



PRIVATE EVENTS

Full Party Planning
Master of Ceremonies
Venues | Halls | Marquees
Bars | Cocktails
Full Waitress Service
Flowers | Celebration Cakes
All events catered for including:
Children's Parties | Garden Parties | Birthdays
Anniversaries | Weddings | Funerals



Our Team is committed in providing each customer
 with the very best service.
 We pride ourselves in attention to detail!

Extras

Fresh Pot of Olives (based on 5 guests) **£2.10**
 3 Pots of Dipping Sauces **£0.60**
 Tortilla Chips served with Chilli Salsa (based on 5 guests) **£3.50**
 Mini Patisseries (2 per person) **£1.50**
 Fresh Seasonal Fruit Platter x 5 persons **£8.00**
 Cheese & Biscuits served with Fresh Fruit and Celery per person **£3.75**
 Additional Salads per person **£0.80**

 Orange Juice per litre **£3.50**
 Mineral Water per 1 Litre **£3.50**
 Canned Soft Drinks **£0.80**
 Stainless Steel Pump Action Flask of Tea or Coffee
 based on 16 guests **£15.95**
 Non Alcoholic Punch per person **£2.50**
 Harvey Wall banger Cocktail / Bucks Fizz **£4.00**
 House Champagne **£35.00**
 Branded Champagne **£45.00**

 Linen Cloth **£10.00**
 Hire of China Cups and Saucers per 10 **£4.00**
 Poseur tables (each) **£25.00**

Staff price on application. Marquee Hire price on application.
 Tables and Chairs and all other equipment price on application.

Brittons Caterers offer a wide variety of services from food to marquee hire, we pride ourselves in offering a full service to our clients, and we cater from numbers of 5 to 5,000, taking care to make each event a success no matter of numbers still keeping quality of foods and service at a premium. We provide a full co-ordinated service from our catering managers, so you are dealt with on a personal basis.

Barbeque Menus

Smokey

Cumberland Sausage
 Honey Roast Drumsticks
 Quarter Pounder Beef
 or Veggie Burger
 Buttered New Potatoes
 Floured Baps and Butter
 Barbeque Relish
 Tossed Seasonal Salad
 Homemade
 Crunchy Red Coleslaw

£9.50

Aqua Marine

Lamb Kebabs
 Honey Roast Chicken Pieces
 Quarter Pounder
 Beef or Veggie Burgers
 Soft Rolls
 a selection of Relishes
 and Sauces
 Mini Baby Roast Potatoes
 Ribbon Salad
 Potato & Chive Salad
 Mediterranean Pasta Salad
 with Tomato and Basil

£10.50

Turquoise

Spicy Barbecue Spare Ribs
 Garlic and Rosemary
 New Potatoes
 Kebabs of Chicken Piri Piri
 Pork and Apple Sausage
 Buttered Corn on the Cob
 Mixed Leaves Salad
 Tomato Onion
 and Black Pepper Salad
 served with Feta Cheese

£11.00

Tigers Eye

Paprika Steak Skewer's
 Pork & Apple Burgers
 Fillet of Salmon
 beautifully basted in Lemon
 and Fresh Parsley
 Chicken Pieces
 marinated in a Jerk Sauce
 Waldorf Salad
 Italian Pasta & Mushroom Salad
 Selection of Sauces
 and Relishes

£14.00

Brittons Caterers have been established for over 25 years, providing catering for the Private and Business sector in Sutton Coldfield, Tamworth, Birmingham and the West Midlands. We have a number of venues for hire and provide all our services to offices and homes.

All our menus are tailored to your own requirements and are predominantly homemade with an emphasis on healthy production. For example deep frying has not been in our production kitchen for a number of years. We are also conscious of our carbon footprint with all our suppliers locally sourced, waste products taken to local farmers, and all our waste materials recycled.

We offer a number of services from Business Lunches, Open Days, Trade Shows, Contract Catering to Full Event Management. If we can be of any help or you would like us to send further details then please contact us.

All prices are exclusive of VAT. Terms and Conditions apply.

