



Hammonds
Catering Services

Hog Roasts, Hot Roasts and Barbeques

Food for thought

Hog Roast & Barbeques

Our Hog Roasts, BBQ's and Roasted Joint menus are ideal for corporate events and private celebrations such as wedding parties, anniversaries, birthdays and even fetes.

Staff can be available on site to cook and serve the food ensuring that the event runs smoothly. Our staff takes great pride in their work and will do everything possible to ensure that the event is a success.

Following a consultation to discuss your requirements a menu and quotation for our services will be produced. We can also supply you with a full drinks service including a fully licensed bar operated by Hammonds Mobile Bars. Equipment hire can also be arranged.

Hammonds Hogs Roast & BBQS has a reputation for providing a professional service. We pride ourselves on our ability to achieve high standards of food display and quality whilst maintaining an efficient and reliable service. We supply quality food and good customer service at a price that is good value for money.

All our meats are locally sourced and our bread baps are hand made by a local supplier.

Options

1. **Hog Roast** - Spit Roast (Whole Pig) – cooked off site and delivered whole and on full display on one of our serve-over hotplates. **Staff will be on site to carve and serve the food.**

A whole pig will generously fill approximately 200 baps.

2. **TRIO of Roasted Joints – Choice of 3 meats: Pork, Beef ,Turkey , Lamb, Gammon**

This option will provide three types of meat with all the trimmings and staff on site to carve and serve. This supply can accommodate any size party subject to a minimum of 100 baps

3. **Hog Roast or TRIO Carvery**

A carvery Meal with various options to include our Whole Hog Roast or TRIO of meats.

Barbecues

Barbecues will be operated and served by our staff only. Staff will be on site to cook and serve the food and clear away at the end of the event. All meat will be temperature checked and recorded to ensure safety and due diligence in respect of Food Safety Law.

Food for thought

Sample Menus

Prior to making any decisions about your event please speak to one of our "Menu Planners" who will discuss your requirements and produce a menu option that will suit your event. The following are sample menus only, which should be suitable for most occasions. However, the choice is entirely yours and may be altered to add or exclude items as required. If you have any dietary requirements we will be pleased to accommodate your wishes and provide suitable menu options. We will supply all the required equipment including our hotplates.

Option 1 - Whole Hog Spit Roast - £625.00

Large Whole locally sourced Pig cooked slowly to ensure the meat is cooked to perfection.
Carved on site and served by two members of staff.
Accompanied by apple sauce & sage and onion stuffing
Served in 200 Bread Baps from a local baker,

- A whole pig will be sufficient to fill approximately 180 - 200 baps.
- Our baps are generously filled but we do usually recommend that you allow at least 1.5 baps per person to allow for those who want seconds. Based on catering for 1-2 baps per person a whole pig is recommended for 80 - 150 people. However if you need extra baps then we can supply additional legs of pork and baps which are charged at £2.75 per bap

Option 2 - Roasted Pork Joints

Roasted legs of Pork served with stuffing and apple sauce

(Ideal alternative to the Whole Hog Roast if catering for smaller numbers)

100 baps £385.00
125 baps £430.00
175 baps £475.00
175 baps £500.00
200 baps £575.00

- Prices quoted for this menu include 2 staff on site for 2 hours

Option 3 - Trio of Hot Roast Joints - Pork, Beef & Turkey

Legs of Pork served with Apple Sauce & Sage & Onion Stuffing
Roast Topside of Beef served with Horseradish Sauce & Mustards
Turkey Breast Crown served with Sage & Onion Stuffing & Cranberry Sauce

100 baps £415.00 (with 2 staff)
125 baps £460.00 (with 2 staff)
150 baps £505.00 (with 2 staff)
175 baps £555.00 (with 2 staff)
200 baps £599.00 (with 2 staff)
250 baps £745.00 (with 3 staff)
300 baps £845.00 (with 3 staff)

Salad Dishes

Why not add a range of freshly prepared salads to the above menus - £1.70 per person

Mixed Salad	Bacon & Asparagus Pasta	Celery & apple
Coleslaw	Mediterranean Couscous	Beetroot, Feta & Walnut
Cheese Coleslaw	Tomato Salsa Salad	Tuna Nicoise
Potato Salad	Vegetable Noodles	Tabbouleh
Herb Salad	Chinese Chicken Noodles	Pomegranate Cous Cous
Tomato & Basil Salad	Bombay Potato Salad	Thai Carrot & Radish Salad
Roasted Veg Cous Cous	Tuna Pasta Salad	Courgette, Mint & Feta
Mixed Bean Salad	Garlic Mushrooms	Rice , asparagus & mint salad
Tzatsiki Salad	Ham & Tomato Pasta	Curried Rice
Bombay Potato Salad	Greek Salad	Rice Salad
Waldorf Salad	Florida Salad	

- Our full range of salad dishes are available in our salad menu and based on catering for 100 guests you can choose up to 8 salad dishes

Option 4 – TRIO Special - from £8.75 per person

Butterflied Leg of lamb marinated in mustard, garlic, olive oil and rosemary

Topside of Beef with horseradish sauce and mustards.

