



DAILY BUFFET MENUS - WEEK TWO

AUTUMN/WINTER 2017

Mange

INNOVATIVE CATERING & EVENTS

mange.co.uk

"EVERYTHING WAS GREAT, THE TEAM REALLY ENJOYED IT!
THANK YOU VERY MUCH"

AMERICAN EXPRESS



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

•

Freshly Baked Muffins;
Spiced Carrot & Ginger;
Lemon & Poppyseed

- MENU II -

£8.00 PER HEAD

•

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

Seasonal Fruit Salad

- MENU III -

£9.50 PER HEAD

•

Freshly Baked Muffins;
Spiced Carrot & Ginger, Lemon & Poppyseed

Bircher Muesli;
Natural Yoghurt, Honey, Apple, Toasted Seeds & Nuts

Wholemeal Baguette;
Freerange Egg & Chestnut Mushrooms
(hot)

BEST CATERING EXPERIENCE
I'VE HAD FOR A WHILE

—
LAURA, MARINE
STEWARDSHIP COUNCIL

BREAKFAST

- MENU IV -

£12.50 PER HEAD

•

Banana & Pecan Loaf;
Cinnamon Butter

Individual Frittata;
Pea, Parmesan & Mint

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

Berry Pots;
Greek Yoghurt & Summer Berries

- MENU IV -

£16.50 PER HEAD

•

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

Corn Fritters;
Tomato, Avocado, Spinach, Spring Onion & Chilli Salsa

Sourdough & Pumpernickel Breads;
Butter & Preserves

Smoked Salmon;
Crème Fraiche & Cornichons

Grilled Cumberland Sausage Baguette
(hot)

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

Exotic Fruit Salad

BREAKFAST

MONDAY

Rare Roast Beef;
Watercress, Shallots & Horseradish Cream

John Ross Junior Smoked Salmon;
Avocado, Cucumber & Dill

Roast Tomato & Broccoli Puff Pastry Tart;
Ricotta & Basil

Roast Cauliflower Salad;
Chickpeas, Spinach, Lemon & Paprika

Plum & Heritage Tomato Salad;
Soused Red Onion, Balsamic & Basil Dressing

Selection of Breads, Herb Butter

Banana, Chocolate & Walnut Loaf;
Cream Cheese Icing

Seasonal Fruit

HOT DISH SUBSTITUTES

Chicken & Leek Puff Pastry Pie;
White Wine, Béchamel & Tarragon

Cod, Potato & Spring Onion Fishcakes

Macaroni Cheese;
Chestnut Mushroom & Baby Spinach

Pea & Mint Soup

TUESDAY

Grilled Chermoula Mackerel;
New Potatoes, Radish, Capers & Dill

Roast Chicken Breasts;
Pickled Courgette & Salsa Verde

Provençal Tart;
Roast Vegetables, Olives & Oregano

Broccoli, Sugar Snap & Pea Salad;
Lemon Dressing & Toasted Almonds

Mixed Leaf, Herb & Cress Salad;
Soused Fennel, Cucumber & White Wine Dressing

Selection of Breads, Herb Butter

Lemon Tart

Seasonal Melon

HOT DISH SUBSTITUTES

Jerk Spiced Roast Chicken Pieces;
Lime & Coriander

Potato, Aubergine & Tomato Bastilla

Stuffed Aubergine, Feta, Parsley & Pine Nuts

Roast Tomato & Orzo Soup;
Parmesan & Basil

WEDNESDAY

Roast Duck Salad;
Stem Broccoli, Sesame & Walnuts

Seared Yellowfin Tuna;
Sauce Vierge

Potato, Tallegio & Caramelized Red Onion Tart

Freekeh Salad;
Spring Onion, Pomegranate, Pistachio & Parsley

Caesar Salad;
Cos, Herb Croutons & Parmesan

Selection of Breads, Herb Butter

Apple & Blackberry Frangipane Tart

Fruit Salad

HOT DISH SUBSTITUTES

Lamb & Parsley Kofta, Lime & Mint Yoghurt

Grilled Loch Duarte Salmon;
Chermoula & Lime

Maris Piper Gratin

Spiced Pumpkin 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

Parma Ham, Olives, Artichokes & Bruschetta

Grilled Loch Duarte Salmon;
White Beans & Parsley

Carrot & Courgette Fritters;
Chilli Yoghurt & Mint

New Potato Salad;
Breakfast Radish, Shallots, Lemon & Chive Dressing

Beetroot, Carrot & Orange Salad;
Sesame Seeds & Coriander

Selection of Breads, Herb Butter

Pear & Ginger Loaf;
Crème Fraiche

Seasonal Fruit

HOT DISH SUBSTITUTES

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

Spiced Fish Koftas, Beetroot Relish

Courgette, Spinach & Ricotta Lasagne

Red Lentil Soup;
Chilli & Coriander

F R I D A Y

Poached Chicken;
Autumn Vegetables, Herb Dressing

Moroccan Fishcakes;
Harissa Yoghurt

Shallot Tarte Tatin

Pearl Barley Salad;
Sweet Potato, Greens Beans & Cherry Tomato

Avocado, Roquette & Pousse Salad;
Croutons & Dijon Vinaigrette

Selection of Breads, Herb Butter

Chocolate & Orange Tart

Fruit Salad

HOT DISH SUBSTITUTES

Lancashire Hot Pot;
Red Wine & Rosemary

Stuffed Portabello Mushroom, Ricotta & Gremolata

Aubergine Parmigiana

Cream of Asparagus Soup;
Sourdough Croutons & Chives

E X T R A I T E M S

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



THE LUNCH WAS BRILLIANT, AND
IT LOOKED GREAT. THANK YOU!

—
KAYLEIGH, AMV BBDO

**MIXED DRINK
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**

•
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

MENU NOTES

TERMS & CONDITIONS

Confirmed guest numbers are required 48 working hours prior to delivery

•

We endeavour to delivery within a 30 minute delivery window

•

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

•

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 (with a £5 charge for every 10 Guests) or on ceramic platters for an additional collection charge

•

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

•

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

•

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

•

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.

INNOVATIVE CATERING & EVENTS

mange.co.uk