





Welcome to Berkeley Catering, London's leading office and event caterers.

Our highly skilled and passionate chefs continually create innovative, exciting and seasonal menus for breakfast meetings, delicious working lunches, fantastic canapés, right up to our formal dinners at many prestigious venues, all freshly prepared on the day of your order.

We source the freshest and finest produce, bought locally where possible to reduce our carbon footprint.

In January 2011, we relocated to our superb new kitchens and production premises in Southwark enabling us to be very responsive to the City and West End.

We can also provide a professional event management service, waiting staff, and all the hire equipment that you may require to further enhance your event and make it a huge success.

Ordering is easy:

Call us on **0207 837 6853** and our friendly team will guide you through our menus to meet your exact needs.

Or email us at orders@berkeleycatering.co.uk.

Or place an order using our straightforward online ordering service on our website.

Our clients include:



Berkeley Catering Limited

Unit 5, Glengall Business Centre, 43 - 47 Glengall Road, London SE15 6NJ



Contents

Breakfast	4
Sandwich Selections	5
Working Lunches	6
Finger Menus	7
Individual items	8
Speciality Platters	10
Fork Buffet Menus	11
Hot Food Delivered	12
Three Course Meals	13
Canapés	15
Afternoon Tea	16
Salads	17
Soups	18
Special Diets	19
Drinks	20
Equipment Hire and Staff Hire	21
How to order	22
Terms and Conditions	23



Breakfast

Start the day with a freshly prepared breakfast delivered to your office or meeting. We can deliver anything from freshly baked croissants, Danish pastries, mini bagels, tropical fruit platters to a full English breakfast. Hot items are delivered in insulated boxes. Breakfast can be delivered from 6.30am. Why not order fresh juices and coffee to go with your breakfast?

The set menus below are for a minimum of 6 people and prices are per person.

Breakfast Menu A £3.85

- A selection of mini freshly baked croissants (1)
- A selection of mini freshly baked Danish pastries (1)
- Exotic fresh fruit platter

Breakfast Menu B £5.85

- Freshly baked large breakfast muffins (1)
- Croissants filled with a selection of savoury breakfast fillings (1)
- Delicious yoghurt with mixed red berries topped with granola (1)

Breakfast Menu C £6.15

- Freshly baked mini croissants (1)
- A selection of mini Danish pastries (1)
- Open mini bagel with smoked salmon and cream cheese (1)
- Individual exotic fruit salad pots (1)

Hot Bap Breakfast D £4.85

- Large warm soft rolls filled with a selection of grilled bacon, sausages and fried egg all delivered hot in insulated boxes (1)
- Individual exotic fruit salad pots (1)

Healthy Breakfast E £5.50

- Delicious yoghurt with mixed red berries topped with granola (1)
- Mini open bagel with light cream cheese and cucumber (1) v
- Homemade fruit smoothie (250ml) (1)

Breakfast Platters F £9.50

- Breakfast meat platter and deluxe cheese platter
- Basket of freshly baked bread and rolls served with butter
- Mini plain croissants
- Exotic sliced fresh fruit platter

A la Carte Breakfast Items

Large croissant (1)	£1.50
Small croissant (1)	£1.10
Large Danish pastry (1)	£1.70
Small Danish pastry (1)	£1.20
Large chocolate twist (1)	£1.70
Small chocolate twist (1)	£1.10
Large pain au chocolat (1)	£1.70
Small pain au chocolat (1)	£1.10
Large pain au raisin (1)	£1.70
Small pain au raisin (1)	£1.10
Large almond croissant (1)	£1.70
Small almond croissant (1)	£1.10
Large croissant filled with smoked salmon and cream cheese (1)	£2.60
Large croissant filled with sliced ham and cheese (1)	£2.60
Large croissant filled with sliced egg and tomato (1) v	£2.60
Large bagels with a selection of breakfast fillings (1)	£2.80
Mini open bagel with smoked salmon and cream cheese (1)	£2.30
Mini open bagel with light cream cheese and cucumber (1) v	£2.10
Large breakfast muffin (1) v	£1.80
Small breakfast muffin (1) v	£1.25
Delicious yoghurt and mixed red berries topped with granola (1) v	£2.10
Delicious yoghurt and mixed fruit topped with granola (1) v	£1.95
Individual Bon Maman jams and honey pots (1)	£0.50
Butter portions (1)	£0.20

Fruit

Large tropical fruit skewer (1) v	£1.85
Individual exotic fruit salad pot (1) v	£2.30
Melon with berries pot (1) v	£2.45
Exotic sliced fresh fruit platter	£2.50
Exotic sliced fresh fruit platter skinless	£2.95
Exotic whole fruit bowl selection (serves 10 people)	£15.00
Fruit box selection of whole fruit (serves 20 people)	£20.00

Breakfast Platters

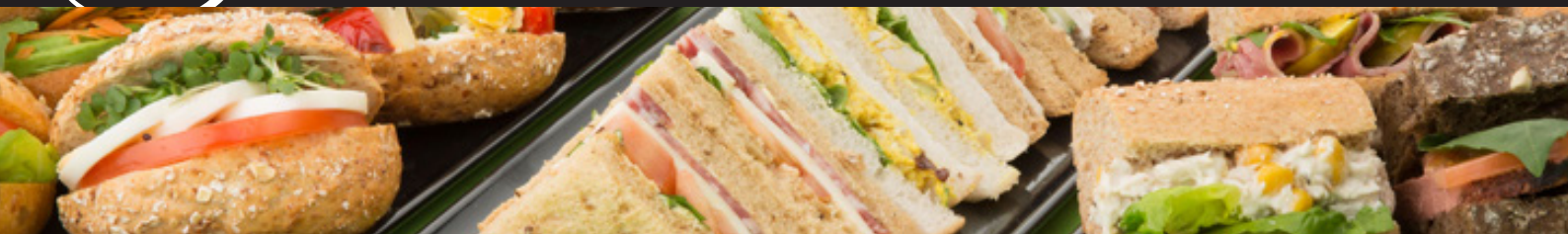
International breakfast meat platter - Parma ham, salami, ham, and pastrami. Served with assorted breads (serves 6)	£21.00
Deluxe breakfast cheese platter - brie, cheddar, smoked applewood and emmental. Served with assorted breads (serves 6) v	£21.00
International breakfast meat and cheese platter - a delicious combination of both of our platters. Served with assorted breads (serves 6)	£21.00

Berkeley Full English (delivered hot)

Bacon, fried egg, sausage, mushrooms, baked beans, hash brown and fresh roasted tomato. Basket of freshly baked breakfast bread served with butter	£11.00
--	--------

Hot Breakfast Rolls (served with brown sauce and ketchup)

Large warm soft roll with grilled bacon (1)	£3.10
Large warm soft roll with sliced breakfast sausage (1)	£3.10
Large warm soft roll with scrambled egg and chives (1) v	£2.90
Large warm soft roll with fried egg (1) v	£2.90



Sandwich Selections

We have a fantastic selection of sandwiches and freshly baked speciality breads beautifully presented on black platters. All sandwiches are freshly prepared by our professional chefs each morning.

Why not add items from our 'Individual Items' page to your sandwich platter selection. For special diet requirements please see our 'Special Diet' page. Meat, fish and vegetarian sandwiches are plated separately with a third on each platter.

All sandwich selections serve 6 people. The prices below are per platter.

