



ammonds Catering Services

Shropshire Staffordshire Powys West Midlands Herefordshire Worcestershire

Shrewsbury Telford Church Stretton Craven Arms Ludlow Oswestry Wrexham Wolverhampton
Stoke on Trent Birmingham Stafford Cannock Market Drayton Bridgnorth Kidderminster

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Hog Roasts, Hot Roasts and BBQ's

Our Hog Roasts, BBQ's, Roasted Joint and our Big Pot menus are ideal for corporate events and private celebrations such as wedding parties, anniversaries, birthdays, corporate events and other social gatherings.

Staff can be available on site to set up, take care of the final preparation/ cooking of the food, serve guests and to ensure that the event runs smoothly. Our staff takes great pride in their work and will do everything possible to play their part in making sure the event is a success.

Following a consultation to discuss your requirements a draft for our services will be produced.

Hammonds Catering Services has a reputation for providing a professional service and we pride ourselves on our ability to achieve high standards of food display and quality whilst maintaining an efficient and reliable service. We are able to supply quality food and good customer service as well as offering good value for money.

All our meats are locally sourced and our bread baps are hand made by a local supplier.

Sample Menus

Prior to making any decisions about your event please speak to one of our "Menu Planners" who will discuss your requirements and then produce a quote with a menu to suit your event. The following are only sample menus which can be changed in any way to suit your requirements.

We can accommodate most special dietary requirements and can make changes to the menu as necessary.

We will supply all the required equipment including our hotplates which will each require access to an electric supply.

All meats are locally sourced and will be temperature checked and recorded to ensure safety and due diligence in respect of Food Safety Law.

Staffing/ Setting up.

All prices quoted below excluding staff on site.

The cost of the staff required on site will depend on the chosen menu, the number of guests being catered for, the services that you require and also location of the venue. All of this can be discussed and will then be included in our draft quote.

There may also be the option on certain menus to have the food supplied without staff on a 'drop and go' basis.

- All prices quoted are subject to vat @ 20%

Option 1 - Roasted Pork Joints

Whole Roasted Legs of Pork served with stuffing and apple sauce

| | | |
|------------------|------------------|------------------|
| 125 baps £465.00 | 175 baps £615.00 | 250 baps £825.00 |
| 150 baps £545.00 | 200 baps £680.00 | 300 baps £990.00 |

- Based on the supply of 250 baps this equates to £3.30 per bap

Option 2 - Trio of Hot Roast Joints - Pork, Beef & Turkey

Legs of Pork served with Apple Sauce & Sage & Onion Stuffing

Roast Topside of Beef served with Horseradish Sauce & Mustards

Turkey Breast Crown served with Sage & Onion Stuffing & Cranberry Sauce

| | | |
|-------------------|-------------------|--------------------|
| 125 baps £ 525.00 | 175 baps £ 715.00 | 250 baps £975.00 |
| 150 baps £ 625.00 | 200 baps £ 790.00 | 300 baps £1,155.00 |

- Based on the supply of 250 baps this equates to £3.90 per bap
- There is also the option to have Leg of Lamb or Honey Roasted Gammon on the menu – please ask for a quote.
- Prime Shropshire Sirloin of Beef can be included on the menu to replace the Topside of beef - please ask for a quote.

Option 3 - Whole Hog Spit Roast - £940.00

Large Whole locally sourced Pig cooked off site slowly to ensure the meat is cooked to perfection. This will then be transported maintaining the correct temperature and then displayed on one of our serve-over hotplates.

The Hog Roast will be accompanied by apple sauce & sage and onion stuffing and served in 200 bread baps from a local baker,

- Our baps are generously filled however we recommend that you allow at least 1.5 baps per person which allows for those who want seconds. However, if you need extra baps then we can supply additional legs of pork with baps which are charged at £3.90 per bap

There is the option to add a salad table or potato dishes onto Menu options 1-3:

Salad Table - £2.35 per person

A selection of salad dishes can be added to the above menus

| | | |
|-----------------------|-------------------------|-------------------------------|
| Mixed Salad | Bacon & Asparagus Pasta | Celery & apple |
| Coleslaw | Mediterranean Couscous | Rice Salad |
| Cheese Coleslaw | Tomato Salsa Salad | Tuna Niçoise |
| Potato Salad | Vegetable Noodles | Tabbouleh |
| Herb Salad | Chinese Chicken Noodles | Pomegranate Cous Cous |
| Tomato & Basil Salad | Bombay Potato Salad | Thai Carrot & Radish Salad |
| Roasted Veg Cous Cous | Tuna Pasta Salad | Courgette, Mint & Feta |
| Mixed Bean Salad | Garlic Mushrooms | Rice , asparagus & mint salad |
| Tzatziki Salad | Ham & Tomato Pasta | Curried Rice |
| Bombay Potato Salad | Greek Salad | |
| Waldorf Salad | Florida Salad | |

