

Hammonds Catering Services



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Hammonds Catering Services Ltd, Unit 4 Bridges Business Park,
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Corporate Hospitality Catering/ Corporate Events/ Hot Drinks Service/
Vending/ Daily Fresh Food Delivery Service/ Hog Roasts & BBQ's / Mobile Bar

Corporate Buffet Menu



About Us

Many years of steady growth has seen our family run business continue to develop its reputation and range of food and services, happily going that extra mile to strengthen long standing customer relationships by maintaining an effective and reliable service.

We believe that continuity of quality and service is paramount, which is why we produce our own sandwich fillings to the highest standards using 100% meats with no added preservatives, cooked each day on site. All our salads and bread products are purchased locally on a daily bases to ensure optimum freshness.

Current Services

- Contract Catering Services
- Corporate Hospitality Services
Open days / Meetings / Seminars / Product Launches
- Large Events catering for up to 500 people
- Tea and Coffee Services
- Daily Fresh Food / Snack Trolley (subject to numbers)
- Wedding Catering offering a wide range of traditional and new contemporary menus.
- Private Event Catering
Christenings / Funerals / Parties etc
- Hog Roasts and Barbecues
- Street Food & Themed catering
- Mobile Bar and Drinks Services (subject to conditions)

About our menus

We have outlined some set menus which should be suitable for most occasions, **however, the menu choice is entirely yours and may be altered to add or exclude items as required.** A range of menus are available to suit special dietary needs and our Customer Services staff are always available to discuss your personnel dietary requirements in order to arrange a suitable menu.

When catering for more than 20 people you may wish to choose a combination of menus in order to provide a greater choice for your guests. We do also have other menus which cater for larger numbers and also include hot food.

If you require staff on site to serve and ensure the smooth running of the event, our waitress service is available for numbers in excess of 30 people and will include an experienced Manager on site.

All prices include the provision of disposable plates, cutlery, glasses, serviettes etc. China crockery, stainless steel cutlery and real glasses can be supplied with a service charge of 25p per item.

- All prices are subject to VAT

Food Safety

Working at Hammonds Catering Services means giving a special responsibility for safeguarding the health of consumers and to ensure that the food is perfectly safe to eat. Our staff are trained and qualified to the highest standards and have a firm understanding of the importance of food safety and knowledge of the systems, techniques and procedures involved in the safe delivery of quality food to our customers.

Our new production unit in Horsehay is purpose built, designed to enhance productivity and work flow whilst maintaining the highest standards of cleanliness expected from a food business.

Customers are encouraged to visit our site for inspection prior to engaging our services, as part of your own diligence process or to discuss your particular requirements with one of our buffet coordinators, who will be happy to give advice or design bespoke menus to suit your requirements and budget.

Index

Tea & Coffee Service	3
Breakfast Menus	3
Cold Drinks	3
Sandwich Fillings	4
Sandwich Platters	5
Lunch Bags	5
Menu 1— Working Lunch Menus	6
Corporate Menus	7
Ploughman Lunches	8
Sharing Boards	9
Nibbles/Canapes	10
Special Dietary Requirements	11
Salad Menu	12
Desserts, fruit & Cakes	13
Additional Items	13
Order Process	14
Terms and Conditions	14
Contact Details	15

Hot & Cold Drinks Service

Tea & Coffee

Our tea and coffee is served in 2 litre thermos flasks, which hold approximately twelve cups per flask and will remain hot and fresh for several hours and served with a selection of biscuits.

Delivery of tea and coffee can be supplied at any time during the day and the price includes the provision of china cups and saucers, milk & sugars etc.

