



**ORANGE
CHILLI**
Catering & Events



Event Catering



Our catering menus have been created for you with quality in mind using the freshest local ingredients whenever possible.

Prices can be given on application, for a bespoke quote contact us 01752680021

or

clients@orangechilli.co.uk



A GLIMPSE OF WHAT WE OFFER

- Formal Seated Meals
- Informal Buffets
- BBQ
- Hog Roasts
- Picnics
- Silver Service
- Bespoke evening buffets
- Lunch buffets
- High Tea
- Canapés



THREE COURSE MENU

POA

Choose two dishes for each course for your guests, and/or vegetarian option

STARTERS

LEEK & POTATO SOUP
WITH A STILTON CROSTINI

ROASTED TOMATO SOUP
WITH THYME CROSTINI

CHICKEN LIVER PARFAIT
WITH WESTCOUNTRY CIDER CHUTNEY
& ELDERFLOWER DRESSING

FIVE SPICE BELLY PORK
PICKLED RED CABBAGE APPLE CHUTNEY

ROASTED AUBERGINE, COURGETTE & PEPPER BRUSCHETTA
WITH PARMESAN & ROCKET

SMOKED SALMON & HADDOCK FISH CAKE
WITH WASABI & LEMON CRÈME FRAICHE MIX LEAF SALAD



ADDITIONAL EXTRAS

PETIT FOURS –
CHEESE COURSE (WESTCOUNTRY CHEESE
WITH CRACKERS & CHUTNEY)

MAIN COURSE

PORK 4 WAYS WITH CRACKLING

ROAST PORK LOIN, PAN FRIED FILLET & CONFIT OF BELLY,
PANCETTA CRISP WITH MUSTARD MASH, PANCETTA, CIDER
JUS, APPLE SAUCE & SAGE CRISP

PAN FRIED DUCK BREAST (COOKED MEDIUM) ROOT VEG ROSTI

ASIAN STYLE SAUCE & CHERRY CHUTNEY

BREAST OF CHICKEN

CRISPY LEEKS, THYME MASH & MUSHROOM MADEIRA
SAUCE

SILVERSIDE OF BEEF

FONDANT POTATO, YORKSHIRE PUDDING, & RED WINE
GRAVY

BALLOTINE OF SALMON

HERB CRUST, LEEK TERRINE, CRUSHED NEW POTATOES &
SORREL SAUCE

WILD MUSHROOM 'WELLINGTON' OR GOATS CHEESE 'WELLINGTON'

SPINACH, DAUPHINOISE POTATOES & THYME SAUCE
(Optional vegan friendly version available)

DESSERTS

CHOCOLATE TRUFFLE CAKE
WITH RASPBERRIES AND CLOTTED CREAM

BAILEYS BRULEE
WITH ALMOND TWIRL

STICKY TOFFEE PUDDING
WITH CARAMEL SAUCE & CINNAMON ICE CREAM

STRAWBERRY SHORTCAKE
WITH CHANTILLY CREAM & BALSAMIC ICE CREAM

CLASSIC LEMON TART

TOFFEE APPLE CRUMBLE
WITH CINNAMON CUSTARD

EVENT BUFFETS

COLD FORK BUFFET – POA

GARLIC, LEMON AND HERB ROAST CHICKEN
OR HAM/BEEF PLATTER

VEGGIE STUFFED PEPPERS

ADD 'POACHED SALMON' FOR £2PP

HERB ROASTED NEW POTATOS

DELI COLESLAW

MINI CORN ON THE COB

TOSSED SALAD

(SEASONAL LEAVES, RED ONION, CARROT, BLACK OLIVE,
CUCUMBER, TOMATO, PESTO DRESSING)

HOT CARVERY BUFFET - POA

WARM CARVED MEATS

(HAM, BEEF, PORK OR CHICKEN)

ROASTED NEW POTATOES

TRIO OF VEG

TRADITIONAL SAUCES

HOG ROAST BUFFET – POA

Minimum of 80 guests

SELECTION OF BREADS, SAUCES/DIPS

HERB ROAST NEW POTATOES

MINI CORN ON THE COB

DELI COLESLAW

TOSSED SALAD

SEASONAL LEAVES, RED ONION, CARROT, BLACK OLIVE,
CUCUMBER, TOMATO, PESTO DRESSING)

