

Chez Vous Events

“The Chez Vous Experience” Inspired Catering – Innovative Events

Every event is as unique and individual as the occasion itself that is why our philosophy is to tailor-make everything for you, to suit your exact requirements.

Organising any event, whatever it may be, can seem daunting, so why not let **Chez Vous Events** help you.

We go far beyond fulfilling just your catering needs, in fact, the team will be only too happy to organise as much or as little of the event as you require - from taking the initial brief and discussing menu ideas, through to organising marquees, entertainment, special effects, fireworks, or indeed anything else you require. Chez Vous Events provides you with a "one point of contact" service for everything.

Martin Bradley, Executive Chef, has worked for many years in the event catering field and heads up the team. You can therefore rest assured that whether you are catering for 50 or 300+, for a corporate event, a family celebration, or indeed anything that is to be truly memorable, Chez Vous Events can provide an exciting selection of menus, handmade using the finest, freshest ingredients and a service that is second to none.

Leaving you with the most important task, time to entertain your guests!

Why Chez Vous Events? It's true there are a number of caterers in the area, but Chez Vous Events is different. We're a small, professional team who thrive on providing an excellent service, so much so, that virtually all of our business comes to us via recommendation and we truly value this. Afterall, you don't recommend anything that you're not more than happy with.

We're innovative, flexible and completely service driven, we want you to be impressed by us.

We hope you will find this brochure informative and helpful; it really is only to give you a guide of what we can offer and the approximate costs. We would welcome the opportunity of meeting with you to discuss your requirements in more detail. If you require any further information, please do not hesitate to contact us.

Running (Fork) Buffet

£27 per person + VAT including staff and serving equipment

Please select 3 Dishes (Hot or Cold) along with 3 Salads or Vegetables and 2 Desserts (Based on numbers above 40 people)

Hot Dishes

Thai Style Green Chicken Curry with Lemon Grass and Ginger
Slow Roast Belly Pork with White Haricot Beans, Black Pudding and Garlic
Steak and Guinness Casserole with Button Mushrooms, Parmesan Breadsticks
Middle Eastern Lamb Tagine flavoured with Cinnamon and Chillies
Beef Stroganoff flambéed with cognac and finished with Sour Cream
Traditional Coq au Vin garnished with Button Onions, Parsley Croûtes
Tender pork Casserole cooked with Chorizo, Olives and Paprika
Sautéed strips of Chicken bound in fresh Herb Cream Sauce
Teriyaki Salmon served on stir-fried Vegetables with Sweet Chilli Sauce
Osso Bucco of Monkfish with Red Onions and Aubergines, Salsa Verdi
Herb and Parmesan Crusted Cod Steak Served with Saffron Sauce
Roulade of Sea Trout with Spinach and Horseradish Mousse, White Wine Sauce
Spiced Lentil Fajitas Glazed with Yoghurt and Cheese
Mixed Bean and Roasted Pepper Casserole topped with Savoury Thyme Crumble
Grilled Polenta tossed with Artichokes and Tomato Salsa

Cold Dishes

Rare Roasted Sirloin of Beef Rolled in Mustard and Fresh Herbs
Duck Confit Terrine with Red Cabbage and Pickled Roots
Seared Tuna and Green Bean Nicoise with Soft Boiled Eggs
Classic Salmon Coulubiack Baked in Puff Pastry with Caper Relish
Diced Chicken Tikka Bound in Yoghurt and Dressed on Saffron Rice
"La Rochelle" Seafood Salad with Squid, Prawns and Mussels in Olive Oil
Flaked Smoked and Poached Fish with Lemon Mayonnaise and Prawns
Julienne of Gammon bound in Mustard Mayonnaise with Peaches
Thai Style Chilli Chicken with Pineapple and Glass Noodles
Beef Tomatoes filled with roasted vegetables and goats cheese

Vegetable Dishes

Roasted Roots
Gratin Dauphinoise
Provençale Tomatoes
Cauliflower with Herbs
Buttered Beans and Carrots
Minted New Potatoes
Basmati Rice Scented with Cardamom
Roasted Potatoes, Garlic and Olives

Barbecue Selector

£27 per person + VAT inc staff and serving equipment

Please select 3 Dishes (Hot or Cold) along with 3 Salads or Vegetables and 2 Desserts (Based on numbers above 40 people)

