

HAMILTON'S

CULINARY INSPIRATION & EVENTS

BUFFET MENU 1 £18.95

Your choice of 3 salads
Your choice of 2 hot selection
Soft herb focaccia with butter and pesto
Accompaniments - Chutney, relish,
mustards and sauces
British selection of cheeses with lavosh,
muscatels, fig jam and almonds

BUFFET MENU 2 £20.95

Your choice of 3 salads
Your choice of 2 hot selection
Soft herb focaccia with butter and pesto
Accompaniments - Chutney, relish,
mustards and sauces
British selection of cheeses with lavosh,
muscatels, fig jam and almonds

BUFFET MENU 3 25.95

Your choice of 4 salads (see next page)
Your choice of 2 hot selections (see next page)
Soft herb focaccia with butter and pesto
Continental sliced meat platter – prosciutto, salami,
honey smoked ham and chorizo
Accompaniments - Chutney, relish, mustards
and sauces
British selection of cheeses with lavosh,
muscatels, fig jam and almonds

BUFFET MENU 4 £30.95

Your choice of 4 salads
Your choice of 3 hot selection
Soft herb focaccia with butter and pesto
Continental sliced meat platter – prosciutto, salami, honey smoked ham and chorizo
Antipasto platters with grilled zucchini & capsicum
salad with lemon and mustard vinaigrette, olives,
roasted pumpkin and spinach frittata, house made
dips, celery & cucumber shards
Accompaniments - Chutney, relish, mustards
and sauces
British selection of cheeses with lavosh,
muscatels, fig jam and almonds
Fruit platters – Seasonal sliced fruits with Lemon
whipped cream and honey syrup

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HOT SELECTIONS

EACH HOT SELECTION HAS A HOT ACCOMPANIMENT INCLUDED

- Roasted sirloin of beef with rosemary roasted baby potatoes with red wine jus
- Soy braised pork belly with kaffir lime fragrant rice
- Herb and mustard lamb with roasted seasonal vegetables with basil pesto
- Butter chicken curry (mild) with lemon scented basmati rice
- Seared seasonal fish fillets – with steamed green beans & zucchini with gremolata
- Roasted pieces of chicken with sage and lemon butter with fluffy tomato polenta
- Chicken cacciatore with giant cous cous with basil oil
- Indonesian beef curry with cashew pilaf
- Pumpkin, almond and spinach dry curry with turmeric & lemon roasted potatoes
- Beef and orange braise with potato, herb and parmesan mash
- Tomato, lemon and saffron stew with Prawns, mussels, squid and Atlantic salmon. Served with Fragrant rice
- Osso Bucco with cous cous and gremolata
- Tandoori chicken pieces (breast) with fragrant rice and coriander & lime yoghurt
- Shredded chicken, mushroom and thyme risotto with steamed seasonal vegetables in light pesto
- Roasted pumpkin portions with green beans, fetta, pine nuts and spinach.
- Other selections available upon request

SALAD SELECTIONS

- Caesar salad
- Bacon, egg and potato salad
- Pasta salad with a creamy sun dried tomato dressing
- Coleslaw
- Mediterranean roasted vegetable salad with fresh basil pesto
- Green leaf salad with sweet balsamic dressing
- Waldorf (Apple, celery, walnut & mayonnaise)
- Greek salad
- French green bean and pecan salad with honey and chive dressing
- Indian spiced chickpea salad
- Asian style rice salad
- Cherry tomato, red onion & lettuce salad with coriander oil & croutons
- Balsamic & garlic grilled eggplant and artichoke salad
- Tomato, basil & bocconcini salad drizzled with olive oil
- Green bean & saffron linguini salad

BUFFET MENU NOTES:

- Prices include chefs/kitchen staff to set and service your buffet.
- Prices include trestles and black linen cloths for your buffet, all ceramic platters and salad bowls for the buffet, chaffing dishes and any other required equipment for your buffet table.
- Crockery, glassware, additional table linen and napkins cutlery are not inclusive in the price.
- We can supply these items upon request. A hire charge applies.

- Waiting staff are not included in the menu prices.
- If you require any food or drink staff, we can supply the staff

All prices subject to Vat at the applicable rate.

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EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Senior Chefs are provided at a charge of £22.50 per hour, per staff member

Assistant Chefs will be charged at a cost of £16.50 per hour

(Minimum 4 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £14.50 per hour, per staff member.

(Minimum 4 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00 per hour, per staff member.

(Minimum 5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.