Leg of Pork with sage & onion stuffing and apple sauce

Suggested Salad dishes:

Tabbouleh

Greek Salad with feta cheese & olives

Citrus cous cous with pomegranate

Coleslaw

Greek Tzatsiki

Sweet potato salad with red onions in honey vinaigrette

Breads, Dips and Olives:

Selection of baps, rustic breads, tortilla wraps, pitta breads and flat breads

Served with hummus, aioli, olives, piquant mini bell stuffed peppers, olive oil and balsamic vinegar dips.

Option 5 - TRIO served with potatoes and salad – from £8.75 per person

Leg Pork with stuffing and apple sauce
Turkey Breast Crown with stuffing and cranberry sauce
Topside/ Silverside of Beef with horseradish sauce and mustards

Potato Dish – Potato dish of your choice served hot- New Potatoes, Jacket Potatoes, Dauphonoise, Oven Sauteed mini potatoes with rosemary and sea salt or Potato Wedges.

Salads - Selection of up to 8 salad dishes of your choice

Breads - Selection of rustic breads in baskets on the guest tables

Option 6 - TRIO Roast Carvery – from £8.95 per person

Leg Pork with stuffing and apple sauce
Turkey Breast Crown with stuffing and cranberry sauce
Topside/ Silverside of Beef with horseradish sauce and mustards
Gravy

Potato Dish of your choice served hot- New Potatoes, Jacket Potatoes, Dauphonoise, Oven Sauteed mini potatoes with rosemary and sea salt or Potato Wedges.

Vegetable Dishes

Roasted Root Vegetables or Mediterranean roasted vegetables
Another seasonable vegetable of your choice.

Staffing - Prices quoted for menus 4-6 are excluding staff and the cost of the staff will depend on the chosen menu, number of guests and the services that you require. All of this can be discussed and then included in our draft quote.

Notes:

Additional costs may be applied to cover transportation and staffing cost for supplied made out of the Shrewsbury, Telford & Wolverhampton area.

Other meat options are available – Gammon, Sirloin Beef, Lamb (whole & legs)

We will need two - three 6ft trestle tables or equivalent for the food and if these are not available on site we can supply them @ £4.75 each

Staff will arrive on site approximately 1 hour prior to the food being served. The meat will be carved during the first hour and served during the second hour. If you would like the food served over a longer period this can be arranged at a cost of £18.00 per hour per member of staff.

There may be minimum order requirements during the summer months depending on the date of the event and location of the venue

Sample BBQ Menus

Sample Menu 1 – price from £4.95 per person

Beef Burgers (95% beef)
Premium Pork Sausages
Served with Bread Baps and Rolls
Fried Onions and a selection of Sauces and Relishes

(based on 2 baps/ rolls per person)

Sample Menu 2 – price from £8.95 per person

Chicken Quarters (can be served plain or in a marinade)
Tandoori Chicken served with a mint and yogurt sauce
Premium Pork Sausages*
Beef Burgers (95% beef)
Chinese Spare Ribs
Marinated Pork Kebabs or Pork steaks
Jacket Potatoes / New Potatoes
Selection of salad dishes of your choice
Fried Onions, Selection of Breads, Relishes & Sauces

Sample Menu 3 – price from £9.10 per person

Chilli Chicken with yogurt, hot peppers and garlic.
Chicken Quarters (can be served plain or in a marinade)
Pork Sausages *
Beef Burgers
Lamb Burger with a yogurt & mint sauce
Thai Sweet Garlic Pork Steaks or kebabs
Ginger, Garlic & Honey Spare Ribs
Jacket Potatoes / New Potatoes
Selection of salad dishes of your choice
Fried Onions, Selection of Breads, Relishes & Sauces

Marinated Butterflied Lamb – Tender butterflied leg of lamb marinated in Dijon mustard, rosemary garlic and olive oil. Cooked on the BBQ and carved on site.

This can be included on either of the BBQ menus 2 & 3 to replace the pork, spare ribs or one of the chicken dishes. This is subject to an additional charge of £1.50 pp.

Sample Menu 4 – prices from £13.95 per person

Butterflied Leg of lamb - marinated in Dijon mustard, rosemary garlic and olive oil.
Prime Rump Steaks
Salmon Steaks served with a yogurt, watercress and horseradish sauce
Tiger King Prawn Skewers cooked in oil and garlic or a piri piri marinade
Tandoori chicken with yogurt, mint and garlic dressing
Marinated pork kebabs
Premium Pork Sausages **
Beef Burgers/ cheese burgers served with caramalised fried onions
Minted Lamb Burgers

Sample Menu 5 – prices from £15.95 per person

Prime Sirloin Steaks
Butterflied Leg of Lamb with Dijon mustard, rosemary and garlic
Pork Tenderloin in a Chinese spiced marinade
Piri Piri King Tiger Prawn Skewers
Chicken in a marinade of your choice
Salmon Steaks served with a yogurt, watercress and horseradish sauce
Selection of Sausages of your choice
Premium Beef burgers served with pancetta, brie and cranberry sauce

BBQ Menus 4 & 5 are accompanied by the following:

Potato dishes of your choice - Jacket Potatoes / New Potatoes/ Roasted Garlic and Rosemary Potatoes/
Dauphinoise

Salad Table with a selection of up to 8 salad dishes of your choice (based on catering for 100 guests)

Breads – selection of rustic breads served with butter and olive oil/ balsamic dips.