Brittons Caterers

Tel: 0121 359 0888

Email: sales@brittonscaterers.co.uk

www.brittons-caterers.co.uk



BUSINESS AND CORPORATE

Full Event Management
Contract Catering
Venues from 3 - 4000 Guests
Marquees | Entertainment | PA Systems
Birmingham | Tamworth | Sutton Coldfield
All other areas covered
We can supply Furniture, Linen & Garden Furniture
All events catered for including:
Product Launches | Trade Shows | Barbeques
Office Parties | Christmas Parties | Cocktail Parties
Open Days and Event Management

We are sure there is nothing we cannot arrange for you!
 Please ask!
 If we can't - we know someone who can!

Breakfast and Packed Lunch Menus

Hot Breakfast Baps

A selection of Grilled Bacon
Cumberland Sausage Baps
Served with Traditional Sauces
Vegetarian alternative available
Fresh Fruit Platter
Orange Juice

£5.50

Continental

A selection of Croissants
filled with
B.L .T, Sausage & Egg
Mini Danish Pastries
Fresh Fruit Platter
Orange Juice

£5.50

Packed Lunch A

A pre wrapped Sandwich
with a choice of
Ham Salad,
Egg Mayo and Lettuce,
Mixed Cheese & Spring Onion
Tuna Mayo and Cucumber
with Piece of Fruit, Muffin
Packet Crisps

£4.75

Packed Lunch B

A Filled Baguette
with a choice of
Mixed Cheese & Spring Onion
Zinger Chicken Salad & Mayo
Sliced Egg Salad
Ham Salad
with Muffin, Piece of Fruit
Packet Biscuits
Bottle of Water

£6.50

Canapé Menu

A Selection of Mini Tartlets

to include

Welsh Rarebit served with a sweet Onion Chutney*
Whirls of Creamed Cheese and Smoked salmon with fresh Dill
Smooth Pate and Black olive
Classic Prawns served in a Marie Rose Sauce with fresh Dill
Feta Cheese and Sweet Chilli Red Peppers

Homemade Crostini

Chorizo Sausage and Melted Cheese with Cherry Tomato*
Chili Pesto and Feta Pinwheels
Cocktail Brochettes topped with Cheese and Sweet Pickle

Homemade Cocktail Skewers

Pieces of Salmon roasted in a Sweet Chilli Sauce*
Mozzarella Tomato and Fresh Basil
Prawn Smoked Salmon fresh Lemon and Dill

Finger Items

Cocktail Spring Rolls served with a Sweet Chilli Sauce*
A Platter of Vegetable Crudités served with Dipping Sauces
Tempura Prawns served with Marie Rose and Sweet Chilli Sauce*
Mini Cocktail Wraps, filled with a variety of fillings
Chicken Sate*
Tapas and Olives
Homemade Mini Pizzette topped with a selection of
Cheese & Smoked Ham, Mixed Cheese and Pepperoni,
Cheese Pepper and Spring Onion

Cocktail Desserts

Fresh Fruit Kebabs
A selection of Mini Patisseries

A Selection of **6** Items **£9.00**

A Selection of **8** Items **£11.00**

A Selection of **10** Items **£14.00**

A Selection of **12** Items **£15.50**

*All canapé menus shall be served on black platters. Mirror Displays
or Marble Stands are available, price upon application. Items marked
with * can be served hot with the addition of a chef and heating
equipment where required.*

Finger Buffet Menus

Jade

A Selection of Sandwiches
Filled With a selection of
Fillings from our Deli
Served on separate Platters,
To Include,
Meat, Vegetarian & Fish
Homemade Onion Pakora (v)
served with Our Bespoke Sauce
Squares of Homemade Quiche(v)
Cocktail Sausage Rolls
Vegetable Samosas
served with
Yoghurt Mint Sauce
Crisps

£5.95

Amber

Chicken Platter served
with Dipping Sauces
Cocktail Sausages
Freshly Cut Sandwiches
on White and Wholemeal Bread
with a selection of fillings
from our Extensive Deli,
Served on Separate Platters,
To include Vegetarian, Meat, Fish
Mediterranean Puff Pastry Square(v)
Cocktail Spring Rolls (v)
Served with Sweet Chili Sauce
Homemade Mini Patisseries

