



Hammonds
Catering Services

Hog Roasts, Hot Roasts and BBQ's

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

Staff will 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 play their part in making sure 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.

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.

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 180-200 baps.

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

Hog Roast or TRIO Carvery

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

Barbecues

We offer a very extensive range of BBQ menus.

Staff will be on site to cook and serve the food, clear away at the end of the event and to make sure everything runs smoothly.

All meats are locally sourced and will be temperature checked and recorded to ensure safety and due diligence in respect of Food Safety Law.

Sample Menus

Prior to making any decisions about your event please speak to one of our "Menu Planners" who will discuss your requirements and then produce a quote with a menu to suit your event. The following are only sample menus which can be changed in any way to suit your requirements.

We can accommodate most special dietary requirements and can make changes to the menu as necessary.

We will supply all the required equipment including our hotplates.

All of the menus include a team of experienced staff on site for up to 2.5 hours and this is based on the food being served over a period for 1 hours. The serving period can be extended if required.

Option 1 - Whole Hog Spit Roast - £699.00

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 and based on 200 baps this equates to under £3.50 per bap
- Our baps are generously filled however we recommend that you allow at least 1.5 baps per person which allows for those who want seconds. Based on catering for 1.5 baps per person a whole pig is recommended for 80 - 140 people. However if you need extra baps then we can supply additional legs of pork with baps which are charged at £3.00 per bap

Option 2 - Roasted Pork Joints

Roasted Legs of Pork served with stuffing and apple sauce

This is a more cost effect option than the whole Hog Roast and also ideal when catering for smaller numbers

100 baps £440.00
125 baps £495.00
150 baps £545.00
175 baps £600.00
200 baps £650.00

- Based on the supply of 200 baps this equates to £3.25 per bap

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 £460.00 (with 2 staff)

125 baps £505.00 (with 2 staff)

150 baps £565.00 (with 2 staff)

175 baps £620.00 (with 2 staff)

200 baps £670.00 (with 2 staff)

250 baps £850.00 (with 3 staff)

300 baps £980.00 (with 3 staff)

- Based on the supply of 200 baps this equates to £3.35 per bap
- There is also the option to have Leg of Lamb or Honey Roasted Gammon on the menu
- Prime Shropshire Sirloin of Beef can be included on the menu to replace the Topside of beef - please ask for a quote.

Salad Dishes

A selection of salad dishes can be added to the above menus and served on a salad table - £1.95 per person

Mixed Salad

Coleslaw

Cheese Coleslaw

Potato Salad

Herb Salad

Tomato & Basil Salad

Roasted Veg Cous Cous

Mixed Bean Salad

Tzatziki Salad

Bombay Potato Salad

Waldorf Salad

Bacon & Asparagus Pasta

Mediterranean Couscous

Tomato Salsa Salad

Vegetable Noodles

Chinese Chicken Noodles

Bombay Potato Salad

Tuna Pasta Salad

Garlic Mushrooms

Ham & Tomato Pasta

Greek Salad

Florida Salad

Celery & apple

Rice Salad

Tuna Niçoise

Tabbouleh

Pomegranate Cous Cous

Thai Carrot & Radish Salad

Courgette, Mint & Feta

Rice , asparagus & mint salad

Curried Rice

- Our full range of salad dishes are available in our salad menu and based on catering for 100 guests you can choose up to 7 different salad dishes

Potato Dishes

Why not add a potato dish to the above menus - £1.50 per person

Jacket Potatoes served with butter

New Potatoes with butter and a sprinkling of fresh herbs

Oven Roasted Garlic and Rosemary Potatoes

Potato wedges served plain with sea salt or our spicy wedges

Option 4 - TRIO served with potatoes and salad – from £11.50 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 of your choice:

Oven Sautéed mini potatoes with rosemary and sea salt or Potato Wedges.
New Potatoes with butter and a sprinkling of fresh herbs
Jacket Potatoes with butter
Oven Sauteed potatoes with garlic and rosemary
Potato wedges served with sea salt or our spicy wedges

Salads - Selection of up to 7 salad dishes of your choice

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

Option 5 - TRIO Roast Carvery – from £12.25 per person

Leg Pork with stuffing and apple sauce
Turkey Breast Crown with stuffing and cranberry sauce
Topside of Beef with Yorkshire puddings, horseradish sauce and mustards

Potato Dish of your choice:

Oven Sautéed mini potatoes with rosemary and sea salt or Potato Wedges.
New Potatoes with butter and a sprinkling of fresh herbs
Jacket Potatoes with butter
Dauphinoise potatoes
Potato wedges served with sea salt or our spicy wedges

Vegetable Dishes:

Roasted Root Vegetables or Mediterranean roasted vegetables
Another seasonable vegetable.

