

Corporate Menus 2022 - 2023

Scott Anderson Event Caterers

All prices include VAT at the current rate of 20%





Breakfast on arrival and Sandwich lunch

*All guests to be catered for

**Pricing based on a minimum of 30 guests having tea and coffee, morning break options and a minimum of a sandwich lunch

BREAKS

Fruit Juices	£4.00 per jug
Still Mineral Water	£2.40 per bottle
Sparkling Mineral Water	£2.40 per bottle
Tea and Filter Coffee	£2.15pp
Tea, Filter Coffee and Biscuits	£2.65pp
Tea, Filter Coffee and Cake	£3.50pp

MORNING BREAK

Pastries and Croissants	£2.15pp
Fresh Fruit Platter	£2.15pp
Dry Cured Back Bacon Roll	£4.30pp
Rare Breed Pork Sausage Bap	£4.30pp
Free Range Egg Baps	£4.30pp
Granola Fruit Pots	£3.30pp
Fruit Basket Selection	£1.90pp

SANDWICH LUNCH

Pricing based on a minimum of 30+ guests £16.60pp

**Pricing based on a minimum of 30 guests having tea and coffee and morning break options

Please choose 4 types of sandwich/wrap fillings.

Accompanied with crisps, a selection of assorted macarons, fresh fruit tartlets, and chocolate brownies

- Vegan mozzarella, plum tomato and avocado Ve
- Marinated sweet potato, coconut and coriander Ve
- Hummus, marinated beetroot and goats cheese V
- Free range egg mayonnaise with plum tomato V
- Roasted Portobello mushroom, feta cheese and radish V
- Roast courgette and roasted red pepper with herb mayonnaise Ve
- Mature cheddar with Kentish chutney V
- Vegan smoked cheese, cucumber and sun blush tomato Ve



Smoked salmon with fennel and cream cheese
Basil chicken, baby gem and pecorino cheese

Sandwiches served on white or brown bread or soft flour tortilla wraps



Cold Finger Buffet Lunch

Pricing based on a minimum of 15+ guests £30pp (drop off)

Please choose 3 sandwich/wrap fillings, 3 buffet items and 2 desserts

Sandwich and Wrap Fillings

Vegan mozzarella, plum tomato and avocado V
Marinated sweet potato, coconut and coriander V
Hummus, marinated beetroot and goats cheese V
Free range egg mayonnaise with plum tomato V
Roasted Portobello mushroom, feta cheese and radish V
Basil chicken, baby gem and pecorino cheese
Roast courgette and roasted red pepper with herb mayonnaise V
Mature cheddar with Kentish chutney V
Vegan smoked cheese, cucumber and sun blush tomato V
Smoked salmon with fennel and cream cheese

Sandwiches served on white or brown bread or soft flour tortilla wraps

Finger Buffet Items

Mature cheddar cheese and broccoli tarts V
Sun blush tomato and kalamata olive skewer finished with a basil purée V
Carrot and red onion bhaji with mint raita V
Red pepper and cheese scone with a beetroot tapenade V
Plum tomato, torn basil, and mozzarella pizza V
Grilled chicken skewers with lemon and chive aioli
Seasonal vegetable spring rolls with sweet chili sauce V
Manchego cheese and asparagus quiche with caramelised red onion relish V
Seared marinated tofu with sesame and soy brochettes V
Stuffed vine leaves V
Selection of vegetable and potato crisps with hummus dip V
Roast chicken drumsticks with Cajun and BBQ spice
Leek and Kentish blue cheese tartlets V
Wild mushroom falafel bon bon with a spiced aubergine dip V

Desserts

Coconut chocolate fudge V
Chocolate brownies with pecan nuts and pistachio V
Assorted macarons
Fruit kebabs with mango coulis V
Blackcurrant and Lemon drizzle cake
Double chocolate brownie



Desserts Continued

Strawberries dipped in dark chocolate Vc
Fresh fruit tartlets with crème patisserie
Jam or chocolate and hazelnut beignet
Chilled fruits with coconut and lime yoghurt dipping pots Vc