Sandwich and Speciality Bread £26.35 (6 pieces per person)

Generously filled sandwiches and delicious speciality bread combination

Speciality Bread Selection £23.75 (4 pieces per person)

Generously filled speciality bread to include a selection of the following - sunflower, rye, pretzel, focaccia and ciabatta

Rustic Italian Ciabatta and Focaccia £23.75 (4 pieces per person)

Ciabatta, black olive and sunblush tomato focaccia breads filled with tasty Italian fillings

Bloomer Selection £23.75 (4 pieces per person)

Lovely soft sliced bloomer bread including a selection of the following - plain, rye and granary bloomer with a selection of fillings

Sandwich Selection £25.50 (6 pieces per person)

Sandwiches prepared on thick cut wholemeal, malted granary and white sliced bread with a selection of fillings

Open Sandwich Selection £21.50 (3 pieces per person)

A selection of meat, fish and vegetarian toppings served on open breads

Trio Baguette Selection £21.50 (4 pieces per person)

Generously filled French baguettes, classic white, nutty multigrain and poppy seed baguettes

Bagel Selection £21.50 (4 pieces per person)

Large bagels cut in three to include - classic, sesame and multigrain bagels

Mini Open Bagel Selection £25.90 (3 pieces per person)

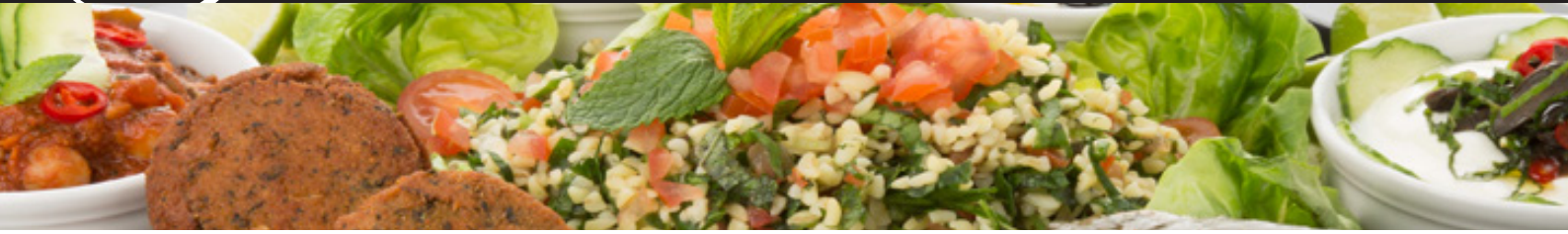
A selection of meat, fish and vegetarian toppings on mini open bagels

Wrap Selection £21.50 (4 pieces per person)

A selection of generously filled wraps to include - spinach, tomato and plain wraps with special fillings

Mini Mixed Roll Selection £27.50 (3 pieces per person)

Delicious small rolls to include a selection of the following - sunflower seed, sesame seed, plain and olive with a selection of fillings



Working Lunches

Our Working Lunches are excellent for any meeting, beautifully presented on black platters.

Please also have a look at our 'Finger Menus' for something more substantial. Why not add items from our 'Individual Items' page to your Working Lunch menus. For special diet requirements please see our 'Special Diet' page. Meat, fish and vegetarian sandwiches are plated separately.

The set menus below are for a minimum of 6 people and prices are per person.

Working Lunch 1

£6.25

Sandwich selection - prepared on thick cut wholemeal, malted granary and white sliced bread with a selection of fillings (6 pieces per person)

Exotic sliced fresh fruit platter

Working Lunch 2

£7.60

- Sandwich and speciality bread selection - generously filled sliced bread and delicious speciality bread combination (6 pieces per person)

- Tortilla crisps platter with salsa and guacamole dip

- Exotic sliced fresh fruit platter

Working Lunch 3

£8.00

- Sandwich and speciality bread selection - generously filled sliced bread and delicious speciality bread combination (6 pieces per person)

- Selection of homemade cakes and desserts (2)

- Exotic sliced fresh fruit platter

Working Lunch 4

(Healthy option)

£8.65

Wrap selection - a selection of spinach, tomato and plain with special fillings (4 pieces per person)

Crunchy crudite platter with dips

Exotic sliced fresh fruit platter

Working Lunch 5

£9.50

- Mini mixed roll selection - delicious small roll to include sunflower seed, sesame seed, plain and olive rolls (3 pieces per person)

- Kettle crisp platter with sour cream & chives and houmous dip

- Berkeley mini mousse selection (2)

- Tropical fruit skewer (1)

Working Lunch 6

£9.50

- Open sandwich selection - of meat, fish and vegetarian toppings served on open breads (4 pieces per person)

- Kettle crisp platter with sour cream & chives and houmous dip

- Selection of European cheese and savoury biscuit selection with quince jam, celery sticks and grapes

- Tropical fruit skewer (1)



Finger Menus

Our Finger Menus work perfectly for a corporate meeting, beautifully presented on our black platters. Please also have a look at our 'Speciality Platters' for something a little different. Why not add items from our 'Individual Items' page to your 'Finger Menus'. For special diet requirements please see our 'Special Diet' page. Meat, fish and vegetarian sandwiches are plated separately.

The set menus below are for a minimum of 6 people and prices are per person.

Finger Menu 1

£9.45

- Sandwich selection (4 pieces per person)
- Thai chicken skewer (1)
- Individual mini vegetarian pizzas (1) v
- Exotic sliced fresh fruit platter
- Berkeley's signature decadent chocolate brownies with chocolate mousse swirl and roasted hazelnut (1)

Finger Menu 2

£11.50

- Sandwich and speciality bread selection (4 pieces per person)
- Chicken touk skewer marinated with harissa and lemon (1)
- Cherry tomato, bocconcini and basil skewer with pesto dip (1) v
- Breaded crab claw with sweet chilli dipping sauce (1)
- Exotic sliced fresh fruit platter
- Selection of homemade cakes and desserts (1)

Finger Menu 3

£11.50

- Sandwich and speciality bread selection (4 pieces per person)
- Grilled chicken skewer with a pesto marinade (1)
- Salmon skewer with a teriyaki glaze (1)
- Selection of homemade vegetarian quiches (1) v
- Exotic sliced fresh fruit platter
- Selection of homemade cakes and desserts (1)

Finger Menu 4

£13.50

- Sandwich and speciality bread selection (4 pieces per person)
- Oriental crab and prawn ball with sweet chilli dip (1)
- Lamb kofta with yoghurt raita dip (1)
- Hoisin duck pancake rolls (2)
- Vegetarian sushi (1) v
- Exotic sliced fresh fruit platter
- Selection of homemade cakes and desserts (1)

Finger Menu 5

£13.50

- Sandwich and speciality bread selection (4 pieces per person)
- Chorizo and parma ham skewer (1)
- Salmon skewer with chilli and coriander (1)
- Courgette croquette served with spicy avocado dip (1) v
- Selection of homemade vegetarian quiches (1) v
- Exotic sliced fresh fruit platter
- Selection of homemade cakes and desserts (1)

Finger Menu 6

£16.00

- Mini chicken and herb burger with mustard and ketchup (1)
- Mini hot dog with mustard and ketchup (1)
- Smoked salmon and rocket in a spinach tortilla pinwheel (1)
- Mini salad tub with fork - classic prawn cocktail (1)
- Breaded crab claw with sweet chilli dipping sauce (1)
- Cherry tomato, bocconcini and basil skewer with pesto dip (1) v
- Grilled mushroom skewer with garlic, chilli and coriander (1) v
- Exotic sliced fresh fruit platter
- Selection of homemade cakes and desserts (1)

Finger Menu 7

£15.50

- The trio baguette selection (4 pieces per person)
- Parma ham and courgette skewers (1)
- Vegetarian futomaki roll (1)
- Mini salad pots with forks - chickpea and artichoke hearts, bound in a delicious blend of sun-blush tomatoes, red pepper and onions (1) v
- Mini salad pots with forks - honey roast sweet potato and pearl couscous with roasted almonds (1) v
- Berkeley's signature decadent chocolate brownies with chocolate mousse swirl and roasted hazelnut (1)
- Exotic sliced fresh fruit platter

Finger Menu 8

£16.50

- Wrap selection (4 pieces per person)
- Chicken barbecue skewer (1)
- Selection of homemade vegetarian quiches (1) v
- Mini salad pots with forks - Greek salad with tomatoes, cucumber and feta cheese (1)
- Mini salad pots with forks - king prawns with edamame beans, artichoke hearts, strawberry and orange segments (1)
- Carrot cake (1)
- Exotic sliced fresh fruit platter

Finger Menu 9

£17.50

- Mini mixed roll selection (3 pieces per person)
- Grilled salmon and lime skewers (1)
- Courgette croquette served with spicy avocado dip (1) v
- Mini salad pots with forks - pearl couscous with chilli and piquillo cubes with grilled chicken breast (1)
- Mini salad pots with forks - marinated Romano peppers and heritage tomato, bocconcini cheese with basil infused olive oil dressing (1) v
- Berkeley dessert pot combination
- Exotic sliced fresh fruit platter



Individual items

Why not create your own bespoke menu choosing items from the below selection. All items are freshly prepared by our professional chefs and presented with a beautiful garnish on black platters. For special diet requirements please see our 'Special Diet' page. Meat, fish and vegetarian sandwiches are plated separately.

The below items are for a minimum of 6 people.