- Our full range of salad dishes are available in our salad menu and based on catering for 100 guests you can choose up to 7 different salad dishes

Potato Dishes - £1.75 per person

Why not add a potato dish to the above menus - £1.75 per person for one dish or £1.95 per person for two dishes

Jacket Potatoes served with butter

New Potatoes with butter and a sprinkling of fresh herbs

Oven Roasted Garlic and Rosemary Potatoes

Potato wedges served plain with sea salt or our spicy wedges

Option 4 - TRIO served with potatoes and salad – from £14.25 per person

Leg Pork with stuffing and apple sauce

Turkey Breast Crown with stuffing and cranberry sauce

Topside/ Silverside of Beef with horseradish sauce and mustards

2 Potato Dishes of your choice:

Oven Sautéed mini potatoes with rosemary and sea salt or Potato Wedges.

New Potatoes with butter and a sprinkling of fresh herbs

Jacket Potatoes with butter

Oven Sauteed potatoes with garlic and rosemary

Potato wedges served with sea salt or our spicy wedges

Salads - Selection of up to 7 salad dishes of your choice

Breads – Homemade baps from our local baker.

Rustic breads can be added onto the menu accompanied by butter and virgin olive oil/ balsamic vinegar at an additional cost of £0.85 per person

Option 5 - TRIO Roast Carvery – from £15.50 per person

Leg Pork with stuffing and apple sauce

Turkey Breast Crown with stuffing and cranberry sauce

Topside of Beef with Yorkshire puddings, horseradish sauce and mustards

Two Potato Dishes of your choice:

Oven Sautéed mini potatoes with rosemary and sea salt or Potato Wedges.

New Potatoes with butter and a sprinkling of fresh herbs

Jacket Potatoes with butter

Dauphinoise potatoes

Potato wedges served with sea salt or our spicy wedges

Two Vegetable Dishes of your choice

Roasted Parsnips and Carrots

Roasted Root Vegetables

Mediterranean roasted vegetables

Braised Red cabbage with apple

Season greens

Cauliflower in cheese sauce

Gravy

- **Prime Sirloin of beef can be included on this menu instead of the topside at an additional cost of £1.25 per person.**

Option 6 – TRIO Special - from £16.75 per person

Butterflied Leg of lamb marinated in mustard, garlic, olive oil and rosemary

Prime Sirloin of Beef with horseradish sauce and mustards.

Leg of Pork with sage & onion stuffing and apple sauce

Suggested Salad dishes:

Tabbouleh

Greek Salad with feta cheese & olives

Citrus cous cous with pomegranate

Coleslaw

Greek Tzatziki

Sweet potato salad with red onions in honey vinaigrette

Breads, Dips and Olives:

Selection of baps, rustic breads, tortilla wraps, pitta breads and flat breads

Served with hummus, aioli, olives, piquant mini bell stuffed peppers, olive oil and balsamic vinegar dips.

Notes:

Other meat options are available – Gammon, Sirloin of Beef and legs of lamb.

We will require 2-3 x 6ft heat resistant trestle tables or equivalent for the food and if these are not available on site, we can supply them at a cost of £6.95 each.

We can cover the tables with white disposable banqueting roll at a cost of £1.95 per table or linen cloths can be supplied at £9.75 each.

There may be minimum order requirements during the summer months depending on the date of the event and location of the venue

Sample BBQ Menus

Sample Menu 1 – price from £9.75 per person

Beef Burgers (95% beef)
Premium Pork Sausages
Served with Bread Baps and Rolls
Salads – two salad dishes of your choice
Fried Onions and a selection of Sauces and Relishes

(Based on 2 baps/ rolls per person)

Sample Menu 2 – price from £15.25 per person

Chicken (can be served plain or in a marinade)
Tandoori Chicken served with a mint and yogurt sauce
Premium Pork Sausages*
Beef Burgers (95% beef)
Chinese Spare Ribs
Marinated Pork Kebabs