Meat Dishes

Brochette of Teriyaki Beef Fillet
Minced Pork and Dried Apple Patti
Herb and Ricotta Filled Chicken Roulade
Garlic and Chilli Marinated Butterfly Baby Chicken
Pork Satay Skewers with Peanut Dip
Rosemary and Lemon Marinated Lamb Cutlets
Sticky Barbecued Baby Back Ribs
Spiced Lamb Koftas with Coriander and Yoghurt Dip
Mignon of Beef Fillet with Garlic and Lemon Butter
Jerk Spiced Chicken Breast
Assorted Speciality Sausages
(Pork & Leek, Lamb & Mint, Wild Boar & Venison) 2 per person

Fish Dishes

Lemongrass and Coriander Marinated Red Snapper
Baby Calamari filled with Roasted Pepper Risotto and Feta
Tiger Prawn Skewers with Garlic Oil
Paper-Wrapped Sea Trout with Fennel Seeds, Orange and Carrot
Salmon, Peanut and Coriander Patties with Chilli Dipping Sauce
Seared Tuna Steaklet brushed with Lemon Oil
Spinach and Cod Fish Cakes with Aioli

Vegetarian Dishes

Roasted Sweet Pepper filled with Taboule and Topped with Mozzarella
Sweet Potato and Spiced Squash Kebab with Lemon Crème Fraiche
Field Mushrooms topped with Goats Cheese and Fresh Herb Crust
Mediterranean Roasted Vegetable Brochette with Pesto Yoghurt
Whole Courgettes filled with Stilton and Cashew Nuts

Buffet and Barbecue Salad and Dessert Selector

Salads

Classic Waldorf Salad
Mixed Baby Leaf Salad
Chicory Pecan Nut and Blue Cheese Salad
Caesar Salad with Shaved Parmesan
Tomato, Goats Cheese and Herb Oil Salad
Greek Salad with Cucumber, Tomato and Red Onions
Bulgar Wheat Taboule Salad with Fresh Mint and Olives
Sugarsnap Pea and Carrot Salad with Smoked Bacon Mayonnaise
Traditional New Potato Salad bound in Mustard Mayonnaise
Mixed Bean Salad with Chickpeas, Honey and Mustard
Bitter Leaf Salad with Walnut Oil and Fresh Herbs

Desserts

French Apple and Cinnamon Tart
Rich Chocolate Delice with Fresh Cream
Balsamic Strawberry and Mascarpone Flan
Mixed Berry Pudding Served with Crème Fraiche
Classic Tangy Lemon and Passionfruit Tart with Raspberry Coulis
Raspberry and White Chocolate Cheesecake with Crème Anglaise
Refreshing Terrine of Pineapple with Peach Tea Syrup
Cointreau Cream Filled Profiteroles with Chocolate Sauce
Banana and Caramel Banoffee Pie
Hazelnut Praline Charlotte, Coffee Cream

**Extra dishes can be added for a nominal fee.
Prices do not include staff or equipment hire.**

Cold Finger Buffet Menu-Delivery Only

£12.95 per person + VAT

Selection of Finger Sandwiches
Cajun Spiced Chicken Wraps
Ripe Tomatoes filled with Feta Cheese and Olive Salsa
Four Cheese and Red Onion Quiche
Minced Pork and Apple Pastry Roll
Smoked Salmon and Cucumber Galette
Tomato and Goats Cheese Lattice
Honey and Mustard Coated Cocktail Sausages
Mini Batters filled with Tarragon Mushrooms
Grilled Chicken and Roasted Pepper Brochette with Pesto Dip
Assorted Sweet Cocktail Desserts

Evening Cocktail Reception Menu

£18.00 per person + VAT

Thai Style Pork Satay with Peanut Dip
Cod and Spinach Cakes Flavoured with Horseradish
Asiatic Cocktail Selection, Lime and Cucumber Dipping Sauce
Smoked Duck and Redcurrant Gougères
Wine Marinated Dates and Apricots wrapped in Pancetta
Individual Quiches flavoured with Four Cheeses and Herbs
Monkfish and Salmon Brochettes with Lime and Dill Weed
Black Olive Tapenade and Dried Tomato Crostinis
Crab Meat Tarts with Lemon Mayonnaise
Red Onion and Anchovy "Pissaladiere"
Grilled Sticky Beef Skewers with Sesame Seeds
Crisp Fried Vegetable Crisps

Dessert items can also be added to this menu along with Chocolate Fountain or French Crepes.

Minimum Numbers Catered for on these menus are 40.

Alternatively, we can make up a menu to suit your theme or budget, please ask for further details.