Coffee served with biscuits £10.75 per pot

Tea served with biscuits £10.75 per pot

We can also offer luxury biscuits at an additional cost of £0.75 per person

A selection of cakes and pastries can be supplied with the hot drinks—please see Page 13

Cold Drinks

Orange Juice £0.80

Other juices Apple, Cranberry , tropical etc. £0.90

Mineral Water—Still/Sparkling £0.80

Carbonated drinks—330ml cans £0.90

We also offer a full drinks service and mobile bar service—details available

Breakfast Menu's

All our breakfasts are served with flasks of freshly brewed tea and coffee along with orange fruit juice. Minimum order is 10 people

BK1 - £5.35

Hot Breakfast with Baps

Large Bap with a choice of fillings:
Bacon, Sausage, Egg, Tomato, Mush-
rooms, Beans

BK3—£3.25

Breakfast Baps only

Prime back bacon and/or pork sausage
served in a large bap

Extra items can be included:

Egg 40p, Tomato 25p, Mushrooms 25p,
Black Pudding 25p Cheese slice 25p

Discount of 10% for larger orders

BK2- £4.95

Continental Breakfast

Selection of breakfast rolls & croissants
Danish Pastries & muffins
Selection of butter and preserves
Fresh Fruit mini skewers

BK4- £7.50

Luxury continental Breakfast

Sliced Ham Platters
Continental meats & cheese platters
Rustic breads with butter
Croissants served with preserves
Danish Pastries, Muffins and
Pain chocolate
Fresh fruit platter or fruit skewers

Our Range of Fresh prepared Sandwich fillings:

Regular Fillings

Turkey Salad
Turkey, Stuffing & Cranberry
Tandoori Chicken with Yoghurt &
Cucumber salad
Chicken & Ham (with mayonnaise)
Chicken & Sweetcorn (with mayonnaise)
Chicken Breast
Coronation Chicken
Chinese Chicken
Cranberry Chicken
Mexican Chicken
Honey Chicken with Lettuce & Tomato
Beef & Mustard or Horseradish
Beef Salad
Beef & Onion
Pork, Stuffing & Apple sauce
Pork Salad
Ham
Ham with Mustard or Tomato
Ham Salad
Ham & Coleslaw
Ham & Cheddar Cheese
Ham, Cheese & Tomato
Ham, Cheese & Pickle
B.L.T (with mayonnaise)
Bacon & Egg (with mayonnaise)
Red Leicester, Spring Onion & Celery (with
mayonnaise)
Cheddar Cheese & Onion
Cheddar Cheese & Pickle
Cheddar Cheese & Tomato
Cheddar Cheese Salad
Cheddar Cheese & Coleslaw
Cheddar Cheese, Onion & Salad Cream
Cheesy Egg
Salad & Coleslaw
Mixed Salad
Egg Salad
Egg & Tomato
Egg & Cress
Soft Cheese & Cucumber
Tuna Salad
Tuna & Sweetcorn (with mayonnaise)
Tuna & Cucumber
Tuna, Peppers & Red Onion

Luxury Fillings

Turkey Breast & Salad
Chicken Breast & Leafy Salad
Chinese Chicken & Hoi Sin Sauce
Sweet Chilli Chicken & Mixed Leaves
Honey Roast Chicken, Lettuce & Tomato
Chilli & Lime Chicken with Salad
Chicken, Stuffing, Red Onion & Mayonnaise
Chicken, Leafy Salad & Thai Honey Sauce
Beef, Cream Cheese, Watercress & Horseradish
Beef, Tomato & Horseradish Sauce
Garlic Sausage, Cream Cheese & Coriander
Ham, Stilton, Lettuce & Tomato
Ham, Tomato & Basil
Ham Salad & Garlic Mayonnaise
Ham, Cream Cheese, Tomato & Coriander
Ham, Pineapple, Cream Cheese & Watercress
Ham with Red Leicester, Celery & Spring Onion
Bacon, Avocado, Tomato & Mayonnaise
Bacon, Soft Cheese, Lettuce, Tomato & Basil
Bacon, Brie & Cranberry
Cheddar Cheese, Tomato, Spring Onion & Pickle
Brie & Black Grape
Brie, Mixed Leaves & Cranberry Sauce
Mature Cheddar, Tomato & Coriander
Mature Cheddar & Chutney
Red Leicester, Celery, Spring Onion, Mayonnaise
& Salad
Red Leicester, Cream Cheese, Horseradish & Basil
Soft Cheese & Strawberries
Cream Cheese, Tomato, Pesto & Basil
Emmental Cheese, Cherry Tomato & Basil
Emmental Cheese, Pastrami, Gherkin, Lettuce
and a BBQ Mustard dressing
Hummus, Tomato, Olives & Mixed Leaves
Tuna, Egg & Salad (with mayonnaise)
Prawns in Seafood Sauce & Salad
Prawns & Avocado in Seafood Sauce
Red Salmon & Cucumber
Smoked Salmon & Herb Salad
Smoked Salmon, Soft Cheese & Watercress
Pate with Chutney & Mixed Leaves

Only 100% meats are used for
all our fillings and are cooked
daily on site.

