	£3.50
Bottle Green Elderflower Pressé (750 ml glass)	£4.25
Bottle Green Pressés - assorted flavours (750ml glass)	£4.50
Freshly Squeezed Orange Juice (1 Litre)	£5.65
Freshly Pressed Apple, Raspberry, Mango & Passion Fruit Juice (1 Litre)	£5.95
Coke, Diet Coke, Pellegrino Limonata & Aranciata (330ml)	£0.95
Ice (30lb bags)	£9.75
Cafetiere/Filter Coffee, English & Herbal Teas	£2.50 per head

Supply of hot drinks requires access to electricity and hire of appropriate equipment if not available at venue

Terms & Conditions

- Confirmed guest numbers required by noon the working day prior to delivery
- We endeavour to deliver within a 30 minute delivery window
- Delivery charges are provided with a quote, West End & City from £25.00
- Payment required in advance by Credit Card for non account customers (2% surcharge)
- We require advance payment of 50% deposit for account customers should the order exceed £1,000
- Credit terms by arrangement
- Food delivered in contemporary, stylish, waxed cardboard & clear plastic containers or ceramic platters for an additional collection charge
- All (hot) items delivered in insulated hot boxes (collection necessary).
Sauce based items & soup delivered in electric soup kettles (collection necessary)
- If cancellation is given less than 2 working days prior to delivery, there will be a 100% cancellation charge
- Discounts available on large orders
- Disposable plates, cutlery & cups available for a charge of 75p per head

CHARGES FOR TABLEWARE, FURNITURE AND EQUIPMENT HIRE AVAILABLE ON REQUEST. PRICES FOR POPULAR ITEMS DETAILED BELOW

- Cafetieres – £4.50
- Coffee Percolator – £15.50
- Water Boiler – £12.50
- Turbofan Ovens – £95.00
- Glassware (hiballs, wine & Champagne glasses) – from £0.35
- Ceramic plates & cutlery sets – from £2.00
- Linen – from £9.50 (various colours & sizes available)
- Linen serviettes – from £0.95
- Coat Rails (inc. 50 hangers) – £15.00
- Some items from third party suppliers will involve an ‘Equipment Hire Delivery Charge’
- Prices for other furniture, tableware, linen etc. available on request
- Lost/damaged equipment will be charged at full replacement cost

STAFF CHARGES

- Premium Waiting Staff £85.00 for 1st 4 hrs, £19.50 per hour thereafter
- Waiting Staff £65.00 for 1st 4 hrs £14.00 per hour thereafter
(Used to assist other staff and cannot be left without supervision)
- Chefs £25.00 per hour
- For senior staff prices, see our Event Catering Menu Pack



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