

AZRA CATERING

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QUALITY FOOD AND SERVICE YOU CAN RELY ON.

Food has changed dramatically in recent years as have eating habits, Azra Catering prides itself on being able to change with the times and trends of Modern & Traditional Cuisine, understanding all your needs, and offering a truly personal service. Our aim is to fulfill your requirements, so your event runs exactly to plan.

Menus are tailored to our client's own personal taste and budget to ensure every guest enjoys the food. Wherever possible we only use the freshest of ingredients available. Cooked by our highly talented and experienced chefs, served by our team of waiters and waitresses, dedicated to looking after your guests. We aim to give your function a real friendly feel.

You seldom see an advertisement for Azra Catering, because we believe that advertising can be misleading. The best advert we can have is 200 people around tables enjoying themselves; all our business comes from personal recommendation. Our service, style and food cannot be truly reflected in an advert.

Mark who personally looks after the preparation of food runs the company. Mark and his team of chefs are very passionate about food, with a strong creative aspect and desire to create something special at each function. Mark will attend the event ensuring the smooth running from start to finish, and as a company Azra Catering try to take on only one job on any given day ensuring you get our full attention.

We would welcome the opportunity to meet and discuss your specific requirements and to arrange a tasting over a glass of wine. Some sample menu items are shown overleaf.

AZRA CATERING LIMITED

Registered Office: The Corner House, 2 High Street, Aylesford, Kent, ME20 7BG

Registered No: 4341499

Reception Drinks

Azra Catering staff at no extra charge will serve all reception drinks.

As a company we will collect all beverages a few days prior to the event in order to ensure they are properly chilled, all ice and fruit for pimm's etc is included in price of the breakfast.

All glasses used are of the best quality and of an elegant Teardrop design, however we will be only to pleased to get any special glasses required.

Canapés

One Choice	£2.70
Two Choices	£4.75
Three Choices	£6.45
Additional Choice	£2.70

Hot Meat Items

Sundried Tomato & Parma Ham Palmiers
Lamb Kofters with Minted Yoghurt
Honey & Mustard Glazed Lincolnshire Sausages
Mini Chicken Satay with Peanut Sauce

Cold Meat Items

Char Grilled Chicken & Tomato Crostini
Barquettes of Beef with Course Grain Mustard
Bouchees Filled with Chicken & Tomato Chutney
Asparagus Wrapped in Parma Ham
Confit of Duck & Red Onion Marmalade Crostini

Hot Fish Items

Prawns Wrapped in Filo Pastry with a Sweet Thai Chilli Jam
Goujons of Fish with Tartare Sauce
Seafood Dimsum with Hoi sin Sauce
Mini Oriental Crab Cakes with Sweet Chilli Jam
Sesame Prawn Toast
Crispy Prawn Purse with Soy Sauce

Cold Fish Items

Smoked Salmon Pinwheels
Ginger Crab & Smoked Salmon Sushi Rolls
Spicy Prawn Crostini
Assorted Smoked Salmon Canapés

Hot Vegetarian Items

Spicy Potato Wedges with Sour Cream & Chives
Vegetable Spring Rolls with Sweet & Sour Dip
Parmesan & Pesto Palmiers

Cold Vegetarian Items

Roasted Mediterranean Vegetables in Filo Pastry
Caramelised Red Onion & Chive Pancakes with Crème Fraiche
Mushroom & Red Pepper Crostini
Sweet & Sour Peppers in Filo Baskets

Sweet Items

Strawberries Dipped in Chocolate

We have many more canapé ideas so if there is nothing there for you we will be only to pleased to come up with some more ideas.

Wedding Breakfast

Listed below are several ideas to make your wedding breakfast that little bit special, some items are priced while some dishes are POA depending on season and availability. I have also listed some of our most popular wedding menus for you to see.