In addition we prepare all our
own sandwich fillings in order
to offer a varied and
interesting range, and
purchase fresh salad daily to
ensure the optimum
freshness of our products.

We offer a choice of fillings
from our Regular and Luxury
ranges.

SP1 - Sandwich Platters

Platters of sandwiches with white, wholemeal and granary breads with a choice of fillings from our regular range.

Just choose the size platter you require and we recommend that you allow 1.5—2 rounds per person

<u>Number of Rounds</u>	<u>Price</u>	<u>No of fillings</u>
10	£25.00	4
15	£37.50	5
20	£50.00	5
25	£62.00	6
30	£72.00	6
35	£82.00	7
40	£93.00	7
45	£104.00	8
50	£115.00	8
55	£126.00	9
60	£137.00	9

The sandwich platters will be accompanied by bowls of plain potato crisps. Our luxury fillings are also available at an additional charge of £0.95 pp.

SP2-Continental Breads - £5.25 per person

Platters Ciabattas, Focaccias and Wraps with a selection of regular and luxury fillings.

Accompanied by sweet chilli crisps and tortilla chips with Mexican dip.

Lunch Bags

WSA £4.85
Sandwich with a regular filling of your choice.
Piece of Fresh Fruit
Cake Slice
Packet of Walkers crisps
Carton of orange Juice or bottle of water

WSB £5.25
Filled Sandwich, Roll with a regular filling, Salad box or Pasta Pot of your choice.
Piece of Fresh fruit
Packet of Walkers Crisps
Cake Slice
Two mini chocolate bars
Carton of orange Juice or bottle of water

Your choice of fillings (see previous page) can be left to us and we will ensure that a varied and interesting selection is included.

However, if you would like to select your sandwich fillings or have any preferences please note these on your order form

Menu 1- Working Lunch Menu – £4.75

Our working lunch menus include sandwich platters with white, wholemeal and multigrain bread accompanied by potato crisps and a selection of savouries of your choice. This is accompanied by a choice of either cakes or fresh fruit.

Please choose 3 savoury items from the following selection:

- Sausage Rolls
- Savoury Picnic Eggs
- Mini Cocktail Sausages
- Mini Pizza
- Crostini's with various toppings
- Vegetable Spring Rolls
- Mini Quiche
- Cheese, Pineapple and Grapes on sticks
- Indian Savouries
- Mozzarella Sticks
- Beetroot Falafels
- Filled Potato Skins with Red Leicester, Celery & Spring Onion (v)

Fruit/ Cakes

Please choose either a fruit bowl or one of our cake selection:

- Fresh Fruit Bowl
- Cake Slice selection
- Mini Danish Pastries
- Doughnuts
- Scones with butter and jam

Sandwich Fillings for Working Lunch Menus

- | | |
|------------------------------------|---------------------------------------|
| Ham | Tuna & Cucumber |
| Ham with Dijon or English Mustard | Tuna & Sweetcorn |
| Ham, Cheese & Pickle | Egg & Cress |
| Ham Salad | Cheddar Cheese & Pickle |
| Ham & Tomato | Cheddar Cheese & Onion |
| Turkey Salad | Cheddar Cheese & Tomato |
| Turkey, Stuffing & Cranberry Sauce | Cheddar Cheese & Coleslaw |
| Pork, Stuffing & Apple sauce | Soft Cheese & Cucumber |
| Chicken & Ham | Red Leicester, Spring Onion, Celery & |
| Coronation Chicken | Mayonnaise |
| Chicken & Sweetcorn | |