£6.50

Diamond

Spears of Cheddar & Pineapple
freshly cut Sandwiches
on White and Wholemeal Bread
with a selection of fillings
From our extensive Deli,
Served on Separate Platters
Vegetarian, Meet & Fish
Spring Rolls served
with a Chilli Sauce
Chicken Goujons
served with our bespoke
Dipping Sauce
DIY Potted Pate & French Bread
& Caramelised Chutney
Fresh Fruit Platter
Crisps

£7.00

Sapphire

Squares of Homemade Quiche(v)
Vol Au Vents filled with
Mixed Cheese & Red Onion
a selection of Vegetable
Crudités served
with Dipping Sauces
Jerk Chicken Kebabs served
with cool Mayo
Selection of Duck Bites served
with a Chili Sauce
A selection of Harvester Rolls
filled with a selection from our Deli,
All served on separate Platters,
Meat, Vegetarian & Fish
A Selection of Mini Patisseries

£7.50

Buffets

Amethyst

A selection of Harvester Rolls
Filled with a selection
from our Deli
Served on Separate Platters
Meat, Vegetarian & Fish,
Mini Quiche & Chorizo Omelette
selection of Anti Pasti
(Olives, Italian Hams, Feta)
Brushetta with Tomato and Basil
Chicken Platter served
with Chilli Sauce
Vegetable Crudités
served with
Dipping Sauces
Crisps

£8.00

Garnet

Harvester Rolls
Filled with a selection of fillings
from Our Extensive Deli
All platters are served on
separate Vegetarian, Meat & Fish
Mini Chicken Tikka Toasts
Battered Prawns served with
a Marie Rose Dipping Sauce
Zinger Chicken Platter
served on a bed of Mixed Leaves
with our bespoke sauce
Homemade Red Crunchy Coleslaw
Cheese and Biscuit Platter
served with Grapes & Celery

£8.50

Ploughman's

Served on Wooden Boards
Slices of British Cheddar Cheese
& Red Leicester (v)
Pots of Pickled Silverskins
Pots of Beetroot
Served with a Variety of
Chutneys and Pickles
Crusty Fresh Bread Display & Butter
Freshly Baked Sausage Rolls
Mini Pork Pies & English Mustard
Homemade Vegetarian Quiche (v)
Cocktail Prawn Marie Rose
Vol Au Vents
Selection of Mini Patisseries
from British old Recipes

£9.50

Funky Food

Pigs in Puff pastry blankets
Cajun Chicken Lettuce Boats
Chili Tomato Pesto Cheese
Pinwheels
French Pizza Mexican
Cheese Slices
Cranberry & Brie Bites
Pitta Bread served
with Tzatziki Dip
a selection of
Open Sandwiches
Beef Tomato with Basil
Red Onion and Black olive salad
Fresh Fruit Kebabs

£9.50

Something Different

English Afternoon Tea

A Selection of Traditional Sandwiches to include;
Ham & Tomato, | Roast Beef & Horseradish | Cheese & Pickle,
Salmon Mayonnaise and Cucumber | Ham Salad
Homemade Scones served with pots of
fresh Whipped Cream, Strawberry Jam and Butter
Homemade Mini Patisseries
Pots of English Tea or Coffee
all served on three tier stands

£8.00

Old Traditional Cocktail Menu

This menu goes back to the late 70s and 80s ideal for any house party
Mini Fish and Chips | Mini Cottage Pie
Mini Yorkshire pudding filled with Roast Beef and English Mustard
Cones of Prawn Cocktail served with Marie Rose Sauce
Chicken & Mushroom Mini Puff Pastry Pie
a selection of mini Traditional Cakes | Apple Pie | Chocolate Crunch
Bread Pudding | Homemade Jam and Cream Scones

£10.50

Staff required: Chef £80.00 & Waitresses £60.00 per 4 hours

Hot Fork Buffet

Choose two from our selection of hot dishes. All Dishes are home made.

