

Spit Roast Buffet Menus

Catering Tailored for You

Established since May 2004 with
Gold Award Winning Green Credentials.

- ~ Weddings
- ~ Parties
- ~ Birthdays
- ~ Funerals
- ~ Corporate Meetings
- ~ Any Event that We Can Help You with!

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www.hcwhy.co.uk

Supporting Local Communities and Charities whilst caring for our Environment

'Supporting local communities and charities whilst caring for our environment'

At How Can We Help You? all our menus have been created using only the freshest local ingredients, using our reliable, trusted sources and farmers. From organic vegetables and free range dairy to grass-fed beef and lamb. We pride ourselves on our wide, diverse range of choices available to our clients including Kosher and Halal food. However, it is important to work with you to create the perfect menu and we therefore



listen closely to your requirements and requests. We are proud of our flexibility when it comes to making everything exactly as you want it however lavish or simple it may be. Your personal touch is what makes a menu and we thrive on making it perfect for each individual client. Our food is based on classical dishes with a modern influence and provides value to the client through quality food, presentation and service.



.....local organic and free range produce is used where possible

Sustainability is about protecting the environment but also involves economic growth and personal responsibility

We closely follow our Environmental Policy, Recycling Scheme and strict regulations, our clients are aware of how important it is for us to be sustainable and continue to be as green as possible. We focus largely on conserving resources whilst maintaining complete safety and using non harmful chemicals and cleaning products. Whilst using these practices we are determined to never compromise on quality and value. We go over and beyond standard procedures to do our part in creating a cleaner, greener environment that our clients can be proud of.

Looking after each other, our communities and our planet!!!

Cookery, like eating, is enjoyable, sociable and nourishing. It's also a practical way of promoting great fresh food which is our passion. We feel a sense of satisfaction when bringing people together with great food. Cooking gives us the chance express ourselves creatively while doing something practical with fantastic. Cooking and eating together is a simple way of connecting with others. It helps individuals, families and communities to be healthier, more aware and in tune with the natural rhythms of life. Food is our passion:

- ◇ cooking and enjoying good, fresh food
- ◇ using fresh, locally sourced ingredients
- ◇ understanding our food and where it comes from
- ◇ sharing and eating food with other people
- ◇ passing on our skills and knowledge
- ◇ working with each other and our community to create a sustainable food system for us all

.....delivering exquisite food and memorable events for everyone



Spit Roast Buffet Menus

Our meat is locally sourced by our Local Butchers, seasoned, basted and slowly roasted over charcoal for 7-10 hours. Creating not only a rich, smoky, tender meat which is full of flavour, but also acting as a spectacle and conversation piece for you and your guests.

Prices include uniformed Chef/s and waiting staff, clothed buffet tables and awnings, equipment, charcoal fuel, set up, crockery, cutlery, napkins and clearing up leaving you to relax and enjoy the occasion. Prices are Subject to VAT and possible travel expenses.

Freshly Cooked Bread Rolls served with Butter **OR** Brioche Buns

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Choice of Spit Roast from the following:

Whole Hog Roast: £24.00 per person

(Serves a minimum of 80 Guests)

Spit Roasted Pig and Carved in Front of Your Guests
Served with Sage and Onion Stuffing, Crackling and Apple Sauce

Whole English Lamb: £26.00 per person

(Serves a minimum of 40 Guests)

Spit Roasted and Carved in Front of Your Guests
Served with Rosemary & Chestnut Stuffing and Redcurrant Jelly

Above 2 Menus are accompanied by the following

Vegetarian Option

Paella with Tofu marinated in Chilli and Ginger with Onions, Peppers, Baby Corn, Mange Tout, Broccoli, Courgette & Asparagus

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Select up to **FOUR** Sides and Salads Dishes from the Classic Range

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Select up to **THREE** Desserts, served with Double Cream

For numbers below the minimum requirements please enquire for more details

Optional Extras

Canape Receptions from £7.00 p/p, BBQ main dishes from £2.00 p/p, Filter coffee & Selection of Teas £2.95 p/p

Hog Roast Baps: £9.00 per person

Chef, Equipment & napkins (Serves a minimum of 80 Guests)

Spit Roasted Pig and Carved in Front of Your Guests
Served with Sage and Onion Stuffing, Crackling and Apple Sauce

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Crunchy Coleslaw, Mixed Leaf Salad - veggie burgers.

