

# CATERING MENU

From street food to 3-course sit down meals, and much more



# **DISCOVER YOUR EVENT CATERING**

We understand the importance of food and drink for your event. At NAEC Stoneleigh, we believe there is no limit to your event catering, we are here to provide your delegates with the wholesome and delicious flavours created by our in-house catering team. As a venue, we are big on sustainability. We are passionate about serving high quality, locally produced food sourced from several local farms. We work closely with our suppliers to ensure our products are to the highest of standards. Whether you are looking to host a conference, exhibition or special event here at NAEC Stoneleigh, our food will create a lasting impression! Whilst bringing your event to life, we offer competitive rates on a range of menu choices from street food to 3-course sit down meals, and much more.

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#### DIETARY INFORMATION v vegetarian v vegetarian v vegetarian v pegetarian v pegetar





# DAY DELEGATE PACKAGES

Our flexible packages will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegate's potential with our fantastic day delegate packages including a diverse range of options using quality fresh and ingredients and sustainable products. We can provide allergen information for all our food, but please tell us in advance about any dietary requirements.

# BASIC DELEGATE PACKAGE

#### **On Arrival**

Freshly brewed filter Coffee, Tea, and Speciality Teas

#### **Mid-Morning**

Freshly brewed filter Coffee, Tea, Speciality Teas, and warm cookies

#### Lunch

Sandwich Selection with Tyrrells Vegetable and Potato Crisps.

Please let us know at the time of ordering whether you want vegetarian, vegan or meat sandwich fillings – or a selection of all three.

**All Day** Water hydration station

### DELUXE DELEGATE PACKAGE

#### **On Arrival**

Freshly brewed filter Coffee, Tea, and Speciality Teas with Danish pastries

#### **Mid-Morning**

Freshly brewed filter Coffee, Tea, and Speciality Teas with warm cookies

#### Lunch

Seasonal bowl food

#### Afternoon Pick Me Up

Freshly brewed filter Coffee, Tea, and Speciality Teas with a selection of sweet treats

## All Day

Water hydration station

### OPTIONAL ADD ONS

- Breakfast rolls ( VG GF options available)
- Whole Fruit basket (to serve x10)
- Seasonal fruit salad pot
- Seasonal salads
- Seasonal homemade soup with rustic roll
   (VG GF options available)
- 1 Litre Jug of fresh fruit Juice
- Freshly made smoothies: choose between Berry Heaven, Green Reviver or Mango Sunshine (VG) (GF)
- Assorted cereal snack bars
- Greek style Yogurt with crunchy Granola and Mango coulis ( VG GF options available)
- Sweet treats ( VG GF options available)
- Bowls of Everton Mints for table
- Smart water 600ml (Still/Sparkling)
- 750ml Bottles Sparkling water
- 750ml Bottles Still water



# HOT BUFFET LUNCH

# DISHES SERVED WITH CHEF'S SELECTION OF MARKET VEGETABLES OR MIXED SALAD, AND CHEF'S SELECTION OF DESSERTS

**Up to 40 people** Please choose one meat and one vegetarian (v) option **Over 40 people** Please choose two meat options and one vegetarian (v) option

- Gnocchi tossed in a creamy pesto, spinach, feta fire roasted pepper sauce with garlic bread  $\heartsuit$
- Five bean Mediterranean vegetable lasagna with garlic bread (v) vG (DF) on request
- Lentil moussaka with parsley buttered new potatoes V VC OF
- $\cdot$  Sweet potato, chick pea & cauliflower rogan josh with scented basmati rice  $v_G$  reference of the second state of the se
- Squash lentil ragout with a medley of rice vo of
- Risotto of the day with garlic bread (DF) (VG) (GF) on request
- Panko crusted poached salmon, prawn chive fishcake with a white onion velouté and parsley buttered new potatoes GF
- Salmon smoked haddock and prawn fish pie with parsley buttered new potatoes GF
- Pot roast chicken with a pearl barley squash risotto and sauce Provençal (DF) on request
- Pie of the day with horseradish mash
- Chicken madras with scented basmati rice 
   GF
- Traditional lasagne with garlic bread
- Pan fried chicken breast with roasted shallots & button mushrooms and goose fat roasted potatoes or request
- Braised pork collar with pigs in blankets, sage & onion seasoning and potato dauphinoise
- Beef massaman curry with sticky jasmine rice GF DF
- Braised beef bourguignon creamed mashed potato GF on request
- Chicken tarragon casserole with parsley buttered new potatoes (F) (PF) on request



