

*Let's Make  
Event Catering*  
**AWESOME**



*Thomas*   
THE CATERER



*We do event catering  
but like no one else.*

**W**hether you're planning a corporate event or private function we'll inject the same passion and creativity into the menu.

From working business lunches or high-profile client events to birthday parties, anniversaries or any celebration; our team bring fresh thinking and mega flavour with every dish.

You want your clients & guests to have the best possible time at your events. That means fabulous food and a great atmosphere. We have years of experience in event catering, so you have nothing to worry about. You can enjoy time with your guests knowing that we have everything covered.

Whilst we love to cook on site, we appreciate that not all environments are set-up for external cooking and catering, which is why we offer a site visit to assess the space and to ensure a mess, stress & hassle-free event. You can

get on with your day, enjoying time with your valued guests.

### **Variety is the spice of life**

No two events are the same so why should the menu be? That's why we offer a bespoke service and tailor your menu to fit your event. The following pages are examples of the types of menus that we can create but are not a set menu pack. You can mix and match, add in something completely different or start from scratch.

We'd love to chat through your event in more detail to design the menu that's a perfect fit. In the meantime, these dishes should whet the appetite.

*All prices are guide prices and may vary subject to fluctuations in food prices and location of event.*





**Kick start your day with a yummy breakfast for your team or a morning after the event pick me up.**

A selection of breakfast options which can be delivered to your workplace.

### Breakfast Rolls

Bacon, sausage and fried egg rolls

Delivered pre-made..... £5.00

OUR MOST  
POPULAR  
OPTION

Served from a buffet for customers to  
make their own..... £7.00

**Assorted pastries** ..... £3.50

Pain au chocolat

Croissants

Cinnamon buns

**Fruit smoothies** ..... £4.00

Mango, passion fruit

Apple

Raspberry

Pear

Blueberry

**Breakfast Buffet** ..... £18.00

Glen Lewins Lincolnshire sausage

Glen Lewins home cured back bacon

Fried or scrambled eggs

Black pudding / Sautéed mushrooms

Sautee potatoes

Grilled tomato

Toast

Tea and coffee

Orange juice

Fruit platter and cereals

Full English in a Box..... £12.00

*All prices quoted are per person*

*All prices are exclusive of vat*

ADD  
**TEA & COFFEE**  
on staffed events only  
£1.80 p/person



**Delicious, filling and re-energising. A selection of tasty dishes delivered to your workplace.**

**Working Lunch**

delivery only ..... £ 8.95

(Based on a minimum of 20 guests)  
Served on disposable platters, disposable plates and paper napkins

A selection of freshly made sandwiches, meat, fish and vegetarian fillings. Served with crisps

*sample fillings*

- Jubilee Chicken
- Ham & Apple Chutney
- Roast Beef & Horseradish Sauce
- Red Leicester & Homemade Fruit Chutney
- Smoked Salmon and Herb Mascarpone
- Coronation Chicken Tuna and Cucumber
- Egg Mayonnaise
- Ham and Mustard

Assorted chocolate brownies ..... £3.00

Bottled water Belu 750ml ..... £2.00  
per bottle

Orange juice ..... £2.00  
per carton

**Ploughman's Lunch**

delivery only ..... £13.50

Served on disposable platters, disposable plates, paper napkins and disposable cutlery

- Local Stilton and mature Cheddar
- Freshly baked Breads
- Sliced meat including Ham and Beef
- Homemade Chutney
- Apple Wedges, Pickled Onions
- New Potato Salad
- Coleslaw
- Boiled Eggs
- Handmade Sausage Rolls.