*All hot dishes are served with New Potatoes, or Boiled Rice, and Panache of Vegetables. * Rice to be served with these dishes.*

Chicken and Mushroom in a Chardonnay Sauce | Traditional Shepherds Pie | Chili Con Carne * | Beef Bourguignon* | Lasagne Verde Cumberland
Sausage with a rich Onion Gravy | Spicy Pasta and Chicken in a Tomato & Basil Sauce | Chicken Curry* | Chicken Chasseur

Vegetarian Selection

Mushroom Stroganoff * | Vegetable Chilli* | Aubergine and Courgette Bake | Vegetable Curry* | Vegetable Lasagne | Stuffed Peppers

Desserts

Please choose two desserts from the selection below

Chocolate Fudge Cake | Lemon Cheesecake | Strawberry Bavarois | Fresh Fruit Salad | Traditional Cheeseboard with Biscuits

Cost per Head Including Main Course and Dessert **£16.00**

Prices exclude Chaffing Dishes, Fuel and Service Staff

Tailor-made Menus

6 Items **£7.50**

8 Items **£9.50**

10 Items **£11.50**

*Please vary your menu, i.e. for 6 items choose 1 from selection 1-3,
3 items from 4-32, 1 item from 33-40,
1 item from 41-46, this gives a good selection!*

Sandwiches and Baguettes

- 1 A Selection of Freshly Baked Baguettes or
- 2 A Selection of sandwiches or
- 3 A selection of Mini Wraps

All of the above are a choice of Fillings from our sandwich Selection Menu

Vegetarian Items

- 4 Vegetable Samosas
- 5 Cocktail Vol Au Vents filled with Mixed Cheese
& Spring Onion
- 6 Cocktail Spring Rolls served with Sweet & Sour Sauce
- 7 Cheese and Pineapple Spears
- 8 Homemade Vegetable Tikka Naan Bites
- 9 Vegetable Pakora Served with a selection of Sauces
- 10 Individual Four Cheese Pizzette
- 11 Slices of Vegetarian Quiche
- 12 French Crostini topped with Mozzarella & Basil
- 13 Cucumber Rounds topped with Cream Cheese
& Crushed Black Pepper
- 14 A selection of Vegetable Crudités & Dips

Chicken

- 15 Crunchy Chicken Nuggets served with Spicy Relish
- 16 Strips of Spicy Chicken served on a bed of Mixed Lettuce
- 17 Cajun Spiced Chicken Drumsticks
- 18 Crispy Chicken Goujons
- 19 Skewer Chicken Yakatori

Fish

- 20 Skewered Tempura Prawns
- 21 Salmon Brochettes
- 22 Prawn Filled Vol Au Vents
- 23 Assortment of Dim Sum

Buffet Items

- 24 Cocktail Sausages cooked in Honey and Sesame Seeds
- 25 A selection of Pepperoni Pizzette
- 26 Cocktail Sausage Rolls
- 27 Mini Devilled Eggs
- 28 Hand raised Pork Pie
- 29 Pate served with French Bread
- 30 French Bread Crostini
- 31 Homemade Chicken Tikka Naan Bites
- 32 Slices of Cumberland Sausage served with Spicy Chutney

Salad Selection

- 33 Tossed seasonal Salad dressed with Fresh Coriander
- 34 Homemade Crunchy Coleslaw
- 35 Potato & Chive Salad
- 36 Mediterranean Pasta Salad
- 37 Mixed Leaves with Beetroot and Carrot
- 38 Beef Tomato Onion Olive Oil & Black Pepper
- 39 Savoury Rice Salad
- 40 Ribbon Salad served with our Bespoke Dressing

Dessert Selection

- 41 A Selection of Cheese & Biscuits served with Grapes and Celery
- 42 A platter of Fresh Fruit
- 43 A selection of Mini Cakes
- 44 Home made Mini Scones with Jam & Cream
- 45 A selection of Danish Pastries
- 46 Homemade Mini Bread Pudding Squares