

# alfresco services

contract and outside catering



**food cooked simply  
with fresh ingredients  
at sensible prices**

for further information or to discuss your requirements,  
contact alfresco services by email, or by telephoning the venues:

**e-mail:** [buffets@alfrescoservices.co.uk](mailto:buffets@alfrescoservices.co.uk)

**the electric theatre** onslow street, guildford **t: 01483 568922**

**the capitol** north street, horsham **t: 01403 243244**

**the yvonne arnaud theatre** millbrook, guildford **t: 01483 569334**

**the riverside studios** crisp road, hammersmith **t. 0208 237 1057**

this brochure has been printed with vegetable based inks on recycled paper

*experience our food and drink in our  
unique venues or have it delivered to your door*

**Menu 1 SANDWICH LUNCH**

Sandwiches on White and Brown Bread  
Seasonal Fresh Fruit

**Menu 2 BREAKFAST MENU**

Smoked Bacon Rolls  
Cumberland Sausage Sandwiches  
Fresh Muffins  
Fresh Fruit Juice  
Speciality and Herbal Teas  
Fresh Filter Coffee

**Menu 3 CONTINENTAL BREAKFAST**

Fresh Croissants and Muffins  
Fresh Fruit Juice  
Speciality and Herbal Teas  
Fresh Filter Coffee

**Menu 4 HIGH TEA**

Smoked Salmon Sandwiches  
Cucumber Sandwiches  
Homemade Cake or Scones with Jam and Cream  
Speciality and Herbal Teas

**Menu 5 WORKING LUNCH A**

Freshly Filled Baked Bagels  
Sandwiches on White and Brown Bread  
Chipolata Sausages Marinated in Honey and Mustard  
Hummus Dip with Toasted Ciabatta  
Chicken Satay with Peanut Sauce  
Tortilla Chips with Salsa  
Seasonal Fresh Fruit

**Menu 6 WORKING LUNCH B**

Parma Ham, Chorizo and Corn Fed Chicken  
Homemade Tarts  
Roast Tomato and Red Onion Chutney  
Mixed Leaf Salad  
Bread Selection  
English and Continental Cheeses  
Seasonal Fresh Fruit

**Menu 7 MEDITERRANEAN LUNCH**

Deep-Fried Camembert with Berry Dip  
Mini Pizza Bites  
Bruschetta  
Ciabatta brushed with Olive Oil and topped with Tomato, Red Onion, Olives, Sweet Peppers and Garlic  
Hummus Dip with Toasted Ciabatta  
Roasted Vegetable Tartlettes  
Seasonal Fresh Fruit

**Menu 8 ORIENTAL FUSION**

Vegetable Samosas with Sweet Chilli Dip  
Chinese Dim Sum with Hoi Sin Sauce  
Vegetable Spring Rolls  
Chicken Satay with Peanut Sauce  
Vegetable Dim Sum  
Prawn Crackers  
Seasonal Fresh Fruit

**Menu 9 CANAPÉS**

Crostini Bites  
Mozzarella and Pesto; Humus and Olive;  
Goats Cheese and Sweet Pepper  
Parma Ham with Sweet Melon; Fillet Steak with Roast Onion  
Blinis with Smoked Salmon, Crème Fraiche and Dill  
Lamb Cutlets with Mint Dip  
Monk Fish Skewers with Salsa Verde  
Gazpacho Shots  
Roast Beef and Horseradish on Rye  
Mini Jacket Potatoes with Crème Fraiche and Chive

**Menu 10 COLD FORK BUFFET A**

Honey Roast Ham, Chorizo and Corn Fed Chicken  
Chicken with Apricots in a Spiced Mayonnaise Dressing  
Roast Vegetable Tart  
Penne Pasta with Pesto and Parmesan Shavings  
Minted New Potato Salad  
Mixed Leaf Salad  
Selection of Breads  
English and Continental Cheeses  
Dessert

**Menu 11 COLD FORK BUFFET B**

Poached Scotch Salmon with King Prawns  
Honey Roast Ham, Chorizo and Corn Fed Chicken  
Seafood Salad with Mussels, Clams and Squid  
Roast Vegetable Tart  
Penne Pasta with Pesto and Parmesan Shavings  
Minted New Potato Salad  
Mixed Leaf Salad  
Bread Selection  
Dessert

**Menu 12 SUMMER BARBEQUE**

Marinated Sword Fish Steaks  
Tuna Steaks  
Wild Rice Salad with Roasted Peppers, Onion, Lemon and Baby Spinach  
Homemade Organic Beef Burgers  
Pork and Apple Sausages  
Cajun Spiced Corn Fed Chicken  
Falafel Burgers with Tzatziki  
Hot Buttered New Potatoes  
Cornichon, Shallot and Red Onion Salad  
Plum Tomato and Wild Rocket Salad  
Chutney and Sauces  
Dessert

**Menu 13 DESSERT**

Rich Chocolate Truffle  
Berry Cheesecake  
French Apple Tart  
Banoffee Pie  
Baked Lemon Tart  
White Chocolate Mousse  
*(Full list on request)*

**Menu 14 BAR DRINKS**

We are able to provide a full drink and wine list on request.  
Drinks will be supplied on a sale or return basis.  
The prices are fully inclusive of service equipment.  
The following is a selection of our drink list you can order in advance.  
All prices are exclusive of VAT.

Jean-Paul Deville Champagne	30.00
Codorniu Cava	18.00
Wines	from 10.00
Filter Coffee and Teas	1.20 <i>per serving</i>
Filter Coffee, Teas and Biscuits	1.60 <i>per serving</i>
Filter Coffee, Tea and Pastries	2.25 <i>per serving</i>
Bottled Beer	from 2.60
Hog's Back Traditional Ale	2.60
Orange Juice Litre	3.50
Mineral Water Litre	3.50

**DELIVERY**

Prices include free delivery within a 5 kilometre distance of the venue subject to a minimum order.

Cutlery, glassware and service crockery are included.

Barbeque menu excludes charge for hire and gas.

**RECENT CLIENTS**

BBC Worldwide, British Council, Sony, Universal, Channel 4, Adobe, David Bowie, BMW.

*"very homely mini sausage and mash"*  
**Evening Standard 2004**

*"please can I take these chicken sticks back for the kids they will love them"*

**Victoria Beckham, Police Sunglasses Launch 2002**

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