Working Lunch Menu

(v) Suitable for Vegetarians

Menu 2

Finger Buffet £5.25

Platters of Sandwiches, Rolls and Continental Breads with our Regular Fillings and Potato crisps. Plus a choice of the following :

Menu 2A

Traditional Pork Pie
Sausage Rolls
Chicken & Chorizo Skewers
Crostini's with a variety of toppings
Goats cheese & Roasted pepper Pintxo (v)
Indian Savouries with a yoghurt & mint dip (v)
Coronation chicken mini tartlets

Menu 2C

Vol-au-vents with various fillings
Glazed Mini Sausages
Vegetable Spring Rolls (v)
Potato Skins filled with Red Leicester Cheese, Spring Onion & Celery (v)
Goats Cheese & Continental meat Pintxo
Spicy Chicken wings
Sausage Rolls

Menu 2B

Tandoori Chicken Skewers
Vegetable Pakoras (v)
Mini Quiche (v)
Mini Tartlets with Various fillings
Potato Skins filled with Red Leicester, celery & spring onion (v)
Ham, herb cheese & rocket wheels

Menu 2D

Chicken Goujons
Feta, Olive & Tomato Skewers (v)
Vegetable Crolines (v)
Potato Skins with Red Pepper Hummus (v)
Sweet Chilli Chicken Skewers
Mozzarella sticks
Goats cheese & Continental meat Pintxo

Menu 3 (minimum order 8 people)

Finger Buffet £6.99

Platters of Sandwiches, Rolls, Continental Breads and Wraps with a choice of fillings from our Luxury and Regular range. Accompanied by Potato Crisps and Tortilla chips with a Mexican dip and olives.

Menu 3A

Tandoori Chicken & Pepper Skewers
Continental Meats & Goats Cheese Pintxo
Smoked Salmon, Cream Cheese, Watercress
Tartlets/crostini's
Hummus & beetroot crostini (v)
Chorizo & King Prawn Skewers
Tuna & Roasted Pepper Pintxo
Indian Pakoras with a yoghurt & mint dip
Mini Quiche (v)

Menu 3C

Chicken, Parma Ham & Pineapple Skewers
Chicken Goujons with a Mexican Dip
Goats cheese & chutney on savoury crackers
Devilled Eggs (v)
Pintxo—Cos Lettuce with King Prawns and Rose Marie Sauce
Chilli Prawn Filos with a sweet chilli sauce
Falafels with Tomato Salsa (v)
Cheese, Salami and Cherry Tomato Skewers

Menu 3B

Traditional Pork Pie
Sausage Rolls
Chicken & Chorizo skewers
Tempura Prawn skewers with a tartar sauce dip
Smoked Salmon & Egg Mayonnaise Pintxo
Melon, Feta & Mint Skewers (v)
Stilton & Caramelised Pear tartlets (v)
Piquente Peppers with Cream Cheese & Black Olive (v)

Salads

Why not add some salad dishes onto your order - £1.85 per person.
Please refer to our salad menu

Corporate

Hospitality

Services

Open days

Meetings

Seminars

Product launches

(v) Suitable for Vegetarians

Menu 4 - Ploughman's Lunches

Menu 4A - Ploughman's - £6.50

Freshly Carved Ham served with English Mustard

Cheeseboard - selection of English and Continental cheeses served with Grapes

Traditional Pork Pie

Freshly Baked Sausage Rolls

Vegetarian Quiche

Mixed Salad & Coleslaw

Breads—selection of rustic breads served with butter

Savoury Crackers

Pickles Onions & Ploughman's pickle

- Minimum order - 6 people

Menu 4B - Luxury Ploughman's Lunch - £7.95

Freshly Carved Ham served with English and Dijon Mustards

Topside of Beef served with horseradish sauce

Roast Turkey Breast Crown served with cranberry sauce

Coronation Chicken—chicken breast served in a mild curry sauce

Cheeseboard - selection of English and Continental cheeses served with Grapes

Traditional Pork Pie

Freshly Baked Sausage Rolls

Scotch Eggs

Vegetarian Quiche

Salads - 2-3 salad dishes of your choice

Breads—selection of rustic breads served with butter

Savoury Crackers

Pickles Onions, Fruit chutney & Olives.