Menu Selector

Starters

Cream of Roasted Plum Tomato & Basil Soup

Minestrone & Pancetta Soup

Carrot & Coriander Soup with Herb Croutons

Wild Mushroom Soup

Leek & Potato Soup with Poached Haddock & Mustard Cream

French Onion Soup with Melted Gruyere Croutons

Roasted Red Pepper Soup with Rosemary Cream

Marinated Salmon with a fennel & Onion Salad, Citrus Dressing & Seasonal Leaves

Smoked Scottish Salmon with a Sweet Blood Orange Dressing

Tarragon Marinated Asparagus with Crevettes

Poached Salmon on a bed of Roquette with Dill Hollandaise

Salad of Prawn & Baby Gem with Marie Rose Sauce & Sun Blush Tomatoes

Cold Marinated Salmon Lasagne with Lemon Oil

Salmon, Sole & Scallop Terrine on a Watercress Mayonnaise

Tomato & Mozzarella Galette with Basil Pesto

Seasonal Melon with Parma Ham

Crispy Aromatic Duck with Hoi Sin Sauce

Wild Mushroom Risotto with Basil Oil

Sautéed Field Mushrooms in a Garlic & Chive Cream Cheese Sauce

Served in Filo Pastry Nest Topped with Crispy Pancetta

Seared Tuna Nicoise Salad with Black Olive Tapenade

Goats Cheese Salad with Beetroot & Braised Fennel in Orange Vinaigrette

Marinated & Roasted Provençal Vegetables

with Ragstone Goats Cheese & Red Pepper Dressing

Seasonal Melon with a Panache of Summer Fruits

Chicken Liver & Wild Mushroom Pate

Grilled Aubergine, Red Onion & Brie Timbale

Chicken Liver & Cranberry Parfait

With Cumberland Jelly

Tomato Tatin

Fish/Intermediate Course

*Fillet of Salmon with Hollandaise
Smoked Scottish Salmon*

*Champagne Sorbet
Lemon with Lemon Zest Sorbet
Blackcurrant with Blackcurrant Pieces
Raspberry with Raspberry Pieces Sorbet
Orange Sorbet
Mango Sorbet*

Main Courses

*Herb Crusted Rack of Lamb
With a Port, Rosemary & Redcurrant Jus*

*Braised Rump of Lamb
With a Rosemary & Red Wine Sauce*

*Roast Saddle of Lamb
With Mint & Redcurrant Sauce*

*Breast of Chicken
Stuffed with Asparagus & Sunblush Tomatoes
Wrapped in Parma Ham
Served with a Champagne, Grape & Tarragon Cream Sauce*

*Seared Breast of Chicken
With a Mushroom & Red Wine Jus*

*Baked Breast of Chicken
With a Cherry Plum Tomato, Mozzarella & Basil Sauce*

*Char Grilled Supreme of Chicken Nicoise
With Olive & Lemon Dressing*

Traditional Roast Breast of Chicken with Gravy

*Breast of Duck
With a Sweet Blackcurrant Sauce*

*Breast of Duck
With Sweet Red Cabbage & Red Current Sauce*

Main Course Continued

*Roast Rib-Eye of Beef
With Yorkshire Puddings*

*Char Grilled Fillet Steak
With Caramelised Onions*

*Scottish Sirloin of Beef
With a Mushroom, Thyme & Shallot Sauce*

*Roast Loin of Pork
With a Cider Sauce*

*Pan Seared Seabass
With Buttered Spinach & Sweet Pepper Salsa*

*Pan Seared Scottish Salmon
With a Champagne & Sorrel Cream Sauce*

*Halibut Topped with Plum Tomatoes & Mozzarella
On Minted Pea & Leek Puree*

*Grilled Salmon Steak
With Prawn & Dill Sauce*

*Roasted Mediterranean Vegetables
With Tomatoes, Mozzarella & Basil Wrapped in Filo Pastry
Served on a Warm Tomato Salsa*

*Char Grilled Mediterranean Vegetable Tartlet
With a Spicy Pepper & Basil Sauce*

*Asparagus & Wild Mushroom Risotto with Mascarpone Cheese,
Roast Butter Nut Squash & Black Olive Dressing*