Dinner Party Menus

£50.00 per person + VAT

We can cater for your dinner party at home, providing you with a five course meal plus coffee and petit fours along with all staffing and equipment – excluding furniture. Your meal will be served to you and everything will be washed up and taken away afterwards. All you need to do is sit back, relax and enjoy yourselves, let us do the hard work. Please select your starter, main course and dessert from the menu below. If you have any specific requests, we will be happy to cater for them.

The First Impression

Chef's Selection of Canapés

Where it all Begins

Thai Style Fish Cakes with Sweet Chilli and Coriander Dressing, Pack Choy Salad "La Barbe"
Smoked Duck Salad with Baby Leaves and Red Wine Pear Dressing
Smoked Salmon and Celeriac Remoulade Timbale with Tomato and Chive Crème Fraiche
Terrine of Duck Confit studded Armagnac Prunes with Spiced Apple Chutney
Bayonne Ham and Goats Cheese Roulade sliced onto a Green Bean and Pistachio Salad
Home Cured Scotch Salmon Wafer Thin with Beetroot Salad and Citrus Emulsion
Classic Nicoise Salad topped with Grilled Tuna and Lime
Warm Potato Salad topped with Roasted Scallops, Black Pudding and Lemon Chive Dressing
Red Onion and Sage Tarte Tatin with Balsamic Glaze and Bitter Leaves
Warm Asparagus Millefeuille with Warm Orange and Chervil Butter Sauce
Marinated Forest Mushrooms served on Ciabatta Crostini with Chilli Onion Chutney

The Main Event

Grilled Mignon of Beef Fillet, Roasted Roots and Shallots with Peppercorn Sauce
Jambonette of Guinea Fowl filled with Olive Tapenade served with Lemon Thyme Sauce
Confit of Barbary Duck Leg, Braised Red Cabbage, Juniper and Red Currant Sauce
Roast Rump of English Lamb sliced onto a Spring Onion Mash with a Thyme and Garlic Jus
Osso Bucco of Monkfish braised with Sweet Peppers and Plum Tomatoes, served with Herb Oil
Fillet of Pork "Dijonnaise" sliced onto Butter Beans and Lardons with Mustard Cream Sauce
Noisette of Venison Wrapped in Pancetta and served with Confit Garlic and Rich Port Sauce
Grilled Delice of Salmon with Baby Vegetables, laced with foaming Chive Butter Sauce
Seared Black Bream with Four Cheese Ravioli, Olive Based Tomatoes and Basil Crème Fraiche
Porcini Mushroom, Chestnut and Sage Risotto with Red Pesto Oil and Fried Root Vegetables

The Final Furlong

Passionfruit Crème Brulee with Orange Tuille Biscuits
Rich Tangy Lemon Tart served with an Orange and Apricot Compote
Chocolate Pecan Bread and Butter Pudding with Maple Syrup Crème Fraiche
Eton Mess (Whipped cream and Strawberries, broken Meringue and Cognac)
Iced Coconut and Mango Parfait, Grilled Bananas, Rum and Vanilla Seed Syrup
Classic French Apple Tart served with Vanilla Crème Anglaise
Chocolate and Griottes Craquelle served with Mascarpone
Blueberry Crème d'Anjou (Smooth French Cheesecake)
Summer Fruit Millefeuille with Raspberry Coulis

Fin

Cheese Selection, Celery, Grapes and Chutney

Et Encore

Freshly Brewed Filter Coffee and Petit Fours

The Small Print!

Terms & Conditions

- ❖ A deposit will be required to book any of our functions. A written quotation will be provided and sent to confirm event details.
- ❖ Should your event have to be cancelled with less than four weeks notice, your deposit will be non-refundable, except in exceptional circumstances. We will, however, be happy to hold on to your deposit against any future event.
- ❖ Final numbers and final payment will be required 14 days before the event. Payment can be made in cash, by cheque or by credit card. Cheques should be made payable to Chez Vous Events Limited.

Hire Charges

- ❖ We can arrange the hire of furniture, crockery, glasses and table linen. Please ask for further information and pricing.
- ❖ All equipment losses and damages will be charged for separately after the event .

Corkage

- ❖ We do not charge corkage to our clients, however, we do make a charge to cover the staff cost of serving your drinks. This is as follows:-

£70 per drinks waiter for a 4 hour session.

£10 per hour after the initial session.

£15 per hour after midnight.

Delivery

- ❖ We charge £50 delivery on all orders and functions.

Site Clearance

- ❖ We will endeavour to clear as much rubbish as possible from the site on the day of the function, but cannot take full responsibility for all rubbish clearance.