- Minimum order - 10 people

Daily Fresh

Food /

Snack Trolley

(v) Suitable for Vegetarians

Sharing Platters/ Boards (luxury knife and fork buffet)

£11.50 per person

£9.25 per person (excluding fish dishes *)

- Minimum order 10 guests

Meat / Poultry Platters

Topside of Shropshire beef served with horseradish sauce and English mustard

Honey Roasted gammon served with a mustard of your choice

Turkey Breast Crown served with cranberry sauce

Coronation Chicken – chicken breast served in a mildly spiced sauce with a sprinkling of coriander

Roast Leg of Locally sourced Pork served with apple sauce

Continental meat platters

Traditional Pork Pie

Homemade Scotch Eggs

Chicken Liver Pate served with an apple, apricot and walnut chutney

Spicy Chicken Wings

Fish Platters

Scottish smoked salmon served with a Yogurt, horseradish and watercress dressing *

Fresh Salmon – oven baked in white wine and herbs, garnished with king Tiger prawns *

Smoked Mackerel Pate

King Tiger Prawns in a Rose Marie Sauce *

Vegetarian Platters

Cheeseboard – 3 choices of cheese accompanied by grapes and a fruit chutney:

Roast Vegetable and hummus Tart

Goat's cheese & sundried tomato tarts

Coronation Eggs

Mediterranean stuffed peppers

Falafels with tomato & lime salsa and served in flat breads

Spanish Tortilla

Stilton & Broccoli Quiche

Quiche Lorraine

Hummus served with pitta bread

Aubergine and coriander dip served with pitta bread

TRIO of Melon Slices

Salad Dishes - See our salad menu

Accompaniments

Olives, sun dried tomatoes, roasted almonds, chutneys, pickles, mayonnaise, potato crisps.

Breads – included on all menus and accompanied by butter and olive oil/ balsamic dip

Make your choices from the menu above and the amount of dishes you can choose is detailed below:

No. of guests/ amount of dishes	Platters/ Boards	Salad Dishes	Accompaniments
10 –20	6	2	3
21 –30	7	3	4
31-40	8	4	5
41 +	9	4	6

Sharing Platters

Canape Menu

Ideal for drinks receptions (No sandwiches or rolls included)

- Minimum order 10 people

Please make your choices from the savoury and sweet canapes listed below:

- Rare beef wheels filled with cream cheese, watercress & horseradish
- Prosciutto wrapped melon balls
- Stilton & peach wrapped in Parma ham
- Jerk chicken & pineapple skewers
- Duck liver pate on mini crostini topped with real ale chutney
- Cumberland chipolata sausages roasted in honey & Dijon mustard
- Chorizo & chicken skewers
- Feta, olive & cherry tomato sticks (v)
- Savoury cheese tartlets topped with piped cream cheese and red onion marmalade (v)
- Watermelon, feta & mint (v)
- Red Leicester, spring onion & celery filled potato skins (v)
- Goats cheese, caramelized red onion with roasted peppers filled tartlets (v)
- Tandoori chicken & mint yoghurt sauce mini wraps
- Tempura prawn skewers
- Chilli prawn filo's with tartar sauce dip
- Smoked salmon cream cheese tartlets or crostini
- Marinated King Tiger prawn mini skewers
- Chicken Goujons & salsa dip
- Mini Indian savouries with a cool mint yoghurt dip (v)
- Falafels served with salsa (v)
- Cured meats on seeded artisan breads
- Caramelized pear and blue cheese tartlets (v)
- Rustic breads topped with goats cheese (v)
- Piquante Peppers filled with cream cheese & black olives (v)

Selection of mini cakes/ Fruit canapes:

- Chocolate Brownies
- Mini Jam Tarts
- Assortment of Mini cakes
- Mini Meringues
- Fruit tarts
- Fresh fruit skewers

No of Items	Price p.p	No of Items	Price p.p	No of Items	Price p.p	No of Items	Price p.p
5	£3.50	6	£4.00	7	£4.50	8	£5.00
9	£5.40	10	£5.95	11	£6.50	12	£7.05

Special Dietary Requirement's

All our menus can be adapted to cater for most special dietary needs please let us know your dietary requirements.

