



Hammonds
Catering Services

Hog Roasts, Hot Roasts and Barbeques

Food for thought

Hog Roast & Barbeques

Our Hog Roasts, BBQ's and Roasted Joint menus are ideal for corporate events and private celebrations such as wedding parties, anniversaries, birthdays and even fetes.

Staff can be available on site to cook and serve the food ensuring that the event runs smoothly. Our staff takes great pride in their work and will do everything possible to ensure that the event is a success.

Following a consultation to discuss your requirements a menu and quotation for our services will be produced. We can also supply you with a full drinks service including a fully licensed bar operated by Hammonds Mobile Bars. Equipment hire can also be arranged.

Hammonds Hogs Roast & BBQS has a reputation for providing a professional service. We pride ourselves on our ability to achieve high standards of food display and quality whilst maintaining an efficient and reliable service. We supply quality food and good customer service at a price that is good value for money.

All our bread baps are hand made by a local supplier.

Options

- 1. Hog Roast - Spit Roast (Whole Pig)** – cooked off site and delivered whole, displayed on a hot plate. **Staff will be on site to carve and serve the food.**
A whole pig will generously fill approximately 200 baps.
- 2. Roasted Joints – Pork, Beef & Turkey** to fill 100 or 200 baps.
This option will provide three types of meat with all the trimmings and staff on site to carve and serve
- 3. Hot Roasts** (with or without staff on site) - smaller joints of pork, turkey and/or beef can be cooked off site and delivered whole and displayed on a hot plate. Staff can be supplied to carve and serve the meat at a cost of £15.00 per hour per member of staff. Minimum number catered for is 40 people.

Barbecues

Barbecues will be operated and served by our staff only. Staff will be on site to cook and serve the food and clear away at the end of the event. All meat will be temperature checked and recorded to ensure safety and due diligence in respect of Food Safety Law.

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Sample Menus

Prior to making any decisions about your event please speak to one of our "Menu Planners" who will discuss your requirements and produce a menu option that will suit your event. The following are sample menus only, which should be suitable for most occasions. However, the choice is entirely yours and may be altered to add or exclude items as required. If you have any dietary requirements we will be pleased to accommodate your wishes and provide suitable menu options.

Whole Hog Spit Roast

Large Whole Pig - cooked slowly for up to 10 hours to ensure that the meat is very tender, Delivered cooked & displayed on a hot plate.

Carved on site and served by two members of staff.

Accompanied by apple sauce & stuffing

Selection of Bread Baps, Sauces and Relishes.

All equipment supplied.

- A whole pig will be sufficient to fill approximately 200 baps.
- Based on allowing 1-2 baps per person a whole pig is recommended for up to 140 people. Extra legs of pork can be supplied if required
- Price includes two members of staff on site for two hours – extra staff can be supplied if required at a cost of £15.00 per hour per member of staff.

Total price £495.00

Salads

Why not add a range of 10 – 12 freshly prepared salads to the above menu.

Mixed Salad	Bacon & Asparagus Pasta Salad
Coleslaw	Mediterranean Couscous
Cheese Coleslaw	Tomato Salsa Salad
Potato Salad	Vegetable Noodles
Herb Salad	Chinese Chicken Noodles
Tomato & Basil Salad	Bombay Potato Salad
Roasted Vegetable Cous Cous	Tuna Pasta Salad
Mixed Bean Salad	Garlic Mushrooms
Tzatsiki Salad	Ham & Tomato Pasta
Bombay Potato Salad	Greek Salad
Curried Rice	Waldorf Salad
Rice Salad	Florida Salad

Total Price including Salads £605.00

Prices may vary for 2012 due to supplier costs

PLEASE CALL FOR A QUOTATION

Trio of Hot Roast Joints - Pork, Beef & Turkey

Legs of Pork, Apple sauce & Stuffing
Roast Beef, Horseradish & Mustards
Turkey Crown, Stuffing & Cranberry Sauce
Sauces and Relishes

With 100 baps £285.00

With 200 baps £495.00

- Price includes two members of staff on site for two hours – extra staff can be supplied if required at a cost of £15.00 per hour per member of staff.

Salads

Why not add a range of 7 -12 freshly prepared salads to the above menu – see hog roast section for salad menu.

Total price including Salads

100 baps £345.00

200 baps £605.00

Hot Roast Joints

Catering for smaller parties or to add onto a Hog Roast

Legs of Pork, Apple sauce & Stuffing - from £2.30 per bap
Roast Beef, Horseradish & Mustards - from £2.75 per bap
Turkey Crown, Stuffing & Cranberry Sauce – from £2.45 per bap

- We would recommend that you allow 1.5 – 2 baps per person
- Minimum order – 40 people
- Staff can be supplied on site to carve and serve

Salads

A range of freshly prepared salad dishes can be added to the above menus
- see range in Hog Roast Section

Price per person £1.20

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BBQs

Sample Menu 1 – price from £4.50 per person

Beef Burgers (95% beef)
Pork Sausages
Served with Bread Baps and Rolls (enough for two per person),
Fried Onions and a selection of Sauces and Relishes