Lamb Spit Pitas: £10.00 per person

Chef, Equipment & napkins (Serves a minimum of 40 Guests)

Spit Roasted and Carved in Front of Your Guests
Served with Rosemary & Chestnut Stuffing and Redcurrant Jelly

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Crunchy Coleslaw, Mixed Leaf Salad - veggie burgers

Classic Range:

Mexican Rice
Creamy Crunchy Coleslaw
Spiced Braised Red Cabbage
Classic Potato Salad with Chives
Roasted Parmentier Herb Potatoes
Continental Mixed Leaf Salad with Vinaigrette Dressing
Dressed Baby Plum Tomatoes with Cucumber and Chives
Roasted Vegetable Couscous Salad with Harissa-Style Dressing
Pesto Pasta Salad with Sundried Tomatoes & Black Olives
Corn on the Cob with Chilli Butter
Hot Fresh Seasonal Vegetables
Creamy Chive Mash Potatoes
Hot Minted New Potatoes
Greek Salad

Executive Range:

(Additional 50p per person per selection)

Two-Tone Potato Salad
Classic Dauphinoise Potatoes
Hot Roasted Potatoes with Thyme
Cos Leaves and Vine Tomatoes with a Lemon and Garlic Dressing
Warm butternut, beetroot and feta salad with lemon and coriander dressing
Hot Roasted Mediterranean Vegetables with Sun Blushed Tomato Dressing and Basil
Italian Basil Pasta Salad with Sweet Yellow Pepper, Olives, Red Onion and Mozzarella
Slices of Beef Tomato and Buffalo Mozzarella with Rocket Salad and Balsamic Glaze
Classic Caesar Salad with Fresh Croutons and Parmesan Shavings
Savoy Cabbage with Bacon & Rosemary
Broccoli and Cauliflower Cheese

Dessert Menu

All the following desserts are served with Double Cream on the side

Panna Cotta Lemon Tart
Seasonal Fresh Fruit Tart
Normandy French Apple Tart
Salted Caramel & Chocolate Tart
Lemon Meringue Pie

Chocolate Gateau
Strawberry Gateau
Black Forest Gateau
Belgium Chocolate Fudge Cake

Banoffee Pie
Strawberry Cheesecake
Blackcurrant Cheesecake
Classic New York Cheesecake

Exotic Fresh Fruit Salad
Seasonal Fresh Fruit Salad
Fresh Strawberries & Mixed Summer Berries

Eton Mess
Chocolate Profiteroles

Hot Desserts:

All served with Hot Custard on the side

Spotted Dick
Sticky Toffee Puddings
Golden Syrup Sponge Puddings
Brioche Bread and Butter Pudding
Apple and Rhubarb Crumble
Traditional Apple Pie

Pricing & Dietary Requirements

Trust

We are happy to take responsibility for ensuring that the occasion is set up and ready for your guests' arrival. We will supply a team you can trust who will keep your guests relaxed and refreshed and clearing away leaving everything clean, neat and tidy as we found it – so you do not need to consider or do anything. The only thing we leave behind is a lovely memorable occasion for you and your guests to remember us by. With many affiliations, accreditations and awards with FSB, The Guild, Green Achiever Gold Award to name a few, the company is growing from strength to strength.



Special Diets, Range and Availability

If you have any people with particular allergies or special dietary requirements in your party we can cater for them individually but must be notified to How Can We Help You at least 3 working days prior to the event. All goods and ingredients are offered subject to availability. If an item becomes unavailable, or is of insufficient quality to be provided for a clients function, we reserve the right to make a substitution. Wherever possible the client will be notified of any changes.

Menus include staff but we can supply additional staff to help with your event:

Operations Manager	£30 p/h	Mixologist / Cocktail Flarer	Price on Request
Event Manager	£25 p/h	Cocktail Bartender	Price on Request
Supervisor	£20 p/h	Food & Drinks Waiting Staff	£15 p/h
Head Chef	£25 p/h		
Chef	£20 p/h		
Kitchen Porters	£10 p/h		

On Bank and Public Holidays cost will be time and a half.
Christmas Day and New Year's Eve costs will be double.

Placing Your Order and Payment

On booking How Can We Help You - a deposit of 50% of the approximate total cost will be required to hold and confirm your date and final numbers of guests with any last minute requests are required 3 working days prior to the event. The final invoice will be adjusted accordingly request payment within 5 working days after the event. Please see our terms and conditions.

Prices

Prices are subject to VAT and are correct at time of going to print. How Can We Help You reserves the right to alter its equipment, menus and prices and is subject to seasonal variations. All prices quoted are for the specified number of guests. Prices do not include any provision for mobile kitchens which may be necessary for some menus dependent on what facilities are available at the chosen site. In an addition please enquire for travel expenses to the event destination. Catering on Bank and Public Holidays will cost an additional 25%, New Year's Eve will cost an additional 40% and Christmas Day will cost an additional 50% on the whole invoice.