

Mange

Daily Buffet Menus - Week Two - 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

Rare Roast Beef, Root Vegetables, Horseradish & Mustards

John Ross Junior Smoked Salmon, Cucumber Salad
Lemon & Dill Creme Fraiche

Stilton & Pear Tart with Walnuts

Baby Leaf, Herb & Cress Salad, Soused Fennel
White Wine & Dill Vinaigrette

Pearl Barley Salad, Celery, Butternut Squash & Pumpkin Seeds

Selection of Breads with Herb Butter

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Treacle Tart

Seasonal Fruit

HOT DISH SUBSTITUTES

Crayfish & Roquette Tart

Chicken Basquaise, Tomato, Peppers, Olives, Paprika
& Coriander

Stuffed Portobello Mushroom, Ricotta
& Gremolata

Pea & Mint Soup

TUESDAY

Roast Chicken Breasts, Yoghurt, Ras el Hanout, Chilli & Lemon

Seared Yellowfin Tuna, Bulgar Wheat, Peppers, Olives
Spring Onion & Parsley

Falafel, Tahini & Coriander Dipping

Jerusalem Artichoke & Potato Salad, Almonds & Sultanas

Mozzarella, Plum Tomato & Roquette Salad with Basil

Selection of Breads with Herb Butter

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Lemon & Poppyseed Drizzle Cake, Lemon Icing

Seasonal Fruit Salad

HOT DISH SUBSTITUTES

Spiced Fish Koftas, Beetroot Relish

Lancashire Hotpot, Red Wine & Rosemary

Aubergine Parmigiana

Spiced Butternut Squash Soup, Creme Fraiche & Coriander

WEDNESDAY

Serrano Ham Salad, Green Beans, Roast Tomato,
Roquette & Parmesan

Grilled Mackerel, Olives, Root Vegetables, Lemon
& Piccalilli Dressing

Spiced Potato Bastilla, Spinach, Cumin & Coriander

Quinoa Salad, Broccoli, Avocado, Sweet Potato
Mixed Nuts & Pomegranate

Panzanella Salad, Tomato, Peppers, Capers & Basil

Selection of Breads with Herb Butter

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Apple & Almond Cake, Creme Fraiche

Seasonal Fruit Brochettes

HOT DISH SUBSTITUTES

Chicken Tagine, Peppers, Apricots, Almonds
Chilli & Coriander

Cod, Potato & Spring Onion Fishcakes

Butternut Squash & Aubergine Tagine with Olives

Red Lentil Soup, Chilli & Coriander

£ 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

Chermoula Spiced Chicken Breasts, Lime & Mint Yoghurt

Seared Yellowfin Tuna, Chickpea & Cucumber Salad
Harissa

Aubergine & Feta Tart, Tomato & Fennel Seeds

Tabouleh Salad, Parsley, Mint, Spring Onion & Lemon

Fatoush Salad, Croutons, Cos, Tomato, Cucumber
Pepper, Pomegranate & Sumak

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Carrot & Walnut Cake, Greek Yoghurt & Pistachio

Spiced Fruit Salad

HOT DISH SUBSTITUTES

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

Loch Duarte Salmon, Mirin, Rice Wine & Spring Onion

Green Curry, French Beans, Sweet Potato, Galangal
& Coriander

Vegetable Laksa Soup

FRIDAY

Grilled Loch Duarte Salmon, Sauce Vierge

Chorizo Piccante, Potato & Onion Tortilla
Roast Red Pepper & Chives

Courgette & Feta Fritters, Lime & Cardamom Cream

New Potato Salad. Olives, Capers, Spring Onion
Coriander & Lemon Vinaigrette

French & Broad Bean Salad, Roast Shallots
& Herb Dressing

Selection of Breads with Herb Butter

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New York Vanilla & Blueberry Cheesecake

Seasonal Fruit

HOT DISH SUBSTITUTES

Salad Tiede, Merquez Sausages, Roast New Potatoes
& Romano Peppers

Grilled Loch Duarte Salmon, Salsa Verde

Swiss Chard & Herb Tart, Ricotta, Pecorino & Pine Nuts

Minestrone Soup

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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