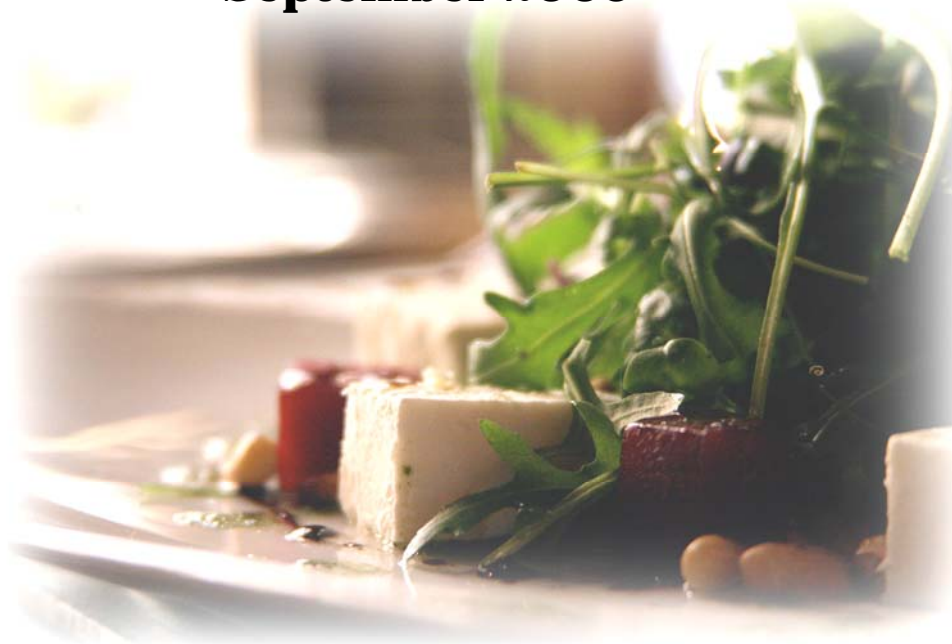


Priory Events

a branch of Maxwell's Catering LLP

Outside Events Catering Menus

September 2009



The Priory, Syresham Gardens, Haywards Heath, West Sussex, RH16 3LB

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Priority Events

Our Executive Chef has worked within the industry for over 20 years.

Whether you are a private client requiring catering for a wedding or other family celebration, or a corporate company or charitable organisation wanting to launch a product, showcase your services or hold an annual event, then we're the caterers to consider.

Most events are based around a Formal Sit Down Meal. Our dishes have been structured into differing price ranges to allow you to create your own menu package that suits your particular budget. This brochure shows our current menus, all of which can be customised to your own individual needs, and we welcome you to browse through it.



Our uniformed staff are courteous and efficient and are fully experienced in all types of service.

Please contact us to discuss your catering needs, where we'd welcome the opportunity to provide you with a no-obligation quotation.

Here at Maxwell's we pride ourselves on giving our customers 100% customer satisfaction.

The prices shown in this brochure include the hire of all necessary crockery and cutlery for that particular course/menu. Additional services such as glassware and linen can be found towards the end of the brochure.

"I just wanted to thank you very much indeed for your part in making it such a terrific day. You were a great support to Sarah Jane and Simon.... Thanks to Michael, the chef. He worked so tirelessly to produce a really delicious meal....."

Mrs Andrews on the occasion of her daughters wedding

"I would like to thank you for your help and let you know how pleased we were with your services. Please could you thank the two ladies who worked hard to keep our guests happy – they were fantastic (as was the food)!"

Ms Morewood on the occasion of a new office opening



"Just a few lines to thank for you for the wonderful job you did catering at Karen & Toby's wedding. The food and service were both excellent and I will certainly recommend you in the future"

Ms Brinkly on the occasion of her daughter wedding

FORMAL SIT DOWN STARTERS

BRONZE GRADE

15% VAT
£4.88 per person

17.5% VAT
£4.99 per person

Before VAT
£4.25 per person

Warm Red Onion & Somerset Brie Tartlet, with Watercress & Shredded Beetroot (V)

Plum Tomato, Buffalo Mozzarella & Kalamata Olive Salad, with a Basil Dressing (V)

Chilled Cantaloupe Melon with Oranges & Ginger OR Cassis & Redcurrants (V)

Char-Grilled Asparagus Spears on Rocket with Shaved Parmesan (V)

Flaked Smoked Mackerel, Cherry Tomato & Baby Spinach Salad, served with
Croutons & a Horseradish Dressing

