



**“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

Soups/Entrées

Main Courses/Vegetarian Dishes

Desserts

Cocktail / Canapé Menus

Hot/Cold Buffet Menus

Supper Menu Suggestions

Afternoon Tea, Christenings &  
Remembrance Events

Hog Roast/Barbecue Menus

Wine Lists

Terms & Conditions

Please note any prices quoted are exclusive of VAT

## Bespoke Menu Creation Service

We are able to 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 one of our management team 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.

## **Hot Entrées**

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

~~~~~

*Fresh 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*

~~~~~

*Chinese style Fishcake wrapped in a crisp Sesame Crumb, served on a  
Sweet and Sour Sauce*

~~~~~

*Seared King Scallops and Yorkshire Black Pudding with Pea Puree & Crispy Pancetta*

~~~~~

*King Prawns in Garlic & Lemon*

~~~~~

*Tower of Black Pudding nestled on a Red Onion and Leek Marmalade  
Served with a Dijon Cream*

~~~~~

*Peppered Brie, Smoked Bacon and Leek Filo Parcel  
Set on a Tomato Coulis*

~~~~~

*Goats Cheese & Caramelised Red Onion Tartlet with dressed Herb Leaf Salad*

~~~~~

*Char grilled Asparagus with Lemon Hollandaise*

~~~~~

## **Soups**

*Cream of Asparagus Soup with a Smoked Salmon Croute*

~~~~~

*Roasted Tomato and Pasta Soup drizzled with Pesto Oil*

~~~~~

*Brown Onion Soup Laced with Red Wine, Topped with a  
Cheese and Bacon Crumble*

~~~~~

*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*

~~~~~

*Butternut Squash with Parsley Puree*

~~~~~

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

## ***Cold Entrées***

*Smoked Chicken and Apple Salad bound in a Coriander, Coconut Cream Dressing  
Presented in a Crisp Filo Basket*

~~~~~

*Plump Prawns bound in Cocktail Sauce wrapped in Scottish Smoked Salmon set on a  
Bed of seasonal leaves and garnished with lemon*

~~~~~

*Classically served Smoked Salmon with Fresh Lemon & Capers*

~~~~~

*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 Paté 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*

~~~~~

## ***Warm Salads***

*Continental Salad Leaves dressed with a subtle Vinaigrette served with  
One of the following savoury accompaniments:*

*Wild Forest Mushrooms with Garlic and Herb Croutons*

~

*Chicken, Smoked Bacon and Roasted Pine Nuts*

~

*Crispy Duck with Hoi Sin Glaze*

~~~~~

## **Main Courses**

*Tender Steak and Mushrooms braised in a sauce infused with Stout,  
Topped with a crisp Pastry Crust*

~~~~~

*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 presented on a Potato Rosti*

~~~~~

*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 set on Honey Roast Vegetables served with a Classic  
Peppercorn Sauce*

~~~~~

*Rosemary roasted Rack of Nidderdale Lamb with a Redcurrant Jus  
Finished with Red Wine*

~~~~~

*Breast of Chicken filled with Mozzarella & Sun Dried Tomatoes  
Presented on a Pesto Cream Sauce*

~~~~~

*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*

~~~~~

*Roast Breast of Seasonal Pheasant served with Sloe Gin & Juniper  
Berry Sauce & dressed with Game Chips*

~~~~~

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

~~~~~

*Roast Loin of Venison Carved on a Redcurrant and Port Wine Gravy*

~~~~~

*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*

~~~~~

*Halibut Steak baked with Garlic Butter and Fresh Lemon nestled on a  
Bed of Crushed New Potatoes*

~~~~~

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

~~~~~

*Jumbo Tiger Prawns tossed in Garlic, Lemon & Parsley Butter*

~~~~~

*Seafood Platters*

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

~~~~~

## **Vegetarian Dishes**

*Courgette and Rice Patties pan fried with Fresh Herbs topped with  
Gruyere and glazed with a Tomato Herb Sauce*

~~~~~

*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*

~~~~~

*Creamed Mushroom and Herb En Crouete*

~~~~~

*Mixed Bean & Vegetable Casserole with Parmesan Dumplings*

~~~~~

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