Canapés

Pricing for 10 canapés per person

100+ guests £20.00 pp
80+ guests £21.90 pp
60+ guests £25.00 pp
40+ guests £28.40 pp
30+ guests £31.00 pp

Please choose any 10

Cold

Polenta and tarragon roulade with confit apricots Vc
Mini blinis topped with smoked salmon, dill and caviar
Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
Courgette, olive and cherry tomato skewers with pesto Vc
Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V
Chicken and pistachio roulade, toasted brioche with caramelised apricots
Hummus with red peppers served in a cucumber boat Vc
Baked vegetable frittata with hummus, chickpeas and green olives V
Feta, olive and plum tomato on toasted garlic croutes V
Mini tomato and shallot bruschetta with fresh basil Vc
Smoked mackerel fillet with horseradish and dill cream
Courgette and halloumi fritters with Greek yoghurt V
Vine tomato and shallot bruschetta with fresh basil V
Olive oil crostini with goats' cheese, fig and maple jam V
Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
Peppered goats' cheese croustade with tomato and mild green chilli chutney V
Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V
Red wine poached Williams pear with blue cheese and fresh sage V
Red pepper and zucchini scones with olive tapenade and mascarpone cream V
Stuffed vine leaves Vc

Hot

Spinach and noodle balls with sweet chilli dipping sauce Vc



Baby roast new potatoes with roasted peppers and cheese Ve
Classic macaroni parmesan cheese bites with smoked bacon mayonnaise
Spiced chicken fillet goujons with guacamole and coriander
Courgette and leek fritters topped with white onion and balsamic purée Ve
Sweet potato, sage and almond balls with olive tapenade Ve
Deep fried goats' curd with almonds, red onion and cranberry jam V
Courgette velouté topped with smoked bacon crumb, served in a shot glass
Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce
Parsnip velouté served in a shot glass Ve
Baked figs with cured ham, dressed in a sage and wild-flower honey glaze
Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip
Baked new potatoes with roasted pancetta, parmesan and parsley
Fried risotto balls with fresh basil pesto Ve
Salmon cakes with herb mayonnaise
Fresh spinach and marinated feta cheese samosa with Greek yoghurt V
Chicken satay skewers topped with roasted peanuts

Sweet

Chocolate brownies with pecan nuts and pistachio Ve
crumble and viola flowers
Coconut chocolate fudge Ve
Mini Kilner jars of fresh raspberry Eton mess
Lemon meringue pies
Mini fruit kebabs with passion fruit Ve
Mini pavlova with raspberries and dark chocolate ganache
Strawberries dipped in chocolate Ve
Meringue nest topped with wild berries and Chantilly cream
Bramley apple crumble served with viola flowers Ve
Baby fruit tarts with crème patisserie and seasonal fruits
Glazed lemon meringue cones
Spiced Williams pear cake with apple syrup Ve
Mini Victoria sponges with raspberry jam
Assorted macarons
Caramelised apple tartlets with vanilla and apple compote
Scone with clotted cream and strawberry jam
Double chocolate brownie with salted caramel sauce



Fork Buffet Lunch

100+ guests £36.40 pp
80+ guests £39.60 pp
60+ guests £41.75 pp
40+ guests £45.00 pp
30+ guests £51.40pp

Please choose 2 Mains, 3 Salads/Vegetables and 3 Desserts

Mains

Bang Bang cauliflower with a ssamjang Korean dressing Ve
Teriyaki marinated Tofu skewers Ve
Roast supreme of free-range chicken breast marinated in BBQ sauce and rosemary
Chickpea, baby spinach and roasted butternut squash tagine Ve
Slow cooked spiced lentil and wild rice balls, tomato and cumin ragout Ve
Baked filled aubergine with tandoori vegetables and crispy parsnips Ve
Fresh baked salmon with rocket and lime
Braised pulled lamb shoulder and root vegetables topped with creamed potato
Hot grilled Thai chicken skewers with ginger, mint and coriander
Chestnut mushroom risotto cakes with a chive and vegan sour cream dressing Ve
Pan roasted fillet of chicken with garlic and thyme oil
Warm cheese tarts with Jazz apple, walnut and celery salad with chicory V
Seared chicken topped with pine nuts crisp prosciutto with a tomato relish
Sauté spinach and potato cakes with a herb and spring onion salsa Ve

