Cold Buffet
CATERING MENU

ALL PRICES PER PERSON

Sandwiches £6.00

Select 6 of the following sandwiches

HAM & CHEESE OR HAM & TOMATO

TOPSIDE BEEF
Upgrade to Sirloin for £2.00

CHICKEN & BACON MAYONNAISE

CHICKEN TIKKA

CORONATION CHICKEN

CHEESE & TOMATO OR CHEESE & ONION

EGG MAYONNAISE

TUNA MAYONNAISE

Exclusive £8.00

CHICKEN, MOZZARELLA & PESTO

SAUSAGE, SHROPSHIRE BLUE &
CARAMELIZED RED ONION CHUTNEY

BACON, BRIE & CRANBERRY

CAMEMBERT & ALE CHUTNEY

SMOKED SALMON & CREAM CHEESE

PRAWN MARIE-ROSE

BEN'S KITCHEN
AWARD
Winning
SERVICE
FINE CATERING

Savoury Items £1.00

HOMEMADE SAUSAGE ROLLS

CHEESE & PICKLE SAUSAGE ROLL

PORK PIE

CHICKEN SATAYS

SAMOSAS

SPRING ROLLS

MINI QUICHE

QUICHE - £1PP

CHEESE & ONION

CHEESE & TOMATO

HAM & PEPPER

QUICHE LORRAINE

BROCCOLI & STILTON

CHEESE & CARAMELISED RED ONION

BRIE & RED ONION

Special Pork Pie £1.50

CHICKEN, CHORIZO
& SUN-DRIED TOMATO

HUNTSMAN

STILTON

PLOUGHMAN'S

All dietary requirements catered for with notice.
Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Afternoon Tea & Platters
CATERING MENU

ALL PRICES PER PERSON

Afternoon Tea £18.00

Select 6 of the following

SMOKED SALMON & CREAM CHEESE

PRAWN MARIE-ROSE

EGG MAYONNAISE & CRESS V

BRIE, CRANBERRY V

CORONATION CHICKEN

BEEF & HORSERADISH

WILTSHIRE HAM & ENGLISH MUSTARD

VINTAGE MATURE CHEDDAR & APPLE CHUTNEY V

MOZZARELLA, PESTO & ROCKET V

Select 2 of the following

HOMEMADE SAUSAGE ROLL

MINI PORK PIE

CHEESE & ONION ROLLS V

CANAPE QUICHE

MINI SCOTCH EGG

HOMEMADE SCONES WITH JAM & CLOTTED CREAM

FINISHED WITH MACAROONS & FRESH STRAWBERRIES

Grazing Platters

THE MEATY ONE £18.00

Sliced Wiltshire Ham, Beef Pastrami, Prosciutto, Salami, Honey Glazed Chorizo, Hand Made Pork Pie, Homemade Sausage Roll, Marinated Olives

THE SEASIDE ONE £24.00

Smoked Salmon, Prawn Marie-Rose, Homemade Tempura King Prawns, Smoked Mackerel Pate, Panko Bread Crumbed Calamari with Aioli, Popcorn Cockles, Whole Dressed Cromer Crab

Whole Dressed Salmon - dependant on market price

THE FRUITY ONE £8.00

Pineapple, Melon, Orange, Strawberries, Raspberries, Blueberries, Kiwi, Pomegranate, Figs, Grapes

Please note that some items may change in accordance with the seasons

THE CHEESY ONE £12.00

A Selection of the BEST cheeses, England has to offer, Chutney, Jacob's Crackers, Grapes, Figs, Whipped Butter.

V *Vegan*

Vegetarian, Vegan, Gluten & Dairy Free can all be catered.

All dietary requirements catered for with notice.
Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Canapés & Tapas
CATERING MENU

ALL PRICES PER PERSON

4 DISHES £18.00 PER PERSON

6 DISHES £24.00 PER PERSON

Canapés

VEGETARIAN

TAPENADE, BRUSCHETTA

ITALIAN BRUSCHETTA

SUNDRIED TOMATO
& MOZZARELLA ARANCINI

CARAMELIZED RED ONION CHUTNEY
& GOATS CHEESE

MUSHROOM DUXELLES

CHEDDAR & ALE CHUTNEY

MEAT

HONEY GLAZED CHORIZO
& BLACK SESAME

CHICKEN SATAYS

PANKO CHICKEN
With BBQ or Buffalo dipping sauce

BEEF & HORSERADISH YORKIE

MELON WRAPPED WITH PROSCIUTTO

KOREAN PORK BELLY BITES

SEAFOOD

BEER BATTERED FISH, GHERKIN
& PEA PUREE

SMOKED SALMON ROULADE

TEMPURA KING PRAWN & SWEET CHILLI

CALAMARI & AIOLI

SMOKED MACKEREL & HORSERADISH

Tapas

VEGETARIAN

CIABATTA, MARINATED OLIVES
With Balsamic & Olive Oil

HOMEMADE FALAFEL BITES
WITH CHIPOTLE

SUN BLUSH TOMATO
& MOZZARELLA ARANCINI

PAN SEARED HALLOUMI
& SWEET CHILLI GLAZE

PATATAS BRAVAS

MEAT

SOUTHERN FRIED CHICKEN WINGS

HONEY GLAZED CHORIZO

CRISPY SHREDDED CHICKEN,

TERIYAKI SAUCE

CHICKEN FRICASSEE

ALBONDIGAS

SEAFOOD

CALAMARI & AIOLI

GAMBASS PIL-PIL

MOULES MARINIÈRE

Gluten Free

*All dietary requirements catered for with notice.
Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.*