~~~~~

*Wild Mushroom Risotto with Parmesan Shavings & Rocket Leaves*

~~~~~

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*

~~~~~

*Brulee Citrus Tart with Minted Crème Fraiche*

~~~~~

*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*

~~~~~

*Plump Strawberries in Lime & Black Pepper Syrup served with  
Crème Fraiche & Shortbread Biscuit*

~~~~~

*Apple & Blackberry Crumble with Creme Anglaise*

~~~~~

*Tiramisu*

~~~~~

*Traditional Cherry Pie*

~~~~~

*A selection of traditional Hot Puddings for you to choose from:*

*Spotted Dick*

*Jam Roly Poly*

*Treacle Sponge*

*Chocolate Sponge*

*The above served with a Rich Thick Crème Anglaise*

~~~~~

*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 Paté 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*

***£8.50 exc. vat***

***Per person***



## **Hot Fork Buffet First Selection**

*Beef Braised in a Red Wine and Mushroom Sauce*

~~~~~

*Tender Chicken Fillets with Ham and Mushrooms bound in a Creamy Cheese Sauce*

~~~~~

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

~~~~~

*Accompanied with:-*

*Buttered New Potatoes*

*Melange of Seasonal Vegetables*

*Dressed Salad Leaves*

~~~~~

*Lemon & Lime Meringue Pie*

*Chocolate and Brandy Roulade*

~~~~~

**£19.90 exc. vat**

**Per Person**

\*\*\*\*\*

## **Hot Fork Buffet Second Selection**

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

~~~~~

*Tuna, Salmon and King Prawns bound in a Tomato and Basil Sauce with  
Buttered Pasta Shells*

~~~~~

*Strips of Chicken Sautéed in a White Wine Mushroom Cream Sauce*

~~~~~

**Accompanied With:-**

*Savoury Rice*

*Stuffed Potato Shells with Sour Cream & Chive*

*Garlic and Herb Bread*

*Dressed Salad Leaves*

~~~~~

*Luxury light Raspberry Pavlova served with Fresh Cream*

~~~~~

*Baileys Irish Cream Roulade*

~~~~~

**£22.50 exc. vat**

**Per Person**

Please note that all prices quoted are excluding VAT.

## **Cold Buffet First Selection**

*Chef's Paté served with Crusty Bread & Onion Marmalade*

~~~~~

*Carved York Ham served with a Local chutney*

*Poached Salmon Fillets dressed with Lemon & Black Pepper*

*Coronation Chicken on a Bed of Rice*

*Roasted Mediterranean Vegetable Quiche*

~~~~~

*Dressed Continental Leaf Salad*

*Traditional Potato Salad with snipped Chives*

*Pasta and Pesto Salad with Crisp Peppers, tossed with Fresh Basil and Parmesan*

*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*

**£20.50 exc. vat**

**Per Person**

\*\*\*\*\*

## **Cold Buffet Second Selection**

*Avocado & Prawn Salad in Little Gem lettuce masked with Tangy Cocktail Sauce*

~~~~~

*Carved Sirloin of Beef on Honey Roast Vegetables with Dijon Dressing*

*Poached Scottish Salmon dressed with a Lemon and Lime Mayonnaise*

*Antipasti of Continental Meats served 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*

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

*Warmed Potato Salad with Cumin, Olive Oil & Poppy Seeds*

~~~~~

*Tiramisu*

*Raspberry & White Chocolate Cheesecake*

*Selection of Cheeses with Water Biscuits & Sweet Tuscany Grapes*

**£24.50 exc. vat**

**Per Person**

## **Basic Hot Buffet Style Supper**

### **Main Course Dishes**

**Choose two from the following selection:**

*Lasagna Bolognaise*

*Vegetarian Lasagne*

*Cottage Pie*

*Chilli Con Carné*

*Classic Chicken Curry*

*Chicken Tikka Masala*

*Fish Pie*

*Steak and Ale Pie*

*Turkey and Ham Pie*

*Beef Stew and Dumplings*

*Tuna and Sweet Corn Pasta Bake*

*Wild Mushroom Risotto*

*Roasted Vegetable Crumble*

*Traditional Pie and Peas*

~~~~~

**Choose three from the following selection:**

*Savoury Rice*

*Special Pilau Rice*

*Spicy Jacket Wedges*

*Whole Jacket Potatoes*

*Buttered New Potatoes*

*Seasonal Mixed Vegetables*

*Ratatouille*

*Naan Bread*

*Poppadums and Mango Chutney*

*Dressed Green Salad*

*Garlic & Herb Bread*

*Caesar Salad*

*Tomato and Red Onion Salad*

*Coleslaw*

*Potato Salad*

*French Baguette*

