



# Collins Catering

## Information Pack

*All menus in this pack can be tailored to suit your requirements and budget*

*Based in Loughton, Essex and covering London, Essex and Hertfordshire we have been providing a high quality catering service for over 25 years. Using only the finest ingredients and focusing on superior presentation, attention to detail and value for money we have up a reputation that makes us one of the most sought after private caterers in the South East.*



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# Canapés

## Fish

Smoked Salmon & Cream Cheese Bilinis

Smoked Trout with Horseradish Cream

King Prawns in Filo with Sweet Chilli

Scallops with Lime and Hollandaise

Prawns in Filo Baskets

Prawn Toasts with Sweet Chilli Dip

Salmon Teriyaki Skewers

Smoked Salmon on Granary Squares with a Chive and Cracked Black Pepper Finish

Thai Crab Cakes with Chilli Sauce

Mini Fish and chip cones



## Meat

Individual Roast Beef & Yorkshire Puddings with a Horseradish Cream & Mustard Finish

Turkey and Cranberry in Mini Yorkshire Puddings

Pate on Melba toast with caramelised Red Onion

Mini Cumberland Sausages with a Honey Glaze

Salami & Cheese Skewers

Chicken Tikka Sate

Chicken Goujons served with a Garlic Dip

Pizza with Pesto & Pancetta

Mini Lamb Koftas with a Mint Raita

Spicy Chicken Sate

Parma ham filled with parmesan and rocket

Mini sausages with a Mustard dip

Parma ham filled with asparagus parmesan and rocket

Aromatic Duck Pancakes with Hoi-Sin Sauce, Spring Onion and Cucumber

Chicken Satay served on small wooden paddle skewers with spicy Peanut Sauce

Miniature hamburgers with relishes

Mini hot dogs

Chicken goujons and chips served in mini cones



## **Vegetable**

Brie and Grape Crostini

Goats Cheese with Pancetta and Sun Blushed tomatoes

Tomato and Red Onion Bruschetta

Mini Vegetable Samosas

Oriental Spring Rolls with Thai Chilli Dipping Sauce

Mozzarella & Cherry Tomato with Fresh Basil

Stilton with Grapes

Avocado & Welsh Goats Cheese Crostini

Bruschetta Topped with mozzarella tomato and fresh basil

Cocktail Vegetable Samosa with a Mint & Yoghurt Dip

Melba toast with cream cheese and cucumber

## **Sweet Canapés**

Mini Chocolate Choux Buns

Meringues with Whipped Cream and Strawberries

Fresh Fruit Skewers

Chocolate Dipped Strawberries

Mini Doughnut Rings

Baby Fresh Cream Scones with a Raspberry Conserve

Mini Pavlova with Fresh Raspberries

Mini Chocolate Éclairs

# Finger Buffets

## Menu A

Assorted Cocktail Sandwiches

BBQ Chicken wings

Selection of Quiches

Brioche rolls filled with Egg &  
Cress, Salmon & Cucumber

Cocktail Sausage Rolls

Cocktail Sausages

Cheese and Pineapple

Mini pork pies

Crisps and Nuts

~oOo~

£5.95 + Vat

## Menu B

Smoked Salmon Bites

Chicken Sate

Vegetable Samosas

Cocktail Sausage Rolls

Chicken Goujons with Garlic Dip

Assorted Cocktail Sandwiches

Tomato & Broccoli Quiche

Prawn Pastry Cups

Crisps and Nuts

£7.95 + vat pp

## Menu C

Assorted wraps

Mini bagels with smoked salmon  
and cream cheese

Hummus with salad sticks

Mini mixed quiche tartelettes

Chicken yakitori

Mini Cornish pasties

Coconut prawns with sweet chilli

Lamb kofta kebabs

Kettle crisps and olives

£8.75 + Vat pp

## Menu D

Chicken Tikka Sate

Mini Filled Savoury Croissants

King Prawns in Filo

BBQ Chicken

Guacamole & Tomato Salsa

with Tortillas

Oriental Spring Rolls

With sweet and sour dip

Honey glazed cocktail Sausages

Assorted Cocktail Sandwiches

Platters of Cherry Tomatoes,  
Cheese, Gherkins, Olives, Onions  
and Grapes

£8.25+ vat pp

## Menu E

Potato Skins with

Sour Cream and Chives

Cocktail Sausages with a Mustard Dip

Cheesy garlic bread

Assorted Sandwiches

Pita Bread with

Taramasalata & red pepper humous

Pate Toasts

Cocktail Vegetable Samosa with a Mint  
& Yoghurt Dip

Mini Vegetable Spring Roll with a

Thai Chilli dipping sauce

Mozzarella and sun dried tomatoes

£8.50+ vat pp



Salads or deserts can be added

If required



# Fork Buffets

## MENU G

Traditional Roast Turkey  
Country Style Ham  
Mixed Salad  
Traditional Coleslaw  
Savoury Rice Salad  
Italian Pasta Salad  
Hot buttered New Potatoes  
French Bread and Butter  
~oOo~  
Fresh Cream Gateaux  
Dutch Apple Pie  
£9.50 + vat pp

