



**“Advent” – Arrival, Start, Beginning, Dawn, Initiation, Introduction**

## **Welcome to the Advent Catering Group**

Since its conception in 1994, the aim of the Advent Catering Group has been simple, to provide the highest standard of outside catering and event management services, with the emphasis firmly on balancing the scales of quality and value for money, hence the company emblem.

Here at The Advent Catering Group, we understand that to captivate an audience, you need flair, co-ordination and a good sense of timing.

As a discerning client, your catering requirements will be much the same. Presentation that tastefully draws the eye comes from experience, dedication and attention to detail.

Skills like these are not immediately apparent or developed overnight, which is why The Advent Catering Group has spent over a decade developing and fine tuning these skills, whilst keeping in touch with the ever-changing trends in the food industry in order to provide the right balance.

## **Contents**

	<b>Page number</b>
Soups & Starters	4-5
Main Courses /Vegetarian Dishes	6-7
Desserts	8
Canape Menus	9-10
Bowl Food	11
Hot & Cold Buffet Menus	12-13
Supper Menu Suggestions & Hog Roast	14
Afternoon Tea, Christenings & Remembrance Events	15
Barbecue Menus	16-17
Terms & Conditions	18

## Bespoke Menu Creation Service

We offer a bespoke menu creation service to enhance and compliment your event.

Should you require us to provide a specific dish or dishes, recreate a favourite recipe, or produce specific ethnic/nationality dishes then please do not hesitate to contact us to discuss your ideas.

Some recent examples of themed menus produced for clients include the following-

### Themed Menus

A night at the opera, a taste of Yorkshire, a taste of Scotland, A taste of Ireland, A Raffles experience, Ration book dining, East Enders Supper, Bombay Nights, a Caribbean experience.

The prices shown on the following menus include waiting staff, paper napkins, crockery, cutlery, buffet table linen, Chef to cook & vat @ 20%

Your event may require the addition of heavy-duty catering equipment which we always endeavour to source from our stock of equipment. However, on occasions we are required to hire in equipment which can incur additional charges. If this is the case, it will be pointed out when we give you a full detailed quote for your event.

## **Hot Entrées**

*Button Mushrooms in a Garlic Cream Sauce encased in a  
Puff Pastry Tower with Snipped Chives*

~~~~~

*Warm Seafood Tartlet bound with Cream & Fresh Herbs topped with  
Gruyere and glazed served with a Dressed Herb Leaf Salad*

~~~~~

*Crisp Duck wrapped in Spicy Flaky Pastry Nestling on a bed of  
French Lettuce Leaves scented with a Tomato Olive Oil Dressing*

~~~~~

*Homemade Fishcake wrapped in a crisp Sesame Crumb, served with  
Sweet Chilli Sauce*

~~~~~

*Warm Brie & Blueberry Tart with dressed Herb Leaf Salad*

~~~~~

## **Soups**

*Roasted Tomato and Pasta Soup drizzled with Pesto Oil*

~~~~~

*Cream of Mushroom Soup Garnished with Toasted Buttered Garlic Croutons*

~~~~~

*Classic Carrot and Coriander Cream Soup finished with Crème Fraiche*

~~~~~

*Lightly Curried Cream of Parsnip Soup finished with Herb Croutons*

~~~~~

*Yorkshire Leek and & Potato Soup*

~~~~~

***Served with a selection of Breads***

## ***Cold Entrées***

*Smoked Chicken and Apple Salad bound in a Coriander, Coconut Cream Dressing on a dressed Leaf Salad*

~~~~~

*Beetroot & Goats Cheese with Rocket Leaves & Balsamic Glaze*

~~~~~

*Smoked Salmon, Prawns, Avocado Pear & Marie Rose Sauce with Lemon Wedge*

~~~~~

*Blue Cheese, Pear and Walnut Tartlet served with a Port and Cranberry Chutney*

~~~~~

*Smoked Mackerel and Gooseberry Parfait with toasted French bread and Mixed Leaf Salad Garnish*

~~~~~

*Fan Tail of seasonal Melon with fresh Summer Fruits and a refreshing Lemon Sorbet*

