

HAMILTON'S

CULINARY INSPIRATION & EVENTS



Corporate Catering

Some say it's the most important meal of the day so start it off in style and let Hamilton's Events bring it direct to you! Prices shown are p/person.

A minimum of 10 people applies on all orders.

NOTE:

(V) = Vegetarian

BREAKFAST

Fruit Danish Selection

A selection of fruity, freshly baked Danish pastries. Two of these delicious pastries are provided per person. £1.75

Freshly Baked Buttery Croissant

Why not start the day with our freshly baked to order all butter croissant, flaky on the outside, soft & moist on the inside. What better way to start that early morning meeting. Each croissant is served with strawberry jam and butter. If you fancy being healthy you can replace with our multigrain croissant. £1.75

Breakfast Bacon or Sausage Muffin or Bap

Our muffins and baps are baked fresh each morning ready for your choice of either British best back bacon or Lincolnshire sausage, with a choice of Heinz tomato ketchup or Daddy's HP sauce. £3.95

Vegetarian Breakfast Bap

Our 5" baps are baked fresh each morning ready for your choice of either a scrummy mushroom omelette or grilled beef tomato and yellow capsicum with basil pesto. £3.75

Open Bagel Selection

Two freshly prepared open mini bagels served with your choice of either Scottish smoked salmon, cream cheese and black pepper or cream cheese, spring onion and rocket. £2.60

Vegetarian Breakfast Muffin

You will receive one mini muffin served with a scrummy mushroom omelette and the other with grilled beef tomato and yellow capsicum with basil pesto. £3.75

Granola & Yoghurt

Fancy a healthy choice to start the day with? Why not try our home roasted honey and 5 seed granola served with fresh low fat yoghurt and berry compote. £2.60

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Fresh Fruit Platter

Prepared fresh each morning with a selection of seasonal fruit. Lovingly presented - just what you need to get you fruity in the morning! £2.95

Fresh Fruit Skewers

Kick start you're five a day with two of our freshly prepared fruit skewers created from seasonal fruits and served with a honey and cinnamon infused crème fraîche.
£1.95

Freshly Baked Filled croissants

Shavings of honey glazed ham, sliced beef tomato with wholegrain mustard mayonnaise or layers of cottage cheese, fresh wilted spinach and chefs' fresh tomato chutney served in your choice of all butter or our healthy multigrain croissant, kicking off your morning with bags of flavour!
£3.65

Breakfast Platter 1

This yummy breakfast platter comes with a selection of your choice of one of our freshly baked mini muffin, seasonal fruit platter and our freshly prepared open mini bagels, Don't forgot to tell us your choice from the selection above.
£5.95

Breakfast Platter 2

This healthy and delicious platter comes with freshly baked all butter or multigrain croissants with jam and butter, two mini freshly baked flaky fruit pastries, chefs' home roasted granola with low fat yoghurt and a seasonal fruit skewer.£6.95



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FINGER BUFFET LUNCHES

Finger Buffet 1 £11.95

Club Selection of Freshly Made Sandwiches.
Salmon and Baby Pousse Tart.
Serrano Ham, Figs and Sun Blushed Tomato Crostini.
Hot Smoked Peppered Mackerel Crostini with Potato
Horseradish Salad.
Warm Aubergine Caviar on Warm Pitta Bread.
Piri Piri Chicken Skewers.
Cumberland Sausages in an Orange & Chilli Glaze.

Finger Buffet 2 £12.95

Fresh Sushi with Japanese Dipping Sauce.
Smoked Ham and Red Onion Filo Parcel.
Chicken Liver Parfait with Pickled Walnuts En Croute.
Goats Cheese, Fig & Baby Basil Tart.
Crispy Vegetable Samosa with a Herb Riata.
Genova Rissolle with Beef, Cheese, Carrot, Onion & Garlic
with a Tomato Dip.
Vine Ripened Tomato Tart with Raclette Cheese.

Finger Buffet 3 £13.95

King Prawn Wrapped in Cucumber Ribbon with Lemon
Crème Fraiche.
Crostini Topped with Aubergine Tapenade, Cherry
Tomato & Black Olive.
Deep Fried Leeks & Goats Cheese Pizzelle with Olive.
Chicken & Tzatziki Wrap.
Mushroom Spring Rolls with a Soy Dipping Sauce.
Feta Cheese & Rosemary Triangles.
Mini Minted Lamb Cornish Pasties.
Dark Chocolate Brownies.