*Sweet Peppers
Stuffed with Spinach and Oriental Mushrooms
Topped with Feta*

*Roasted Plum Tomatoes
With Sugar Glazed Shallots, Quails Eggs & Roquette Salad*

Red Onion & Leek Tartlet

BUFFET DESERTS

Profiteroles & Chocolate sauce

Strawberries & Cream

Vanilla & Pineapple Cheesecake

Chocolate Roulade

Banoffee Pie

Lemon Tart

Fruit Pavlova

Strawberry Shortcake Gateaux

Peach & Yoghurt Tart

Apple & raspberry Tart

White Chocolate Tart

Fresh Fruit Salad

Death By Chocolate

Gypsy Tart

Apple Pie

*Choose 4 from the above
All accompanied with cream*

Desserts

*Duo of Belgium Chocolate
With a Fresh Raspberry Coulis*

*Lemon Tart
With Chantilly Cream*

Sweet Glazed Raspberry Bavoise

*Profiteroles
With Chocolate Sauce*

Seasonal Fruit Pavlova

Pineapple & Lemon Cheesecake

Vanilla Crème Brullee

Fresh Fruit Salad

Banoffee Pie

Cheese Course

*A Selection of Five Cheeses, Grapes & Celery
Served with A Selection of Biscuits*

**COFFEE & MINTS OR PETIT FOURS WILL BE SERVED
WITH ALL MENUS**

Many wedding parties prefer to choose from set menus so listed below are some of the most popular choices from previous weddings along with prices which may change according to numbers hopefully giving you some ideas of costs. All prices include all crockery, cutlery, linen and labour.

Menu A

*Fan of Seasonal Melon
With a Panache of Summer Fruits*

A Selection of Warm Breads

ooOoo

*Dressed Salmon & Tiger Prawns
Honey Roast Ham
Roast Turkey & Stuffing
Roast Rib of Beef
A Selection of Vegetarian Quiches & Tarts*

*Thai Prawn Salad
Coleslaw with Pineapple
Waldorf Salad
French Egg & Potato
Coronation Chicken Salad
Mixed Seasonal Leaves
Cucumber, Melon & Mint Salad
Tomato, Mozzarella & Basil
Nicoise Salad*

*Hot Minted New Potatoes
A Selection of Pickles & Dressings*

ooOoo

*Seasonal Fruit Pavlova
Lemon Tart
Pofiteroles & Chocolate Sauce
Cream*

ooOoo

Coffee & Mints

£35.75 per head

Menu B

*Tomato Mozzarella & Basil Salad
With Wild Roquette
And Balsamic Dressing & Basil Oil*

A Selection of Specialty Bread

ooOoo

*Roast Sirloin of Beef
With Yorkshire Puddings & Traditional Gravy*

*(Vegetarian Option)
Roasted Mediterranean Roasted Vegetables
With Basil, Sundried Tomatoes & Mozzarella
Wrapped in Filo Pastry*

*Panache of Vegetables
(Petit Pois, Baton Carrots & Baby Corn)
Cauliflower Cheese
Roast Potatoes*

ooOoo

*Lemon Cheesecake
And Raspberry Coulis*

Strawberry Pavlova

Profiteroles

Raspberries & Cream

ooOoo

Coffee & Mints

£33.75 per head

Menu C

*Fan of Seasonal Melon
With a Fresh Scottish Smoked Salmon
And Orange and Herb Dressing
On a Roquette Salad*

Specialty Bread Selection

ooOoo

*Char Grilled Breast of Chicken
With a Grape, Champagne & Tarragon Sauce*

Or

Red Wine, Mushroom, Shallot & Thyme Sauce

*Roast Mediterranean Vegetables
With Basil, Tomatoes & Mozzarella
Wrapped in Filo Pastry
(Vegetarian Option)*

*Minted New Potatoes & Roast New Potatoes
French Beans, Carrots, Baby Corn & Cauliflower*

ooOoo

*Pineapple Cheesecake
Profiteroles
Raspberry Pavlova
Strawberries & Cream*

ooOoo

Coffee & Mints

£33.95 per head

Menu D

*Penne Pasta
With a Creamy Mushroom Sauce
And Mixed Herbs & Parmesan Shavings*

A Selection of Warm Specialty Bread

ooOoo

*Breast of Chicken
Stuffed with Sun blush Tomatoes & Asparagus
Wrapped in Parma Ham
Served with a
Tomato, Basil & Mozzarella*

*(Vegetarian Option)
Roasted Mediterranean Roasted Vegetables
With Basil, Sundried Tomatoes & Mozzarella
Wrapped in Filo Pastry*