~~~~~

*A Blend of Fine Chefs Pâté Flavoured with Peppercorns, Brandy and Cream served with Salad Leaves, Crusty Bread and Red Onion Marmalade*

~~~~~

*Baby Mozzarella Cheese with Sun Ripened Plum Tomatoes, Scented with fresh Basil and Virgin Olive Oil*

~~~~~

*Ham Hock Terrine with Tomato Chutney & Toasted White Bloomer*

~~~~~

*Asparagus Spears with Parma Ham, Rocket Leaves & Balsamic Dressing*

~~~~~

## ***Sharing Platters***

### ***Continental Meats & Cheese***

*Hams, Salamis & Chorizo, Mozzarella & Tomato, Parmesan Shavings, Olives, Roasted Peppers, Artichokes, Sun Dried Tomatoes & Houmous. Bread Selection. Olive Oil & Balsamic Vinegar*

### ***Vegetarian Platter***

*Mozzarella & Tomato, Beetroot & Ginger Falafel, Parmesan Shavings, Olives, Roasted Peppers, Artichokes, Sun Dried Tomatoes & Houmous. Bread Selection. Olive Oil & Balsamic Vinegar*

## **Main Courses**

*Tender Steak and Mushrooms braised in a sauce infused with Yorkshire Ale,  
With Horseradish Dumpling*

~~~~~

*Slow Roasted Beef with Shallots, Mushrooms & Red Wine*

~~~~~

*Medallions of Pan Fried Beef, smothered with Wild Mushrooms, in a Red Wine and  
Dijon Mustard Cream Sauce*

~~~~~

*Traditional Roast English Beef Carved with a  
Yorkshire Pudding, Roast Potato and Rich Gravy*

~~~~~

*Roast Leg of English Lamb marinated with Garlic & Mint  
Served with Rosemary & Sea Salt Roasted Potatoes & Seasonal Vegetables*

~~~~~

*Fillet of Beef stuffed with Blue Cheese and Green Peppercorns in a  
Port and Mushroom Sauce*

~~~~~

*Roast Fillet of Beef served with a Classic Peppercorn Sauce*

~~~~~

*Rosemary roasted Rump of Lamb with a Redcurrant & Red Wine Sauce*

~~~~~

*Breast of Chicken filled with Mozzarella & Sun Dried Tomatoes  
Set on Buttered Pasta with Pesto Dressing*

~~~~~

*Lemon Glazed Chicken Fillet nestled on Honey Roast  
Mediterranean Vegetables*

~~~~~

*Chicken Breast wrapped in Smoked Bacon and Presented on a  
Tuscany Wine Cream Sauce*

~~~~~

*Pan Fried Escalope of Turkey and Fillet of Pork dressed with  
Caramelised Apple and Cranberry Chutney on a Port Sauce*

~~~~~

*Confit of Duck with a Sweet Spicy Glaze with Sesame Seeds*

~~~~~

*Roast Loin of Venison Carved on a Sloe Gin & Juniper Berry Sauce*

~~~~~

*Medallions of Pork Fillet flamed in Madeira, finished with Walnuts and Cream*

~~~~~

*Roast Loin of English Pork served with Stuffing Croquette & Rich Cider Gravy*

~~~~~

All Main courses are accompanied by a Selection of Seasonal Vegetables & Potatoes  
of your choice

## **Main Courses**

*Grilled Cod Fillet Masked with a Butter Pesto Sauce dotted with  
Icelandic Prawns and Fresh Herbs*

~~~~~

*Baked Dorne of Salmon served with a Light Cucumber, Dill & Vermouth Cream Sauce*

~~~~~

*Salmon Fillet masked with an Orange and Pink Peppercorn  
Sauce garnished with Orange Zest and Fresh Herbs*

~~~~~

*Seasonal Seafood wrapped in a creamy White Wine Sauce, topped in a  
Garlic Potato Crumb glazed with Cheddar Cheese*

~~~~~

*Seafood Platters*

*A selection of Shellfish, Crustacean and Smoked Fish  
Served with Assorted Dressings*

~~~~~

## **Vegetarian Dishes**

*Grilled Italian Style Vegetables wrapped in a ruffle of golden  
Filo Pastry dressed on a Saffron and Basil Cream Sauce*

