



WEDDINGS • CELEBRATIONS • BUFFETS • CONFERENCES • TRAINING DAYS

Location Catering

These items are suggestions that we have found popular with crews. If you want more choice or anything in particular, which is not listed here, we will be happy to oblige

BREAKFAST

Fried, Poached or Scrambled Eggs, Bacon, Sausage, Mushrooms, Tomatoes,
Baked Beans, Hash Browns, Toast
Breakfast in a Bun; - Egg, Egg and Bacon, Sausage & Egg, Tomato, Mushroom & Bacon.
Selection of Cereals with Cow's and/or Soya milk, Porridge,
Selection of Teas (Herbal and Fruit) Organic Filter Coffee, Fruit Juice

MID MORNING

Danish Pastries

LUNCH

Free-range Chicken and Vegetable stir-fry with basil, lemon and mild chilli
Beef and Vegetarian Lasagne with Vegetables and/or salads
Goats Cheese, Spinach and Mushroom Crespolini
Pot Roast Turkey Breast with stuffing and tarragon gravy
Four Cheese Macaroni bake
Penne with Fennel and Sausage sauce and fresh parmesan
Sausage and Chickpea casserole
Deep fried Haddock with minted pea puree
Lamb and Apricot Tagine
Chickpea and Spinach Curry with steamed rice
Mayalsian Chicken Curry
Chicken and Mushroom Pie
Steak and Mushroom Casserole braised in beer
Fishermans Pie
Baked Cod and parsley sauce

COLD BUFFET TABLE

Frittata (Roast pepper, potato) and Corriander Salsa (V)
Goats Cheese and Courgette Quiche, Cold Meats

SALADS

Pasta, Mixed Green Leaf, Coleslaw, Rice, Potato, Tomato, Olive and Red Onion Salad.
Selection of Breads, Selection of Cheeses, Fresh Fruit

DESSERTS

Pavlova, Chocolate and Hazelnut Parfait, Blueberry Trifle, Apple and Raspberry Pie with Custard
Rhubarb Crumble with Custard, Apple and Cinnamon Crumble with Custard
Apple and Spice Cake, Carrot Cake, Bakewell Tart, Raspberry and Vanilla Swiss Roll
Sticky Toffee and Date Pudding, Bread and Butter Pudding with Ginger

AFTERNOON TEA

Freshly made Sandwiches with a variety of fillings
Selection of cakes and biscuits

Tea and coffee served fresh with every break and/or all day

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