Flaked "Hot Smoked" Salmon & Leek Tartlet with Mixed Leaves and a Lemon
& Olive Oil Dressing

Fresh Salmon Rillettes served with a Dill & Mustard Dressing

Smoked Mackerel Pate with Ricotta, served with Freshly Baked Sour Dough Bread

Fine Chicken Liver Pate with a Compote of Cognac Soaked Fruits

Fine Chicken Liver Parfait, served with Apple Chutney and Toasted Ciabatta

Somerset Brie & Spiced Pears on Chicory Leaves

Warm Leek & Asparagus Tartlet served with Rocket & Shaved Parmesan

SILVER GRADE

15% VAT
£5.86 per person

17.5% VAT
£5.99 per person

Before VAT
£5.10 per person

Tea Smoked Duck and Mango Salad, served with a Lime & Ginger Dressing

Fresh and Smoked Salmon Terrine with Lemon Dressing

Thai Marinated Tiger Prawns with Mango Salsa

Venison Terrine with Cranberry, Orange and Port Relish

Oak Smoked Salmon and North Atlantic Prawns with Lemon & Dill Mayonnaise

Quail Eggs, Crispy Black Pudding and Smoked Bacon on Baby Spinach Leaves
dressed with a Spicy Vinaigrette

FORMAL SIT DOWN MAIN COURSE BRONZE GRADE

15% VAT
£11.73 per person

17.5% VAT
£11.99 per person

Before VAT
£10.20 per person

Supreme of Corn Fed Chicken wrapped in Pancetta with a Madeira Sauce
Breast of Chicken filled with Leek, Stilton & Smokey Bacon with a Red Wine Sauce
Anjou Style Pan Fried Chicken Breast
(button mushrooms, onion, white wine & crème fraiche)
Coq Au Vin, served with a Creamy Garlic Mash
Roast Saddle of Lamb with Apricot & Cranberry Stuffing and Rosemary Scented Jus
Slow Roasted Pork Loin with Spicy Bean Cassoulet
Roast Loin of Pork with Apricot, Honey & Ginger Stuffing

Vegetarian

Baked Portobello Mushrooms filled with Garlic & Herbs
Gnocchi with Roasted Tomato Sauce and Fresh Herbs
Polenta Cumedada
(baked polenta with ricotta)
Vegetable Tagine with Couscous
Fruity Vegetable Jalfrezi
Baked Aubergines filled with Vegetable Tagine
Roast Peppers filled with Halloumi Cheese

FORMAL SIT DOWN MAIN COURSE SILVER GRADE

15% VAT
£13.70 per person

17.5% VAT
£13.99 per person

Before VAT
£11.91 per person

Roast Sirloin of Prime English Beef in a Dijon Mustard & Peppercorn Crust
with a Red Wine Sauce

Tender Breast of Chicken filled with Mushrooms En Crouete served with
a Wine and Herb Jus

Parmesan Crusted Chicken Breast with Pesto & Mozzarella on
Shredded Lemon Courgettes

Mushroom filled Chicken En Crouete with a Whole Grain Mustard Sauce

Roast Breast of Guinea Fowl wrapped in Smoked Bacon with a Thyme Jus

Lavender & Honey Braised Lamb Saddle Steak

Pork Fillet wrapped in Smoky Bacon and Sage En Crouete

Roast Breast of Guinea Fowl, served with a Thyme Jus

Spinach & Potato Mascarpone Gratin

Vegetarian

Layers of Aubergine, Beef Tomatoes, Mozzarella and Polenta with Rocket Pesto

Ratatouille on Potato and Celeriac Rosti

Roasted Portabella Mushrooms filled with Thyme & Taleggio

Baked Aubergines Filled with Roasted Vegetables and Couscous with a Tomato &
Herb Sauce

Roasted Beef Tomato Filled with Moroccan spiced Rice and Pine Nuts with tomato
sauce

Portobello Mushrooms Filled with Roast Vegetables and Mozzarella Cheese with
Shredded Leek Sauce

FORMAL SIT DOWN MAIN COURSE

GOLD GRADE

15% VAT
£16.63 per person

17.5% VAT
£16.99 per person

Before VAT
£14.46 per person

Roast Fillet of Prime British Beef wrapped with Wild Mushrooms and Pancetta served with Wine and Shallot Sauce

Prime Roast Sirloin of Scotch Beef Balmoral served with a Shallot, Whisky, Mustard and Cream Sauce