~~~~~

*Wild Mushrooms pan fried in Garlic seasoned with Paprika and scented with an  
Onion and Pepper Compote nestled on a bed of Savoury Rice*

~~~~~

*Savoury Bean & Vegetable Pancake with a Tomato & Mushroom Sauce*

~~~~~

*Spinach and Cream Cheese Dumplings on a Tomato and Basil Sauce*

~~~~~

*Baked Goat's Cheese & Roasted Tomato Tartlet served with Dressed Herb Leaf Salad*

~~~~~

*Mixed Bean & Vegetable Casserole with Parmesan Dumplings*

~~~~~

*Char Grilled Halloumi Cheese on a Bed of Honey Roast Mediterranean Vegetables*

~~~~~

All Main courses are accompanied by a Selection of Seasonal Vegetables & Potatoes  
of your choice

## **Desserts**

*Chocolate Sponge Roulade filled with Chocolate Gnash,  
Brandy and Whipped Cream*

~~~~~

*Classic Crème Brulee with Berry Fruits*

~~~~~

*Seasonal Berries Steeped in a Rich Red Wine Sauce wrapped  
in a blanket of Sweet Bread and nestled on a Fruit Sauce*

~~~~~

*Crisp Choux Pastries enveloped in a Rich Fondant filled with a  
Sweet Cream and towered on a Lake of Chocolate*

~~~~~

*Espresso Martini Cheesecake*

~~~~~

*Classic Lemon Tart with Berry Fruits & Raspberry Coulis*

~~~~~

*White Chocolate & Raspberry Cheesecake*

~~~~~

*Pecan Sticky Toffee Pudding with Caramel Sauce and Whipped Cream*

~~~~~

*Old English Apple Tart with pouring Cream*

~~~~~

*White & Dark Chocolate Truffle topped with Chocolate Curls with Mango Coulis*

~~~~~

*Homemade Chocolate Fudge Brownie with Vanilla Pod Ice Cream*

~~~~~

*Apple & Blackberry Crumble with Creme Anglaise*

~~~~~

*Tiramisu*

~~~~~

*Selection of English & Continental Cheeses Served with English  
Water Biscuits, Local Hand Made Chutney & Sweet Tuscany Grapes*

~~~~~

**Allergen information available upon request**



## ***Standard Canapé Selection***

*Honey & Sesame Glazed Cocktail Sausage*

~~~~~

*Mini Yorkshire Pudding with Beef & Horseradish  
With Gravy Dip*

~~~~~

*Mini Yorkshire Pudding with Local sausage & Red Onion Marmalade*

~~~~~

*Spiced Prawns in Pastry Towers*

~~~~~

*Baby Filo Parcels of Brie (warm)*

~~~~~

*Smoked Salmon & Cream Cheese Blinis*

~~~~~

*Chicken & Asparagus in Pastry Cups*

~~~~~

*Mini Chicken Satay Skewers*

~~~~~

*Crab & Crayfish Croustades*

~~~~~

*Chefs Pâté on Crisp Danish Toast*

~~~~~

*Mini Goats Cheese & Caramelised Red Onion Tartlets*

~~~~~

*Mini Fishcakes with Sweet Chilli Dipping Sauce*

~~~~~

*Cream Mushroom in Pastry Towers*

~~~~~

*Blue Cheese & Walnut Tartlets*

~

*Smoked Chicken and Mango on Crisp Toast*