ADD A STARTER OR DESSERT

FROM 3 COURSE MENU

OR

MEZZE SHARING PLATTER POA

(PITTA BREAD, CURED MEATS, CHEESE, OLIVES,
ANTIPASTI &

OLIVE OIL/ BALSAMIC VINEGAR)

(1 PER TABLE)

DESSERT SHARING PLATTER –POA

STRAWBERRYS AND CREAM WITH CHOCOLATE PROFITEROLES

(1 PER TABLE)

BBQ BUFFET- POA

TRADITIONAL PORK SAUSAGES

HOMEMADE BEEF OR LAMB & MINT BURGERS

MOROCCAN CHICKEN KEBAB

BBQ CHICKEN WINGS

FRIED ONIONS

SELECTION OF BREADS, SAUCES/DIPS

HERB ROASTED NEW POTATO

MINI CORN ON THE COB

DELI COLESLAW

TOSSED SALAD

(SEASONAL LEAVES, RED ONION, CARROT, BLACK OLIVE,
CUCUMBER, TOMATO, PESTO DRESSING)

LUXURY BBQ - POA

BBQ BABY BACK PORK RIBS

TRADITIONAL PORK SAUSAGES

HOMEMADE BEEF OR LAMB & MINT BURGERS

CAJUN SPICED PORK KEBAB

CHICKEN & CHORIZO KEBAB

KING PRAWNS MARINATED IN LEMON & GARLIC

FRIED ONIONS

SELECTION OF BREADS, SAUCES/DIPS

HERB ROASTED NEW POTATO

MINI CORN ON THE COB

DELI COLESLAW

TOSSED SALAD

(SEASONAL LEAVES, RED ONION, CARROT, BLACK OLIVE,
CUCUMBER, TOMATO, PESTO DRESSING)



EVENING FINGER BUFFET MENU

1 item from bread options and 3 items from finger menu – POA

1 item from bread options and 5 items from finger menu – POA

1 item from bread options and 7 items from finger menu – POA

Bread Options:

Sandwiches

Tortilla wraps

Bread Rolls

(Fillings: Ham, Cheese, Eggs)

Finger Menu:

Meatball & tomato sticks

Satay sticks

Chicken goujon

Kickin chicken wings

Garlic king prawns

Garlic & herb salmon goujon

Pizza wonton

Spring rolls (v)

Samosas & onion bargis (v)

Homemade quiche (v)

Cheese & jalapeno dough balls (v)

Mini sausages & sausage rolls

Pork pie

Scotch eggs

Crudities & dip (v)

Fruit kebabs (v)

Chocolate dipped strawberries (v)



EVENING HOT BUFFET MENU

1 main, 1 side and a cone of chips – POA

2 mains, 1 side and a cone of chips – POA

Extra mains – POA

Extra sides – POA

Main Options:

Pizza

(Either - Ham & Pineapple, Cheese & Tomato, BBQ chicken)

Mini Fish in batter

Cornish Pasties

Hot Dogs & Onions

Bacon Roll

Beef Burgers

Stuffed Peppers with Pesto, Mozzarella & sun dried tomato

Potato skins

(Either cheese Onion or Cheese Bacon)

Side Menu:

Garlic bread

Onion rings

Garlic breaded mushrooms

MORE EVENT CATERING OPTIONS

HIGH TEA POA

SERVED ON VINTAGE CAKE STANDS

SELECTION OF FRESH FINGER SANDWICHES

Cucumber
Egg mayonnaise
Smoked salmon & cream cheese
Carved ham

SELECTION OF FRESH CREAM CAKES SCONES with

strawberry jam & clotted cream

Custard slices
Chocolate eclairs
Mini victoria sponges

TEA & COFFEE

LIGHT LUNCH POA

SELECTION OF FRESH SANDWICHES

Ham, cheese and egg mayo

FRUIT KEBABS

Melon and strawberry

CRUTITIES AND DIPS

SCONES with strawberry jam & clotted cream

CHEESE COURSE POA

WESTCOUNTRY CHEESE

With crackers, chutney & grapes

PLOUGHMAN'S BUFFET POA

SELECTION OF WEST COUNTRY CHEESES

Grapes, celery & biscuits

COLD HONEY ROAST DEVONSHIRE HAM

HOMEMADE QUICHES

SELECTION OF SALADS

SELECTION OF BREAD ROLLS

Pickled onions, homemade chutney & mustards

KIDS MENU POA STARTERS

FRUIT SALAD
TOMATO SOUP WITH ROLL
CHEESE & GARLIC BREAD

MAIN COURSE

ROAST CHICKEN WITH MASH & PEAS (GF)
BREADED FISH GOUJONS WITH CHIPS HOT DOG
AND CHIPS
CHEESE AND TOMATO PASTA (V)
SPAGHETTI BOLOGNAISE

DESSERTS

CHOC BROWNIE
ICE CREAM
SORBET

KID'S SNACK BOX POA

SANDWICH (CHEESE OR HAM)
YOGURT
PACKET OF CRISPS
PIECE OF FRUIT
SWEET OR CHOCOLATE BAR





CANAPES

3 per head from POA or 5 per head POA

(Choose up To 6 options) Child Canapés available on request

Mini home cooked lasagne

Mini Beef Burgers & Tomato Relish

Mini Yorkshire pudding with rare beef & horseradish

Mini steak & chips

Mini Roast Lamb cooked in red wine reduction sauce & dauphinois potatoes

Lamb kofta with mint dipping sauce

Hoisin Crispy Duck Parcels with spring onion and cucumber

Teriyaki Chicken with wasabi mayonnaise

Chicken Satay

Bacon & brie crostini

Asparagus wrapped in parma ham

Three cheese Tart with red onion chutney (v)

Cherry Tomato, Mozzarella & Basil Bites (v)

Goats cheese roasted pepper with basil parcels (v)

Baked baby new potatoes with soured cream & caviar (v)

Summer risotto with asparagus, peas & mint (v)

Roasted red pepper humus with caramelised red onion (v)

Sweet potato cup with cream cheese and chive (v)

Smoked salmon cream cheese & chive bruschetta

Tuna & sweetcorn in a cucumber boat

Thai crab cake with sweet chilli dip

Mexican crab cake with sour cream dip

Grilled tiger prawns wrapped with parma ham

Scampi & chips & minted pea purée

Sole goujons with lemon & beetroot tartar

Scallop with garlic, lemon & chorizo



TERMS & CONDITIONS

Contract Terms

Your booking with Orange Chilli is subject to you having accepted our terms and conditions as detailed in the contract which you need to sign and return to confirm your booking. Payment of your confirming deposit will be taken as your acceptance of our terms and conditions.

Insurance Cover

We **strongly** advise that clients take out adequate insurance to include all costs arising from cancellation.

Reservation Fee required

15% reservation fee is required for all bookings. Clients should make all payments to Orange Chilli quoting their event date and booking name as the reference. Payment should be made within 7 days of placing a provisional booking in order to hold your date, as a provisional booking expires after 7 days. This amount is taken off your final invoice. The initial date reservation fee is non-refundable. Payment of the reservation deposit is deemed as client's acceptance of our terms and conditions as detailed herein.

Damage Deposit (Décor Services Only)

Any damage caused by the guests are the responsibility of the client and up to £500 of the cost of rectification will be deducted when the damage deposit is refunded. The damage deposit needs to be paid with the balance of the estimated cost, 1 month prior to the event.

Final Invoice

Your final invoice for services booked with Orange Chilli due 1 month before your wedding/event.

Gratuities

Tipping is entirely at your discretion and will be distributed amongst all staff members.

Visits

Visits by suppliers, friends and family to our offices must all be by prior appointment only due to our exclusive use commitment. Since some events are booked at short notice, it may be necessary to reschedule such visits

Contact Us

Soldiers Quarters 3
Crownhill Fort
Crownhill Fort Road
Plymouth
Devon
PL6 5BX

01752 680021

clients@orangechilli.co.uk