Loin of Venison en Crouete

Roast Breast of Corn Fed Chicken with Limes, Honey & Chilli

Roast Rack of English Lamb with a Fresh Herb Crust and Mint Jus

Roast Rack of Welsh Lamb with a Herb and Dijon Crust, served with a Mint Hollandaise Sauce

Lavender and Honey Braised Lamb Saddle Steak

Slow Roasted Crispy Duck infused with Oranges and Tarragon served with a Piquant Sauce

Peppered Salmon with Whisky Cream Sauce

Vegetarian

Asparagus Tips and Button Mushrooms En Crouete Served with a Light Sauce in a Flaky Pastry Case

Avocado, Mozzarella, Cherry Tomato & Basil Filo Tart with Sweet Pepper Sauce

Butternut Squash & Cashew Nut Roast, topped with Brie

Aubergine Timbales
(roasted vegetables with goats cheese in a tomato, garlic & herb sauce, then encased in aubergine)

FORMAL SIT DOWN DESSERTS BRONZE GRADE

15% VAT
£4.88 per person

17.5% VAT
£4.99 per person

Before VAT
£4.25 per person

Rich Chocolate and Cherry Ripple Roulade

Raspberry & Hazelnut Meringue Roulade

Cherry and Almond Tartlet, served with Crème Chantilly V

Raspberry Crème Brulee V

Individual Rum Babas with Tropical Fruits & Fresh Cream V

Tart au Citron with Thick Cream

Raspberry & White Chocolate Bavarois

Warm Tart Tatin with Thick Cream

Chocolate Truffle Torte with White Chocolate Sauce

Triple Chocolate Bavarois with Grand Marnier Syrup

Vanilla Pannacotta with Fresh Raspberries Steeped in Kirsch

Home Counties Cheese Plate with Bath Olivers, Celery & Grapes

SILVER GRADE

15% VAT
£5.86 per person

17.5% VAT
£5.99 per person

Before VAT
£5.10 per person

Rich Chocolate Trifle with Kirsch Steeped Cherries V

Honeycomb Pannacotta, served with a Lavender Scented Cream

Triple Chocolate Torte with Drambuie laced Crème Fraiche V

AFTER DINNER COFFEE

15% VAT
£1.90 per person

17.5% VAT
£1.95 per person

Before VAT
£1.66 per person

CANAPES

4 COLD canapés per guest

15% VAT	17.5% VAT	Before VAT
£5.86 per person	£5.99 per person	£5.10 per person

4 HOT canapés per guest

15% VAT	17.5% VAT	Before VAT
£6.84 per person	£6.99 per person	£5.95 per person

4 mixed HOT & COLD canapés per guest

15% VAT	17.5% VAT	Before VAT
£8.80 per person	£8.99 per person	£7.65 per person

COLD CANAPÉS

Brochettes of Brie & White Grape (v)

Mini bagels topped with Smoked Salmon & Cream Cheese

Savoury Scone filled with Boursin & Sun-dried Tomato (v)

Filo Tart filled with Greek Salad (v)

Filo Tart filled with Thai Spiced Prawns

Char-grilled Asparagus Spears with Sun-blushed Tomatoes, wrapped in Parma Ham

Brochettes of Cherry Tomato, Mozzarella & Black Olive (v)

Cocktail Tortilla Wraps filled with Chicken Caesar Salad

Cocktail Tortilla Wraps filled with Smoked Duck, Spring Onion & Hoisin Sauce

Mini Pancake topped with Sun-dried Tomato & Crème Fraiche (v)

Parmesan & Black Olive Shortbread topped with Pesto & Goats Cheese (v)

Duck & Orange Pate in a Melba Toast Boat

HOT CANAPÉS

Little Cornish Pasties

Honey, Mustard & Sesame Seed Glazed Cocktail Cumberland Sausages

Roasted New Potatoes filled with Cream Cheese & Chive (v)

Mini Toad in the Hole

Salmon Rosti Fishcakes with a Tomato & Lime Salsa

Crostini topped with Panchetta, Mozzarella & Asparagus Tips

Chicken Satay with a Spicy Peanut Sauce

Roasted Mediterranean Vegetable Skewer (v)

Brie & Cranberry Bouchees (v)

Aubergine Burger with a Basil Mayonnaise (v)

