Mange

Drop-Off Menus Autumn/Winter 2011

STYLISH,
INNOVATIVE
CATERING
& EVENTS

www.mange.co.uk

Breakfast Menus

MENU I £6.00 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

MENU II £7.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Seasonal Fruit Salad

MENU III £9.00 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Selection of Freshly Baked Muffins:
Belgian Dark Chocolate Chip
Blueberry :: Lemon & Poppyseed

Seasonal Fruit Salad with
Greek Yoghurt, Honey & Almonds

MENU IV £12.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Miniature Bagels:
Smoked Salmon, Cream Cheese,
Lemon & Pepper

Ciabatta Rolls with Smoked
Bacon *(hot)*

Wholemeal Baguette with
Free Range Egg *(hot)*

Melon, Strawberry & Pineapple
Brochettes, Lime & Vanilla

MENU V £16.50 PER HEAD

Freshly Baked Miniature Pastries:
Pain au Chocolat :: Croissant
Pain au Raisin

Selection of Freshly Baked Muffins:
Lemon, Honey & Poppyseed
Bran & Blueberry :: Banana
& Hazelnut

Miniature Bagels:
Smoked Salmon, Cream Cheese,
Lemon & Pepper

Grilled Cumberland Sausage
Baguette *(hot)*

Potato & Baby Spinach
Tortilla *(hot)*

Granola Pots, Greek Yoghurt, Berry
Compote, Maple Syrup & Toasted
Pistachios

Mango, Strawberry & Pineapple
Brochettes, Lime, Vanilla & Mint

£ Prices based on a minimum of 8 guests

Lunch & Supper

MONDAY

Chargrilled Tuna, Plum Tomato, Chilli & Coriander Salsa

Charcuterie, Olives & Cornichons:- Chorizo Piccante, Serano Ham & Smoked Turkey

Yellow Pepper, Roast Red Onion & Goats Cheese Frittata

Orechiette Salad, Chestnut Mushrooms, Fresh Peas, Cannelini Beans & Basil Dressing

Roquette Salad, Cherry Tomato, Carrot, Fennel & Balsamic

Selection of Breads with Butter

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Belgian Dark Chocolate Brownies

Fruit Brochettes with Lime, Orange & Mint

HOT DISH SUBSTITUTES

Meatballs, Plum Tomato, Rice & Oregano

Penne, Roast Salmon, Baby Spinach, Crème Fraiche, Lemon & Dill

Portobello Mushroom, Courgette & Ricotta Lasagne with Thyme

Roast Tomato & Flageolet Bean Soup, Parmesan & Basil

TUESDAY

Grilled Tiger Prawns, Lime, Chilli & Saffron Aioli

Chermoula Spiced Roast Free Range Chicken Breasts, Harissa & Coriander Dressing

Stuffed Peppers, Saffron Cous Cous, Pine Nuts & Mint

Lentil Salad, Broad Beans, Sugar Snaps, Olives, Feta, Beetroot & Lemon Dressing

Mixed Leaf, Herb & Cress Salad, Dijon Vinaigrette

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Carrot & Walnut Cake, Creme Fraiche

Seasonal Fruit Salad, Yoghurt, Honey & Toasted Almonds

HOT DISH SUBSTITUTES

Roast Chicken Pieces, Lime, Smoked Paprika & Rosemary

Fish Pie, Caramelized Leeks, Bechamel, Potato & Chive Gratin

Aubergine Parmigiana, Tomato & Parmesan

Minestrone Soup with Orzo & Oregano

WEDNESDAY

Scottish Smoked Salmon, Cucumber Salad, Lemon, Caperberries & Dill Creme Fraiche

Steamed Asparagus, Serano Ham & Shaved Parmesan Salad, Basil Dressing

Artichoke, Field Mushroom, Goats Cheese & Marjoram Tart

Wild Rice Salad, Celery, Carrots, Peppers, Spring Onion, Parsley & Sherry Vinaigrette

Radicchio & Yellow Chicory Salad, Stilton, Pear & Port Dressing

Selection of Breads with Butter

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Summer Pudding, Vanilla Cream

Seasonal Fruit

HOT DISH SUBSTITUTES

Minced Lamb, Coriander & Parsley Kofta, Cucumber & Mint Tzatziki

Paella, Prawns, Calamari, Lemon & Parsley

Penne, Roast Vegetables, Parmesan & Basil Pesto

Carrot & Coriander Soup

£ Prices based on a minimum of 8 guests
COLD DISHES £17.00 p/h on disposables, £18.00 p/h on ceramics (+ collection charge)
HOT DISHES are subject to a charge of £1.00 p/h per dish substituted (+ collection charge)