# BUFFET

# SELECTION OF SANDWICHES, ROLLS, AND WRAPS, CHEFS CHOICE OF DESSERT, FRUIT BOWL, AND GOURMET CRISPS.

#### Additional items available

- Chicken & Vegetable / vegetable pesto kebabs
- Sticky Chicken Drumsticks
- Gyoza Duck / Chicken or Vegetable
- Mini Melton Pork pie
- Traditional Scotch eggs
- Mini BBQ Pulled Pork rolls
- Pork Sausage rolls (vc) and Cheese & Onion Rolls also available)
- Fish/chicken/vegetable tempura with dipping sauce to accompany
- Home made Quiche
- Frittata
- Authentic Samosa selection, vegetable, chicken & lamb
- Homemade traditional pies
- Chef's choice Mini Burger selection

#### Additional Vegetarian/Vegan items available

- Soup of the day with Crispy Bread roll & Butter (GF Soup / GF rolls available)
- Stone baked Garlic Flatbread -
- Can also add cheese.
- Vegetable crudités and Humus
- Chips/Sweet potato fries
- Chunky Wedges Cajun, Paprika or salted.
- Halloumi Fries
- Crispy Garlic Mushrooms
- Loaded Nachos
- Premium Salad (Please see the Salad menu)
- Classic Creamy Potato salad
- Pasta or Cous Cous salad
- Vegan cottage pie
- Vegan burgers
- Falafel with harissa
- Wild Mushroom/ Sun Blushed Tomato & Basil Arancini
- Fruit bowls/platters

### Most food items can be made GF, DF and VG on request.



# **CARVERY MENU**

#### Carvery is served with Chef's choice of desserts

#### Please choose two meat items:

- 28 day matured Beef
- Roast Loin of Pork with salted Crackling
- Whole Roast Garlic & Thyme Chicken
- Roast Turkey
- Roast lamb

All served with steamed seasonal vegetables, Roasted root vegetables, Crispy Roast potatoes, Creamed potato, sage & onion stuffing, Traditional Yorkshire pudding, & Meat Gravy.

#### Vegetarian & vegan option:

• Vegan wellington, served with seasonal vegetables, roasted Root vegetables, crispy roast potatoes, creamed mash, sage & onion stuffing, and Vegan friendly Gravy.

# CARVERY BAPS

Roast Beef, Pork or Turkey, with a range of accompaniments & condiments, served in your choice of bread roll.





# BOWL FOOD MENU

Mini Meals ready to eat, served in hand sized bowls with a fork. Ideal for a networking event, enabling your guests to eat on the go and mingle while they eat. This offering includes service from set catering stations, in dipso or crockery bowls. Food can be served around the room by our wait staff, please contact our catering department for a quote for this service.

### HOT ITEMS

- Jerk Chicken, Rice, Peas, Roti & Mango Coleslaw (PF)
- Beef/Chicken/Vegetable Rogan Josh, Scented Rice & Mini Naan Bread (V GF DF on request)
- Beef/Chicken/Vegetable Chow Mein with Baby Bok Choy (V GF DF on request)
- Mini Fish N Chips, with Minted Peas & Chunky Tartar Sauce.
- Butter Milk Chicken, Collard Greens, Mashed Potato, Country Gravy & cornbread
- Pasta Bolognaise, Penne Pasta, & Garlic Bread (V GF DF on request)
- Jackfruit Vegan Chilli Verde, & Crispy Tortilla Chips (GF on request)
- Sweet Chilli King Prawns, Egg Fried Rice & Prawn Crackers (GF DF on request)
- Pea & Mint Risotto with Pea Shoots, Truffle Oil & Parmesan Crisps (V GF DF on request)

