

Finger Buffets 2009

Menu 1

Selection of sandwiches



Crisps & Nuts



Assorted cakes

£3.25 per head (minimum 8 persons)

Menu 2

BBQ chicken drumsticks



Sausage rolls



Assortment of fresh sandwiches



Crisps & Nuts



Assortment of cakes

£4.50 per person (minimum of 6 persons)

Menu 3

BBQ chicken drumsticks



Sausage rolls



Vegetable samosas



Quiche slices



Assorted fresh sandwiches



Crisps & Nuts

£5.00 per person (minimum of 6 persons)



Menu 4

Hoi sin Chicken drum sticks



Sausage rolls



Onion Bhajis



Sate Chicken



Mini Pizzas



Spring rolls



Samosas



Fruit Platter



Assorted fresh sandwiches

£6.75 per head (minimum 8 persons)

Menu 5

Spicy Chicken wings



BBQ Chicken drumsticks



Mini Pizzas



Quiche slices



Nachos & Salsa Dip



Onion Bhajis



Lamb samosa



Vegetable Crudités



Sausage rolls

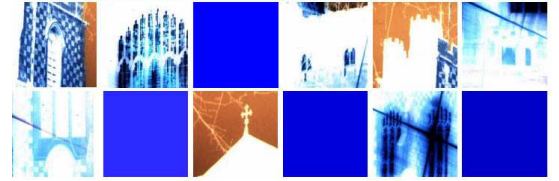


Selection of cakes



Assorted filled sandwiches

£7.50 per head (minimum of 8 persons)



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Menu 6

Executive/Celebration Finger buffet

Spicy chicken wings



Hoi sin Chicken drumsticks



Mini Pizza



Chicken Satay



Quiches slices



Nachos & Dip



Assorted crostinis with Italian toppings



Vegetable samosas



Duck spring rolls with plum sauce dip



Onion Bhajis



Vegetable Crudities & dips



Assortment of fresh sandwiches



Selection of cakes & pastries



£9.75 per head (Min of 10 persons)



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Knife & Fork Buffet

Menu 1

Crown of roast turkey breast



Honey roast Ham



Roast topside of beef



Poached salmon



Country Pate & crostinis



Mixed salad



Coleslaw



Potato salad



Crusty French bread



Selection of cakes & desserts

or

Fresh fruit platter

£14.75 per head (minimum of 14 persons)



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Menu 2

Executive/Celebration Knife & fork

Crown of roast turkey breast



Honey roast Ham



Roast topside of beef



Poached salmon



Country Pate & crostinis



Peeled prawns in Mary rose sauce



Assortment of crostinis with Italian toppings



Mixed salad



Coleslaw



Potato salad



Crusty French bread



Selection of desserts



Fruit platter



Cheese board

£18.25 per head (Minimum of 14 persons)

Cream Tea Buffet

Fresh Homemade Fruit Scones



Best Devonshire Clotted Cream



Homemade Fruit Jam



Butter



Tea and Coffee

£4.75 per head

Please note all Buffets are provided with disposable plates & napkins.
Please return all trays, utensils and serving items or a charge of £2.50 per item will be charged.



Hot Knife and Fork Buffets 2009

Buffet 1

Supreme of chicken cooked in a creamy mushroom sauce



Beef Bourguignon

(Tender pieces of beef cooked in rich red wine sauce)



Stuffed Aubergine (V)



New potatoes



Rice



Mixed salad



Coleslaw



Crusty bread



Selection of fine gateau's

£18.50 excl VAT (minimum of 25 persons)

Buffet 2

Chicken Chasseur

(Classic French dish cooked in a rich shallot and red wine sauce)



Lamb Tagine

(Tender pieces of lamb cooked Moroccan style sauce)



Vegetable Lasagna (V)



New potatoes



Cous cous



Mixed salad



Coleslaw



Crusty bread



Selection of fine gateau's

£18.50 excl VAT (Minimum of 25 persons)



Buffet 3

Supreme of chicken cooked in creamy red wine & asparagus sauce



Oven baked salmon glazed with a lemon and butter sauce



Roasted pepper quiche (V)



New potatoes



Rice



Mixed salad



Coleslaw



Crusty bread



Selection of fine Gateau's

£18.50 excl VAT (minimum of 25 persons)

Executive Hot & Cold Knife & Fork buffet

Crown of roast turkey breast



Honey roast Ham



Roast topside of beef



Poached salmon



Supreme of chicken cooked in a creamy mushroom sauce



Lamb Tagine

(Tender pieces of lamb cooked Moroccan style sauce)



Stuffed Aubergine (V)



New potatoes



Rice



Mixed salad



Coleslaw



Crusty bread



Selection of fine gateau's

£21.50 per head excl VAT (minimum of 30 persons)



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Function Sit Down Menus 2009

Choose your own perfect function menu to suit your taste & budget.

Starters

Tomato & basil soup £3.75



Roasted pepper & feta cheese salad £4.50



Country pate and Cumberland sauce served with crostini £3.75



Smoked salmon & traditional accompaniments £5.00



Melon & Palma Ham £5.00



Pear & stilton salad £5.00



Greek salad £3.75



Fan of melon served with forest fruits £3.75



Cream of wild mushroom soup £3.75



Traditional prawn cocktail £4.25



Caesar Salad £3.75



Main course

Supreme of chicken in a creamy mushroom sauce £7.50
Tender chicken fillet cooked in a mouth watering mushroom sauce



Supreme of chicken in a white wine & asparagus sauce £8.75
Tender chicken fillet smothered in a delicious white wine and asparagus sauce



Coq au Vin £8.75
Classic French dish, tender pieces of chicken slow cooked in rich wine sauce



Beef Bourguignon £10.95
Classic French dish, tender pieces of beef slow cooked with shallots and bacon



Pork fillet rapped in bacon served with a rich apple & calvados sauce £9.75
Succulent pork fillet wrapped in smoky bacon served with a rich apple & calvados sauce



Stuffed leg of lamb with apricots served with a rich redcurrant sauce £10.95
Leg of lamb boned and stuffed accompanied by a delightful redcurrant sauce



Stuffed Aubergine (V) £ 7.50
Aubergine stuffed with roasted red peppers, courgettes and onions, topped with melted cheese



Vegetable Lasagna (V) £7.50
Classic vegetable lasagna, packed full of seasonal vegetables



Twice Baked Brie Soufflé (V) £7.50
Baked twice, this Soufflé oozes melted brie & is accompanied by cranberry sauce



Baked salmon with a pesto & herb crust accompanied by a lemon & butter sauce £9.75
Tender piece of baked salmon drizzled with a lemon & butter sauce



Baked Cod Mornay £11.95
Delicious baked cod, cooked in mouth watering cheese sauce



Duck breast accompanied by a zesty orange & red wine sauce £12.75
Seared tender duck breast served with a delicious orange & red wine sauce



Desserts

Chocolate tart £3.75



Raspberry Pavlova £3.75



Apple Pie £3.25



Chocolate Fudge Cake £3.75



Blueberry Cheesecake £3.75



Pecan pie £3.75



Chocolate profiteroles & chocolate sauce £3.25



Bannofee Pie £3.75



Citrus Tart £3.75



Cheese board £3.75

VAT is not included