Vegetarians - we try to keep all vegetarian products separate on all our buffets so please let us know if any known vegetarians are to be catered for and we will ensure that this is the case, the alternative is to request that each of the vegetarians have a separate plated meal

Nut Allergies - We can exclude nuts from any of our menus but we need to point out that our food is prepared in an environment where nuts are stored and used on a daily basis. We will also ensure that products produced by a third party do not contain nuts as an ingredient however many of them have been produced in an environment that also processes products containing nuts. The food for the nut allergy guest will be served on a separate plate

Separate Plated meals for Special Diets

Our finger buffet and knife and fork buffet menus can be adapted to suit the needs of those guests with a special dietary requirement. Their food will be served on a spate platters and will include a good selection of savouries and a small side salad. An additional charge of £1.50 per person will apply.

Vegans

Gluten intolerant/ Coeliac

Lactose intolerances

Dairy Allergies/ intolerances

Low Fat Diets

Most Allergies

Halal

- Please note on the order form your special dietary requirements .

In order to accommodate Customers with special dietary requirements the following menus are available. If you would prefer an alternative to the options below please inform us of your Requirements when the order is placed. Any number of people can be catered for including individual plates for one person

Salad Menu

Mixed Salad – lettuce, tomatoes, cucumber, onions, celery, peppers etc.

Herb Salad – various types of lettuce and watercress with a selection of herbs.

Coleslaw – white cabbage, carrot, spring onion, peppers, mayonnaise

Cheese Coleslaw – coleslaw as above with the addition of grated cheese

Florida Salad – white cabbage, orange, pineapple, red apple, sultanas, French dressing

Celery & Apple – celery, apple, sultanas, dressing

Tomato Salsa – tomatoes, red onion, chillies, lime juice, coriander

Roasted Vegetable Cous Cous

Bean Salad – selection of beans spring onions, tomatoes, dressing

Greek Salad with Feta Cheese & Olives

Tzatsiki – Greek yoghurt, cucumber, garlic, mint.

Baby Potato Salad – new potatoes, chives, mayonnaise

Bombay potato – new potatoes, sultanas, curry mayonnaise

Minted Potatoes – new potatoes with chives & mint

Chinese Noodle Salad, with vegetables in a hoi sin sauce dressing

Garlic Mushroom Salad – Mushrooms, garlic mayonnaise

Rice Salad – Rice, peppers, orange, sweetcorn, peas, dressing

Curried Rice Salad – Rice, carrot, peppers, sultanas, curry dressing

Spicy Chicken Pasta Salad – pasta, chicken, peppers, curry dressing

Ham & Tomato Pasta – pasta, ham, tomatoes, sweetcorn, tomato dressing

Chicken & Pasta Salad – with apple, celery, asparagus, lemon juice, & turmeric

Bacon & Pasta Salad – same as above but with bacon and not chicken

Spicy Pork Sausage & Tomato Salad with onion, sweetcorn, peppers & chilli

Tuna & Pasta Salad – pasta, tuna, sweetcorn, mayonnaise

Vegetarian Pasta Salad –pasta, carrot, peppers, tomato, mixed beans and sweetcorn

Sweet Potato Salad with red onion and chives in honey vinaigrette

Rice Salad with asparagus, mint, mozzarella and peppers

Salads can be
added to any
buffet at an
additional cost
of £1.85 per
person

Cakes/ Desserts/ Fresh Fruit/ Cheeseboards

Jam Doughnuts		£0.75
Danish Pastries	large £1.25	£0.75
Cake Slice Selection		£1.25
Large Muffins		£1.25
Scones served with butter and jam		£1.25
Scones served with fresh cream & jam		£1.65
Fresh Cream Cake Selection		£1.80
Mini cake selection		£2.35
Regular Desserts (from frozen), served with fresh cream		£1.95
(Min order 12 people)		
Chocolate fudge cake		
Coffee & Mandarin		
Strawberry		
Lemon		