- Price has been based on supplying on 3 meat items per person

Sample Menu 2 – price from £7.50 per person

Chicken Quarters
Tandoori Chicken
Pork Sausages
Beef Burgers (95% beef)
Marinated Pork Kebabs/ Pork Steaks
Chinese Spare Ribs
Jacket Potatoes / New Potatoes
Salads, fried Onions, Breads, Relishes & Sauces

Sample Menu 3 – prices from £10.95 per person

Rump Steaks
Pork Steaks
Salmon Steaks
Chicken Quarters/Tandoori Chicken
Premium Pork Sausages
Beef Burgers (95% beef)/ Minted Lamb Burgers
Pork/ Chicken - Marinated steaks & kebabs
Chinese/ BBQ Spare Ribs
Vegetable & Halumi Cheese Kebabs
Jacket Potatoes / New Potatoes
Salads, Fried Onions, Breads, Relishes & Sauces

FURTHER MENUS AVAILBLE UPON REQUEST

Salad Dishes

Full range of salad dishes will be supplied – see Hog Roast selection for salad menu

- Prices quoted above are based on catering for numbers of 75 people.
- Staff will be on site to cook and serve and charged at £15 - £20 per hour per member of staff, a BBQ for 75 -100 people will normally require two staff for 2-3 hours.
- Vegetarian products available.
- Minimum numbers catered for is 35 people.

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DESSERTS

Why not add a range of desserts onto the menu:

Gateaux served with Fresh Cream Strawberry/ Chocolate Fudge/ Lemon/ Black forest	£2.00
Cheesecake served with Fresh Cream Strawberry/ Blackcurrant	£2.00
Fresh Fruit Salad with Fresh Cream	£2.25
Fresh Fruit Platter	£2.25
Strawberries & Cream	£2.25

Public Events

Our Hog Roast and Barbecues are also available for public events with negotiable commission payments – please call us for more information

Contact Us

If after reading through the enclosed menus you wish to speak to our Menu Planners we will be pleased to work with you to design the most suitable menu for your particular occasion and to accommodate your preferences and budget.

All prices quoted include the provision of disposable plates, cutlery, glasses, serviettes etc. China crockery, glasses and stainless steel cutlery can be supplied with a service charge of 0.22p per item.

Minimum Orders

To aid the cost effectiveness of our business it has become necessary for us to apply a minimum order on numbers for each event see details on each menu. In some circumstances below minimum orders can be accepted but may be subject to an additional charge.

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Ordering Procedures

To place an order please contact our "Menu Planners" who will discuss with you the menus and your requirements and will then go on to make all the necessary arrangements.

Tel: 01952 582969, 01743 718477 or 01902 219407
Fax: 01952 583862
Email: info@hammondscatering.co.uk

After placing your order, a confirmation letter will be forwarded to you along with a detailed invoice. If you need to make any alterations to your order, this can be done by calling our office on the above number.

Notice Required/ Late Bookings

Acceptance of all bookings will be subject to our availability. Although we do advise that you give us as much notice as possible we will always try and accommodate late bookings.

Payment Terms

On placing your order, a deposit 25% will be required in order to secure the booking. The balance in full must be paid 30 days prior to the event. Payment can be made by cash, cheque (please allow 7 working days for clearance), debit card or credit card. A charge of 3% to cover bank charges will be applied to all orders being paid by credit card, no charge for debit cards.

Cancellations

If cancellation is made up to 90 days prior to the event a full refund will be made less £25.00 to cover administration costs. For cancellations 30- 90 days prior to date of supply, a full refund will be given less the 25% deposit. Refunds cannot be given for orders cancelled within 30 days of the supply date.

Complaints Procedure

If you encounter any problems with an order, no matter how small, please notify our office or on site personnel immediately and we will do everything possible to rectify the situation straight away. All feedback from our customers is acted upon and very much appreciated.

Delivery/ Collection Procedure

Your choice of menu and cooking style will dictate our arrival time. Whole pigs and joints will be roasted off site and delivered hot, along with hot plates and all accompaniments. Barbeques will be organised and set up prior to your guest's arrival with cooking commencing approximately 60 minutes prior to the scheduled time to eat. All food will be delivered and laid out by our staff – please ensure that sufficient tables are available to accommodate the food. The tables lined with disposable banquet roll or linen clothes can be supplied, along with tables if required.

The removal of all collection of equipment at the venue will be undertaken at the end of your event or the following day if the 'drop and go' option has been taken. A mutually convenient time will be arranged. Please ensure that all the equipment including platters and baskets are ready for collection – any missing or damaged items will be charged for at the full replacement cost.

Delivery Charges

Subject to minimum numbers, there will be no charge made for deliveries in the Telford, Shrewsbury and Wolverhampton areas. For orders outside of this area a delivery charge may need to be applied subject to the numbers being catered for and the chosen menu. Please ask our Menu Planners for a quote