Gravy

Option 6 – TRIO Special - from £11.95 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 Tzatziki

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.

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 will then be included in our draft quote.

Notes:

Additional costs may be applied to cover transportation and staffing cost for supplied made for delivery outside of the local area.

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

We will require 2-3 x 6ft trestle tables or equivalent for the food and if these are not available on site, we can supply them and cover them at a cost of £5.95 each

Staff will arrive on site approximately 1 hours 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 £19.00 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 £7.95 per person

Beef Burgers (95% beef)
Premium Pork Sausages
Served with Bread Baps and Rolls
Salads – two salad dishes of your choice
Fried Onions and a selection of Sauces and Relishes

(based on 2 baps/ rolls per person)

Sample Menu 2 – price from £10.95 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

Sample Menu 3 – price from £11.95 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

Sample Menu 4 – price from £13.75 per person

Marinated Lamb Kebabs
Chicken in a marinade of your choice
Premium Pork Sausages*
Beef Burgers (100% beef)
Souvlaki Pork Kebabs
Ginger, Garlic & Honey Spare Ribs

Marinated Butterflied Lamb – Succulent 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 & 4 to replace the pork, spare ribs or one of the chicken dishes. This is subject to an additional charge of £1.75 pp.

Sample Menu 5 – prices from £17.50 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 caramelised fried onions
Minted Lamb Burgers

Sample Menu 6 – prices from £20.50 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

Side Dishes - BBQ Menus 2-6 are accompanied by the following:

A Potato dish of your choice - Jacket Potatoes / New Potatoes/ Roasted Garlic and Rosemary Potatoes

Salad Table with a selection of up to 7 salad dishes of your choice (based on 100 guests)

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

Caramelised Fried onions, Relishes & Sauces

Vegetarian/ Vegan 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)
Spicy Bean Burgers served in flat bread pockets with tomato & lime salsa (vegan)
Mediterranean Vegetable kebabs in a sweet chilli marinade (vegan)
Halloumi Burgers served with red pepper hummus
Garlic Mushroom burgers (vegan)
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 (vegan if served without dressing)
Greek style peppers stuffed with rice & herbs (vegan)
Stuffed peppers with gorgonzola cheese and rice
Corn on the cobs with coriander butter or garlic and chilli butter (vegan if served with non-dairy butter)
Portobello Mushrooms with pimentos, fresh herbs and cheddar cheese

Notes:

- These are only sample menus which are totally flexible and can be changed in any way to suit your requirements.
- An additional charge will be made when catering for any special dietary 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. Quotes available for lower numbers
- Staff will be required on site to cook/ serve the food and charged at £19.00 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 desserts, cakes, fresh fruit platters and cheeseboards are available. Please ask for a menu.

Enquiry/ Ordering Procedures

To place an order please contact our "Menu Planners" who will discuss with you the menus and your requirements and then prepare a draft quote for you.

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.

Payment Terms

On placing your order, a small deposit will be required in order to secure the booking with the balance due 6 weeks before the event. Payment can be made by cash, cheque (please allow 7 working days for clearance) or bank transfer

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.

Cancellations

In the event of the customer having to cancel their booking the deposit paid is not refundable but at our discretion we can arrange for the deposit to be kept on file and it can be used for a future booking.

In a situation where the booking has been paid for in full the following will apply:

More than 60 days before the event – a refund less the deposit will be made

14- 60 days before the event – 50% refund will be made

14 days or less before the event – no refund is due however depending on the reason for the cancellation it will be at our discretion to make a partial refund.

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. BBQ's 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.

The removal of all equipment at the venue will be undertaken at the end of your event or the following day if a 'drop and go' option has been taken and then 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 will be required to pay a refundable deposit for any equipment/ table linen which are left on site with collection or return arranged for the following day.

Ordering Procedures/ Delivery charges

To place a booking please contact our buffet coordinator who will discuss with you the menus and your requirements and will then provide you with a quote for our services before making all the necessary arrangements.

For bookings outside of the local area it may be necessary to apply an additional delivery charge.