Sample Menu 3 – price from £16.05 per person

Chilli Chicken with yogurt, hot peppers and garlic.
Chicken (can be served plain or in a marinade)
Pork Sausages *
Beef Burgers
Lamb Burger with a yogurt & mint sauce
Thai Sweet Garlic Pork Kebabs
Ginger, Garlic & Honey Spare Ribs

Sample Menu 4 – price from £16.95 per person

Marinated Lamb Kebabs
Chicken in a marinade of your choice
Premium Pork Sausages*
Beef Burgers (100% beef)
Souvlaki Pork Kebabs
Ginger, Garlic & Honey Spare Ribs

Marinated Butterflied Lamb

Succulent butterflied leg of lamb marinated in Dijon mustard, rosemary garlic and olive oil. Cooked on the BBQ and carved on site. This can be included on either of the BBQ menus 2,3 & 4 to replace the pork, spare ribs or one of the chicken dishes. This is subject to an additional charge of £2.00 pp.

Sample Menu 5 – prices from £21.00 per person

Butterflied Leg of lamb - marinated in Dijon mustard, rosemary garlic and olive oil.
Prime Rump Steaks
Salmon Steaks served with a yogurt, watercress and horseradish sauce
Tiger King Prawn Skewers cooked in oil and garlic or a piri piri marinade
Tandoori chicken with yogurt, mint and garlic dressing
Marinated pork kebabs
Premium Pork Sausages **
Beef Burgers/ cheese burgers served with caramelised fried onions
Minted Lamb Burgers

Sample Menu 6 – prices from £23.95 per person

Prime Sirloin Steaks
Butterflied Leg of Lamb with Dijon mustard, rosemary and garlic
Pork Tenderloin in a Chinese spiced marinade
Piri Piri King Tiger Prawn Skewers
Chicken in a marinade of your choice
Salmon Steaks served with a yogurt, watercress and horseradish sauce
Selection of Sausages of your choice
Premium Beef burgers served with pancetta, brie and cranberry sauce

Side Dishes - BBQ Menus 2 - 6 are accompanied by the following:

Caramelised Fried onions, Relishes & Sauces

2 Potato Dishes of your choice (based on catering for 100 guests)
Oven Sautéed mini potatoes with rosemary and sea salt or Potato Wedges.
New Potatoes with butter and a sprinkling of fresh herbs
Jacket Potatoes with butter
Creamed Potatoes
Oven Sauteed potatoes with garlic and rosemary
Potato wedges served with sea salt or our spicy wedges

Side dishes cont.

Salads - Selection of up to 7 salad dishes of your choice (based on catering for 100 guests)

Breads – selection of baps from our local baker will be supplied and there is the option to have our rustic breads with butter at an additional cost of 85p per person. These can be served on the guest tables or set up at the central serving area.

Vegetarian/ Vegan Options – can be added to any of the above menus (an additional charge may apply)

Vegetarian sausages served with fried onions and relishes (vegan)

Vegetarian burgers/ cheeseburgers served with fried onions and relishes (vegan)

Spicy Bean Burgers served in flat bread pockets with tomato & lime salsa (vegan)

Mediterranean Vegetable kebabs in a sweet chilli marinade (vegan)

Halloumi Burgers served with red pepper hummus

Garlic Mushroom burgers (vegan)

Peppers & feta parcels with feta cheese, cherry tomatoes, olives and courgette

Vegetable Tikka Skewers - Indian spiced vegetable kebabs served with a yogurt and mint dressing (vegan if served without dressing)

Greek style peppers stuffed with rice & herbs (vegan)

Stuffed peppers with gorgonzola cheese and rice

Corn on the cobs with coriander butter or garlic and chilli butter (vegan if served with non-dairy butter)

Portobello Mushrooms with pimentos, fresh herbs and cheddar cheese

Notes:

- These are only sample menus and are totally flexible so can be changed to suit your requirements.
- An additional charge may be made when catering for any special dietary requirements.
- All of our meats are locally sourced via our independent local butcher and other cuts of meats are available along with other types of burgers and sausages.
- Prices quoted for these sample menus have been based on catering for 100 + guests. Quotes available for lower numbers
- All prices quoted are excluding staff on site. Staff required on site to cook, serve the food, clear away etc will be charged at £22.50 per hour. The number of staff required will depend on the numbers being catered for and the level of service required. All of this will be discussed and included in the quote.
- Minimum numbers may apply.

Hammonds Big Pot Menus – from £13.95 per person

All dishes are freshly prepared by Hammond's Catering and can be adapted to suit your requirements with vegetarian options available.

