

# **AZRA CATERING**

The Dene, 66 Sevenoaks Road, Borough Green  
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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*

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*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*

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*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**