Chicken Tikka Sticks

COLD BUFFET

15% VAT
£17.61 per person

17.5% VAT
£17.99 per person

Before VAT
£15.31 per person

choose 4 main courses, 4 salads and 3 desserts

Main Course

Roast Loin of Beef Glazed with Dijon Mustard & Cracked Black Pepper
Honey Roast Ham with Cranberry Sauce
Creamy Coronation Chicken
Stilton & Leek Quiche
Boursin filled Chicken Breasts on Roast Plum Tomatoes and Basil
Seared Tuna Nicoise
Hand Raised Cherry Tomato & Red Leicester Pie
Roast Peppered Beef Fillet carved Pink with Red Onion Chutney
Gilled Halloumi Cheese on Crushed Broad Beans and Mint Dressing
Chicken Breast with Lemon & Tarragon Mayonnaise
Cheese & Cherry Tomato Quiche
Smoked Bacon & Onion Quiche
Salmon & Watercress Roulade
Uckfield Ham & Turkey Pie
Spinach Roulade with Boursin and Sun Blushed Tomatoes
Roast Salmon Fillet with Lime & Ginger
Smoked Fish Platter with a Light Horseradish Cream
Cherry Tomato & Dolcelatte Cheese Tart with Chives
Asparagus, Lemon & Ricotta Tart,
Artichoke & Rocket Salad with Shaved Parmesan,

Salads

New Potato & Chive Salad
Traditional Coleslaw
Plum Tomatoes & Red Onions
Tossed Mixed Leaf Salad
Mediterranean Pasta Salad
French Bean & Cherry Tomato Salad with Balsamic Dressing
Caesar Salad
Roasted Vegetable Couscous

Desserts

Fresh Fruit Salad (v)
Chocolate Roulade (v)
Tangy Lemon Tart with Red Berries (v)
Hazelnut & Raspberry Meringue Roulade (v)
Fresh Strawberries and Cream (v)
Raspberry & White Chocolate Charlotte with Fresh Cream (v)
Fresh Strawberry Pavlova (v)
Tart Tatin with Calvados Scented Cream (v)
Rich Chocolate Tart with Crème Fraiche (v)

HOT BUFFET

15% VAT
£17.61 per person

17.5% VAT
£17.99 per person

Before VAT
£15.31 per person

choose 2 main courses, 1 vegetarian option and 2 desserts

Main Course

Poached Cod with Champ and Parsley Jus
Pan Fried Trout Fillets with Capers and Pine nuts
Traditional Fish Pie
Spanish Style Pork with Saffron Rice
Naverin of Lamb
Spicy Cajun Chicken
Chicken Casserole with Herb Dumplings
Boeuf Bourguignon
Home Made Steak & Mushroom Pie
Rich Game Casserole
Grilled Lamb Steak Served on Braised Chick Peas
Spice Crusted Lamb Kebabs on Couscous with Aromatic Yogurt
Sautéed Breast of Chicken with Fennel & Thyme
Sautéed Breast of Chicken Basquaise
Slow Roasted Pork Loin with Black-eyed Beans & Tomatoes
Thai Style Beef Curry on Fragrant Rice
Maryland Chicken

Vegetarian Main Course

Baked Portobello Mushrooms filled with Garlic & Herbs
Spinach & Potato Mascarpone Gratin
Baked Polenta with Ricotta (polenta cumedada)
Roasted Vegetable Lasagne
Vegetable Tagine with Couscous
Layers of Aubergine, Beef Tomatoes, Mozzarella and Polenta with Rocket Pesto
Fruity Vegetable Jalfrezi

Desserts

Caramelised Bread & Butter Pudding
Sticky Toffee Pudding with Caramel Sauce
Steamed Toffee Apple Pudding
Sticky Chocolate Pudding with Crème Anglaise
Hazelnut Meringue Gateaux
Lemon Queen of Puddings
Pear Tart Topped with Amaretto Cream
Plum & Marzipan Kuchen with Crème Fraiche
White Chocolate & Raspberry Cheesecake
French Apple Tart

*You can also choose to have a starter course,
please see our formal sit down starter menu at the beginning of this brochure*

EVENING RECEPTION CATERING

15% VAT
£9.05 per person

17.5% VAT
£9.25 per person

Before VAT
£7.87 per person

Goujons of Lemon Sole and Chicken with fine cut French Fries

Giant Yorkshire Puddings filled with Hearty Beef Stew

Continental Meats Platter with Marinated Olives, Artichoke Hearts, Cornichons and Pickled Baby Onions with Freshly Baked Rolls.

Assorted Cheese Boards served with Chutneys, Cheese Biscuits and Freshly Baked Rolls.