We can mix and match these buffets with items from our finger foods menus

## MENU H

Dressed Whole Salmon  
Sirloin of Beef  
Gammon Ham  
Norfolk Roast Turkey  
Selection of Vegetable Quiche  
~oOo~  
Hot buttered New Potatoes  
Mediterranean Pasta Salad with Basil  
Mixed summer salad  
Tomato and Red Onion Salad  
Savoury Rice Salad  
Chefs Special Coleslaw  
(Served with dressings)  
French Bread and Butter  
~oOo~  
Tropical Fruit Salad  
Profiteroles with Chocolate Sauce  
Served with fresh cream  
~oOo~  
£14.75 + vat pp

## Menu I

Honey roast Gammon Ham  
Coronation chicken served with rice  
Seafood platter with Mary rose sauce  
Selection of Italian meats  
~oOo~  
Courgette & French Bean Salad  
with Cherry Tomatoes  
Cucumber avocado and prawn salad  
Greek salad with feta cheese & olives  
Waldorf with Mango  
Creamy New Potato, Dill & Sweetcorn  
(Served with dressings)  
Rustic breads and butter  
~oOo~  
Vanilla Cheesecake  
Chocolate fudge cake  
Served with Cream  
~oOo~  
£14.95 + vat pp

These buffets are priced on our lay and leave service.

Waiting staff can be provided and will be quoted on number of guests.

# Sit down menus

## MENU K

Soup of Choice

Served with Roll and Butter or  
Melon Fans with a fruit and mint  
garnish

~oOo~

Roast Breast of Chicken or  
Roast beef with Yorkshire pudding  
( £2 supplement)

Sage and Onion Stuffing

Roast Potatoes

Seasonal vegetables

Rich Gravy

~oOo~

Cheesecake served with cream

~oOo~

Tea or Coffee

£20.00 + vat pp

## MENU L

Italian sharing platter: pastrami,  
chorizo, salami, Parma ham,  
Mozzarella balls, sundried tomatoes,  
stuffed bell peppers, balsamic dip and  
rustic breads

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Herb crusted lamb  
served with a red wine jus

Dauphinoise potatoes

Seasonal vegetables

~oOo~

Chocolate brownie

With raspberry couli and ice cream

~oOo~

Tea or Coffee

£28.00 + vat

## MENU M

Warmed Mozzarella, Pesto and  
Prosciutto Parcels with Basil Dressing

~oOo~

Slow Roasted Pork Belly with apple and  
Red Wine Reduction

Baby new potatoes roasted  
with butter and rosemary

Seasonal vegetables

~oOo~

Creme brulee

~oOo~

Tea or coffee

£24.00 + vat



## MENU N

Sundried tomato, olives &  
basil bruschetta

~oOo~

Grilled seabass fillet,  
crispy pancetta,  
sautéed new potatoes  
chestnut mushrooms

~oOo~

Profiteroles with chocolate sauce

~oOo~

Coffee or tea

£26.00 + vat

## Menu O

Avocado pear sliced and fanned  
served with prawns

~oOo~

Pan-Seared Chicken Breast  
White Wine and Sage Jus with  
Crispy Bacon Rasher

Served with baby buttered new  
potatoes

Seasonal vegetables

~oOo~

Lemon Roulade

~oOo~

Coffee or tea

£24.00 + vat

## Menu P

Pâté topped with Red Onion Comfit  
Served with Toasted Ciabatta

~oOo~

Sirloin Steak au Poivre

Dauphinoise potatoes

Seasonal vegetables

~oOo~

Chocolate fudge cake

Served with ice cream

~oOo~

Coffee or tea

£27.00 + vat

**STARTERS:**

Soup of the day served with crusty bread

Melon fans with fruit and mint garnish

Smoked mackerel with horseradish

Greek salad with feta and olives

Fresh melon, mango and pineapple cocktail with mint

Buffalo mozzarella cheese and tomatoes, with balsamic vinegar, virgin olive oil and fresh basil