*A Panache of Roasted Vegetables
Dauphinoise Potatoes*

ooOoo

*Tiramisu
Chocolate Torte
Apple Tart
Pineapple Cheesecake*

All Served with Fresh Cream

ooOoo

Coffee & Mints

£36.50 per head

Menu E

*Crispy Aromatic Duck
With Plum Sauce, Pancakes
And a Julienne of Spring Onions & Cucumber*

A Selection of Specialty Breads

ooOoo

*Roasted Rack of Lamb
With a Herb Crust
Served with a Red Wine, Port & Rosemary Sauce*

Or

Five Spice & Ginger Sauce

*Sweet Peppers
Stuffed with Spinach & Feta Cheese
Topped with Oriental Mushrooms*

*Roasted Sweet Potatoes & Sweet Potato Mash
Oriental Vegetable Stir Fry
French Beans with Coriander Butter*

ooOoo

*Profiteroles
With a Chocolate Sauce*

Or

Spicy Key Lime Sauce

ooOoo

Coffee & Mints

£38.25 per head

Menu F

***Smoked Salmon
With Coriander & Tomato Salsa
Finished with Balsamic Vinegar***

A Selection of Speciality Warm Breads

ooOoo

***Honey Roast Rack Of Lamb
With a Red Wine, Port & Rosemary Jus***

Seasonal Vegetables & Potatoes

ooOoo

***Profiteroles Filled with Coffee & Tia Maria Cream
With a Trio of Vanilla, Butterscotch & Chocolate Sauces***

ooOoo

Coffee & Mints

£41.95 per head

***Additional Cheese Course
For Set Menu's***

£4.25 Per Head

BBQ Menu 1

*Char Grilled Sirloin of Beef
With Sour Cream & Horseradish
Fresh Fish Brochettes
(Prawn, Salmon & Monkfish)
Red & Green Peppers Stuffed with Cherry Tomatoes
Red Onions, Garlic, Mushrooms & Basil
Spicy Sausages with a Selection of Mustards and Herbs
Barbecue Herb Chicken*

*New Potato Salad with Roasted Red Onion, Fresh Chives
And a Balsamic Vinegar and Olive Oil Dressing
Tomato & Mozzarella Salad
Roasted Vegetable Salad with Fresh Basil
Coleslaw with Pineapple & Crème Fraiche*

A Selection of Speciality Breads

*Summer Berry Pudding
With Crème Fraiche*

BBQ Menu 2

*Barbecued Spiced Lamb
Served with Beetroot Confit, Pitta Bread & Tzatziki
Marinated Herb Chicken in Olive Oil, Rosemary & Garlic
Served with Fresh Herb Saffron Mayonnaise
Spare Ribs in a Traditional Spicy BBQ Sauce
Chick Pea Burgers*

*Carrot & Mustard Seed Salad
New Potato Salad
With Fresh Herb Dressing
Tomato Salad with Balsamic Vinegar Dressing
Garnished with Fresh Basil & Parmesan Shavings
Rocket & Mache Salad
With French Dressing*

A Selection of Speciality Breads

Strawberries & Cream

Fork Buffet Selection

Hot Main Dishes

Chinese Stir Fried Beef with Vegetables

Greek Style Lamb with Mint Yoghurt

Chicken Korma

Baked Salmon Supreme with a Dill Mayonnaise

Turkey A La King

Beef Bourguignon

Sweet & Sour Pork

Chicken Smitane

Tomato, Onion & Cheese Strudel

Accompaniments – Hot Main Dishes

Pilaff Rice

Saffron Noodles

Buttered Noodles

Herbed Pasta

Minted New Potatoes

Provencal Potatoes

Cold Main Dishes

Coronation Chicken

Honey & Mustard Roast Gammon

Flare Roast Strip loin of Beef

Smoked Chicken with Tarragon Mayonnaise

A Selection of Smoked Assorted Fish

Cheese & Vegetable Terrine

Poached Salmon

Char grilled Marinated Chicken

Roast Turkey with Cranberry

Salads for Hot or Cold Buffets

Mixed Green Salad

Florida Coleslaw

Waldorf

Beef Tomato & Basil

Traditional Potato Salad

Mixed Pepper & Bean Shoots

From £25.00 per head

Finger Buffet Selections

Meat & Poultry

Mini Kiev's
BBQ Coated Cocktail Sausages
Mini Indian Samosas
Cocktail Chicken Satay
Chicken Livers Wrapped in Bacon
Spicy Chicken Wings