~~~~~

*Please choose five items*

***£10.50 Per person***



## **Bowl Food**

**1 bowl per person £6.50 – Choose 1**

**2 bowls per person £12.00 – Choose 2**

**3 bowls per person £16.00 – Choose 3**

**4 bowls per person £19.00 – Choose 4**

**Price includes Chef, Serving Staff, Paper Napkins & vat @ 20%**

### **Meat Options**

*Beef Casserole with Dumpling*

*Beef Bourguignon*

*Yorkshire Sausage & Mash with Onion Gravy*

*Beef Stroganoff with Rice*

*Chilli Con Carne with Rice*

*Chicken Thai Green Curry with Rice*

*Lamb Rogan Josh with Rice & Naan Bread*

*Beef Lasagne*

*Macaroni Cheese with Pancetta*

*Sweet Glazed Belly Pork with Asian Spices*

### **Fish Options**

*King Prawn in Black Bean Sauce on Noodles*

*Goujons of Fish & Chips with Mushy Peas*

*Scampi & Chips with Tartare Sauce*

*King Prawn Jalfrezi with Rice & Naan Bread*

*Salmon Fishcakes with Sweet Chilli Sauce*

*Prawn Cocktails*

### **Vegetarian Options**

*Vegetable Lasagne*

*Stir Fried Vegetables in Sweet Chilli Sauce with Rice*

*Mushroom Stroganoff with Rice*

*Ratatouille with Parmesan*

*Spinach & Cream Cheese Dumplings on Pasta Shells with Tomato & Basil Sauce*

*Beetroot & Ginger Falafel on Minted Cous Cous with Roasted Vegetables*

### **Pudding Bowls**

*Classic Tiramisu*

*Sticky Toffee Pudding with Whisky Fudge Sauce*

*Apple Crumble with Custard*

*Warm Chocolate Fudge Brownie with Whipped Cream*

*Berry Eton Mess*

## **Hot Fork Buffet First Selection**

*Beef Braised in a Red Wine and Mushroom Sauce*

~~~~~

*Tender Chicken Fillets with Smoked Bacon & Leeks bound in a Creamy Cheese Sauce*

~~~~~

*Selection of Fish in a Velouté Cream Sauce topped with  
Garlic Mashed Potato & Melted Cheese*

~~~~~

*Accompanied with:-*

*Buttered New Potatoes*

*Melange of Seasonal Vegetables*

*Dressed Salad Leaves*

~~~~~

*Strawberry Cheesecake*

*Chocolate and Brandy Roulade*

~~~~~

**£26.00**

**Per Person**

\*\*\*\*\*

## **Hot Fork Buffet Second Selection**

*Medallions of Beef Pan Fried with Chinese Vegetables in a Rich Plum Sauce*

~~~~~

*Mushroom Stroganoff*

~~~~~

*Strips of Chicken Sautéed in a Tarragon Cream Sauce*

~~~~~

**Accompanied With:-**

*Savoury Rice*

*Buttered New Potatoes*

*Bread Selection*

*Dressed Salad Leaves*

*Tomato & Red Onion Salad with Olive Oil & Black Pepper*

~~~~~

*Luxury light Raspberry Pavlova served with Fresh Cream*

~~~~~

*Homemade Banoffee Pie*

~~~~~

**£28.00 Per Person**

## **Cold Buffet First Selection**

*Carved York Ham served with a Local chutney  
Poached Salmon Fillets dressed with Fresh Lemon & Black Pepper  
Coronation Chicken with Apricots & Almonds  
Roasted Mediterranean Vegetable & Goats Cheese Quiche*

~~~~~

*Dressed Continental Leaf Salad  
Traditional Potato Salad with snipped Chives  
Homemade Coleslaw  
Tomato & Red Onion Salad with Olive Oil & Black Pepper  
Bakers Selection of Fresh Bread Rolls*

~~~~~

*Fresh Strawberry Tart with Cream  
Profiterole Mountain with Chocolate Sauce*

**£22.00 Per Person**

\*\*\*\*\*

## **Cold Buffet Second Selection**

*Traditional Carved Beef on Honey Roast Vegetables with Dijon Dressing  
Poached Scottish Salmon with a Lemon and Lime Mayonnaise on the side  
Antipasti of Continental Meats with Olives, Sun Dried Tomatoes & Feta Cheese  
Blue Cheese & Spinach Quiche*

