

AL FRESCO CATERING BANQUETS

Banquet or Dinner dance catering, holding a charity ball or banquet requiring 3 or 4 course menus? We provide menus to suit all budgets. The selection of menus below have been taken from actual events we have previously catered for, they are included to offer ideas on price and menu choice. Charity fund-raisers require clever menu writing to achieve the desired budget with menus starting from £20 per head for 3 courses.

Holding a prestigious banquet requiring fine dining menus from £30 per head for 3 courses, further menu options are available upon request. Alternatively, quote your desired budget per head, allow us to understand the event and we'll provide a few select menus.

*3 course set menu Rugby club AGM/dinner dance
£20 per head*

Plum Tomato & Basil with Herb Oil

Traditional roasted Turkey with seasoned sausage, onion and cranberry stuffing.

Deep filled apple pie with cream

3 course choice menu, Charity banquet

£22 per head

Leek & potato soup with a Watercress Crème Freiche

Classic roast beef with Yorkshire pudding served with a horseradish mash & seasonal vegetables

*Warm Chocolate Fondant & Dairy Ice Cream
Coffee*

*4-course set menu, £24.70 per head
Charity fund-raiser, 255 guests*

*Duck liver, pancetta & jack daniels pate, served with onion chutney, toasted
brioche and baby leaf salad*

Lemon sorbet with Zest

*Chicken with tarragon & chestnut mushroom sauce,
Topped with flaky pastry served with new potatoes and seasonal vegetables*

*Summer fruit pudding with fresh mint & raspberries
Coffee*

*3 course choice menu, £26.40 per head
Centenary ball & Fund-raiser, 366 guests*

*Cajun dusted tiger king prawn with a crisp herb salad
orange segments & red onion marmalade*

or

Half galia melon dressed and filled with fresh summer fruits (V)

*Roasted chicken supreme on a bed of cream leeks & Savoy cabbage, served
with fondant potato & seasonal vegetables, topped with a creamy white
wine and leek sauce.*

Or

*Wild field mushrooms with fresh asparagus & cream sauce, served with a
balsamic & sun dried tomato croute (V)*

*Baileys' cheesecake mousse
Coffee & Mints*

*4-course choice menu, £34.00 per head
Corporate dinner dance and awards ceremony, 200 guests*

*Wild mushroom tart with herb salad,
pickled baby beet with a balsamic glaze.*

Or

Crisped camembert, citrus tossed leaves & balsamic syrup

Lemon sole with a salmon mousseline & Champagne sauce.

Or

Apricot, Garlic & Rosemary Roasted Lamb with minted Mash.

Chocolate brownie with toffee ice cream

Cheese board with grape, celery & Apricot

The cost per head will include the relevant number of chefs required; a complete mobile kitchen set-up to include refrigeration all we require is power and water. Table linens are charged separately with price on application. We use contemporary plain white china complimented with tall stem elegant glassware which are all available for inspection.



The final cost per head is determined by the final menu choice as well as the number of guests attending, we do where we can build the service cost into the cost per head but subject to final numbers and requirements. The published costs per head are based on one set menu to include one course from each plus one Vegetarian alternative. Further menu choice is welcome, to cater for lesser numbers and to offer more than one choice per course the final cost per head will be subsidised, details on request.

We are available without obligation to meet and discuss the finer points of your plans, view the intended venue if possible and offer advice where we can.

We can also help with the hiring of a marquee and the provision of a mobile bar, please ask for further details.

Al Fresco Catering reserve the right to change the published menu selection and or cost per head without prior notice.

Vegetarian, Vegan, Gluten free and other dietary requirements catered for, please discuss this when booking.