Sandwiches

Sandwich and speciality bread selection (6 pieces per person) £4.85
Generously filled sandwiches and delicious speciality bread combination

Mini mixed roll selection (3 pieces per person) £5.40
A delicious small roll to include a selection from the following sunflower seed, sesame seed, plain and olive

The trio baguette selection (4 pieces per person) £3.80
Generously filled French baguettes, classic white, nutty multigrain and poppy seed

Sandwiches rounds (4 quarters) £2.95
Prepared with chef's choice of fillings and breads presented on platters

Individual Meat Items

Thai chicken skewer (1) £1.90

Chicken touk skewer marinated with harissa and lemon (1) £1.90

Grilled chicken skewer with a pesto marinade (1) £1.90

Chicken barbecue skewer (1) £1.90

Tandoori chicken tortilla pinwheel (1) £1.90

Lamb kofta with yoghurt raita dip (1) £1.90

Asparagus and Parma ham (1) £1.95

Parma ham skewer with courgette stuffing (1) £1.95

Chicken skewer with sage and Parma ham (1) £1.95

Minced lamb and chorizo skewer (1) £1.95

Hoisin duck pancake rolls (2) £2.05

Mini hot dog with mustard and ketchup (1) £2.10

Mini chicken and herb burger with mustard and ketchup (1) £2.30

Mini lamb and mint burger with mustard and ketchup (1) £2.30

Chorizo and Parma ham skewer (1) £2.30

Individual Fish Items

Butterfly prawns with sweet chilli dip (2) £2.10

Cocktail mini bagel with smoked salmon and cream cheese (1) £1.65

Breaded crab claw with sweet chilli sauce (1) £1.65

Breaded fish cakes with lemon grass and aioli (1) £1.80

Smoked salmon and rocket in a spinach tortilla pinwheel (1) £1.90

Salmon skewer with a teriyaki glaze (1) £1.95

Salmon skewer with chilli and coriander (1) £1.95

Grilled salmon and lime skewer (1) £1.95

King prawn skewer with Thai lemon grass and coconut milk marinade (1) £2.10

Prawn and chorizo skewer (1) £2.30

Oriental crab and prawn ball with lime and sweet chilli sauce (1) £2.30

Rice paper roll with prawn stir fry (1) £2.30

Tuna kofta with aioli dip (1) £2.60

Double king prawn swirl with sweet chilli dip (1) £2.85

Individual Vegetarian Items

Individual mini vegetarian pizzas (1) £1.50

Homemade vegetarian quiches - goats cheese and roasted cherry tomato (1) £1.65

Homemade vegetarian quiches - sunblush tomato and asparagus (1) £1.65

Homemade vegetarian quiches - leeks and courgettes (1) £1.65

Grilled mushroom skewer with garlic, chilli and coriander (1) v £1.65

Vegetarian samosas with cucumber raita (1) £1.65

Roasted honey glazed butternut squash skewer (2) £1.90

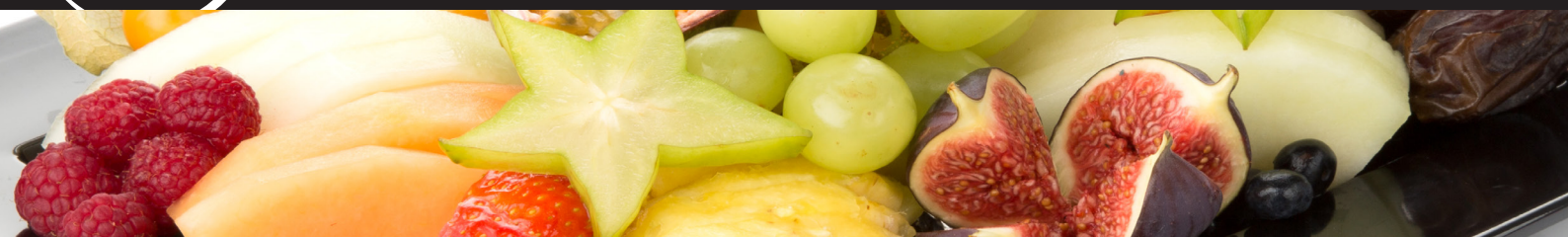
Courgette croquette served with spicy avocado dip (1) £1.90

Cherry tomato, bocconcini and basil skewer with pesto dip (1) (v) £1.90

Vegetarian spring rolls with sweet chilli dip (2) £2.10

Crunchy crudite platter with dip £2.10

Indian selection with dips (onion bhajis, pakoras and samosas) (3) £3.10



Individual items (continued)

Sushi

Chicken teriyaki maki roll (2)	£2.50
Salmon nigiri (1)	£1.65
Tuna nigiri (1)	£1.65
Prawn nigiri (1)	£1.65
Vegetarian futomaki roll (2)	£2.10

Meat Mini Salad Pots with Forks

King prawn and Chorizo tossed together in a fusilli pasta with a light dressing (1)	£3.10
Oriental crispy duck salad with orange and honey glaze served with rice noodles and fresh mango (1)	£3.10
Pearl couscous with chilli, piquillo cubes and grilled chicken breast (1)	£2.95

Fish Mini Salad Pots with Forks

King prawns with edamame beans, artichoke hearts, fresh strawberries and orange segments (1)	£3.10
Poached salmon and new potatoes in a light mayonnaise on a bed of baby gem (1)	£2.95
Classic prawn cocktail bound in marie rose sauce on a bed of iceberg lettuce (1)	£2.95

Vegetarian Mini Salad Pots with Forks

Honey roast sweet potato and pearl couscous with roasted almonds (1)	£2.45
Red and golden beetroot, drizzled in a herb and lemon olive oil with orange segments and baby spinach (1)	£2.45
Greek salad with tomatoes, cucumber, feta cheese, red onion, olives and mint with olive oil and lemon dressing (1)	£2.45
Chickpea and artichoke hearts, bound in a delicious blend of sun-blush tomatoes, red pepper, onion and garlic tapenade (1)	£2.45
Marinated Romano peppers and heritage tomato, bocconcini cheese with basil infused olive oil dressing (1)	£2.45

Individual Cakes and Dessert Items

Our cakes and desserts are freshly prepared by our professional pastry chef

Berkeley selection of homemade cakes and desserts from the list below (2)	£2.50
Berkeley's decadent chocolate brownies with chocolate mousse swirl and roasted hazelnut (1)	£1.65
Banana cake (1)	£1.55
Cherry cake (1)	£1.55
Carrot cake (1)	£1.55
Chocolate layer cake (1)	£1.55
Coconut and jam layered cake (1)	£1.55
Chocolate torte with hazelnuts (1)	£1.75
Exotic fresh fruit tartlet (1)	£1.75
Lime meringue tartlet (1)	£1.75
Fabulous cup cakes (1)	£1.65
Berkeley dessert pot combination (selection of the below) (1)	£1.95
Mini red berry mousse topped with couli and red berry (1)	£2.10
Berkeley passion fruit and kiwi mousse (1)	£2.10
Lemon mousse topped with fresh mint (1)	£2.10
Chocolate mousse pot topped with roasted hazelnuts (1)	£2.10
Berkeley cheesecake (1)	£2.10
Mini panna cotta topped with red berries (1)	£2.10
Tiramisu	£2.10
Large muffin (1) v	£1.80
Small muffin (1) v	£1.25
Shortbread biscuit (2)	£1.50
Homemade cookies (2)	£1.50

Fruit

Large tropical fruit skewer (1) v	£1.85
Individual exotic fruit salad pot (1) v	£2.30
Melon with berries pot (1) v	£2.45
Exotic sliced fresh fruit platter	£2.50
Exotic sliced fresh fruit platter skinless	£2.95
Exotic whole fruit bowl selection (serves 10 people)	£15.00
Fruit box selection of whole fruit (serves 20 people)	£20.00

Crisps, Olives and Nuts

Tortilla crisps platter with salsa and guacamole dip	£12.00
Kettle crisp platter with sour cream & chives and houmous dip	£14.00
Assorted nuts – a selection of four assorted nuts	£18.00
Olive selection – a selection of four assorted olives	£18.00
Walker crisp packets 32.5g	£0.70
Kettle crisp packets 40g	£1.20



Speciality Platters

Our platters are great for sharing and work perfectly for a corporate meeting or a party at home. They make a stunning centrepiece to your table and are a great alternative to sandwich platters. The food is beautifully presented on our black platters. Please also have a look at our 'Hot Food Delivered' for something a little different. For special diet requirements please see our 'Special Diet' page.

All speciality platters serve 8 people. The prices below are per platter.