Lunch & Supper

THURSDAY

Grilled Seabass, Tomato, Chilli & Basil Salsa

Asian Confit Duck Salad, Bok Choi, Beansprouts, Sweet Soy & Sesame Dressing

Provencal Puff Pastry Pitivier, Aubergine, Tomato, Courgette, Green Olives & Thyme

Chickpea, Cauliflower, Cayenne, Lemon & Parsley Dressing

Tomato, Cucumber & Spring Onion, Balsamic & Sumak

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Baked Vanillla & Blueberry Cheesecake

Fruit Brochettes, Lime, Orange & Mint

HOT DISH SUBSTITUTES

Red Chicken / Beef Penang Curry with Coconut, Lemongrass & Coriander

Grilled Salmon with Mirin, Lime, Soy & Spring Onion

Stirfried Vermicelli, Bok Choy, French Beans, Broccoli, Chilli, Soy & Sesame

Miso Soup, Seaweed & Spring Onion

FRIDAY

Roast Salmon Brochettes, Green Chermoula, Lime, Chilli & Spring Onion

Roast Free Range Chicken Breasts, Smoked Paprika, Yoghurt & Mint

Grilled Olive Polenta, Caponata & Basil

Haricot Vert, Sugar Snaps & Flageolet Salad, Lemon, Mint & Toasted Almonds

Roast Courgette & Cherry Tomato Salad, Feta, Walnuts, Pomegranate & Basil

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Belgian Chocolate Truffle & Almond Tart

Seasonal Fruit

HOT DISH SUBSTITUTES

Chicken / Lamb Tagine with Peppers, Button Onions, Carrots & Coriander

Seafood Tagine, Peppers, Lime & Coriander

Filo Pastries, Feta, Spinach & Sweet Potato

Vichyssoise Leek & Potato Soup with Chives

EXTRA ITEMS

DAILY MENU + 1 ADDITIONAL DISH
£19.50 p/h on disposables, £20.50 p/h on ceramics (+ collection charge)

DAILY MENU + 2 ADDITIONAL DISHES
£22.50 p/h on disposables, £23.50 p/h on ceramics (+ collection charge)

DAILY MENU + 3 ADDITIONAL DISHES
£24.50 p/h on disposables, £25.50 p/h on ceramics (+ collection charge)

£ Prices based on a minimum of 8 guests
COLD DISHES £17.00 p/h on disposables, £18.00 p/h on ceramics (+ collection charge)
HOT DISHES are subject to a charge of £1.00 p/h per dish substituted (+ collection charge)

Sandwiches & Salads

MEAT SANDWICHES

SOURDOUGH BAGUETTE - Serano Ham, Roquette & Plum Tomato
CIABATTA - Chorizo, Mixed Leaves & Caramelized Red Onion
WHOLEMEAL SOURDOUGH - Chicken, Roquette & Caesar Dressing
POLENTA BREAD - Smoked Chicken, Aioli, Cucumber & Rocket
RYE BLOOMER - Rare Roast Beef, Watercress & Horseradish
SUNFLOWER BLOOMER - Roast Turkey, Dijon & Gherkins

FISH SANDWICHES

GRANARY - Smoked Salmon, Cream Cheese & Chives
WHOLEMEAL SOURDOUGH - Poached Salmon, Baby Spinach & Salsa Verde
GRANARY - Prawn, Avocado, Lemon Mayo & Spring Onion
SUNFLOWER BLOOMER - Crayfish, Chive Crème Fraiche & Roquette
POLENTA BREAD - Tuna, Olives, Capers, Peppers, Lemon & Spring Onion

VEGETARIAN SANDWICHES

CIABATTA - Mozzarella, Plum Tomato & Pesto
ROSEMARY FOCACCIA - Manchego & Roast Tomato
WHOLEMEAL - Free Range Egg, Cress & Chive Mayo
ROSEMARY FOCACCIA - Chargrilled Vegetables & Pesto
SOURDOUGH WHITE BLOOMER - Mature Cheddar & Pickle
GRANARY - Humous, Avocado & Baby Spinach