Beef Lasagna – made with prime beef steak. Layered bake with pasta, bolognaise sauce and rich creamy cheese sauce. Served with jacket potatoes, salads and garlic bread

Chilli con Carne - made with beef steak, medium spiced with fresh chillies and spices served with either rice or jacket potatoes

Chicken or Lamb Balti Curry (medium strength). Accompanied by Rice, Naan Bread and a selection of relishes and pickles.

Spanish chicken - with chorizo and olives and served with rice or jacket potato

Tuscany chicken – chicken marinated in herbs with a creamy sauce including sun dried tomatoes, red peppers, white wine, spinach, Asiago cheese and Italian herbs served on a bed of pasta with a sprinkling of fresh herbs.

Chinese Chicken Stir fry served with Rice or Noodles

Tagine of Lamb – Moroccan style dish with diced leg of lamb served in an aromatic mildly spiced sauce with apricots. Served with Mediterranean Cous Cous, Rice or Jacket Potato

Chicken Tagine – tender pieces of marinated chicken served with a Moroccan spiced sauce with apricots, dates, chickpeas and almonds and served with cous cous or rice.

Chicken Breast stuffed with Bacon & Mushroom
Served in a rich tomato sauce made with full flavour vine tomatoes, red onions, garlic and fresh basil.

Sweet & Sour Chicken or Pork - succulent pork or chicken stir fried with onions, peppers and pineapple in a sweet and sour sauce served with rice or jacket potato

Traditional Beef Hot Pot – prime cuts of beef served with vegetables in a rich gravy, topped with sliced potatoes served with leek mash or jacket potatoes

Fisherman's Pie - Fresh cod and prawns baked with mushrooms in a cheese sauce and topped with creamed potatoes

Mexican fajitas. Made with lean marinated beef or chicken with onions, peppers and spices served in tortilla wraps. Accompanied by tomato and lime salsa, sour cream and grated cheese, guacamole, jalapenos and a choice of salad dishes.

Peppered Pork – fillet of pork served in a cream sauce with mushrooms and Irish whiskey served with seasonal veg, mash or new potato

Bangers & Mash served with fried onions and gravy served with roasted root vegetables, green beans, peas or baked beans - variety of premium sausages available and made by a local butcher

DESSERTS

Dessert Table – from £4.95 per person

A selection of 5 desserts of your choice

Desserts with full table service – from £6.00 per person

A dessert of your choice or we can offer the following options:

DUO of desserts at an extra cost of £0.95 per person – two choices of dessert served plated along with fresh berries

Sharing platters of mini desserts at an extra cost of £1.75 per person - A choice of 5 desserts served as sharing platters on the guest tables.

All desserts are accompanied by jugs of fresh cream

Enquiry/ Ordering Procedures

To place an order please contact our “Menu Planners” who will discuss with you the menus and your requirements and then prepare a draft quote for you.

Tel: **01952 582969**

Email: **info@hammondscatering.co.uk or sally@hammondscatering.co.uk**

Payment Terms

On placing your order, a small deposit will be required in order to secure the booking with the balance due 6 weeks before the event. Payment can be made by cash, cheque (please allow 7 working days for clearance) or bank transfer

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.

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.

Cancellations

In the event of the customer having to cancel their booking the deposit paid is not refundable but at our discretion we can arrange for the deposit to be kept on file and it can be used for a future booking.

In a situation where the booking has been paid for in full the following will apply:

More than 90 days before the event – a full refund less the deposit will be made.

30- 90 days before the event – 50% refund will be made.

30 days or less before the event – no refund is due however at our discretion you may be able to use the funds to cover another event booked with us with the next 24 months.

Depending on the reason for the cancellation it is also at our discretion to make a partial refund.

We highly recommend that you consider taking out a private wedding/ large event insurance policy to cover any situations which may arise and result in you having to cancel your catering supply.

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. BBQ's 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.

The removal of all equipment at the venue will be undertaken at the end of the event or the following day if a 'drop and go' option has been taken and then 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.

You will be required to pay a refundable deposit for any equipment/ table linen/ crockery and glassware which is left on site with collection or return arranged for the following day.

Ordering Procedures/ Delivery charges

To place a booking please contact our buffet coordinator who will discuss with you the menus and your requirements and will then provide you with a quote for our services before making all the necessary arrangements.

For bookings outside of the local area it may be necessary to apply an additional delivery charge.

VAT – all prices quoted are above are subject to VAT @ 20%