Melon and avocado served on a continental mixed leaf salad

Charantais melon with prosciutto, wild rocket and pecorino shavings

Mediterranean vegetable tart Tatin with grilled asparagus and basil oil

Avocado, Mozzarella and Pesto on a bed of rocket

Tomato, Mozzarella and Fresh Basil Bruschetta drizzled with balsamic glaze

Caesar Salad with Parmesan Shavings and Ciabatta Croutons

Baked Goats Cheese on a Frizzy Salad with a Rich Red Onion Confit

Pâté topped with Red Onion Comfit Served with Toasted Ciabatta

Warmed Mozzarella, Pesto and Prosciutto Parcels with Basil Dressing

Smoked salmon Carpaccio

Avocado pear sliced and fanned served with prawns on a bed of lettuce

Prawn served on a bed of mixed leaves with Mary Rose sauce and brown bread

Smoked chicken and mango salad with a raspberry chilli dressing

Goats Cheese and Crème Fraîche Parfait with Balsamic Glaze on Ruby Chard Leaves with Walnut Vinaigrette

Italian sharing platter : pastrami, chorizo, salami, Parma ham, Mozzarella balls, sundried tomatoes, stuffed

bell peppers, balsamic dip and rustic breads

**Main Course****Fish**

Scottish salmon fillet, celeriac puree, roasted cherry tomatoes and Savoy cabbage

Grilled seabass fillet, crispy pancetta, sautéed new potatoes and chestnut mushrooms, roasted carrot

Haddock Fillet with a Parmesan and Tartar Crust

Pan-Seared Cod with Watercress

Herb Crusted Cod Fillet with a Sauvignon and Cream Sauce

Poached Scotch salmon with Hollandaise.

Fresh River Trout with Almond Butter

Baked Halibut Meniere Chunky Chips and Roasted Vegetable Medley

Pan-Fried Sea Bass Fillet,

Parmesan & parsley-crusting salmon

**Chicken**

Breast of chicken with chasseur sauce

Breast of chicken in wild mushroom and pepper sauce

Chicken Stroganoff

Roast Chicken with sage and onion

Creamy pesto chicken with roasted tomatoes

Pan-Seared Chicken Breast White Wine and Sage Jus with Crispy Bacon Rasher

Chicken Stuffed with Sun-Dried Tomato and Red Pesto,

Chicken and Spinach Roulade with a Light Watercress Sauce

Butter-roasted supreme of chicken with wild mushroom & potato gratin

Chicken breast stuffed with mozzarella cherry tomatoes wrapped in Parma ham



### **Pork Dishes**

Slow Roasted Pork Belly with apple and Red Wine Reduction  
Pancetta Wrapped Pork Fillet

Pork in grain mustard sauce  
Stuffed Fillet of Pork with Wild Mushrooms  
Roast Pork Fillet with Caramelised Apple,  
Specialty Sausage's served on Mustard Mash, Caramelised Red Onion and Merlot Gravy

### **Beef**

Roast Beef with Yorkshire pudding and horseradish cream  
Hungarian beef goulash  
Beef stroganoff  
Steak and Ale Puff Pastry Pie  
Roast Topside of Beef on Red Pepper and Aubergine Stack  
Sirloin Steak au Poivre  
Beef Wellington

### **Lamb**

Herb crusted lamb served with a red wine jus  
Lamb steaks served with red wine sauce  
Marinated Pan-Seared Rump of Lamb with a Red Wine and Orange Sauce  
Roast Leg of Lamb, Red Wine and Rosemary Jus  
Slow cooked lamb shank  
Moroccan Lamb tagine with Lemon Couscous  
Roast Rack of Lamb

### **Vegetarian**

Roasted Mediterranean vegetable lasagne  
Vegetable moussaka  
Wild mushroom risotto  
Roasted butternut squash filled with chargrilled vegetables and goats cheese  
Mushroom stroganoff wit basmati rice  
Roasted peppers filled with Mediterranean couscous topped with feta and toasted pine nuts  
Tomato and courgette ragout with onion risotto and parmesan crisps  
Wild mushroom filo parcels with a cream and brandy sauce  
Grilled Mediterranean vegetable couscous, toasted pine kernels and sun blushed tomatoes  
Rice Stuffed Beef Tomatoes with Sun-Dried Tomatoes, Aubergine and Pine-Nuts  
Boursin and Roasted Vegetable en-croute with a White Wine & Chive Cream Sauce,