### Cold buffet

delivery only ..... £14.00

(Based on a minimum of 15 guests)

Served on disposable platters, disposable plates, paper napkins and disposable cutlery

Roast sliced Beef & Ham

Vegetable Quiche

Tomato and roasted Red Onion Salad

Hand cut Coleslaw, Potato

Crème Fraiche and Chive Salad

Bread Roll and Butter

Salted Caramel Cheesecake or assorted

Chocolate Brownies

*All prices quoted are per person*

*All prices are exclusive of vat*



**Hot Fork Buffet** ..... £17.00

(Based on a minimum of 20 guests)

Including crockery, cutlery, service staff, napkins

Chilli Con Carne

Vegetarian Chickpea and Butternut Squash

Tagine

Steamed Rice

Seasonal Vegetables

Bread Roll and Butter

Add Dessert..... £4.00

Salted Caramel Cheesecake

Assorted Chocolate Brownies

or Eton Mess





# Canapes

**Little bites of loveliness, perfect for a drinks reception or pre-dinner appetisers.**

Prices £2.50 per person per canape minimum order of 100 pieces. Excluding VAT

Cold options can be available as delivery only on disposable platters hot options require use of kitchen or catering tent and include staff to serve.

## **Meat**

Beef, Lemongrass Chilli and Thai Basil Stir Fry  
(served in glass pots)  
Black Pudding "sausage rolls" Tomato Chutney  
Bruschetta - Roast Peach Ricotta and Parma Ham  
Carbonara Bites  
Cajun Pork Fillet Charred Sweetcorn Siracha Mayonnaise  
Chicken Leek and Bacon Pie  
Chicken Liver Parfait, spiced Fruit Chutney, toasted Brioche  
Coconut Chicken and Mango Salsa

Crispy Duck and Hoi Sin Sauce in Pancakes  
Jerk Chicken, Creamed Corn Blini  
Lamb and Smoked Aubergine Croquette  
Mini Chicken Fajitas  
Mini Sausage and Mash  
Mini Shepherds Pies  
Mini Yorkshire Puddings with Braised Beef and Horseradish Sauce  
Pea and Chorizo Tartelettes  
Pig Cheek Popper Curried Cauliflower Puree  
Pork and Apple Arancini  
Pork Belly Poppers with Pineapple Salsa  
Spicy Lamb Poppadum, Lime pickle yoghurt  
Steak Wrapped Chips Béarnaise Mayonnaise  
Turkey and Apricot Stuffing Bon Bon,  
Cranberry Dipping Sauce  
Vietnamese Pork Nem  
Wild Mushroom and Truffle Arancini, Bacon Mayonnaise





### Fish

Avocado, Lime, Crab & Coriander Verrine  
 Black Sesame Seed Sushi Rice Sashimi Tuna  
 and Nam Jim  
 Burnt Mackerel compressed Cucumber Radish  
 and Dill  
 Herb Coated Seared Tuna marinated in Soy,  
 Wasabi Mayonnaise on Rice Cracker  
 Lime baked Salmon, Coconut Cream and  
 Coriander Tarts  
 Mini Fish and Chips crushed Peas and Tartar  
 Sauce  
 Prawn Cocktail Tartlets  
 Salt and Lime cured Salmon, Dill and Lime Sour  
 Cream  
 Salt and Pepper Squid  
 Smoked Haddock Fishcake Hand Cut Tartar  
 Sauce  
 Smoked Salmon and Cream Cheese Mousse  
 Savoury Scone  
 Tempura King Prawns, Sweet Chilli Sauce  
 Thai Green Curry King Prawns  
 Vietnamese Prawn Nem

### Vegetarian

Beetroot and Goat Cheese Arancini (risotto  
 balls)  
 Black Bean Chilli Nacho, Lime Salsa  
 Brie and Cranberry Toasties  
 Cauliflower and Gorgonzola Bon Bon  
 Cherry Tomato, Basil and Mozzarella Tarts  
 Crispy Olive and Bloody Mary Shots  
 Dolcelatte & Fig Bruschetta, Fresh Herbs &  
 Balsamic Vinegar  
 Goats Cheese, Walnut & Sweet Onion Jam  
 Crostini's  
 Mac and Cheese Bites  
 Mushroom Pate on toasted Brioche  
 Ratatouille and Parmesan Arancini  
 Spiced Parsnip Soup Shot  
 Sun-dried Tomato and Mozzarella Arancini  
 Sweet Potato Falafel, Carrot and Tahini Sauce  
 Tapenade and Red Pepper Bruschetta  
 Thai Rice Balls, Sweet Chilli Dips  
 Vegetable Pakora, Mango chutney  
 Veggie Toad in the Hole