~~~~~

### **Desserts**

**Choose two from the following selection**

*Profiterole Mountain with Chocolate Sauce*

*Double Chocolate Cheesecake*

*Tipsy Sherry Trifle*

*Black Forest Roulade*

*Bailey's Irish Cream Gateau*

*Chocolate Sponge Pudding with Chocolate Sauce*

*Apple & Cinnamon Crumble with Custard*

*Jam Roly Poly with Custard*

*Banoffee Pie*

*Lemon Meringue Pie*

**£13.50 exc. vat**

**Per Person**

## **Hot Roll Selection**

*A selection of the following hot rolls served buffet style from heated chafing dishes to compliment your evening event as an alternative to a finger buffet.*

*Farm Cured Best Back Bacon*

*Award Winning Local Pork Sausage*

*Honey Roasted Mediterranean Vegetable & Cheese*

*The above items are served in Soft Floured Rolls with assorted Sauces, Condiments & Mustards*

**£4.75 exc. vat**

**Per Person**

*Please note that all prices quoted are excluding vat*

# ***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*

~

*Yorkshire Scones with Cream and Jam*

~

*Freshly Brewed Coffee or Tea with Milk or Lemon*

***£9.50 exc. vat***

***Per Person***

\*\*\*\*\*

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

*Open & Closed Finger Sandwich Selection*

*Smoked Salmon, Cream Cheese & Black Pepper*

*Roast Beef with Horseradish*

*Coronation Chicken*

*French Brie with Grape*

~

*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*

***£12.00 exc. vat***

***Per Person***

## ***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***

## ***Barbecue One***

*Barbecued Chicken Breast dressed on a Skewer*

~~~~

*Local Country Style Sausages*

~~~~

*Char-Grilled Yorkshire Beef Burgers*

~~~~

*Mediterranean Vegetable Skewers*

~~~~

*American Style Creamy Coleslaw*

*Mixed Lettuce Leaf Salad with Dressing*

*Traditional Potato Salad with Snipped Chives*

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

~~~~

*Bakers Selection of fresh Bread Rolls*

~~~~

*Selection of Dressings and Sauces*

~~~~

*Strawberry Cheesecake*

~~~~

*Sticky Toffee Pavlova*

***£16.50 exc. vat  
Per Person***

## ***Barbecue Two***

*Char-Grilled Steak Smothered in Parisian Butter*

~~~~~

*Chicken Breast Marinated in Honey and Whole Grain Mustard*

~~~~~

*Local Country Style Sausages*

~~~~~

*Salmon & Tuna Skewers with Sweet Chilli Dressing*

~~~~~

*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*

*Potato Salad with Olive Oil, Cumin & Poppy Seed*

~~~~~

*Bakers Selection of Fresh Bread Rolls*

~~~~~

*Double Chocolate and Brandy Roulade*

~~~~~

*Lime Cheesecake*

~~~~~

*Fresh Ground Coffee with Mints*

***£25.50 exc. vat  
Per Person***



## ***Barbecue Three***

*Char-grilled Whole Fillet of Beef carved*

~~~~~

*BBQ Leg of Lamb with Garlic & Mint Marinade*

~~~~~

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

~~~~~

*Pork & Leek Sausages*

~~~~~

*Chicken & Chorizio 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*

*American Style Creamy Coleslaw*

~~~~~

*Bakers Selection of Fresh Bread Rolls*

~~~~~

*Raspberry Pavlova with Fresh Cream*

~~~~~

*Profiterole Pyramid with Chocolate & Brandy Sauce*

~~~~~

*Selection of Cheeses with Water Biscuits and Sweet Tuscany Grapes*

***£33.00 exc. vat***

***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 Form.
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.