### COLD ITEMS

- Tuna Niçoise Salad (GF OF on request)
- Chicken Caesar Salad, V GF DF
- Quinoa Bowl with Avocado and Egg  $\bigodot$   $\bigcirc$   $\bigcirc$   $\bigcirc$   $\bigcirc$   $\bigcirc$
- Pea & Smoked Ham Pasta Salad, with Roasted Pumpkin Wedges (DF on request)
- Feta, Pea & Mint, with Pea Shoots 🔍 🖙
- Spaghetti and egg, spinach, spring onions salad (turmeric) can be  $\overbrace{v}$   $\overbrace{cF}$   $\bigcirc{F}$
- Chicken Burrito Bowl (DF) on request)
- Vegan Burrito Bowl 🔍 GF
- Falafel & Hummus, with Mixed Grains

   V OF

### **DESSERT ITEMS COLD**

- Chocolate Profiteroles
- Dark Chocolate Mousse, with Raspberry Coulis ( v on request) GF
- Passion Fruit Tart 🔍
- Seasonal Fruit Skewers 
   GF 
   GF
- Black Forest Slice (V) (GF)

# **DESSERT ITEMS HOT**

- Sticky Toffee Pudding with Crème Anglaise (v) (**F**) (**DF**) on request)
- Apple Crumble with Cinnamon Custard (V GF OF on request)





# STREET FOOD

Try something different at your event! Street food is a fun addition to any event, we can even set up themed market stalls to serve your street food. For more information please contact the sales team on 02476 696969.

Street food is a very diverse service, below is an example of a street food menu - please contact our catering department to discuss your requirements, and get a bespoke menu for your event.

### WINTER MARKET STREET FOOD EXAMPLE MENU:

- Bratwurst & CurryWurst (VG available)
- Mac & Cheese Truffle Mac / Bacon & Jalapeno / 🚾 mac & cheese / Chilli Mac
- Speciality Festive Burgers (VG GF available)
- Dirty Fries (VG GF available)
- Hot dogs: Chilli dog / VG dog / Pigs in Blankets Dog with all the trimmings. (VG GF available)
- Salted & Chocolate dipped Pretzels
- Churros with a choice of sauces
- Chocolate Fountain, with fruit & Marshmallows. (VG GF available)
- Speciality Hot Chocolate (VG available)
- Mulled Wine & Cider (0% available)

Minimum numbers of x150 apply.



# **BARBECUE MENU**

#### Selection:

- Classic Beef Burger
- Footlong Sausage
- Marinated Chicken (please choose your marinade: Chimichurri, Jerk, Cajun, lemon and thyme, BBQ, Garlic & Herb)

#### Vegetarian Selection:

- Plant based Burger (V) GF (DF)
- Plant based Sausage (V) (GF) (DF)
- Marinated plant based Chicken fillet OR Vegetable Kebab (V) (F) (please choose your marinade: Chimichurri, Jerk, Cajun, lemon and thyme, BBQ, Garlic & Herb)

All served with: • Classic Coleslaw (GF (PF) Option available) • Seasonal leaves (GF (PF) • Bread Basket selection (VG (PF) on request)

#### Additional items available

- Marinated Tiger prawn skewer GF DF
- Teriyaki Salmon GF OF
- Rump steak 6oz GF DF
- Sticky BBQ Ribs GF DF
- Marinated Chicken wings (please choose your marinade: BBQ Chimichurri, Cajun, Garlic & Herb, Lemon & Thyme, Jerk (GF) (DF)
- Add chilli to your meats as a topping i.e., burgers sausages. GF DF
- Chicken/ Pork/Beef/Minted Lamb, Kebab Skewer GF DF
- Lamb Kofta Kebabs served with Pitta and Tzatziki
- Sirloin Minute Steaks with caramelised onions GF OF
- Bacon & Cheese for your burgers