Sides

Country house coleslaw with fennel and lemon Ve
Italian salad of vine ripened tomatoes, basil and mozzarella with balsamic vinegar and olive oil Ve
Fusilloni pasta, sun dried tomato and basil pesto, slow baked cherry tomatoes, shaved parmesan V
Charlotte new potato and spring onion salad with chives and sour cream
Roasted Mediterranean vegetables with basil and parmesan Ve
Caesar salad with crunchy croutons V
Lemon and coriander cous cous Ve
New potatoes with minted olive oil Ve
Steamed basmati rice Ve
Panache of seasonal vegetables tossed in herb butter V
Chilled Asian noodles with sesame and tamari V
Mixed seasonal leaves with plum tomato, cucumber and spring onions Ve
Roasted carrot salad with cumin and orange Ve
Cannellini and green bean salad with red radish topped with pickled cucumber Ve
Cherry tomato and vegan mozzarella with basil puree and pine nuts Ve
Selection of sauces



Selection of Mini Desserts

Baby fruit tarts with crème patisserie and seasonal fruits V
Double chocolate brownie with salted caramel sauce V
Mini Kilner jars of fresh raspberry Eton mess V
Chocolate brownies with pecan nuts and pistachio Ve
Coconut chocolate fudge Ve
Pineapple and watermelon brochettes with passionfruit Ve
Bramley apple crumble tarts with cinnamon and coconut yoghurt Ve
Banoffee pot V
Pots of chocolate brownie topped with orange infused custard and Chantilly cream Ve
Classic vanilla crème brulee
Mini Victoria sponges with raspberry jam V
Sultana scones with clotted cream and strawberry jam V

BBQ Dinner

100+ guests £42.85 pp
80+ guests £46.00 pp
60+ guests £48.20 pp
40+ guests £50.90 pp
30+ guests £56.75pp

Please choose 3 from the BBQ, 5 Salads and 3 Mini Desserts

From the BBQ

Cajun chicken butterflied and marinated with aromatic spices finished with a refreshing yoghurt dip
Hickory marinated pork tenderloin and fresh pineapple kebabs with a smoky BBQ glaze
Harissa spiced cauliflower with coconut yoghurt Ve
Glazed sweet chilli chicken brochettes with cilantro
Beetroot and tofu burgers topped served with tomato sauce Ve
Salmon and roasted pepper skewers finished with a red pepper and fennel salsa
Traditional pork and herb sausages
Char-grilled Mediterranean vegetable skewers marinated in a tomato basil pesto Ve
Skewers of sweet potato, yellow peppers with chilli and lime salsa Ve
Vegan spiced Bratwurst sausages Ve
Sweet chilli tofu skewers with fresh coriander Ve
Baked stuffed avocado filled with red onion, vegan cheese and sweet potato Ve
Blackened salmon fillets topped with mirin and soy
Skewered Portobello mushroom and courgettes with lemon thyme and with olive oil Ve



From the Buffet

Mixed seasonal leaves with plum tomato, cucumber and spring onions V
Heirloom tomato and bocconcini salad with baby basil and black pepper V
Thai rice noodle salad with crisp vegetables, sesame seeds and soy V
Roasted carrot salad with cumin and orange V
Caesar salad with crunchy ciabatta croutons and shaved parmesan V
Beetroot, marinated feta cheese and sweet potato salad with pine nuts and a tarragon and red wine vinegar dressing V
Moroccan style couscous with chickpeas, dried fruits and lemon and olive oil dressing V
Traditional coleslaw of white cabbage, carrot and shredded white onion bound in rich mayonnaise V
Butterbean, new potato and mooli salad topped with pickled cucumber V
Cherry tomato and vegan mozzarella with basil puree and pine nuts V
New potato and spring onion salad with grain mustard mayonnaise and dill V
Selection of sauces