<p>Mezze £32.00</p> <p>Middle-eastern traditional homemade houmous, aubergine moutable dip, labenah cream cheese, chickpea moussaka, tabouleh, falafel, stuffed vine leaves, pickled vegetables and traditional salad garnish</p> <p>Served with toasted pitta bread</p>	<p>Antipasto £32.00</p> <ul style="list-style-type: none"> • Sliced Parma ham, stuffed piquillo peppers • with cream cheese, bocconcini, sun-blush tomato, spicy herbed mixed olives with • marinated char-grilled artichoke, aubergine, courgette, peppers and salad garnish • Served with toasted ciabatta slices 	<p>Seafood £40.00</p> <ul style="list-style-type: none"> • Selection of Scottish smoked salmon, • Mediterranean zesty spiced char-grilled king prawns, smoked mackerel, fresh salmon, fresh tuna loin, pickled herrings, with marie rose sauce and salad garnish • Served with buttered brown bread
<p>Charcuterie £35.00</p> <p>Selection of sliced salt beef, chorizo, ham, turkey, Milano salami and duck terrine with gherkins, silverskin onions, with mustard mayonnaise sauce and salad garnish</p> <p>Served with crispy crostinis</p>	<p>Tapas £35.00</p> <ul style="list-style-type: none"> • Selection of sliced salami, char-grilled chorizo sausages, Parma ham, tortilla Espanola, roasted pimiento pepper in vinaigrette and mexi zucchini fritters and salad garnish • Served with toasted ciabatta slices 	<p>Greek £32.00</p> <ul style="list-style-type: none"> • Feta cheese, houmous, taramasalata, tzatziki, roasted onions drizzled with a pomegranate glaze, char-grilled marinated chicken fillet, stuffed vine leaves and salad garnish • Served with toasted pitta bread
<p>Indian £35.00</p> <p>Selection of spicy vegetable samosas, mini onion bhajis, vegetable pakoras, chicken tikka skewers and tandoori chicken skewers, with mango chutney and salad garnish</p> <p>Served with toasted naan bread and mini poppadoms</p>	<p>Sushi and Oriental £45.00</p> <ul style="list-style-type: none"> • Futomaki vegetable roll, salmon and prawn nigiri, mirin glazed salmon pieces, chicken satay skewers, sweet chilli glazed king prawns, duck pancake rolls with hoisin sauce and salad garnish • Served with prawn crackers and a selection of dips - wasabi, pickled ginger and soya sauce 	<p>Cheese £32.00</p> <ul style="list-style-type: none"> • Selection of continental cheese to include brie, manchego, gorgonzola, smoked cheddar, mature cheddar, red Leicester, sage Derby, gruyere, and bocconcini, with quince, celery sticks, mini gherkins, silverskin onions, grapes and apricots • Served with savoury biscuits



Fork Buffet Menus

The Fork buffets are a great way to impress your clients. Please also refer to our 'Equipment Hire' pages for table cloths, plates, cutlery, glasses etc which you may require. Why not have waiting staff to make your function run smoothly, see 'Staff Hire' page. For special diet requirements please see our 'Special Diet' page.

The set menus below are for a minimum of 8 people and prices are per person.

Cold Buffet Menu A

£17.00

- Sliced rare roast beef roses served with a creamed horseradish sauce
- Salmon terrine served on a bed of leaves with tartare sauce
- Spanish tortilla v
- Pearl couscous with pomegranates and roasted mixed nuts v
- Fresh mixed leaf salad with house dressing v
- Chocolate tart with passion fruit and mango coulis
- Selection of speciality bread and butter

Cold Buffet Menu B

£17.00

- Smoked salmon roses with soured cream, capers and dill
- Duck terrine with cornichons, silver skin onions and gherkins
- Courgette and leek tartlet v
- New potato and chive salad v
- Caesar salad with dressing v
- Banoffee pie
- Selection of speciality bread and butter

Cold Buffet Menu C

£18.50

- Marinade char grilled sliced chicken breast
- Salmon gravadlax served with dill mustard sauce
- Grilled aubergine with chilli, coriander and yoghurt dressing v
- Penne pasta salad with pesto v
- Fresh mixed salad with house dressing v
- New York strawberry cheese cake with mixed berries coulis
- Selection of speciality bread and butter

Cold Buffet Menu D

£20.50

- Chicken breast stuffed with tarragon wrapped in Parma ham served with a spiced avocado dip
- Sushi and oriental selection
- Chickpeas with artichoke and sun-blush tomato v
- Wild rice salad v
- Fresh mixed salad with house dressing v
- Tropical fruit tart with exotic fruit salsa
- Selection of speciality bread and butter

Cold Buffet Menu E

£20.50

- Grilled salmon fillet with herbed aioli
- Charcuterie selection
- Sunblush tomato and asparagus tartlet v
- Patata Harah - roasted cubed potatoes with chilli, garlic and coriander topped with a spiced sesame oil v
- Fresh green salad with house dressing v
- Amaretto tiramisu
- Exotic fresh fruit salad
- Selection of speciality bread and butter

Cold Buffet Menu F

£22.50

- Honey roast ham with honey mustard sauce
- Poached lemon sole fillet stuffed with a spinach, ricotta and rocket mousse
- Sliced mozzarella, avocado and tomato with pesto dressing v
- Honey roasted sweet potato and pearl cous cous
- Greek salad v
- Rocket leaf salad and dressing v
- Lemon mousse topped with lemon zest
- Selection of cheese with savoury biscuits, quince, celery and grapes
- Selection of speciality bread and butter



Hot Food Delivered

Hot Food Delivered is a great way to impress your clients and friends. All menus are delivered hot ready to serve. We provide chafing dishes and serving spoons. Please refer to our 'Equipment Hire' pages for table cloths, plates, cutlery, glasses etc which you may require. Why not have waiting staff to make your function run smoothly, see 'Staff Hire' page. For special diet requirements please see our 'Special Diet' page.

The set menus below are for a minimum of 8 people and are delivered hot.

Hot Food Menu A	£17.00	Hot Food Menu B	£18.00	Hot Food Menu C	£15.50
Classic fish pie topped with buttery mash		Chicken Makkiné – slow cooked marinated diced chicken breast in yoghurt and spices.		Cumberland pork sausages served with roasted onion gravy	
Herb crusted stuffed aubergine with mushroom, onion, garlic served with a tomato basil sauce v		Artichoke hearts stuffed with sundried tomato and spinach served with baby spinach cream sauce v		Sautéed button mushrooms in olive oil with garlic, chilli and coriander, garnished with pomegranate v	
Fresh garden salad with light dressing		White basmati rice		Creamy mash potato with chopped parsley	
Berkeley cheesecake served with coulis		Berkeley trio of mousse		Hot apple crumble and custard	
Selection of speciality bread and butter		Selection of speciality bread and butter		Selection of speciality bread and butter	

Individual Hot Dishes

Meat

Cumberland pork sausages (2) with roasted onion gravy, served with creamy mash (serves 8 people)	£52.00
Chicken Makkiné - slow cooked marinated diced of chicken breast in yoghurt and spices, served with basmati rice (serves 8 people)	£65.50
Meat lasagne - traditional lasagne with minced steak topped with a creamy béchamel sauce, served with mixed leaf salad and dressing (serves 6 people)	£52.00
Classic beef casserole with button onions, celery, leek and carrots, served with rice (serves 8 people)	£68.00
Chicken breast with creamy mushroom sauce, served with new roast potatoes (serves 8 people)	£68.00
Lamb tagine: diced leg of lamb slow cooked with Mediterranean vegetables, apricots, dates and Moroccan spices, served with cous cous (serves 8 people)	£68.00
Roast leg of lamb served medium rare with red wine jus, served with roast potato (serves 8 people)	£76.00