Fish & Seafood

Tempura Prawns
Smoked Salmon Selection
Oriental Fish Satay
Goujons of Sole with Tartare Sauce
New Zealand Green Lip Mussels with Cream Cheese
Dublin Bay Prawns with Dips

Vegetarian

Mini Mexican Quiche
Spinach & Feta Goujons
Cheese & Onion & Pepper Rolls
Vegetable Dim Sum
Vegetable Satay
Garlic Mushrooms

Pastries

Cocktail Sausage Rolls
Stilton & Broccoli Quiche
Assorted Vol Au Vents
Turkey, Pork & Cranberry Pie
Assorted Mini Pancake Rolls
Mini Yorkshire Puddings with Cocktail Sausages

Listed below are some evening buffet ideas along with prices.

EVENING BUFFET A

*Chicken Madras
Pilaf Rice
Pickles & Nann Bread*

*Cheese & Biscuits
Fresh Fruit*

£11.75 per person

EVENING BUFFET B

*A Selection of English & Continental Cheese's
With Biscuits*

Pates & Cold Meats

French Stick

Fresh Fruit

£9.50 per head

EVENING BUFFET C

*A Selection of English & Continental Cheeses
With Biscuits*

French Stick

Brussels & Ardennes Pate

A Selection of Italian Meats

*Salmon Goujons
With a Dip*

*Spicy Jacket Wedges
With Dip*

£11.25 per head

MENU BUFFET D

*A Selection of English & Continental Cheese's
With Biscuits*

Garlic Battered Chicken Goujons

*Prawns in Filo
With a Sweet Chilli Jam*

Cocktail Sausages

A Selection of hot Pizza's

Crudities & Dips

Vegetarian Quiches

Cold Meats & French Stick

Dim sum

*Mini Indian Selection
With a Pakora Sauce*

£14.75 per head

Once you have a chance to look through the menu ideas, I will be only to please to come and discuss ideas in greater details and once we have decided on a menu a tasting can be arranged at a convenient date to us both.

Azra Catering Floristry

Azra can also offer a full floristry service as part of a package as we have our own florist who works for us at very competitive rates.

Azra Catering
Drinks Packages

Our drinks packages are popular suggestions. We will be more than pleased to cater to your requirements and individual preferences.

The Engagement Package

***A Glass of Bucks Fizz or O/J
On Arrival***

***½ a Bottle of House Wine,
A Selection of Red & White to be
Chosen at a Tasting***

***Jugs of Iced Water with Wedges of
Lemons, Oranges & Limes on the
Tables***

***A Glass of Sparkling Wine for the
Toast***

£9.95 per head

The Honeymoon Package

***2 Glasses of Pimms or O/J
On Arrival***

***½ a Bottle of Quality Wine
A Choice From 3 Red & 3 White to
be Decided at a Tasting***

***Jugs of Iced Water with Wedges of
Lemons, Oranges & Limes on the
Tables***

***A Glass of Cremant
For the Toast***

£12.50 per head

The Top Tier Package

*A Glass of Piper Heindseck
Champagne or a Orange &
Cranberry Juice Cocktail*

*1 Bottle of Still & Sparkling
Mineral Water on the Table*

*½ a Bottle of Good Quality French
Red & White Wine to be Decided at
a Wine Tasting*

*½ a Bottle of Sparkling Grape Juice
for the Non Drinkers*

*A Glass of Piper Heindseck for the
Toast*

£14.00 per head

The Rolls Royce Package

*A Glass of Moet & Chandon
&*

*A Glass of Pimms
Or*

*Fruit Punch
(Non Alcoholic)
On Arrival*

*1 Bottle of Still & Sparkling
Mineral Water & 1 Jug of O/J on
the Table*

*½ a Bottle of the Finest Red &
White Wine to be Chosen at a
Tasting*

*½ a Bottle of Sparkling Grape Juice
for the Non Drinkers*

*A Glass of Moet & Chandon
For The Toast*

£16.00 per head

*Port & Brandy is Available on Request for all Packages for £1.75 per
person.*

*Azra also has an extensive wine list available on request for that little
something different*

Mark Pierson

Azra Catering LTD