Selection of Mini Desserts

Dark chocolate mousse with raspberries V
Prosecco and berry jelly V
Chocolate and salted caramel tart with pistachio
Traditional Eton mess with crisp meringue
Citrus lemon posset V
Watermelon, kiwi and strawberry skewers V
Banoffee pot
White chocolate and vanilla cheesecake topped with praline crumble
Oat milk Panna cotta with granola and mango V
Tofu cheesecake with caramel sauce V
Chocolate and cherry tart V



3 Course Dinner

100+ guests £42.85 pp
80+ guests £46.00 pp
60+ guests £48.20 pp
40+ guests £50.90 pp
30+ guests £56.75pp

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered. Vegan and special dietary requirements will be catered for separately.

Starters

Roasted butternut squash with beetroot, roasted figs and walnuts, grain mustard dressing toasted almonds and croutons Ve

Charentais melon and cured ham with fresh rocket, cherry tomatoes and a honey grain mustard dressing

Trio of filled roasted tomatoes topped with basil and pine nut pesto rocket and olive ciabatta Ve

Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche V

Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots

Italian vine tomato and buffalo mozzarella puff pastry stack with a basil pesto and rocket V

Salad of asparagus and roasted butternut squash with fresh rocket and balsamic dressing Ve

Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze

Crisp puff pastry topped with asparagus and caramelised red onion, parmesan and micro herbs V

Charentais melon and marinated avocado salad, pumpkin seeds, olive oil croutons and blackberry vinegar dressing Ve

Char-grilled vegetable stack with sweet peppers, aubergine, courgette and plum tomato, topped with mozzarella and basil pesto V

Nori rolls of Thai vegetables with soy seared tofu, sweet pickled cucumber and radish salad, black sesame seeds Ve

Roasted butternut and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing V

Port wine infused chicken liver parfait with caramelised onion confit, crisp breads and baby leaves

Chicken, pistachio and apricot roulade served warm, seasonal salad leaves and a crisp pancetta sherry shallot dressing



Mains

Chestnut mushroom and sage risotto with caramelised onions, white beans and rocket Ve
Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream

Rolled loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce

Wild mushroom and spinach risotto served with wilted rocket Ve

Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a light tarragon cream sauce

Wild mushroom and spinach risotto topped with rocket salad, shaved parmesan and olive oil V

Roasted vegetable stack on a ragout of borlotti beans and fresh herbs with a slow roast tomato sauce Ve

Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce

Aubergine and courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges V

Salmon and crab cake served on ribbon vegetables, new potatoes and a herb butter sauce

Vegetarian Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato and red onion salad V

Hot roasted salmon Niçoise with a new potato, cherry tomato and Kalamata olive crush, green beans and a light mustard and basil dressing

Chargrilled vegetable terrine served with fig and balsamic chutney, roasted new potatoes and watercress Ve

Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce

Baked vegetable strudel with basil and parmesan pesto cream wrapped in filo pastry with steamed new potatoes V

Thai red vegetable curry with coconut rice and bok choy Ve

Desserts

Marinated pineapple with vanilla and cinnamon syrup and lemon sorbet Ve

Sticky toffee pudding with salted caramel sauce and double cream, praline crumb

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

Glazed lemon tart with Chantilly cream and fresh raspberries

Wild berry and champagne jelly topped with fruit syrups and spun sugar Ve

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers

Chocolate and mint soya panna cotta Ve

Dark chocolate and salted caramel delice with white chocolate sauce and praline ice cream

Eton mess, layers of meringue, fresh strawberries and vanilla cream finished with berry purée

Tofu cheesecake with various toppings Ve

Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts

Kentish strawberries with pouring and vanilla whipped double cream (seasonal)

Profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream



Desserts Continued

Vanilla cheesecake topped with a wild berry compote

Treacle tart served warm with Channel Island clotted cream

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