Bacon and Sausage Baguettes / Rolls Cooked to order on a griddle

Cumberland Sausage & Mash with Red Onion Gravy

Spicy Chilli with Jacket Potatoes

Spicy Chilli with Rice

Chicken Curry with Rice

SIMPLE COLD FINGER BUFFET

15% VAT
£7.82 per person

17.5% VAT
£7.99 per person

Before VAT
£6.80 per person

Assorted Freshly Made Cocktail Sandwiches filled with

Cheese & Tomato (v)
Ham & Mustard
Egg & Cress Mayonnaise (v)
Tuna & Cucumber (v)
Chicken Salad

Homemade Individual Quiches
(choose cheese & cherry tomato (v), bacon & onion, stilton & leek)

Chicken Drum Sticks

Buffet Savoury Eggs

Sausage Rolls

Mini Spring Rolls (v)

Cheese & Onion Lattice (v)

Crudités with Dips

LIGHT FINGER BUFFET

15% VAT
£13.70 per person

17.5% VAT
£13.99 per person

Before VAT
£11.91 per person

“Around the World”

Hot Items

Chicken Satay with Spicy Peanut Sauce
Sesame Prawn Toast
Individual Pizza
Onion Bhajis

Cold Items

Brochettes of Cherry Tomato, Mozzarella & Black Olive
Choux Buns filled with Crab
Salami & Tomato on French Bread with Fresh Basil
Falafel with Mint Yoghurt Dip

Desserts

Chocolate Brownies
Mini Banoffee Pies

“A hint of England”

Hot Items

Spiced Chicken Drumsticks
Individual Cottage Pies
Chunky Cocktail Sausage on Stick
Mini Toad in the Hole

Cold Items

Assorted Cocktail Sandwiches
Smoked Salmon on Wholemeal Bread
French Bread topped with Rare Roast Beef and Horseradish Sauce
Individual Homemade Quiche

Desserts

Mini Meringues topped with Cream and Fresh Fruit
Homemade Fruit Cake

GARDEN PARTY BARBECUES

BRONZE GRADE

15% VAT
£12.70 per person

17.5% VAT
£12.99 per person

Before VAT
£11.05 per person

American Beef Burgers with Sesame Seed Baps
Cumberland Sausages with Finger Rolls
Barbecue Spare Ribs
Marinated Chicken Pieces
Vegetarian Kebabs

Traditional Coleslaw
New Potato & Chive Salad
Mixed Green Leaf Salad
Plum Tomato & Red Onion

GARDEN PARTY BARBECUES

SILVER GRADE

15% VAT
£15.26 per person

17.5% VAT
£15.59 per person

Before VAT
£13.27 per person

American Beef Burgers with Sesame Seed Baps
Cumberland Sausages with Finger Rolls
Barbecue Spare Ribs
Marinated Chicken Pieces
Vegetarian Kebabs

Mixed Tomato & Cucumber Salad
Caesar Salad
Mediterranean Pasta Salad
Couscous Salad

Traditional Sherry Trifle
Chocolate Roulade

GARDEN PARTY BARBECUES

GOLD GRADE

15% VAT
£19.56 per person

17.5% VAT
£19.99 per person

Before VAT
£17.01 per person

American Beef Burgers with Sesame Seed Baps
Cumberland Sausages with Finger Rolls
Barbecue Spare Ribs
Marinated Chicken Pieces
Vegetarian Kebabs
Marinated Lamb Kebabs
Marinated Pork Kebabs
Marinated Seafood Kebabs

Three Bean & Garden Herb Salad
Waldorf Salad
Chicory Orange & Watercress Salad
Tomato, Mozzarella & Red Onion Salad

Chocolate Truffle Torte
Fresh Fruit Pavlova
Selection of Cheeses and biscuits

HOG ROAST PACKAGE

15% VAT
£1125.70

17.5% VAT
£1150.00

Before VAT
£978.87

the package will suit a party of between 80 -120 guests

Whole Pig Hog Roast
Fruity Vegetable Jalfrezi
Hot New Potatoes
Tossed Mixed Leaf Salad
Tomato & Red Onion Salad
Traditional Creamy Coleslaw
French Bread & Butter

GLASS HIRE CHARGES

please note glasses only available in whole cases

	15% VAT	17.5% VAT	Before VAT
White Wine x36	£13.69 per case	£13.99 per case	£11.91 per case
Red Wine x36	£13.69 per case	£13.99 per case	£11.91 per case
Flute x36	£15.65 per case	£15.99 per case	£13.61 per case
Tumbler x36	£13.69 per case	£13.99 per case	£11.91 per case
Pint Glass x25	£11.73 per case	£11.99 per case	£10.20 per case