Fish

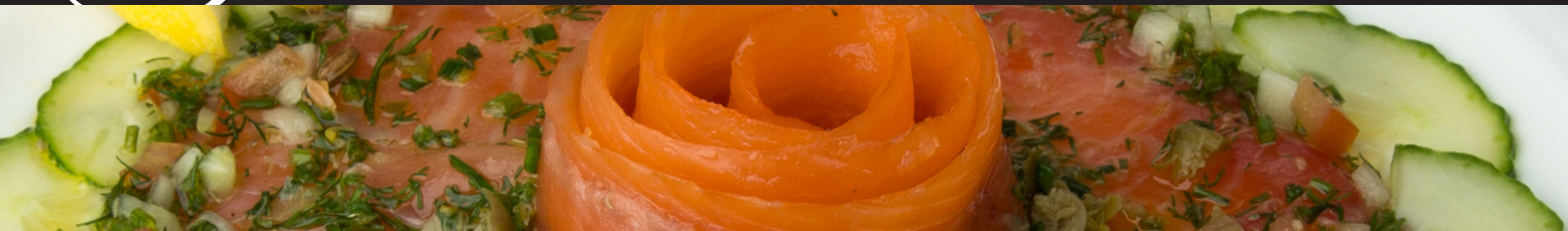
Classic fish pie topped with buttery mash, served with mixed salad leaves and light dressing (serves 6 people)	£62.00
Fresh poached salmon fillet with white wine and grape sauce, served with green beans (serves 8 people)	£73.60
Pasta with grilled fresh tuna loin and Provençal sauce, finished with shaved parmesan, served with mixed salad leaves and light dressing (serves 8 people)	£52.00
Seafood paella with mussels, clams, salmon, seabass, squid, prawns, peas cooked in saffron rice, served with mixed salad leaves and light dressing (serves 8 people)	£84.00
Grilled fillet of sea bass with lobster sauce, served with parsley potatoes (serves 8 people)	£70.00
Roasted sole fillet wrapped with salmon and king prawn with wild mushroom sauce, served with herb crushed potatoes (serves 8 people)	£72.00

Vegetarian

Herb crusted stuffed aubergine with mushroom, onion and garlic with tomato basil sauce, served with fresh garden salad and dressing (serves 8 people)	£36.00
Portobello mushroom stuffed with oriental rice with a spicy tomato sauce, served with fresh garden salad and dressing (serves 8 people)	£36.00
Spinach and ricotta cannelloni in a rich cheesy tomato basil sauce, served with fresh garden salad and dressing (serves 8 people)	£36.00
Sautéed button mushrooms in olive oil with garlic, chilli and coriander garnished with pomegranate, served with creamy mash (serves 8 people)	£36.00
Rigatoni arabiatta with aubergine and a spicy tomato sauce, served with fresh garden salad and dressing (serves 8 people)	£36.00
Artichoke hearts stuffed with sundried tomato and spinach with a baby spinach cream sauce, served with white basmati rice (serves 8 people)	£44.00

Hot Desserts

Apple crumble and custard (serves 8 people)	£20.00
Rhubarb and mixed berries crumble and custard (serves 8 people)	£20.00
Bread and butter pudding with custard (serves 8 people)	£20.00
Sticky toffee pudding with custard (serves 8 people)	£20.00
Chocolate fondant with chocolate sauce (serves 8 people)	£20.00



Three Course Meals

Ordering a three course meal is a great way to impress your clients or friends at home. Our menus include a chef on site and our chef would conduct a site visit prior to your event to discuss menus and facilities with you. Please refer to our 'Equipment Hire' pages for table cloths, plates, cutlery, glasses etc which you may also require. You may also need waiting staff please see 'Staff Hire'.

The menus below are for a minimum of 8 people. It you have an event for less people please call us.

<p>Three Course Menu 1 £35.00</p> <p>Starters Scottish smoked salmon and ginger beetroot gravadlax with traditional accompaniments of soured cream, capers, served with rye bread</p> <p>Main Course Roasted chicken supreme on a bed of potato and celeriac mash served with turned vegetables, cream and red wine jus</p> <p>Desserts Mix berries cheesecake with passion fruit coulis Selection of speciality bread and butter Coffee and petit fours</p>	<p>Three Course Menu 2 £38.00</p> <p>Starters Grilled goats cheese on a bed of mixed leaves with roasted red peppers, drizzled with balsamic vinaigrette v</p> <p>Main Course Grilled salmon on a bed of spinach and ricotta cannelloni, with pak choi and deep fried leek with a wild mushroom cream sauce</p> <p>Desserts Berkeley raspberry crème brulee Selection of speciality bread and butter Coffee and petit fours</p>	<p>Three Course Menu 3 £45.00</p> <p>Starters Tower of asparagus and a feta and fresh herb mousse with a fruity and nutty tapenade and oriental dressing</p> <p>Main Course Roasted fillet of sea bass and char-grilled king prawns with lobster sauce, served with crushed minted roasted new potatoes and garden bean selection</p> <p>Desserts Decadent Berkeley's signature moist chocolate fudge cake with cherries and almond flakes Selection of speciality bread and butter Coffee and petit fours</p>
<p>Three Course Menu 4 £48.00</p> <p>Starters Temple of avocado, crab meat and prawns with sweet corn and crab salsa</p> <p>Main Course Roasted crispy skin duck breast with orange sauce, served with roasted butternut squash and pommes fondant</p> <p>Desserts Creamy panna cotta with a light fruity salsa Selection of speciality bread and butter Coffee and petit fours</p>	<p>Three Course Menu 5 £51.00</p> <p>Starters Artichoke hearts with sun-blush tomato and wild salad leaves and bocconcini served with a basil dressing</p> <p>Main Course Herb crusted roasted rack of lamb, roasted banana shallots, baby spinach and pomme dauphinoise served with redcurrant jus</p> <p>Desserts Caramelised cinnamon apple tatin with mascarpone Selection of speciality bread and butter Coffee and petit fours</p>	<p>Three Course Menu 6 £55.00</p> <p>Starters King Prawn and avocado on a wild spring salad of rocket leaves, strawberry and orange segments with zesty avocado dressing</p> <p>Main Course Fillet of beef on a bed of pomme rosti with wild mushroom and baby asparagus, served with Madeira sauce</p> <p>Desserts Trio of dark, milk and white chocolate mousse Selection of speciality bread and butter Coffee and petit fours</p>



Three Course Meal (continued)

A la Carte Menu

Prices below are per person and includes a chef on-site.
Please call for a tailor made quote for your event.

Starters

Scottish smoked salmon and ginger beetroot gravadlax with traditional accompaniments of soured cream, capers, served with salad garnish and bread (min 4)	£8.00
Temple of avocado, crab meat and prawns with sweetcorn and crab salsa (min 4)	£9.00
King prawn and avocado on a wild spring salad of rocket leaves, strawberry and orange segments with zesty avocado dressing (min 4)	£8.00
Grilled goats cheese on a bed of mixed leaves with roasted red peppers drizzled with balsamic vinaigrette v (min 1)	£8.50
Tower of asparagus and a feta and fresh herb mousse with a fruity and nutty tapenade and oriental dressing v (min 1)	£8.75
Artichoke hearts with sun-blush tomato and wild salad leaves with bocconcini and basil dressing v (min 1)	£9.00

Main Course

Roasted chicken supreme on a bed of potato and celeriac mash Served with turned vegetables cream and red wine jus (min 4)	£17.50
Grilled salmon on a bed of spinach and ricotta cannelloni, with pak choi and deep fried leek. Served with a wild mushroom cream sauce (min 4)	£19.50
Roasted fillet of sea bass and char-grilled king prawns with lobster sauce. Served with crushed minted roasted new potatoes and garden bean selection (min 4)	£26.25
Roasted crispy skin duck breast with orange sauce. Served with roasted butternut squash and pommes fondant (min 4)	£29.25
Herb crusted roasted rack of lamb, roasted banana shallots, baby spinach and pommes dauphinoise, served with redcurrant jus (min 4)	£32.50
Fillet of beef on a bed of pomme rosti with wild mushroom and baby asparagus, served with Madeira sauce (min 4)	£37.50
Oven roast marinated vegetables with fennel and asparagus topped with creamy goats cheese, served on a bed of pomme galette and creamy pesto sauce v	£15.00
Double baked zucchini and lemon grass souffle with spring park salsa and sunblush tomatoes v	£12.00

Desserts

Mixed berry cheesecake with passion fruit coulis (min 4)	£8.00
Berkeley raspberry crème brulee (min 4)	£8.00
Decadent Berkeley's signature moist chocolate fudge cake with cherry and almond flakes (min 4)	£8.00
Panna cotta served with a light fruity salsa (min 4)	£8.00
Caramelised cinnamon apple tatin with mascarpone (min 4)	£8.00
Trio of dark, milk and white chocolate mousse (min 4)	£8.00



Canapés

We supply a fantastic selection of cold canapés to give your party the wow factor. Hot canapés are available on request. We can provide staff to set up and serve at your event. Please see 'Staff Hire'. Our chef would conduct a site visit prior to your event to discuss menus and facilities with you.

The menus below are for a minimum of 10 people.