*More options available*

*All prices quoted are per person*

*All prices are exclusive of vat*











# Bowl Foods

**Your favourite dishes in small portions. Your guests don't need to be seated – they can be on their feet, mixing, mingling and generally being merry while they eat.**

£6 per person, per bowl minimum of 3 bowls  
Based on minimum numbers of 30

Includes senior chef, serving staff, crockery and cutlery. Requires use of kitchen or catering tent

## **Meat**

Beef Chilli Con Carne Nachos, Lime Salsa & Sour Cream  
Cheese Burger with the Works, Swiss Cheese, Gherkins and Burger Sauce  
Chicken Ballontine, creamy Tarragon Sauce, sautéed Potatoes and Green Beans  
Chicken Caesar Salad, Garlic Crouton  
Chicken Thai Curry with Basmati Rice Fresh Coriander & Bean Sprouts  
Chicken, Squid and Chorizo Paella  
Duck Pastry Cigars with Asian Salad Bombay Potatoes

Glenn Lewin Lincolnshire Sausage, Buttery Mash and Onion Gravy  
Honey, Mustard and Spring Onion Crunchy Chicken  
Lamb, Chorizo, Olive and Red Pepper Ragu Foccacia Crisps  
Mac 'n' Cheese with Chorizo, Vintage Red Leicester, Parsley Crumb  
Pork Meatballs Penne Pasta, Tomato and Basil Sauce  
Pork roasted with Ginger, Mango, Pineapple, Bean Sprout and Noodle Salad  
Steak and Stilton Pies deconstructed, Creamy Mash, Green Veg and Puff Pastry Lid



### **Fish**

Baked Plaice, Ratatouille and Basil Oil

Fish and Triple Cooked Chips served in

Newspaper Cones

Fish Taco, Guacamole and Lime Salsa

Garlic Butter Baked Salmon and Prawns with

Lemony Herby Couscous

Salmon Colcannon & Champ Hybrid, Dill &

Chive Sauce

Seabass crushed New Potatoes, Crayfish and

Chive Veloute

Smoked Haddock, Cheddar Mash and wilted

Spinach



### **Vegetarian**

Beetroot and Goat Cheese Terrine, Candied

Walnuts and Red Chard & Rocket

Butternut Squash, Sage Risotto, Chestnut and

Goats Cheese Bomb

Falafel, Butternut Squash Hummus Cabbage

Parsley and Coriander Salad

Halloumi and Mediterranean Vegetable Skewer

served on Cumin scented Cabbage Slaw

Indian Vegetable Curry, Basmati Rice & Mango

Chutney

Macaroni Cheese made with Lincolnshire

Poacher and Herbs

Wild Mushroom Risotto with Parmesan and

Truffle Oil



*More options available.*

*Prices are exclusive of vat*



# Live Cooking Stations

**Bringing the wow to your workplace or home with exciting live cooking stations and a trendy street food vibe. Works indoors and outdoors.**

Includes senior chef, serving staff, takeaway boxes and disposable cutlery. Requires use of kitchen or catering tent

Minimum of 30 people

From £15 per person for one option  
£8 per person per additional option

The Ultimate Chilli Con Carne with either  
Crusty Bread or Steamed Rice

Tommy's Pulled Pork Tortillas, Banana and  
Coriander Salsa, Apple Salsa, and flaming hot  
Salsa

Jerk Chicken Jambalaya, Rice and Creamed  
Corn

The Ultimate Shepherd's Pie

Nacho Hut! Sour cream, Guacamole, Cheese,  
Jalepenos, Tomato Salsa

Moroccan Meatballs with Tabbouleh



*Prices are exclusive of vat*





# Hot & Cold Buffet

**Build a banger of a buffet whatever the event. Select your favourite dishes and sides from the below to create a tasty ensemble.**

If there is anything you don't see below but would like just ask.