~~~~~

*Fine Green Bean Salad with Tomato, Olives & Soya Beans  
Mixed Lettuce Leaves Bound with Vinaigrette Dressing  
Tomato & Mozzarella Salad with Olive Oil & Basil  
Warmed Potato Salad with Cumin, Olive Oil & Poppy Seeds  
Bakers Selection of Fresh Bread*

~~~~~

*Tiramisu  
Raspberry & White Chocolate Cheesecake  
Sticky Toffee Pavlova*

**£26.50 Per Person**

## **Hot Buffet Style Supper**

**Choose two from the following selection:**

|                                                         |                                                            |
|---------------------------------------------------------|------------------------------------------------------------|
| <i>Lasagne Bolognaise, Salad &amp; Garlic Bread</i>     | <i>Chicken &amp; Chorizo Casserole, Salad &amp; Wedges</i> |
| <i>Vegetarian Lasagne, Salad &amp; Garlic Bread</i>     | <i>Lamb Tagine with Cous Cous &amp; Flat Bread</i>         |
| <i>Cottage Pie with Peas</i>                            | <i>Beef Casserole, Dumplings &amp; Vegetables</i>          |
| <i>Chilli Con Carné, Rice, Pitta Bread &amp; Cheese</i> | <i>Pork Ribs in BBQ Sauce, Wedges &amp; Coleslaw</i>       |
| <i>Classic Chicken Curry Rice &amp; Naan Bread</i>      | <i>Fish Pie with Garden Peas</i>                           |
| <i>Chicken Tikka Masala, Rice, Naan Bread</i>           | <i>Mushroom Stroganoff with Rice</i>                       |
| <i>Thai Green Chicken Curry with Rice</i>               | <i>Vegetable Tagine, Cous Cous &amp; Flat Bread</i>        |

### **Desserts**

**Choose two from the following selection**

|                                          |                                               |
|------------------------------------------|-----------------------------------------------|
| <i>Profiteroles with Chocolate Sauce</i> | <i>Apple &amp; Berry Crumble with Custard</i> |
| <i>Strawberry Cheesecake</i>             | <i>Tiramisu</i>                               |
| <i>Sticky Toffee Pavlova</i>             | <i>Banoffee Pie</i>                           |

**£18.00 Per Person**

**Price includes Serving Staff, Buffet tablecloth, Paper Napkins & vat @ 20%**

## **Hog Roast Specialities**

*Working alongside a reputable local company specialising in the provision of roasting whole pigs for special events, ACG can offer the following to enhance your event.*

*Prices for each event are quoted on an individual basis and are dictated by numbers attending and pork market prices.*

**A typical example of Hog Roast Menu:**

*Carved directly from the spit and served in a freshly baked Farmhouse Cob with chunky Apple Sauce and Sage and Onion Stuffing, accompanied by a selection of Traditional Salads, Dressings and Pickles*

**Price on Application**

## ***Afternoon Tea, Christenings & Remembrance***

### ***1<sup>st</sup> Selection***

*Brown and White Bread Sandwich Selection:-*

*Country Style Ham,*

*Egg Mayonnaise and Cress,*

*Fresh Salmon and Lemon Dill Mayonnaise*

*Peppered Cream Cheese and Cucumber*

~

*Puff Pastry Sausage Roll*

~

*Mushroom Vol au Vent*

~

*Mini Savoury Tarts with a Selection of Fillings*

~

*Mini Yorkshire Scones with Cream and Jam*

*Chocolate Dipped Profiteroles*

~

*Freshly Brewed Coffee or Tea with Milk or Lemon*

***£14.50 Per Person***

\*\*\*\*\*

### ***2<sup>nd</sup> Selection***

*Open & Closed Finger Sandwich Selection*

*Smoked Salmon, Cream Cheese & Black Pepper*

*Roast Beef with Horseradish*

*Coronation Chicken*

*Wensleydale & Apple Chutney*

~

*Spiced Chicken dressed on a Skewer*

~

*Prawns in Pastry Towers*

~

*Country Style Pork Pie*

~

*Mini Savoury Tarts with a Selection of Fillings*

~

*Mini Fruit Tarts*

*Chocolate Dipped Profiteroles*

*Fruit Cake with Wensleydale Cheese*

~

*Freshly Brewed Coffee or Tea with Milk or Lemon*

***£18.00 Per person***

## ***Barbecue Options***

The prices shown include waiting staff, paper napkins, crockery, cutlery, buffet table linen, Chef to cook, BBQ, Gas & vat @ 20%

### ***Barbecue One***

*Chicken Breast dressed on a Skewer in a Sweet BBQ Sauce  
Local Country Style Sausages  
Char-Grilled Yorkshire Beef Burgers in a Sesame Seeded Bun*