Relishes & Sauces

Vegetarian Options – can be added to any of the above menus

Vegetarian sausages served with fried onions and relishes (vegan)
Vegetarian burgers/ cheeseburgers served with fried onions and relishes (vegan)
Falafel Burgers served in flat bread pockets with tomato & lime salsa (vegan)
BBQ'd aubergine with a sesame dressing (vegan)
Mediterranean Vegetable kebabs in a sweet chilli marinade (vegan)
Halloumi Burgers served with red pepper hummus
Garlic Mushroom burgers (vegan)
Sweet potato wedges served with chickpea and tahini yogurt
Peppers & feta parcels with feta cheese, cherry tomatoes, olives and courgette
Vegetable Tikka Skewers - Indian spiced vegetable kebabs served with a yogurt and mint dressing
Hot & Spicy Sweet Potato slices (vegan)
Greek style peppers stuffed with rice & herbs (vegan)
Stuffed peppers with gorgonzola cheese, rice and pinenuts
Corn on the cobs with coriander butter or garlic and chilli butter (vegan)
Portobello Mushrooms with pimentos, fresh herbs and cheddar cheese
Turmeric and coconut paneer kebabs

Notes:

- These are only sample menus which are totally flexible and can be changed in any way to suit your requirements.
- All of our meats are locally sourced via our independent local butcher and other cuts of meats are available along with other types of burgers and sausages.
- Prices quoted for these sample menus have been based on catering for 100 + guests.
- Staff will be required on site to cook and serve the food and charged at £18.00 per hour. The amount of staff required will depend on the numbers being catered for and the level of service required.
- Minimum numbers may apply.

DESSERTS

Full range of Luxury Homemade desserts and are regular range of desserts, fruit platters and cheeseboards are available. Please ask for a menu.-

Ordering Procedures

To place an order please contact our “Menu Planners” who will discuss with you the menus and your requirements and will then go on to make all the necessary arrangements.

Tel: 01952 582969, 01743 718477 or 01902 219407

Email: info@hammondscatering.co.uk

After placing your order, a confirmation letter will be forwarded to you along with a detailed invoice. If you need to make any alterations to your order, this can be done by calling our office on the above number.

Notice Required/ Late Bookings

Acceptance of all bookings will be subject to our availability. Although we do advise that you give us as much notice as possible we will always try and accommodate late bookings.

Payment Terms

On placing your order, a deposit of £150.00 will be required in order to secure the booking with the balance due 4 weeks before the event. Payment can be made by cash, cheque (please allow 7 working days for clearance), bank transfer or by card (there is no charge for debit cards but a 3% charge is made for payment by credit card.)

Cancellations

If cancellation is made up to 120 days prior to the event a full refund will be made less £75.00 to cover administration costs. Refunds of 75% will be given for cancellations made 60 – 90 days before the event and no refund can be made for cancellations made with less than 60 days' notice.

Complaints Procedure

If you encounter any problems with an order, no matter how small, please notify our office or on site personnel immediately and we will do everything possible to rectify the situation straight away. All feedback from our customers is acted upon and very much appreciated.

Delivery/ Collection Procedure

Your choice of menu and cooking style will dictate our arrival time. Whole pigs and joints will be roasted off site and delivered hot, along with hot plates and all accompaniments. Barbeques will be organised and set up prior to your guest's arrival with cooking commencing approximately 60 minutes prior to the scheduled time to eat. All food will be delivered and laid out by our staff – please ensure that sufficient tables are available to accommodate the food. The tables can be lined with disposable banquet roll or linen clothes can be supplied, along with tables if required.

The removal of all collection of equipment at the venue will be undertaken at the end of your event or the following day if the 'drop and go' option has been taken. A mutually convenient time will be arranged. Please ensure that all the equipment including platters and baskets are ready for collection – any missing or damaged items will be charged for at the full replacement cost.

You may be required to pay a refundable deposit for any equipment/ table linen which are left on site with collection or return the following day.

Delivery Charges

Subject to minimum numbers, there will be no charge made for deliveries in the Telford, Shrewsbury and Wolverhampton areas. For orders outside of this area a delivery charge may need to be applied subject to the numbers being catered for and the chosen menu. This will cover the extra transportation costs including staff whilst travelling. Please ask our Menu Planners for a quote.