Finger Buffet 4 £13.95

Selection of Sandwiches.
Harrisa Marinated Salmon and Roquette Filo Rolls.
Tahini & Chilli Vegetable Skewers.
Smoked Duck & Plum Sauce in a Pastry Cup.
Mexican Chicken Kebabs.
Mini Jacket Potatoes with Sour Cream & Chives.
Roasted Vegetable Brochette with Pomodoro Dip.
Strawberry Filled Meringue Case.

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Finger Buffet 5 £13.95

Prawns in Crème Fraiche with Lemon & Dill.
Selection of Wraps, Bagels and Sandwiches.
Sundried Tomato & Houmous with Chive Tartlet.
Choux Bun Filled with Smoked Trout & Horseradish
Crème Fraiche.
Thai Fish Cakes with Hot & Sour Sauce.
Minted Lamb Parcels.
Roasted Vegetable Quiche with Basil Pesto.
Fresh Sliced Fruits.

WORKING LUNCHES £8.95

WD1

Freshly Cut Sandwiches & Wraps with High-Fibre Breads,
Meat, Fish & Vegetarian Fillings.
Cumberland Sausage Rolls.
Pea & Mint Frittata with Free-Range Eggs.
Lemon Sole Goujons with Dill Mayo.
Fresh Fruit Platter.

WD2

Freshly Cut Sandwiches & Wraps with High-Fibre Breads,
Meat, Fish & Vegetarian Fillings.
BBQ Chicken Drumstick with Sticky Marinade.
Red Onion & Goats Cheese Tarts made with Free
Range Eggs.
Scampi Tails with Tartar.
Fresh Fruit Platter.

WD3

Freshly Cut Sandwiches & Wraps with High-Fibre Breads,
Meat, Fish & Vegetarian Fillings.
Handmade Scotch Eggs with English Mustard.
Vegetable Samosas with Yoghurt & Mint Raita.
Herbed Salmon Goujons with Caper Mayo.
Fresh Fruit Platter.

WD4

Freshly Cut Sandwiches & Wraps with High-Fibre Breads,
Meat, Fish & Vegetarian Fillings.
Herbed Chicken Goujons with Caesar Dip.
Spinach & Feta Parcels with Toasted Pine Nuts.
Thai Salmon Skewers with Sweet Chilli.
Fresh Fruit Platter.

WD5

Freshly Cut Sandwiches & Wraps with High-Fibre Breads,
Meat, Fish & Vegetarian Fillings.
Classic Quiche Lorraine with Free-Range Eggs.
Roasted Vegetable Brochettes with Baby Bell Peppers.
Smoked Salmon Bagels with Cream Cheese & Lemon.
Fresh Fruit Platter.

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MINI SALAD PLATES £3.95

Pine Nut, Penne Pasta and Tomato Salad.
Mixed Leaf with Balsamic Vinegar & Olive Oil.
Rice Salad with Pine Nuts & Herbs.
New Potato & Chive Salad.
Tomato & Red Onion Salad, Herb Oil.
Caesar Salad with Salty Anchovies, Crunchy Croutons,
Parmesan.
Classic Niçoise with Green Beans, Potato, Tomatoes & Black Olive.
Asian Sesame Slaw.
Chickpea & Green Bean Salad with a Tahini Dressing (v).
Classic Greek Salad with Toasted Pumpkin Seeds.

ADD-ONS

Kettle Crisps £0.80
Lightly salted, thick, full-flavoured slices of potato with just a sprinkling of sea salt - simple and great tasting.

Tortilla Chips £1.20

Corn tortilla chips lightly salted served with guacamole and tomato salsa.

Crudité Platter £2.50

Celery and carrot sticks, pepper strips, flat bread served with guacamole and houmous.

Cake Selection £2.50

Choose from one of our ten different handmade cakes.

Cookies £1.95

2 X large freshly baked cookies.



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A minimum of 10 people applies on all cold or hot buffet orders.

OPTION 1

2 cold/hot items +2 potato, pasta & salad +1 desserts

£15.95 (per person)

OPTION 2

3 cold/hot items + 3 potato, pasta & salad + 1 desserts

£18.95 (per person)

COLD BUFFET ITEMS

From the Farm

Hand Carved Honey Glazed Bacon, Piccalilli.

Traditional Pork Pie with Free Range Egg & Raised Pastry Crust.

Pulled Ham Hock Terrine with Parsley Shallots & Cornichons.