Minimum numbers of 30

From £17 per person

Price includes crockery, cutlery and paper napkins. Cold buffets can be delivery and collection only, hot buffets require kitchen or catering tent and price will include waiting staff.

*Prices are exclusive of vat*

## Hot Options

- Braised Beef in Grain Mustard Sauce
- Chilli con Carne
- Braised Pork Shoulder Roast Red Peppers and Chorizo
- Chicken Sauté, Shallot and Tarragon Sauce
- Braised Chicken and Ratatouille Sauce
- Thai Green Chicken Curry
- Spaghetti Bolognese
- Salmon Fennel and Dill Farfalle
- Chicken, Bacon and Cheddar Pasta
- Beef and Ale Pie Pub Style
- Wild Mushroom Risotto
- Sausage and Mash, Onion Gravy
- Chickpea and Aubergine Curry
- Butternut Squash, Sage and Pine nut Ragout
- Basil scented Ratatouille



### **Cold Options**

Honey Roast Ham  
Mustard Roast Beef  
Smoked Salmon, Pea and Dill Quiche  
Lemon Poached Salmon  
Jerk Chicken, Pineapple Salsa  
Tuna Nicoise Salad  
Chicken Supreme roasted with Olives, Capers  
and Sun-blushed Tomatoes  
Thai Style Beef and Papaya Salad  
Feta, Sugar Snap and Mint Tart Fine  
Roast Red Onion, Garlic and Goat Cheese  
Tarte Fine  
Mushroom and Feta Lattice

### **Sides**

New Potatoes  
Seasonal Vegetables  
Steamed Rice  
Vegetable Couscous  
Sweet Potato Mash  
Homemade Breads

### **Salad Options**

Pasta and Pesto with Roast Mediterranean  
Vegetables  
Potato and Horseradish with Rocket  
Chopped & Leaf Salad and Vinaigrette  
Beetroot Chervil and Shallot Salad

Tomato Basil and torn Mozzarella  
Couscous, Cashew Nut, Grapefruit and  
Green Bean  
Charred Broccoli, Sesame and Soy Salad  
Roast New Potato, Garlic and Paisley  
Salad Nicoise  
Papaya and Tomato Thai Style Salad  
Spiced Chickpeas and Vegetable  
Little Gem Lettuce, Mango and Almond

Add dessert  
£3.00 per person

### **Desserts**

Lemon Tart  
Chocolate Brownies  
Apple Crumble  
Pimp your Cheesecake  
Chocolate and Almond Tart  
Pavlova – Chocolate and Hazelnut- Passionfruit  
– Red Berry  
Chocolate Orange Trifle  
Eton Mess  
Sticky Toffee Pudding  
Lemon Drizzle Cake  
Carrot Cake  
Fresh Fruit Salad









# Three Course Sit Down

**Be it a Christmas party, awards night or a private dining experience we'll create three courses of yumminess guaranteed to keep your guests talking for months after the event.**

Based on minimum numbers of 15  
From £30 per person  
Price includes senior chef, waiting staff, crockery, cutlery and all cooking equipment.

Here are some sample menus but let us create your ideal menu.

## **Spring Summer**

### **Starter**

Courgette Ricotta and Mint Fritters, Lemon Yoghurt and Dressed Leaf Salad

### **Main**

Chicken Supreme and Crushed New Potatoes, Chorizo and Basil, Summer Beans, Chive Beurre blanc.

### **Dessert**

Chocolate Mud Pie, Raspberry Sorbet.

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### **Starter**

Tomato Essence, Crab and Avocado Tian.