### Additional Vegetarian & Vegan items available

- Veggie burger GF VG
- Veggie Hot dog GF VG
- Soya fillet GF VG
- Plant based ribs VG
- BBQ Vegetable Kebab GF VG
- BBQ Halloumi & Roasted Vegetable Kebab GF
- Grilled Field Mushroom topped with Stilton Cheese GF
- Halloumi burger (Cajun or lemon & thyme) GF
- Chargrilled Corn on the cob and baked tomatoes **GF VG**
- Spicy Potato wedges GF VG
- Dirty fries- Loaded with cheese, Jalepenos, and Bean chilli GF
- Artisan Bread rolls selection
- Premium salads please see our Salads Menu. (See menu for dietaries)



# GRAB BAGS

### BASIC GRAB BAG

- Choose 1 sandwich:
  - Chicken Salad
  - Egg Mayonnaise
  - BLT
  - Vegan Sausage & Caramelised Onion Relish
- Gluten free choose 1 of the following:
  - Summer Chicken
  - Egg salad
  - Pakora Madras
- Piece Of fruit
- Packet of Crisps
- Kitkat / Mars / Snickers
- Bottle of water

### DELUXE GRAB BAG

- Choose 1 sandwich:
  - Gammon Ham & Cheddar
  - Spicy Chicken & Chorizo
  - Double Egg & Rocket
  - Vegan Sausage & Caramelised Onion Relish
- Gluten free choose 1 of the following:
  - Summer Chicken
  - Egg salad
  - Pakora Madras
- Fruit Cup
- Packet of Tyrells Crisps
- Galaxy bar / Kinder Bueno / Cadburys Duo Bar
- Bottle of water

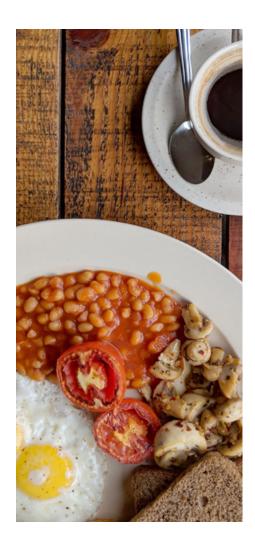




# BREAKFAST

Choice of Breakfast Items. Please choose from the following:

- A selection of Bacon, Sausage, Egg and Spinach 🔍 or Field Mushroom and Tomato rolls 🚾
- Breakfast cereal selection
- Assortment of pastries
- Muffin Platter
- Fresh fruit platter
- Yogurt, granola and fruit coulis
- Smoothie selection
- Pancakes and waffles- Bacon / fruit / Nutella / Maple syrup
- Cold meats and cheese selection
- Frittata
- Bagel selection: Smoked salmon & cream cheese / Avocado & Tomato / Ham and Cheese
- Full English Buffet Breakfast: includes Full English Breakfast, Toast with Jam & Butter, Hot beverages, and Fresh juice.





# DINNER MENU

### STARTERS

- Salmon rillettes with a spiced crab
   & Waldorf salad GF
- Ham hock pea terrine, pickled vegetables and walnut raisin bread
- Chicken tarragon tart with a tomato chutney
- Caramelised goat's cheese charred vegetables, sun blush tomatoes and basil leaves v GF
- Sundried tomato & pumpkin seed torte with cucumber chutney  $\overline{\text{vG}}$   $\overline{\text{GF}}$
- Cauliflower ginger soup with basil oil and crispy onions

(other varieties available) (VG) (GF)

### MAIN COURSES

- Slow cooked braised beef with a bourguignon garnish
   (DF) on request)
- Herb roasted sirloin of beef with vine tomatoes, pont neuf potato and peppercorn sauce (F) (£ Supplement)
- Pork collar, rosti potato, apple & black pudding bon bon with sage sauce
- Roast fillet of salmon, leek & dill tart and lemon emulsion
   (DF) on request)
- Pan fried chicken breast, pea & leek risotto and chicken juices
- Saddle of lamb with a parsley & mint stuffing potato gratin with redcurrant jus (£ Supplement)
- Vegetable tagine with jewelled couscous (vc)
- + Wild mushroom risotto  $(\mathbf{V})$  GF
- Roasted Root Vegetable Dauphinoise, with Sundried Tomato Gravy (DF) GF VG on request)
- Mediterranean Stuffed Aubergine, with herb oil dressing vo

