



DAILY BUFFET MENUS - WEEK TWO

SPRING / SUMMER 2021

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

•
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)

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

•

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 V -

£16.50 PER HEAD

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

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

Sourdough & Pumpernickel Breads;
Butter & Preserves

John Ross Junior Smoked Salmon;
Crème Fraiche & Cornichons

Grilled Cumberland Sausage Baguette
(hot)

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

Exotic Fruit Salad

MONDAY

Duck Confit;
Roast Vegetables & Caramelized Red Onions

Cured Loch Duart Salmon;
Pickled Radish, Cucumber, Fennel & Sour Cream

Roast Carrots, Runner Beans & Artichoke;
Goat's Cheese, Hazelnuts & Cider Dressing

Braised Butterbeans, Leeks & Celery;
Roquette Pesto

Baby Gem & Radicchio Salad;
Polenta Chips & Caesar Dressing

Selection of Breads, Herb Butter

Stem Ginger Cake, Lemon Icing

Seasonal Fruit

HOT DISH SUBSTITUTES

Smoked Bacon, Leek & Baby Spinach Puff Pastry Tart

Spiced Filo Butternut Squash Pie

Pomme Dauphinoise

Courgette, Leek & Goat's Cheese Soup

TUESDAY

Smoked Trout;
New Potatoes, Fennel, Peas & Horseradish

Honey, Mustard & Rosemary Glazed Chicken Pieces

Puff Pastry Strudel;
Leek, Mature Cheddar & Poppyseed

Puy Lentil & Bulgar Wheat Salad;
Pomegranate Molasses, Sumak, Parsley & Mint

Steamed Broccoli Salad;
Toasted Almonds & Chilli

Selection of Breads, Herb Butter

Rhubarb & Pimms Tart

Seasonal Melon

HOT DISH SUBSTITUTES

Spring Lamb Stew;
Carrots, Peas & Green Beans, Basil Pesto

Leek & Smoked Haddock Tart

Vignole;
Artichokes, Broad Beans, Chard, Parsley & Mint

Pea & Mint Soup

WEDNESDAY

Chicken, Red Pepper & Coriander Seekh Kebabs;
Green Chutney

Tandoori Chalk Stream Trout;
Mint Raita

Courgette Pakora, Tamarind Salsa

Spiced Romanesco, Cauliflower & Okra Salad

Cucumber & Tomato Salad;
Spring Onion, Roast Peanuts, Lime
Chilli & Coriander

Sesame Flatbreads

Mango & Cardamom Tart

Rosewater Fruit Salad

HOT DISH SUBSTITUTES

Lamb & Potato Curry;
Lemongrass, Ginger, Chilli & Coriander

ASC Kerala Prawn Curry;
Red Chilli & Coconut

Okra, French Beans & Aubergine;
Garam Masala, Tomato & Coriander

Tarka Dhal & Green Beans

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

•
Chorizo, Spinach & Potato Tortilla

ASC Grilled Prawn Brochettes;
Lemon & Herb Aioli

Green Gazpacho

Chickpea, Orzo & Roast Carrot Salad
Orange Dressing & Toasted Almonds

Chicory & Gem Salad;
Free Range Egg, Olives, Peppers & Sherry Dressing

Pan Con Tomato

•
Santiago Almond Cake

Seasonal Fruit

HOT DISH SUBSTITUTES

Braised Chorizo, Tomato & Butterbean Stew

Prawn Pilaf;
Tomato, Sherry, Peppers & Parsley

Potato & White Onion Tortilla

Patatas Bravas;
Tomato, Chilli & Coriander

FRIDAY

•
Peppered Free Range Beef;
Watercress & Chimichurri

MSC Crumbed Cod Fishcakes;
Chermoula & Lime Yoghurt

Shallot Tart Tatin

Grilled Balsamic Fennel & Golden Beetroot;
Manouri & Tapenade Vinaigrette

Raw Courgette & Carrot Salad;
Avocado, Citrus Dressing & Seeds

Selection of Breads, Herb Butter

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Honey & Almond Cake

Fruit Salad

HOT DISH SUBSTITUTES

Roast Duck Legs;
Braised Lentils, Shallots & Balsamic

Baked Aubergine Parmigiana

Roast Baby Potatoes;
Sea Salt, Garlic & Rosemary

Spiced Cauliflower 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



THE LUNCH WAS BRILLIANT, AND
IT LOOKED GREAT. THANK YOU!
—
KAYLEIGH, AMV BBDO

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

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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

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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 <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 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



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