Homemade desserts (minimum order 12 people) £3.10

- All served with fresh cream

Cheesecakes - Madagascan vanilla, lemon, strawberry or white chocolate

Chocolate Brownies served with fresh berries

Strawberry Pavlova (can be served as a whole or individuals)

Mixed Berry Eaton Mess

Rich Chocolate Torte

Fresh Fruit

Fresh Fruit Skewers	£1.95
Pieces of fruit served on mini skewers melon, orange, pineapple, plum, strawberries, grapes, kiwi, etc.	
Fresh Fruit Platter	£2.20
Slices of fresh seasonal fruit	
Fruit bowl	£1.10
Whole fruits in a basket - apples, oranges, pears, banana, grapes etc.	
Strawberries and cream (subject to availability)	£2.80
Fresh Fruit Salad	£2.50

Breads/ Nibbles

Rustic Breads with olive oil/balsamic dips & olives	£1.60 per person
Pickle selection - onions, gherkins, beetroot etc.	£0.75 per person
<u>Extra bowls of Crisps/ Nibbles (for 5 people)</u>	
Potato crisps	£1.50 per bowl
Sweet Chilli Crisps	£1.75 per bowl
Tortilla Chips with a Mexican dip	£1.95 per bowl

Why not add on

one of our

desserts?

Ordering Procedures

To place an order please complete one of our Corporate Buffet Order Forms forward to our Horsehay office by email to info@hammondscatering.co.uk

The order form can be found on our website www.hammondscatering.co.uk or you can contact our office on 01952 582969 and we will email a copy over to you. Upon receipt of an order the booking will be made and confirmation will be forwarded to you within 24 hours. Please do not phone through your order unless you need to discuss it, or if you want to make a late booking i.e. placing the order on the day of delivery.

Minimum Orders

To aid the cost effectiveness of our business and maintain price structure, it is necessary that we apply a minimum order quantity unless otherwise agreed prior to order which is 5 people unless detailed otherwise on the menus.

Late Bookings

We will always try to accommodate late bookings, but pre-planned production may have an impact on the time we have available to deliver the buffet. Late orders may also be subject to changes to the chosen menu depending on availability. Due to increasing demand we would highly recommend allowing a minimum of two days notice when placing an order. To place an order on the same day as delivery, please phone our office as early as possible on 01952 582969 and you will be advised of available delivery times. You will then be required to send through the order by email in the usual way.

Cancellations

A minimum of 24 hours notice is much appreciated, however, cancellation can be accepted up until 7:30am on the day—please notify us by phone. No charge will be made for cancelled orders complying with the above deadline however cancellation received after 7:30am may have to be charged in full.

Terms and Conditions

Complaints Procedure

If you encounter any problems with an order no matter how small, please notify our office immediately on receipt of the buffet 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/Collections Procedures

To aid the cost effectiveness of our business we operate a 'drop and go' delivery service and buffets should be ordered with a delivery time 30 minutes prior to the planned time to eat. This will ensure that you orders are received in time, allowing for any foreseen delays encountered on the delivery schedule. The collection of all platters, baskets, crockery etc will normally be undertaken the following day between the hours of 8:30am and 10:30am. **Please arrange for all equipment (including all platters and baskets) to be ready for collection**—any missing or damaged items will be charged for at full replacement cost.

Delivery Charges

Due to vehicle running costs it has been necessary to apply a delivery charge of £2.50 for each delivery within a 6 mile radius of Telford. For multiple deliveries to one premises the charge will be split pro-rotta. No delivery charge will be made for morning/afternoon refreshments when a lunch has also been ordered. Deliveries outside of the Telford area may be subject to an additional delivery charge, this will depend on the numbers being catered for and the chosen menu.

Invoicing Procedures

Please ensure that any specific instructions regarding invoicing are detailed on the order form. Payment can be made by bank transfer, business credit/ debit card (2.25% charge), cheque or cash. Our bank account details are available on request. Once an account has been set up we can offer 30 days credit terms. These credit terms do not apply to payment by credit card which will be processed on the day the supply is made. Our credit terms are strictly 30 days and we reserve the right to apply interest at 5% per month on all overdue accounts.

All prices quoted are subject to VAT.



How to Contact Us

Hammonds Catering Services Limited

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