#### All main courses are served with seasonal vegetables

### DESSERTS

- Baked vanilla cheesecake with a berry compot (GF) (VG) on request)
- Tart Au Citron, with Raspberry Coulis,
   (GF) VC on request)
- Trio of chocolate torte, toffee sauce and sauce anglaise
- Raspberry pannacotta with morello cherry puree
- Chocolate Orange dessert with a blood orange puree (VG) (GF)
- Charred market fruit with non dairy ice cream (vc) (GF)
- British Cheeseboard:
   Selection of British cheeses served with savoury biscuits and chutney v



# CANAPÉ SELECTION

We recommend 3 Canapés per person. Minimum order of 30 canapés.

#### MEAT/FISH

- Mini Yorkshire Pudding, Horseradish Crème Fraiche, Roast beef
- Buffalo Chicken Meatballs 📭
- Wholegrain Mustard & Honey Chipolatas
- Coronation Chicken Cornets
- Mange Tout & Chilli Prawns Skewer
   DF GF
- Prawns, Marie Rose & Baby Gem Lettuce GF
- Chilli, Maple & Ginger Glazed
   Sausages
- Salmon Tartare, Lemon Crème Fraiche on Chicory GF
- Cherry Tomato and Pancetta Cup

### VEGETARIAN/ VEGAN

- Spicy Bombay potatoes (V) GF
- Avocado Caprese delight GF
- Mac and Cheese Bites GF
- Cherry Tomato, Olive & Baby Mozzarella Skewer GF
- Satay Aubergine Skewers (V) GF
- Popcorn Tofu Nuggets 🕐
- Buffalo Cauliflower Bites with Vegan Ranch Dressing (V) (F)
- Sun Blushed Tomato & Basil Arancini (V) (GF)
- Watermelon, Feta & Mint GF

# DESSERT

- Macaroons- Various Flavours
- Chocolate truffles
- Decadent Chocolate Brownie (V) GF)





# SALADS

- Green Garden salad
- Waldorf salad
- $\cdot$  New potato salad with spring onions, black pepper mayonnaise  $\heartsuit$
- Penne pasta with roasted vegetables 🔍
- Moroccan couscous V
- Greek salad
- Tabouleh salad
- Pea, feta & mint salad
- Caprese salad
- Ceaser Salad
- Mediterranean Tomato Salad
- Feta, Beetroot & Pomegranate Salad
- Flavoured coleslaw (mango, cheese, orange, apple)



# **NAEC**

# DRINKS SELECTION

All glassware and staffing is included within the packages - please speak to our catering team to discuss your requirements, and get package details.

### WELCOME DRINKS

 Welcome your guests with a glass of Champagne or Prosecco, and Orange juice

### TABLE DRINKS

Order drinks for your tables, to be ready before guests arrive

- Table wine per person
- Bottled mineral water
- Fizz packages
- Buckets of beer, cider or soft drinks

### DRINKS PACKAGES

**The House Drinks Package** House wine, Asahi Extra Dry Lager, Orange juice, Still & Sparkling Water

#### Level 1 Drinks Package

Los Espinos Sauvignon Blanc & Exhibitionist Merlot, Peroni & Birra Moretti Lager, Orange Juice, Still & Sparkling Water

**Level 2 Drinks Package** Le Dolci Colline Prosecco, Peroni Lager, Orange Juice, Still & Sparkling Water

### ALL INCLUSIVE PACKAGES

#### All Inclusive Package 1

Includes beer, cider, house wine, alcopops & soft drinks

#### All Inclusive Package 2

Includes single spirits and mixers, prosecco, beer, cider, house wine, alcopops & soft drinks

### CASH BAR

Fully staffed and stocked bars available for your event

Add a NIBBLES PACKAGE to your drinks reception - please speak to our catering team for options.



# HERE TO HELP

Bespoke Menus are always available. Please contact our Sales Team on **02476 696969** to discuss your requirements.

Please contact us if you require further allergen information.

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Tel: 02476 696969 Email: Catering@stoneleighevents.com www.naecstoneleigh.com

"Whilst you are having a busy time working at your event, our catering team plans and creates delicious food to keep you fuelled throughout the day"