Lemon & Garlic Roast Chicken, Herb Mayonnaise.

Butchers Board of Cold Meat Pies & Pastries, Pickles.

A Platter of Selected Cured & Cooked British & Continental Meats.

From the Field

Feta, Leek & Pea Frittata.

Cheddar Cheese & Caramelised Red Onion Tart.

Roasted Peppers Stuffed with Feta, Tomato, Olives & Basil.

Broad Bean, Pea Shoot & Mint Tart.

From the Sea

Poached Salmon Fingers with Dill Crème Fraîche Dressing.

Glazed Smoked Haddock & Spinach Tarts.

Roasted Salmon Fillet on a Bed of Niçoise Salad.

Smoked Fish Board with Horseradish Cream.

Escabeche of Mackerel with Pickled Cucumber & Rye Bread.

HOT BUFFET ITEMS

From the Farm

Slow Cooked Blade of Beef Bourguignon Served with Horseradish Dumplings.

Lancashire Hotpot of Slow Cooked Lamb Shoulder, Rosemary Potatoes.

Chicken, Smoked Bacon, Mushrooms & Leek Pie.

South Indian Style Chicken Curry with Coconut Milk

& Curry Leaves Lamb Tagine with Raisins, Almonds & Black Pepper.

Shepherds' Pie of Devon Down Lamb with Mustard Mash Crust.

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From the Field

Gratin of Butternut Squash & Sweet Potato with Goats Cheese.
Potato Gnocchi, Sautéed Woodland Mushrooms & Leeks, with Truffle Oil.
Chargrilled Courgette, Pepper & Aubergine Lasagne with Basil & Ricotta.
Seasonal Vegetable & Butterbean Cassoulet.
Spinach & Blue Cheese Quiche.

From the Sea

Fisherman's Pie Topped with Crunchy Cheddar Mash.
Pan Seared Fillet of MSC Cod with a Caper Lemon Butter Sauce.
Salmon & Crab Fishcakes, Dill Hollandaise.
Marsala Spiced Cod with Pickled Carrots & Coconut.
Smoked Haddock & Salmon Kedgeree, Hens' Egg, Curry Oil.

Potato, Pasta, Rice & Salad

Creamy Mash Potato.
Roast New Potatoes with Rosemary & Garlic Butter.
New Potatoes Buttered with Snipped Chives or Simply Steamed.
Truffled Macaroni Cheese.
Cauliflower Cheese.
Steamed Rice or Cous Cous.
Tomato & Mozzarella.
Coleslaw.
Garden Salad.

Sweet Tooth Desserts

Sticky Banana, Date & Toffee Pudding, Toffee Sauce.
Baked Vanilla Cheesecake with Berries.
Cherry Crumble Tart, Vanilla Cream.
Chocolate Brownie with Berry Coulis.
Seasonal Fresh Fruit.
Classic Cheeseboard with Crackers & Grapes.



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HOT DRINKS

. We only use coffee that is fair trade and made using traditional roasting & blending methods. Our premium quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk. All our teas are from plants in India, East Africa and Ceylon and fairly traded.

Tea or Coffee £2.50

Freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions

...why not add

Ever So Tempting Brownie Boards £2.80

Farmhouse boards of brownie chunks in 3 different flavours;
Chocolate & Salted Caramel, Dark Chocolate & Walnut, Rocky Road

Yoga Bunny Station £3.50

Harvest Cereal Granola Bars, Muesli & Fruit Bakes, Flapjacks.

JUICES, PRESSES & SOFTS

Cartons of Fruit Juices £2.95

a choice of Orange, Apple, Pineapple or Cranberry.

Old fashioned Lemonade 330ml £2.25

a choice of Old Fashioned lemonade or Raspberry Lemonade.

Infused Waters £3.80

a choice of Lemon & Lime; Cucumber, Apple & Mint;
or Orange, Lemon and Thai Ginger.

Spring Water £2.95

A choice of still or sparkling (750ml)

Sodas £1.50

Pepsi, Tango Orange and Sprite (330ml cans)

Ice - £2.00

Ice cubes – 1 kg bag

CORPORATE CATERING NOTES

Tailored Menus

We have a large and diverse range of menus and would be happy to design a menu to suit your event.

Beverages

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

Equipment hire

We can provide a quote on equipment hire for your event e.g. glassware, bars, linen, crockery, furniture.

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FOOD ALLERGY NOTICE

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If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's Events before placing an order.

Pricing:

All pricing excludes VAT.