### **Deserts**

Crème brûlée	Chocolate brownies
Tiramisu	Panna cotta
Vanilla cheesecake	Profiteroles with chocolate sauce
Deep filled apple pie	Lemon cheesecake
Fresh cream trifle	Chocolate or lemon Roulade
Raspberry Pavlova	Chocolate fudge cake
Tropical fruit salad	Eaton Mess



# BBQ MENUS

## BBQ MENU A

Butchers Premium Pork Sausages  
Fried Onions  
Quarter Pound 100% Beef Burger  
~oOo~  
French Bread and Butter  
Burger Buns  
Hot Dog Rolls  
~oOo~

Relishes, Mayonnaise, Ketchup, Mustard

£6.75 + vat



## BBQ MENU B

Butchers Premium Pork Sausages  
Fried Onions  
Quarter Pound 100% Beef Burger  
Cheddar Cheese Slices  
BBQ marinated Chicken Thighs  
Salmon Parcels  
Vegetable Kebabs  
~oOo~  
French bread and Butter  
Burger Buns  
Hot Dog Rolls  
~oOo~  
Mixed Summer Salad  
Mediterranean Pasta Salad  
Potato salad  
Relishes, Mayonnaise,  
Ketchup, Mustard

£9.95 +vat pp



## **BBQ MENU D**

Medallions of Sirloin steak  
Marinated Lamb, Pepper and Red Onion Skewer  
Smokey BBQ Pork loin  
Marinated Chicken  
King Prawns with Garlic  
Griddled Aubergine Slices  
Corn on the Cob  
~oOo~  
Rustic Breads  
~oOo~  
Traditional coleslaw  
Mixed Summer Salad

Tomato and Red Onion Salad  
Relishes, Mayonnaise, Ketchup & Mustard

£13.95 + vat pp

## **BBQ MENU E**

Quarter Pound 100% Beef Burger  
Cheddar Cheese Slices  
Whole Belly of Pork  
Served with Baps, Apple Sauce,  
Stuffing and Fried Onions  
King Prawns with Garlic  
4oz Sirloin Steak

Courgette, Red Onion, Mushroom and Pepper Kebab  
Haloumi Cheese

~oOo~

Selection of French Bread / Rustic Breads

~oOo~

Greek Salad with Olives and Feta Cheese

New Potato and Red Onion Salad

Couscous with Roasted Peppers

Relishes, Mayonnaise, Ketchup & Mustards

£14.95+ vat pp

Why not add our delicious Scones with  
Strawberry Jam and Clotted Cream,  
For a real summer treat



Hire of BBQ and equipment  
with Chef (s)

will be quoted on number  
of guests attending

### High Tea A

Selection of freshly prepared finger sandwiches

Egg mayonnaise with cress

Smoked salmon with cream cheese

Coronation chicken

Ham and mustard

~oOo~

Scones with clotted cream and preserves

Lemon Drizzle Cake

Carrot cake

~oOo~

Tea and Coffee

£12.95 + vat pp

### High Tea B

*Selection of freshly prepared finger sandwiches*

*Egg mayonnaise and cress*

*Smoked salmon with cream cheese*

*Chicken salad*

*Ham and pickle*

~oOo~

*Mini pasties*

*Little quiche tartelettes*

*Smoked salmon bites*

*Pork pie pieces*

~oOo~

*Scones with clotted cream and preserves*

*Mini cream cakes*

*Victoria sandwich*

*Coffee and walnut cake*

~oOo~

*Tea and Coffee*

*£14.95 + vat pp*

# High Teas



Prices are inclusive of china and Staff to serve.

# Hot Buffets

Chicken Tikka Masala + Vegetable curry  
Served with Rice Samosas, Onion Bhajis, Pakora  
Selection of naan breads £14.50 + vat pp



Beef stroganoff Served with Rice  
£13.75 + vat pp

Roasted pepper lasagne OR Meat lasagne  
Served with mixed summer salad and garlic bread  
£12.25 + vat pp



Chicken, Mushroom and Pepper sauce or  
Chicken chausserie £13.75 + vat pp

Hungarian Beef Goulash  
Served with Rice or New Potatoes  
£13.75 + vat pp



Beef Bourguignon Served with Rice or  
New Potatoes and Seasonal Vegetables  
£13.95 + vat pp

Sweet and Sour Chicken Served with Noodles or  
Rice Oriental Spring Rolls Prawn Crackers  
£13.75 + vat pp

