



DAILY BUFFET MENUS - WEEK ONE

SPRING/SUMMER 2020

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. Mange is the first UK caterer to achieve Marine and Aquaculture Council Stewardship certification, supporting locally and responsibly sourced seafood wherever possible. We also 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 artisinal producers.

Coffee is roasted in London by Mastroast and all varieties used have Fair Trade or Direct Trade accreditation. We use Tea Pigs tea which has excellent 'green' and ethical credentials with teabags and all packaging being biodegradable or recyclable. We also offer 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

•

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

Seasonal Fruit Salad

- MENU III -

£9.50 PER HEAD

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

Granola Pots;
Pineapple & Ginger, Coconut Yoghurt

Savoury Muffin;
Cheddar, Walnut & Sundried Tomato

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

Freshly Baked Muffins;
Quinoa, Pumpkin Seeds, Banana & Pecan

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

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

Fruit Salad Pots;
Lime, Pomegranate & Mint

- MENU V -

£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

Smashed Avocado;
Lime & Crushed Chilli

Ciabatta Rolls;
Portobello Mushroom & Montgomery Cheddar
(hot)

Grilled Cumberland Sausage Baguette
(hot)

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

MONDAY

•

Chalk Stream Trout;
Braised Fennel, Baby Potatoes & Dill Dressing

Roast Ras el Hanout Chicken Breasts;
Lime & Mint Yoghurt

Cauliflower Shawarma, Green Tahini

Wild Rice & Roast Carrot Salad, Sherry Dressing

Mixed Leaf, Herb & Cress Salad;
Soused Fennel & Cucumber, Lemon & Dill

Selection of Breads, Herb Butter

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Belgian Dark Chocolate Brownies

Seasonal Fruit

HOT DISH SUBSTITUTES

Roast Ras el Hanout Chicken Pieces;
Lime & Mint Yoghurt

Salmon, Potato & Parsley Fishcakes

Spinach & Feta Spanakopita

Moroccan Tomato & Chickpea Soup

TUESDAY

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ASC Seared Yellow Tail;
Mooli & Carrot Salad, Wasabi Dressing

Rare Free Range Beef;
Spring Beans, Ponzu & Chilli Sauce

Spinach & Chestnut Mushroom Tamagoyaki;
Sake & Chives

Noodle & Asian Veg Salad;
Toasted Peanuts, Lime, Ginger & Mint

Broccoli, Edamame Beans & Charred Spring Onion;
Miso Sesame Dressing

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Five Spiced Apple Tart, Ginger Creme Fraiche

Spiced Fruit Salad

HOT DISH SUBSTITUTES

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

Chalk Stream Trout;
Mirin, Rice Wine & Spring Onion

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

Vegetable Laksa Soup

WEDNESDAY

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Chipotle Chicken Breasts;
Lime & Cilantro

Panko Crumbed **MSC** Haddock Fishcakes;
Avocado, Red Onion & Tamarillo Salsa

Spinach & Mushroom Empanada Tart

Quinoa, Corn & Black Bean Salad;
Roast Red Pepper Dressing

Baby Gem & Chicory Salad;
Tomato, Cucumber & Mint, Lemon Dressing

Corn Tortilla Chips, Guacamole

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Beetroot, Chocolate & Cinnamon Cake

Pineapple Carpaccio, Lime & Chilli

HOT DISH SUBSTITUTES

Tacos;
Chipotle Chicken | Cilantro Rice with Red Peppers

Black Beans

Guacamole | Sour Cream | Hot Green Sauce

LUNCH

Prices based on a minimum of 10 guests

Daily Menus £20.00p/h on disposables or ceramics (& collection charge for ceramics)

Hot Dishes are subject to a charge of £1.50 per dish substituted

THURSDAY

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

Smoked Chicken & Tarragon Salad;
Baby Potatoes, Green Beans & Caper Berries

Grilled Baby Gem;
Poached Fennel, Broad & Runner Beans

Split Wheat & Parsley Salad;
Feta & Chilli

Kohlrabi, Apple & Beetroot Salad, Cider Vinaigrette

Sourdough & Herb Butter

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Carrot & Walnut Cake, Elderflower Icing

Fruit Salad

HOT DISH SUBSTITUTES

Lancashire Hotpot, Potato Gratin

Fish Pie;
Caramelized Leeks & Maris Piper Mash

Chestnut Mushroom & Spinach Tart

Parsnip & Apple Soup;
Croutons & Chives

FRIDAY

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Free Range Chicken & Zucchini Fritters;
Salsa Rossa

Seared Yellowfin Tuna;
Chickpea, Swiss Chard & Roast Pepper Salad

Roast Squash;
Nutmeg Ricotta, Basil Oil & Pine Nuts

Fregola, Courgette & Broccoli Salad;
Orange & Tarragon Dressing

Arugula Salad;
Shaved Parmesan, Olives, Pumpkin Seeds & Balsamic

Ciabatta & Focaccia, Herb Butter

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Amaretti & Sultana Cheesecake

Seasonal Melon

HOT DISH SUBSTITUTES

Free Range Chicken Orvietto;
Potatoes, Fennel, Black Olives & Rosemary

Bakalau Salt Cod Croquettes, Roast Pepper Sauce

Ribolitta;
Cannelini Beans, Savoy Cabbage, Chard & Tomato

French Onion Soup

EXTRA ITEMS

•
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 £20.00p/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	£2.75 per 750ml £1.25 per 500ml
Assorted Eager Juices; Apple Orange Cranberry Grapefruit	£3.75 per litre
Assorted Bottlegreen Pressés; Elderflower Pomegranate & Elderflower Ginger & Lemongrass	£4.75 per 750ml
Freshly Squeezed Orange Juice	£5.75 per litre
Freshly Pressed Apple Juice	£5.75 per litre
Freshly Pressed Apple, Raspberry, Mango & Passionfruit Juice	£5.95 per litre
Canned Drinks; Coke Diet Coke San Pellegrino Limonata San Pellegrino Aranciata	£1.25 per 330ml
Cubed Ice	£11.50 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

•
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	£6.50
Coffee Percolator	£25.00
Water Boiler	£22.50
Turbofan Oven	£125.00
Glassware	from £0.35
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 £95.00 for 4 hours
£21.50 per hour thereafter

Waiting Staff £68.00 for 4 hours
£15.50 per hour thereafter
Used to assist other staff and can't be left without supervision

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

We endeavour to deliver within a 30 minute delivery window

Delivery charges are provided with a quote

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



MSC
MSC-C-56261

Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org



ASC
ASC-C-01731

Seafood with this logo comes from an ASC certified responsible farm. www.asc-aqua.org



GLOBALG.A.P
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Aquaculture Standard



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