### **Main**

Slow Roast Pork Shoulder Ballontine, Apple and Grain Mustard Arancini, creamed Savoy Cabbage and Bacon

### **Dessert**

Raspberry, Peach and Prosecco trifle.

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### **Starter**

Crayfish Mascarpone and Lemon Arancini, Tarragon and Fennel Slaw.

### **Main**

Butter roast Filet of beef, Slow cooked Beef Shin Pie, Summer Beans, Peas, Courgette & Chantenay Carrot. Crushed New Potatoes, Light Beef Jus.

### **Dessert**

Hazelnut Parfait, Salted Caramel Sauce and Hazelnut Brittle. Chocolate Sorbet.



## Autumn Winter

### Starter

Carrot and Coriander Soup. Homemade Focaccia and Salted Butter

### Main

Bangers and Mash, Roasted Red Onion Gravy and Seasonal Vegetables.

### Dessert

Sticky Toffee Pudding, Toffee Sauce  
Honeycomb

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### Starter

Pimp your Macaroni Cheese. Chorizo, Bacon, Pickles, Chilli, Crispy Onions, Extra Cheese.

### Main

"Chicken curry" Tandoori marinated Chicken Supreme, Butter Sauce, Garlic and Chilli Green Beans and Bombay Potatoes.

### Dessert

Apple and Pecan Crumble Tart, Clotted Cream Ice cream, Toffee Sauce and Popcorn



### Starter

Chicken Liver Parfait, Pineapple and Chilli Chutney, Toasted Sour Dough dressed Herb Salad.

### Main

Braised Short Rib of Beef Creamed Mash, Roast Carrot and Winter Greens. Red wine and Port Jus.

### Dessert

Warm Chocolate Brownie Salted Caramel Sauce and Vanilla Ice cream

*All prices are exclusive of VAT*







# Frequently Asked Questions

## **I like the look of everything so far, what happens next?**

Drop us an email or call to discuss what you'd like to eat at your event. We can chat through all the details including the where and when, along with the theme or style and the type of food you'd like to serve.

Together we figure out what you are going to eat; you go away happy and hungry and I go away to design and create your bespoke menu and quote.

## **The Quote – The important bit**

### **How does your pricing work, is it per head?**

Yes, our price is always per person, this includes everything no hidden extras.

### **And by everything you mean?**

Your price will include a Senior Chef, all serving staff, all crockery, cutlery, any additional specialist kitchen equipment you may need for your yummy menu. Full project planning, menu design and final run through meeting are all part of the service.

Unless delivery only, which will include food on disposable platters with paper napkins.

### **So what do we need to supply for you onsite?**

This is event size dependant however, we usually require a catering tent (36 metres squared), kitchen or covered area attached to (or very close to) the dining area. There will need to be even flooring with no dangerous obstructions (no grass, sand or mud please). We do not supply catering tents. Food is our game not tents but we do love to work in them!

Seven trestle tables in catering tent or catering area

Access to power. 4 x 13amp sockets (typical load on each is 2800 watt) for any fryers or an urn (our ovens are all gas)

Access to running drinking water

### **OK, sounds good – so do you supply linen?**

We don't supply linen. We will still set up all your tables and can even help you liaise with the supplier to ensure delivery times, etc it simply removes us as the middle man for invoicing which is cheaper for you – bonus!

Check out our recommended linen supplier:

<http://www.luxury-linen-hire.co.uk/>

### **Do you set out your tables?**

Yes indeed we will, we'll put the table cloths on for you and fold your napkins as well as all crockery and table glasses

### **Do you supply the glasses?**

Yes we can do but that really depends on what your plans are for your bar. You can certainly rent them from us but we usually say if you are having a separate bar it is best to rent all glasses from them as to avoid a mix up at the end of the evening – a game we call "whose glass is it anyway?"

### **Is there a corkage fee?**

There is a small service fee for serving any welcome drinks but no corkage for wine service to tables.