~~~~~

*Homemade Coleslaw  
Mixed Lettuce Leaf Salad with Dressing  
Traditional Potato Salad with Snipped Chives  
Tomato & Red Onion Salad with Olive Oil & Black Pepper  
Selection of Dressings and Sauces*

~~~~~

*Strawberry Cheesecake  
Sticky Toffee Pavlova*

***£19.00 Per Person***

~~~~~

### ***Barbecue Two***

*BBQ Pulled Pork in Rich Hickory Sauce  
Chicken Breast Marinated in Honey and Whole Grain Mustard  
Local Country Style Sausages  
Mediterranean Vegetable Skewers*

~~~~~

*Pasta Salad with crisp Peppers, Pesto and Black Olives  
Tomato and Onion Salad with Black Pepper & Olive Oil  
Green Leaf Salad dressed with Garlic Croutons  
Homemade Coleslaw  
Bakers Selection of Fresh Bread Rolls*

~~~~~

*Double Chocolate and Brandy Roulade  
Lime Cheesecake*

***£28.00 Per Person***



### **Barbecue Three**

*Char-grilled Whole Fillet of Beef carved*

*or*

*BBQ Leg of Lamb with Garlic & Mint Marinade*

~~~~

*Jumbo Prawn Tails dressed on a skewer in a Garlic Sauce*

~~~~

*Pork & Leek Sausages*

~~~~

*Chicken & Chorizo Skewers*

~~~

*Mediterranean Vegetable Skewers*

~~~~

*Char grilled Halloumi Cheese*

~~~

*Hot Buttered New Potatoes*

*Green Bean, Tomato and Tuna Salad with Black Olives*

*Cous Cous Salad with Garlic, Mint, Coriander & Roasted Vegetables*

*Dressed Green Leaf Salad*

*Beetroot & Goats Cheese Salad with Balsamic Glaze*

*Bakers Selection of Fresh Bread Rolls*

~~~~

*Raspberry Pavlova with Fresh Cream*

*Profiterole Pyramid with Chocolate & Brandy Sauce*

*Traditional Lemon Tart*

**£40.00 Per Person**

~~~~~

**Allergen information available upon request**

## **Advent Catering Group Terms and Conditions of Business**

This information details our terms and conditions of business to assist in planning your event.

1. Menu prices are quoted using a basis of 30 guests and over, parties of less than twenty may be quoted accordingly if so required.
2. Further charges may be incurred due to instances such as remoteness of location or health and hygiene aspects. A free site inspection will be undertaken prior to any event and any charges will be detailed.
3. We reserve the right to substitute a dish or negotiate a surcharge due to any seasonal or market imposed fluctuations in price.
4. Final numbers for each event must be given no later than forty-eight hours prior to the event. Whichever the greater of this final number compared with the actual number served will be charged.
5. Confirmation of each event will only be acknowledged on completion and return of the Advent Catering Group Hire Agreement document.
6. Service Charges – no service charges are included.
7. The Advent Catering Group requires a non-refundable deposit from all clients of 25% of the total amount at the time of written confirmation, followed by 50% of the total amount no later than 3 months in advance of the event date. Payment of final accounts is due fourteen days post event. Cheques should be made payable to The Advent Catering Group.
8. Cancellation – the following scale is applied to normal circumstances:-

|                                  |   |                        |
|----------------------------------|---|------------------------|
| 6 – 12 months prior to the event | - | 25% of the gross value |
| 3 - 6 months prior to the event  | - | 50% of the gross value |
| 0 – 3 months prior to the event  | - | 75% of the gross value |

The above terms and conditions may be subject to further sub-contracted charges due to late cancellation.

9. Licensing – if your event requires a licensed bar for cash sales, we are legally bound to apply for the temporary event notice at least one month prior to the event.