Cold Canapé Menu 1

£9.90

Suitable for a 1-2 hour reception

- Turkey breast crouton with a red onion marmalade and cranberry glaze
- Asparagus with Parma ham and aioli drizzle
- Smoked salmon and chive tartlet
- Classic prawn cocktail in a light puff pastry bite
- Goats cheese ball rolled in chives with quince and orange marmalade zest tartlet v
- Honey glazed pear infused with cinnamon with sage derby and celery on rye v

Cold Canapé Menu 2

£10.50

Suitable for a 1-2 hour reception

- Parma ham with honey roasted fig and Roquefort on pumpernickel bread
- Chicken roulade stuffed with watercress mousse, sunblush tomatoes and thick aioli
- Smoked salmon, soured cream and salmon caviar on rye bread
- Prawn and crab ball with sweet chilli
- Tartlet with gorgonzola, cucumber relish and sunblush tomato v
- Puff palmiers with mozzarella and sun blush tomatoes v

Cold Canapé Menu 3

£14.00

Suitable for a 2-3 hour reception

- Chicken liver parfait with quince and roasted almond flakes
- Rose of roast beef with horseradish and courgette on pumpernickel
- Chicken roulade stuffed with watercress mousse, sunblush tomatoes and thick aioli
- Smoked salmon, soured cream and salmon caviar on rye bread
- Pommes rosti topped with boiled quail egg, rocket, light salmon mousse and caviar
- Salmon teriyaki served in a pastry cup
- Toasted sesame rolled feta cheese balls and chilli relish v
- Tartlet with gorgonzola, cucumber relish and sunblush tomato v

Cold Canapé Selector

The below needs to be ordered with a minimum of 10 of each canapé

Meat

Chicken liver parfait with quince and roasted almond flakes	£1.95
Parma ham with honey roasted fig and Roquefort on pumpernickel bread	£1.95
Chicken roulade stuffed with watercress mousse, sunblush tomatoes and thick aioli	£1.85
Turkey breast crouton with a red onion marmalade and cranberry glaze	£1.85
Rose of roast beef with horseradish, and courgette on pumpernickel	£1.85
Asparagus with Parma ham and aioli drizzle	£1.90

Fish

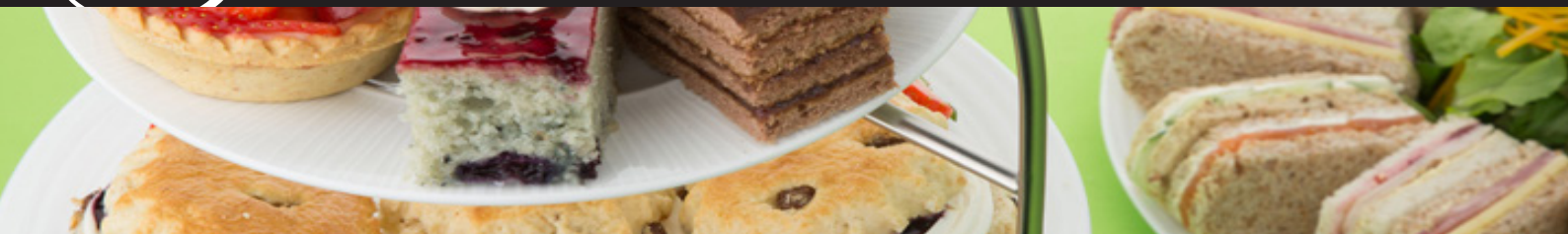
Pommes rosti topped with boiled quail egg, rocket, light salmon mousse and caviar	£1.95
Prawn and crab ball with sweet chilli	£1.95
Smoked salmon, soured cream and salmon caviar on rye bread	£1.95
Salmon teriyaki served on a pastry cup	£1.85
Smoked salmon and chive tartlet	£1.75
Classic prawn cocktail in a light puff pastry bite	£1.75

Vegetarian

Toasted sesame rolled feta cheese and chilli relish	£1.65
Tartlet with gorgonzola, cucumber relish and sunblush tomato	£1.65
Celery with gorgonzola, quince and roasted walnuts on pumpernickel	£1.65
Honey glazed pear infused with cinnamon with sage derby and celery on rye	£1.65
Goats cheese ball rolled in chives with quince and orange marmalade zest	£1.65
Puff palmiers with mozzarella and sunblush tomatoes	£1.65

Dessert Canapés

Fig boats with mascarpone and flaked almonds	£1.85
Chocolate praline swirl on shortbread	£1.85
Banoffee pie	£1.85
Raspberry tart	£1.85
Lemon meringue tart	£1.85
Passion fruit tart	£1.85
Berkeley's decadent chocolate brownies with chocolate mousse swirl and roasted hazelnut	£1.85



Afternoon Tea

Our afternoon tea menus are served on our fantastic cake stands and can be ordered per cake stand.

Please refer to our hire page for crockery, cups and saucers.

The menus below are priced per cake stand which serves 6 people.

Afternoon Tea Menu 1 £54.00 per cake stand

- Finger cut sandwiches on our bread selection
- Home baked scones served with clotted cream and strawberry jam
- Selection of our delicious afternoon cake bites and French patisserie

Afternoon Tea Menu 2 £63.00 per cake stand

- Selection of open and finger sandwiches
- Home baked scones served with clotted cream and strawberry jam
- Selection of our delicious afternoon cake bites and French patisserie

Afternoon Tea Menu 3 £69.00 per cake stand

- Selection of open sandwiches
- Savoury tartlets: ham with gruyere cheese and spinach, mozzarella with roasted tomato and basil
- Home baked scones served with clotted cream and strawberry jam
- Selection of our delicious afternoon cake bites and French patisserie

Add tea to your above menu

Tea flask small (serves 6)	£12.00
Tea flask medium (serves 12)	£24.00
Tea flask large (serves 18)	£36.00

Why not make it a Champagne tea for that special celebration

Phillippe Guidon Brut	£27.00
Heidsieck Dry Monopole Blue top	£39.00
Moet & Chandon	£49.00
Laurent - Perrier Brut NV	£59.00



Salads

Our signature salads are a great way to enhance your meeting or function. All freshly prepared on the morning of delivery.

Large salads serve 8 - 10 people. Medium salads serves 4 - 6 people.

	Large	Medium	Vegetarian:	Large	Medium
Meat					
Char-grilled chicken breast with wild rice, lentil, endives and cranberries, topped with crispy onion	£21.00	£15.00	Pearl couscous mixed with fresh green herbs, pomegranate, cranberries and roasted mixed nuts	£19.00	£14.00
Char-grilled chicken breast with pearl couscous salad with pomegranate	£21.00	£15.00	Red and golden beetroot in a herb and lemon olive oil garnished with orange segments and flaked almonds on a bed of baby spinach	£19.00	£14.00
Oriental sticky honey glaze duck with rice noodles served with fresh mango	£22.50	£16.00	Marinated Romano peppers and heritage tomato, bocconcini cheese with basil infused olive oil dressing	£18.00	£13.00
Pasta alla Costiera salad with thinly chopped charcuterie selection of meat, sundried tomatoes, herbs and shaving parmesan	£21.00	£15.00	Tofu, with French beans, sugar snap peas, mange tout, hazelnuts, orange and apple slices, drizzled with orange dressing	£19.00	£14.00
Char-grilled chicken Caesar salad with cos lettuce, croutons in Caesar dressing topped with smoked parmesan	£21.00	£15.00	Grilled aubergine slices in a coriander, chilli and garlic marinade, topped with a minted yoghurt dressing	£16.00	£12.00
Fish					
Char grilled mixed seafood marinated in a citrus dressing and tossed with shaved fennel	£25.00	£17.00	Honey roast sweet potato, sundried tomato, pearl couscous with pomegranate, fresh herbs and roasted almond	£19.00	£14.00
Lightly poached salmon with steamed new potatoes in a light chive mayonnaise	£25.00	£17.00	Broccoli and cauliflower salad infused with garlic, chilli and coriander served with romano peppers and edamame beans topped with almond flakes	£19.00	£14.00
Seared grilled fresh tuna fillet with a deliciously sticky red cabbage marmalade	£25.00	£17.00	Chickpea and artichoke hearts, bound in a delicious blend of sun-blush tomatoes, red pepper, onion and garlic tapenade	£19.00	£14.00
Buttered king prawns with edamame beans, artichoke hearts, fresh strawberry and orange segments in a zingy dressing	£25.00	£17.00	Homemade chunky coleslaw- a classic mix of carrot, white cabbage and onion in a light mayo	£15.00	£12.00
Smoked mackerel fillet lightly tossed with capers, celery, roasted fennel, and salad leaves	£25.00	£17.00	Fresh and crunchy garden salad of mixed leaves with cucumber, cherry tomatoes and peppers served with dressing	£19.00	£14.00
Crayfish tails with red onion, fresh mango, green bean, sugar snap and sweet red chilli with fresh green herbs in zesty dressing	£27.00	£18.50	Greek salad with cubed tomatoes, cucumber, feta cheese, red onion, olives and fresh mint leaves served with olive oil lemon dressing	£19.00	£14.00
Seared tuna loin rubbed with Cajun spices, served with asparagus spears and honey roasted butternut squash	£25.00	£17.00	Penne pasta lightly bound in a light pesto dressing finished with parmesan shavings, olives, tomatoes and fresh basil	£18.00	£13.00
King Prawn and Chorizo tossed together in a fusilli pasta with a light dressing	£27.00	£18.50			
Salmon Nicoise – poached salmon fillet with peeled new potatoes, free range boiled eggs, red onion, olives and green beans	£25.00	£17.00			
Tuna Nicoise – classic combination of chunky tuna, peeled new potatoes, free range boiled eggs, red onion, olives and green beans	£25.00	£17.00			



Soups

All of our soups are served with a selection of breads and butter and are delivered to you hot in thermos containers. Please see our hire page for china bowls and spoons. We can supply disposable cups and spoons on request.