### **Do you provide bar service?**

We can provide just the staff or a fully stocked



cash or account bar which works on a minimum tab. If you're looking for a mixologist creating lots of crazy cocktails, then you would need a specialist bar company I'm afraid.

Our bar staff operate a challenge 25 scheme. If you are lucky enough to look under 25 you will be asked to prove that you are aged 18 or over when you request an alcoholic drink.

### **Do you include tea and coffee?**

Yes, if you want tea and coffee we serve this from a station all day until one hour after your meal so anyone who wants a cuppa can help themselves.

### **Your Menu – The yummy bit**

#### **Can we really have anything to eat?**

Yes, these menus are sample ideas, we'll work with you to design your ideal menu. The only things we can not do are Hog Roasts (with the pig on a spit, although we do an amazing 8 hour slow roast pork shoulder) and Pizzas (we don't have the ovens) again we can point you in the right direction of specialist suppliers.

#### **Can we offer guests a choice of menus?**

You can but we don't recommend it, if you want more variety I'd say to go with sharing platters or bowl foods so there is loads of choice.

#### **What about children's meals?**

Children's meals are available to anyone under 10 years of age. Price can vary depending on menu choices but we can create a special menu for the children which is priced separately.

#### **And any special diets?**

We will cater for any special diets, just let us know who they are where they will be sitting (ideally on a copy of your table plan) and we'll ensure they can have an amazing meal that fits their needs. The same applies to allergies – let us know of any and we will ensure no traces are included in the meals. We never take any chances with allergies.

### **Pre-Event Planning – The bit where we don't miss a trick**

#### **How do you make sure everything runs smoothly?**

We'll have a final run through call about 6 weeks before the day where we cover everything from the timings for set-up and the day, final numbers, table plans, special diets, key contacts and any special instructions. All this information is fed into our working document which is the onsite bible for your event. Our Operations Manager uses this to brief the onsite team and ensure nothing is missed.

You can of course get in touch at any point if you have any questions, changes or need any advice or support.

### **Your Event – The best bit!**

#### **Staffing, who will be there on the day?**



We plan our staffing at 1 per 20 guests or 1 per 30 depending on the menu. Your Chef is either me or my Senior Chef, the Thomas The Caterer team have worked with me for a long time and are all trained to the Thomas standard, I don't work with agency staff – it is always my dream team.

### **When will you arrive?**

We generally arrive the day before your event to set up and deliver all crockery etc and set tables. We then return the day of the event normally two or three hours before the food is to be served.

### **How will my food be prepared?**

All food is prepared to the furthest point at Thomas Towers, it is then safely transported to your venue where it will be finished off, for example chicken breasts are seasoned and sealed at Thomas Towers, chilled and transported ready for the oven where they are cooked onsite.

What do we do if we have any problems on the day?

You shouldn't have any as we should have everything covered and all staff briefed from your working document but if there is anything at all report it directly to the Front of House Manager and they will do everything in their power to rectify any problems

### **Bookings – The money bit**

#### **So how do we book?**

Simple, just drop us an email to say you want to go ahead and we'll raise a deposit invoice. This confirms your date as unfortunately we can't hold dates until a deposit is paid.

#### **Payment Schedule**

To book Thomas the Caterer you need to pay a 25% non-refundable deposit  
A further 25% non-refundable payment is due

six months before your event.

The final 50% non-refundable payment is required six weeks before your event

### **How to pay**

You can pay via BACS or cheque. We regret that we cannot accept credit card payment.

### **Final Numbers**

Final numbers are due six weeks prior to your event. At this point we will issue your final invoice. You will only be charged for the exact number of guests, minimum numbers apply. After this point, any cancelled guests are non-refundable, and additional guests are chargeable. All invoices must be paid before your event date.



Phew, that was a lottttt of information but at Thomas Towers clarity is king.

**So if you think all of the above sounds great and if you want mega tasty event catering then please call us on 01162 605034**