SALADS

Roquette & Shaved Parmesan with Balsamic
Mixed Leaves, Cucumber & Cherry Tomato with Dijon Dressing
Greek Salad, Cucumber, Tomato, Feta, Red Onion, Olives & Lemon Dressing
Plum Tomato, Mozzarella & Marinated Red Onion with Balsamic
New Potato Salad, Sour Cream, Cornichons & Spring Onion
Penne Salad, Roast Baby Plum Tomatoes, Pesto & Toasted Pine Nuts
Rice Noodle Salad, Asian Veg, Rice Wine, Soy, Coriander & Toasted Cashews
Cous Cous, Parsley & Mint Salad, Peppers, Lemon Dressing & Spring Onion

£ SANDWICHES £6.50 per head for 1½ rounds per person (choice of 3 types of sandwich). £1.50 per head for each additional variety
SALADS £20.00 for a large bowl (serves approx. 12)

Drinks & Extras

PASTRIES & FRUIT (PER PERSON, MINIMUM 8 GUESTS)

Mange Belgian Dark Chocolate Brownies	£1.85
Banana Cake	£1.75
Passion Fruit & Almond Cake	£1.75
Carrot & Walnut Cake	£1.75
Fruit	£1.50

DRINKS

Strathmore Still & Sparkling Water (1.5L)	£2.20
Strathmore Still & Sparkling Water (250ml)	£1.20
Hildon/Aqua Panna Still, Hildon/San Pellegrino Sparkling Water (750ml glass)	£2.20
Eager Orange/Cranberry Juice (1 Litre)	£2.75
Assorted Eager Juices (1 Litre)	£2.95
Bottle Green Elderflower Pressé (750 ml glass)	£3.25
Bottle Green Elderflower & Pomegranate Pressé (750ml glass)	£3.75
Freshly Squeezed Orange Juice (1 Litre)	£4.65
Freshly Pressed Apple, Raspberry, Mango & Passion Fruit Juice (1 Litre)	£5.65
Coke, Diet Coke, Pellegrino Limonata/Aranciata (330ml)	£0.95
Ice (30lb bags)	£9.50
Cafetiere/Filter Coffee, English & Herbal Teas	£2.50 per head

Supply of hot drinks requires access to electricity and hire of appropriate equipment if not available at venue

Terms & Conditions

- Confirmed guest numbers required by noon the working day prior to delivery
- We endeavour to deliver within a 30 minute delivery 'window'
- Delivery charges are provided with a quote, West End & City from £25.00
- Payment required in advance by Credit Card for non account customers
- We require advance payment of 50% deposit for account customers should the order exceed £1,000
- Credit terms by arrangement
- Food delivered in contemporary, stylish, waxed cardboard & clear plastic containers or ceramic platters for an additional cost of £1.00 per head and an additional collection charge
- All (hot) items delivered in insulated hot boxes (collection necessary). Sauce based items & soup delivered in electric soup kettles (collection necessary)
- If cancellation is given less than 2 working days prior to delivery, there will be a 100% cancellation charge. Less than 2 working days, a 50% cancellation charge
- Discounts available on large orders
- Disposable plates, cutlery & cups available for a charge of 75p per head

CHARGES FOR TABLEWARE, FURNITURE AND EQUIPMENT HIRE AVAILABLE ON REQUEST. PRICES FOR POPULAR ITEMS DETAILED BELOW

- Cafetieres – £4.50
- Coffee Percolator – £15.50
- Water Boiler – £12.50
- Turbofan Ovens – £95.00
- Glassware (hiballs, wine & Champagne glasses) – from £0.35
- Ceramic plates & cutlery sets – from £2.00
- Linen – from £9.50 (various colours & sizes available)
- Linen serviettes – from £0.95
- Coat Rails (inc. 50 hangers) – £15.00
- Some items from third party suppliers will involve an 'Equipment Hire Delivery Charge'
- Prices for other furniture, tableware, linen etc. available on request
- Lost/damaged equipment will be charged at full replacement cost

STAFF CHARGES

- Premium Waiting Staff £60.00 for 1st 4 hrs, £14.50 per hour thereafter
- Waiting Staff £55.00 for 1st 4 hrs £12.50 per hour thereafter (Used to assist other staff and cannot be left without supervision)
- Chefs £20.00 per hour
- For senior staff prices, see our Event Catering Menu Pack

WE ALSO OFFER AN EVENT CATERING AND PARTY PLANNING SERVICE
Visit www.mange.co.uk or contact us directly for details

Mange

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