The soups below serves 5 portions and includes a selection of breads and butter.

Meat

- Chicken and sweetcorn chowder - a lovely creamy soup with diced chicken breast and sweetcorn £17.00
- Clear beef and vegetable soup - a winter favourite, light yet filling £17.00
- Chorizo cannellini beans and vegetables in a rich tomato broth £17.00
- Hearty lentil and crispy bacon soup - a gorgeous combination of smooth lentils with crispy bacon flakes £17.00

Fish

- Lobster bisque - garnished with lobster meat and finished with a swirl of cream £19.00
- Smoked salmon, potato and chives - delicious smoked salmon and potato with chopped chives £19.00
- Prawn and clam chowder - a fabulous seafood combination with a hint of dill and a dash of cream £19.00
- Thai prawn soup with lemon-grass and noodles £19.00

Vegetarian

- Cream of asparagus - a deliciously light creamy asparagus soup, with finely sliced asparagus spears £15.00
- Leek and potato - creamed soup with julienne of leeks garnish £15.00
- Carrot and coriander - a lovely smooth soup with classic flavours £15.00
- Minestrone - a delightful Italian flavour with vegetables and pasta £15.00



Special Diets

The menus below are suitable for the following diets:

Vegan, vegetarian, Halal, gluten free, wheat free, coeliac, dairy and lactose free.

Special Diet Finger Menu A £9.40

- Rice cakes with houmous dip v
- Tortilla crisps with guacamole dip v
- Grilled mushroom skewer with garlic, coriander and chilli with (1) v
- Honey roasted butternut squash skewer (1) v
- Garden salad pot with dressing (1) v
- Chickpea and artichoke salad (1) v
- Tropical fruit skewer (1)

Special Diet Buffet Menu A £10.00

- Grilled herbed mushroom skewer v
- Honey glazed roasted butternut squash salad v
- Roasted red pepper slices v
- Garden salad pot with dressing served separately (1) v
- Fresh fruit salad pot (1)

Special Diet Salad A £6.50

- Fresh and crunchy salad with tomatoes, cucumber, sliced peppers, chick peas and olives v
- Dressing is served separately

The menus below are suitable for the following diets:

Vegetarian and Halal.

Special Diet Finger Menu B £10.75

- Freshly baked mini rolls with egg and cress filling and cheese and tomato filling (2) v
- Cherry tomato, bocconcini and basil skewer with pesto (1) v
- Courgette croquette with a mayonnaise, avocado and harissa dip (1) v
- Garden salad pot with dressing served separately (1) v
- Tropical fruit skewer (1)

Special Diet Buffet Menu B £11.50

- Homemade goat's cheese and roasted cherry tomato quiche (1) v
- Chickpea and artichoke hearts, bound in a delicious blend of sun-blush tomatoes, red pepper, onion and tapenade (1) v
- Penne pasta lightly bound in a light pesto dressing with parmesan shavings, olives, tomatoes and basil (1) v
- Garden salad pot with dressing served separately (1) v
- Fresh fruit salad pot (1)

Special Diet Salad B £6.50

- Marinated romano peppers and heritage tomato, bocconcini on a bed of mixed salad leaves with a basil infused olive oil dressing v
- Dressing is served separately

The menus below are suitable for the following diets:

Gluten free, Halal, wheat free, coeliac, dairy and lactose free

Special Diet Finger Menu C £9.70

- Rice cakes with houmous dip v
- Tortilla crisps with guacamole dip v
- Herbed chicken skewer (1)
- Grilled salmon and lime skewer (1)
- Garden salad pot with dressing served separate (1) v
- Tropical fruit skewer (1)

Special Diet Buffet Menu C £12.90

- Chargrilled herbed chicken breast
- Patata harah - cubed roasted potatoes with chilli, garlic, coriander and spiced sesame puree
- Red and golden beetroot drizzled in a herb and lemon flavoured olive oil with orange segments on a bed of baby spinach
- Garden salad pot with dressing served separately (1) (v)
- Fresh fruit salad pot (1)

Special Diet Salad C £7.50

- Char grilled fresh salmon on a bed of mixed leaves, with tomatoes, cucumber, and peppers
- Dressing is served separately



Drinks - Hot and Cold

Berkeley Catering will be pleased to provide hot and cold drinks for your event. All cold drinks are sale or return. Ordering drinks from Berkeley Catering with you food order takes all the hassle out of your function or event, and our drinks are delivered cold to you.

Cold Drinks

Smoothies made fresh in the morning	£1.95
Fresh orange juice bottle 250ml	£2.25
Orange juice 1 litre	£2.35
Apple juice 1 litre	£2.55
Pineapple juice 1 litre	£2.55
Cranberry juice 1 litre	£2.55
Tropicana orange juice	£2.85
Large still water	£1.95
Large sparkling water	£1.95
Small still water	£1.40
Small sparkling water	£1.40
Canned drinks (selection)	£0.80
Small carton of juice (selection)	£0.85

Hot Drinks (all served with milk and sugar)

Lavazza coffee flask, small (serves 6)	£14.50
Lavazza coffee flask, medium (serves 12)	£29.00
Lavazza coffee flask, large (serves 18)	£43.50
Tea flask, small (serves 6)	£12.00
Tea flask, medium (serves 12)	£24.00
Tea flask, large (serves 18)	£36.00
Herbal tea – hot water flask and a selection of herbal teas small (serves 6)	£14.50
Herbal tea – hot water flask and a selection of herbal teas medium (serves 12)	£29.00
Herbal tea – hot water flask and a selection of herbal teas large (serves 18)	£43.50
Hot chocolate (serves 6)	£14.50

Drinks - Alcoholic

Berkeley Catering will be pleased to provide drinks for your event.

All cold drinks are sale or return. Please call for recommendation or if you require a wine which is not on the list below.

White Wine

House white wine	£9.95
Pinot Grigio - Italy	£11.95
Chardonnay vin de Pays - France	£14.95
Berton Paddock Chardonnay Viognier - Australian	£14.95
Sauvignon Blanc - Chile	£18.95

Red Wine

House red wine	£9.95
Merlot – France	£11.95
Rioja – Spain	£15.95
Chianti Sogatia – Italy	£18.95
Perez Cruz Carmenere 2010 - Chile	£19.95

Rose

Pinot Grigio Blush - Italy	£10.95
Bougrier Rose 2011 - France	£14.95

Sparkling Wine

Prosecco - Italy	£18.95
Torre Oriá Cava Reserve - Spain	£19.95

Champagne

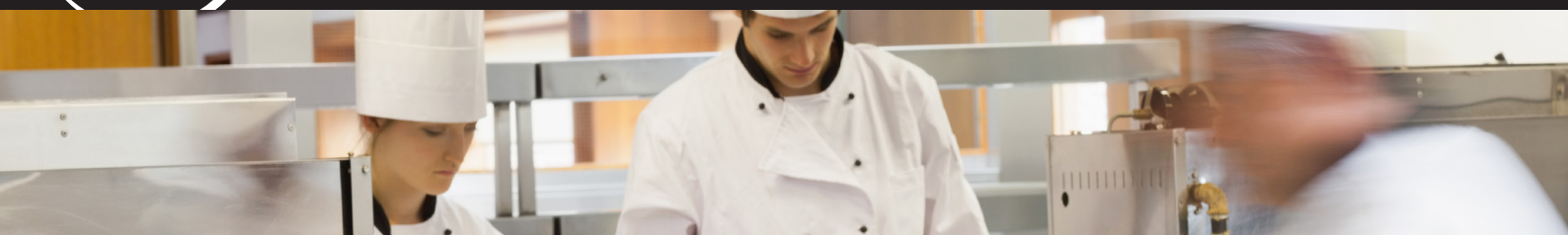
Phillippe Guidon Brut	£27.00
Heidsieck Dry Monopole Blue top	£39.00
Moët & Chandon	£49.00
Laurent - Perrier Brut NV	£59.00

Beer (bottles)

Becks beer	£2.50
Peroni beer	£2.80
Corona beer	£2.80

Ice

Ice small bag	£3.50
Ice large bag (12 kilo) including large bucket for chilling	£16.00



Equipment Hire

At Berkeley Catering we can offer a wide range of catering equipment hire for business lunches, private parties, and events.