LINEN HIRE CHARGES

	15% VAT	17.5% VAT	Before VAT
90x90 cloth	£8.31 each	£8.50 each	£7.23 each
70x108 cloth	£8.07 each	£8.25 each	£7.02 each
54x54 cloth	£7.33 each	£7.50 each	£6.38 each
20x20 napkin	£1.17 each	£1.20 each	£1.02 each

UNIFORMED WAITING STAFF

Standard Staff - £11.50 (per staff) per whole hour
Silver Service Staff - £15.50 (per staff) per whole hour

A minimum charge of 4 hours is made for staffing and our quote will have travelling time worked into the costings

OTHER ITEMS

A range of other item are available to hire including

Table Number Stands

Water Jugs

Ash Trays

Candle Holders

Charger Plates

and more

price on application



EVENT CATERING TERMS & CONDITIONS

QUOTATIONS

1. All quotations are valid for a period of 28 days from date of issue.
2. Staffing charges calculated within quotations are only estimated as true timings will not be known until the event takes place.
3. Upon acceptance of a quotation we guarantee the prices (excluding staff charges) therein for a period of 12 months.

TASTINGS

1. Upon booking our services, it might be possible to carry out a tasting of your chosen menu (tasting carried out in our restaurant "The Priory Restaurant" in Haywards Heath).
2. A nominal charge of £5.00 per head is made for this (payable on day of tasting).

SECUREMENT, BOOKING & PAYMENT

1. To secure a date whilst you consider using our services we require a £150.00 non refundable fee.
2. Within 1 month of securing the date, we do ask for a commitment to use our services, together with a rough outline of your requirements. Using this information an invoice will be created and a 30% deposit amount will be invoiced. This is payable within 7 days. Booking paperwork is also required to be signed and returned.
3. Adjustments to the rough outline can be made at any time after booking, up until 1 month prior to the event. At this point we will invoice for the remaining estimated balance which is payable within 7 days of invoice.
4. Any agreed extra charges, together with any over run of staff charges, will be invoiced after the event and is payable within 7 days of invoice.

Payments can be made via cash, cheque (guaranteed), credit/debit card or direct bank transfer.

MENUS, NUMBERS AND SPECIAL DIETS

1. The final menu and numbers is to be advised 1 month prior to the event. This is due to commitments we have to make to our hireage company etc.

2. Adjustments can be made to numbers anytime between 1 month and 14 days prior to the event, however please be advised the minimum number chargeable is that stated at the 1 month prior point.

3. We will normally over cater for vegetarians by 10% from those pre-ordered. All pre-advised vegetarians will be suitably catered for at the event, but we can not be held responsible for running out of food for non-advised vegetarians.

4. Upon prior notification (1 month) we can cater for guests with special or religious dietary requirements.

5. We will endeavour to cater for an increase in numbers on the day of the event, but can not always guarantee this is possible.

6. All goods and ingredients are offered subject to availability. If an item becomes unavailable, or is of insufficient quality to be provided for a clients function, we reserve the right to make a substitution. Wherever possible the client will be notified of any changes.

7. We will provide meals for our staff (if working hours require) at no cost to the client. Meals for other persons not associated with Maxwell's (band, photographers etc) must be pre-ordered and will be charged for.

8. For "delivery only" services we recommend food is consumed within 2 hours of delivery.

DAMAGES / LOSS OF EQUIPMENT

1. The client is responsible for any damage, breakage or loss to any of our property, or that hired by us for the client's function, however caused. We simply pass on the invoice issued by the hire company.

CANCELLATION

In the event of a cancellation the following charges will be applied.

1. (i) More than 30 days prior to the event - a charge of 10% of the full charge.
- (ii) Less than 30 days but more than 14 days prior to the event - a charge of 50% of the full charge.
- (iii) 14 days or less prior to the event - the full cost of the event will be charged.

POSTPONEMENT

1. Should the client require to postpone the event a charge will not normally be made. However, should we be fully booked on the new date then we reserve the right to class the postponement as a cancellation as our unavailability will not be through our fault. Normal cancellation charges would then apply

FORCE MAJEURE

No liability will be accepted by Maxwell's Catering LLP for the failure to perform our obligations due to strike, lockout, hostilities or any other circumstances beyond our control. No liability is accepted for loss, damage or consequential loss caused by any failure to perform our obligations (whether due to negligence by us, our employees or sub contractors, or due to other causes) but this does not exclude liability for death or personal injury as required by law.