



**Ceri's
Catering**

at
Holyhead Golf Club



HOSPITALITY MENU OPTIONS

Please call for latest prices
and to discuss your exact requirements

 01407 765113 Option 4

 ceriscatering@yahoo.co.uk

www.ceris.catering

(v) Suitable for vegetarians.

All meals may contain nuts or nut derivatives. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu description do not include all ingredients. If you have a food allergy please let us know. Full allergen information is available on request.

Home Cooked Food at its Best

CANAPÉ MENU

Please choose from each section:

TARTLETS

Stuffed Cherry Tomatoes

Salmon and Dill Mousse

Garlic Mushrooms

Stuffed Mushrooms

Caramelised Onion and Goats Cheese

Finely Diced Ratatouille

CIABATTA BRUSCHETTA'S & BELLINI'S

Topped With:

Rare Roast Welsh Beef and Horseradish

Smoked Salmon and Creamed Cheese

Sun-Dried Tomato, Mozzarella and Basil

Gorgonzola, Pear and Walnut

Parma Ham and Homemade Chutney

HOT CANAPÉS:

Mini Lamb Skewers

Strips of Welsh Beef in Oyster Sauce

King Prawns Marinated in Chilli, Ginger and Lime

Tandoori Chicken Strips

Minted Lamb Skewers

6 per guest

SANDWICHES & WRAPS

SELECTIONS OF SANDWICHES

on White & Wholegrain Bread

Egg and Watercress with mayonnaise (v)

Turkey and Cranberry

Tuna Sweetcorn or Onion

Cream Cheese (v)

Chicken mayonnaise

Cheddar Cheese and Pickle (v)

Roast Beef and Horseradish,

Ham and mustard

Prawn mayonnaise and cress

BBQ Chicken & lettuce

Crunchy Potato Crisps

FINGER BUFFET MENU 1

ASSORTED SANDWICH SELECTION

(sample of fillings used)

Egg and watercress with mayonnaise (v)

Turkey and cranberry

Tuna sweetcorn and onion

Chicken mayonnaise

Cheddar cheese and pickle (v)

Roast Beef and horseradish

Ham and mustard

Salmon & Cucumber

SAVOURY SELECTION

Petit Sausage Rolls

Cocktail Vol-au-vents Filled with Prawns / Creamy Mushrooms (v)

Homemade Pork Pie with Chutney & Piccalilli

Crisps & Nibbles (v)

FINGER BUFFET MENU 2

ASSORTED SANDWICH SELECTION

(sample of fillings used)

Egg and watercress with mayonnaise (v)

Turkey and cranberry

Tuna sweetcorn and onion

Chicken mayonnaise

Cheddar cheese and pickle (v)

Roast Beef and horseradish

Ham and mustard

Salmon & Cucumber

SAVOURY SELECTION

Homemade Quiche Lorraine

Petit Sausage Rolls

Breaded Chicken Goujons

Cocktail Vol-au-vents Filled with Prawns / Creamy Mushrooms (v)

Mini Duck Spring Rolls & Mini Vegetable Spring Rolls (v)

Homemade Pork Pie with Chutney & Piccalilli

Chopped Salad (v) & Coleslaw (v)

FINGER BUFFET MENU 3

ASSORTED SEEDED CRUSTY ROLLS

Thai Green Curried Chicken Salad

Peppered Pastrami with a Mild Mustard Mayonnaise

Onion Bahji & Mango Chutney with Cucumber Mint Dressing (v)

Brie & Grapes with a Watercress and Apricot & Apple Chutney (v)

Tuna & Sweetcorn Mayonnaise

SAVOURY SELECTION

Oriental Teriyaki Sesame Chicken Skewer

Thin Crust Four Cheese Pizza: Cheese & Cranberry Bites (v)

Welsh Pork & Chive Sausage with Red Pepper Cocktail

Crunchy Dip Platter (v):

Tortilla Chips, Carrot Sticks, Pringles

with Sour Cream & Chive Dip, Curried Mayo Dip

FINGER BUFFET MENU 4

ASSORTED SANDWICH SELECTION

On Wholegrain & White Bread

Welsh Honey Baked Ham with Spicy Fruit Chutney

Turkey, Bacon, Cranberry & Mayo

Welsh Cheddar & Apple Crunchy Coleslaw (v)

Egg Mayo with Baby Spinach (v)

Tuna & Lemon Pepper Mayo with Cucumber

BBQ Glazed Mini Chicken Skewer

SAVOURY SELECTION

Toasted Wedges of Flatbread topped with:

Duck & Port Pâté with Red Onions

Melted Emmental & Cherry Tomato Salsa (v)

Cocktail Vegetable Samosa with a Mango Dip (v)

Breaded Mini Lobster & Cucumber Cocktail

with a Tartare Dip

Potato Crisps (v)

KNIFE & FORK BUFFET MENU 1

MAINS

Meat Platter: Honey Roast Ham, Roast Beef, Roast Turkey

Tomato & Basil Quiche (v)

SALAD SELECTION

Mixed Salad Leaves (v)

Homemade Potato Salad with Spring Onion (v)

Homemade Coleslaw (v)

Tomato and Cucumber Salad (v)

Homemade Savoury Rice Salad (v)

SIDES

Selection of Savoury Breads & Butter (v)

KNIFE & FORK BUFFET MENU 2

MAINS

Local Honey Baked Ham with Fresh Pineapple Marinated
Sweet Chilli Chicken Skewers Roasted Half Pepper with
Aromatic Lemon & Coriander Couscous Succulent Prawns
and Avocado in a Seafood Dressing
Mushrooms stuffed with Soft Cheese & Garlic (v)

SALADS

Feta, Tomato & Olive Greek Salad
Coleslaw (v)
Penne Pasta with Tomato & Basil (v)
Mixed Chopped Salad (v)
Red Onion & Parsley Salad (v)

SIDES

Hot New Potatoes (v)
Wedges of Warm Garlic Bread (v)

KNIFE & FORK BUFFET MENU 3

MAINS

Continental Meat Platter:

Pastrami, German Pepper Salami Parma Ham

Kushiyaki (Japanese Marinated Chicken Skewer)

Smoked Salmon Crostini with Mascarpone, Dill and Fresh
Lemon Juice

Mini Vegetable Spring Rolls (v)

Roast Tomato & Gruyere Tartlet (v)

SALADS

Red Cheese & Pineapple Coleslaw (v)

White and Wild Rice Salad with Mixed Peppers, Sweetcorn & Sultanas (v)

Mushroom, Onion & Tomato Salad in an Olive Oil Dressing (v)

Crispy Green Salad: Salad Leaves, Peppers, Celery, Spring Onion &
Cucumber (v)

Variety of 2 Chunky Tomato Salads with Balsamic & Basil Dressing (v)

SIDES

Baked Jacket Potato Halves with Chives (v)

Seeded Crusty Bread Roll & Butter (v)

HOT MENU 1

Buffet Style Service

Customers will come to the hot counter

Slowly Oven Baked Diced Beef in a Rich Ale Jus

(Topped with Pastry)

Or

Chicken Fillet In A Mushroom White Wine & Cream Sauce

Or

Slowly Oven Baked Chunky Vegetables

(in a Rich Cider Gravy) (V)

All Served With

Rice Or

Buttered New Potatoes
and Vegetables of the day

Bread Roll & Butter

HOT MENU 2

Buffet Style Service

Customers will come to the hot counter

Chicken Supreme in A Smoked Bacon & Asparagus
Sauce

Or

Lasagne Al Forno

(Minced Beef in A Tomato & Herbs Layered with Pasta
& a Bechamel Sauce Topped with Cheese)

Or

Vegetable Balti Curry (v)

(Chunky Vegetables in a Tomato, Onion & Pepper Curry Sauce)

All Served With

Rice Or

Buttered New Potatoes
and Vegetables of the day

Bread Roll & Butter

HOT MENU 3

Home Cooked Food at its Best

Buffet Style Service

Customers will come to the hot counter

Poached Salmon Fillet

(Served with An Indulgent Prosecco & Dill Sauce)

Or

Braised Steak Jardinière

(Slowly Braised Beef in A Rich Red Wine Sauce Until Tender)

Or

Roasted Stuffed Pepper (v)

(Half Roasted Pepper Stuffed With Moroccan Cous Cous)

All Served With

Rice Or

Buttered New Potatoes
and Vegetables of the day

Bread Roll & Butter

DESSERTS

HOT DESSERTS

Apple Pie

Sticky Toffee / Lemon / Jam / Syrup Pudding

Fruit Crumble

COLD DESSERTS

Cheesecakes: White Chocolate & Raspberry /

Strawberry / Vanilla / Terry's Chocolate Orange

Profiteroles with Chocolate Sauce

Ceri's Mess (Eton)

Bakewell Tart

Banoffee Pie

Traditional Sherry Trifle

Chocolate Fudge Cake

Lemon Tart

CHEESE & BISCUITS