No matter how small or large your event, you can trust Berkeley Catering to provide you with a friendly and personal service.

Our hire costs include cleaning, so you can simply return the used items to us.

Buffet, starter or dessert plate	35p
Dinner plate	45p
Side plate	35p
Wine glass	35p
High-ball glass	35p
Champagne flutes	50p
Cup, saucer and teaspoon (set)	45p
Large knife	20p
Small knife	20p
Large fork	20p
Small fork	20p
Dessert spoon	20p
Soup spoon	20p
Serving cutlery - large spoon and fork	£1.00
Glass jugs	£2.50
Milk Jugs	£2.50
Salt and pepper sets	£3.00
Large drink cooler	£6.00
Cork screws	£1.00
Drink trays - non slip	£3.00
Chafing dish with fuel - no charge when hot food is ordered	£20.00
Microwave ovens	£80.00
Convection ovens	£95.00
Hot cupboard	£60.00
Coffee maker	£29.00
Tea urn	£18.50
BBQ	from £80

Linen - prices below are for white linen, we can also provide other colours.

70x144" table cloth for trestle table	£12.00
108" round table cloth for 4 foot round table	£13.00
120" round table cloth for 5 foot round table	£15.00
130" round table cloth for 6 foot round table	£18.00
Linen napkins - white	£1.00

Furniture

Trestle tables - 6 foot long	£15.00
Round tables - 4 foot round, seats 6-8 people	£10.00
Round tables - 5 foot round, seats 8-10 people	£12.00
Round tables - 6 foot round, seats 10-12 people	£15.00
Poseur tables	£25.00
Banquet Chairs	from £4.00

Staff Hire

At Berkeley Catering a passion for service flows throughout the business. Not only do we supply exquisite food and drink but we can also supply highly skilled hospitality staff to help manage and support the smooth running of your event.

So why wait, call us now for a quote tailored around your needs.

Staff must be booked for a minimum of 4 hours.

Please note that taxis may need to be provided by client for staff working after 11pm.

Waiting Staff	@ £15.00 per hour
Event Manager	@ £22.00 per hour
Professional Chef	@ £20.00 per hour
Bar staff	@ £15.00 per hour
Porter	@ £10.00 per hour



How to order

Ordering is simple...

- Call us on 0207 837 6853 and our friendly team will guide you through our menus to meet your exact needs.
- Or email us at orders@berkeleycatering.co.uk
- Or place an order using our straightforward online ordering service.

Why not take advantage of our fast and easy to use online ordering system, just enter the amount in the boxes next to each item, enter your details on the order summary page and click submit and we will confirm your order.

For events or bespoke catering please contact our experienced events team on 020 7837 6853 or email events@berkeleycatering.co.uk and we would be delighted to discuss your requirements in detail and provide a quotation.

Ordering

- Our office hours are 8am-5pm
- Orders must be placed/amended by 5pm the day prior to guarantee delivery, any orders placed after this time or same day cannot be guaranteed.
- Orders for weekend deliveries need to be placed by 5pm the Thursday before.
- We have a 20% rush charge for orders placed on the same day.
- All orders will be confirmed by one of our team members via email.
- Orders below £30 will have a small delivery charge of £8.00

Delivery

- Please allow a 60 minute delivery slot for your deliveries.
- Food is delivered in our refrigerated vehicles.
- We deliver free to our catchment area:
EC1, EC2, EC3, EC4, E1, E2, N1, SE1, SE5, SE8, SE11, SE14, SE15, SE16, SE17, SW1, SW8, SW9, NW1, WC1, WC2, W1
- The above is based on delivery between the hours of 06:00 – 18:00 Monday to Friday
- For delivery outside of these postcodes and times please call for a quote.
- Weekend deliveries are at the management's discretion and a £25 surcharge will be added to Saturday, and £50 surcharge added to Sunday deliveries.

Collections

- All collections of plates, platters etc are made the following working day unless a same day collection is requested.
- Clients need to ensure all items are ready for collection at a central point.
- Any missing, chipped or broken items will be charged for.
- If a driver is required to return to collect missing items a £10 charge would apply.

Food and Food Presentation

- All food is presented on re-usable, high quality platters.
- If you require the food to be presented on our quality disposable platters, please request this at the time of ordering. We have a £1 per person additional charge for disposables.
- On request we supply free disposable plates and napkins to go with your order.
- Please ensure the food is consumed within 2-3 hours of delivery.
- Our products may contain nuts or nut traces.
- Some products may contain alcohol.

Payment Terms

We accept all major credit cards.

For account customers payment terms are 30 days.

VAT - will be payable on all items.



Terms and Conditions

These are the terms and conditions of service between Berkeley Catering and the client.

Berkeley Catering reserves the right to amend or waive any terms and conditions for specific bookings and will notify the client in writing.

- 'The client'
Company/person/organisation that Berkeley Catering is to provide catering services to
- 'The company'
Berkeley Catering Limited
- 'Deliveries'
Orders without waiting staff
- 'Events'
Orders with waiting staff

Confirmation and Quotes - Deliveries

The Client must confirm all orders and amendments in writing.

All menus confirmed when ordering are subject to availability.

Catering quotes are valid for 2 months.

Confirmation and Quotes - Events and Deliveries over £1000

The Client must confirm all event bookings and amendments in writing.

The Company reserves the right to revise catering quotes on changes to event.

Catering quotes confirmation are required 14 working days prior to event date.

Final numbers are required 3 working days prior to event date.

The Client's confirmation means the client has accepted these terms and conditions and the quotation.

All menus confirmed when ordering are subject to availability.

Catering quotes are valid for 2 months.

Taxis may need to be provided by client for staff working after 11pm

Cancellation - Deliveries

Any cancellation made by the client must be notified to the company in writing.

Orders must be cancelled by 16:00 one working day prior to delivery for weekday orders and 72 hours for weekend orders.

Cancellations received on day of delivery will be charged in full.

Cancellation - Events and Deliveries over £1000

Any cancellation made by the client must be notified to the company in writing.

Cancellations to be received five working days prior to event date.

Any cancellation made by the client after five working days prior to event date the company reserves the right to retain 10% of the deposit to compensate for costs incurred.

Complaints - Events and Deliveries

Complaints need to be sent to us in writing within 24 hours of the order or event.

Loss and Damages - Events and Deliveries

The company does not accept responsibility for personal property of the client or event guests and is left at the owners' risk.

Liability - Events and Deliveries

The company is not liable for any failure to provide any services due to any cause beyond its reasonable control including, without limitation, any of the following: act of God, governmental act, war, fire, flood, explosion or civil commotion.

The company cannot be held responsible for late deliveries out of our control which include traffic, act of God, governmental act, war, fire, flood, explosion or civil commotion.

We will however keep the customer informed on any estimated late arrival of goods and services.

Payment Terms - Deliveries

The company requires full pre payment from any client with no credit facilities.

Our payment terms for clients with a credit facility are required 30 days from date of invoice.

Payment terms - Events and Deliveries over £1000

A 50% deposit is required for orders over £1000 and events.

Berkeley Catering will notify the Client of the deposit required and the date(s) of payment.

The company requires full pre payment from any client with no credit facilities, we accept all major credit cards.

Clients with credit facility are required to pay 30 days from date of invoice.

VAT

All prices quoted are exclusive of VAT which will be applied at the relevant rate.

BACS Payments should be made to:

Berkeley Catering Ltd

NatWest Bank

Sort code: 60 - 24 - 69

Account number: 10020241

Please send remittance advice to accounts@berkeleycatering.co.uk

Queries from an invoice must be received in writing within 5 days of receipt.