Barbecue
CATERING MENU

ALL PRICES PER PERSON

Bbq £12.00

HOMEMADE BEEF BURGERS USING OWEN TAYLOR'S SIGNATURE MIX OF CHUCK, RUMP & RIB

PLAIN GRILLED CHICKEN BURGERS

MATURE CHEDDAR

Vegan £12.00

ORIENTAL SPICED BURGERS

SPICY BEAN

BEETROOT & QUINOA

BASIC SALADS & SAUCES COMPLEMENTARY

Additions

SKIN ON FRIES £2.00

A SELECTION OF HOMEMADE SALADS £1.50

GRILLED OR SOUTHERN FRIED CHICKEN WINGS £6.00

SKEWERS £5.00

GARLIC & HERB CHICKEN

TANDOORI

CHICKEN SATAY

KING PRAWN

SLICED STEAK WITH CHIMICHURRI

RUMP, SIRLOIN, RIBEYE, TOMAHAWK, PORK RIBEYE

Prices available upon request

BEN'S KITCHEN AWARD Winning SERVICE FINE CATERING

All dietary requirements catered for with notice.
Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Cakes & Bakes
CATERING MENU

ALL PRICES PER PERSON

Cake £6.00

CARROT CAKE

TRIPLE CHOCOLATE FUDGE CAKE

LEMON DRIZZLE

COFFEE & WALNUT

RED VELVET

VICTORIA SPONGE

STICKY TOFFEE PUDDING

PASSION FRUIT & WHITE CHOCOLATE

SPICED GINGERBREAD & APPLE

Cheese Cake £6.00

STRAWBERRIES & CREAM

BISCOFF

MALTESER

CRUNCHIE

RASPBERRY & WHITE CHOCOLATE

KINDER BEUNO

FERRERO ROCHA

BAILEY'S

BLACKCURRANT & PROSECCO

More options available upon request

Tray Bakes £5.00

CHOCOLATE BROWNIE

CHOCOLATE CARAMEL BROWNIE

CHOCOLATE ORANGE

WHITE CHOCOLATE BROWNIE

STICKY TOFFEE PUDDING

CARAMEL SHORTCAKE

BANANA BREAD

BLACK CHERRY & ALMOND

STRAWBERRIES & CREAM

CARROT CAKE

LEMON DRIZZLE

CHERRY BAKEWELL

ALL BUTTER FLAPJACK

ROCKY ROAD

WHITE CHOCOLATE
& CRANBERRY TIFFIN

BEN'S KITCHEN
AWARD
Winning
SERVICE
FINE CATERING

Vegetarian, Vegan, Gluten & Dairy Free can all be catered.

All dietary requirements catered for with notice.
Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Hot Buffet
CATERING MENU

ALL PRICES PER PERSON

1 CHOICE £14.00 PER PERSON

2 CHOICES £16.00 PER PERSON

Classics

COTTAGE PIE
Served With Greens & Gravy

SHEPARD'S PIE
Served With Greens & Gravy

BEEF, CHICKEN OR VEGETARIAN LASAGNE
Served with Dressed Salads

TOAD IN THE HOLE
Served With Greens & Gravy

SAUSAGE & MASH
Served With Greens & Gravy

FISH PIE IN CREAMY DILL SAUCE
Served With Greens

CHILLI CON CARNE
Served on Rice with Tortilla Chips, Sour Cream, Guacamole & Salsa

More dishes available upon request

Pies

Small £12.00 Large £15.00

All served with your choice of Mash or Chunky Chips, Seasonal Vegetables & Gravy

CHEESE & ONION
STEAK, STEAK & ALE
STEAK & MUSHROOM
STEAK & STILTON
CHICKEN & MUSHROOM
CHICKEN
LEEK & HAM
LAMB & MINT

Vegan *Vegitarian*

Roast Dinner

PRICES AVAILABLE UPON REQUEST

All served with Roasties, Honey Roast Carrots & Parsnips, Greens & Gravy

HONEY & MUSTARD BACON JOINT
THYME ROASTED TURKEY
ROAST BEEF RUMP
ROSEMARY & GARLIC LEG OF LAMB
MEDITERRANEAN TART
BEETROOT & BUTTERNUT SQUASH WELLINGTON

Additional items & accompanyments

DAUPHINOISE
CAULIFLOWER CHEESE
YORKSHIRE PUDDING
SAUSAGE MEAT STUFFING
RATATOUILLE
RED CABBAGE

World Cuisine
CATERING MENU

ALL PRICES PER PERSON

1 CHOICE £14.00 PER PERSON

2 CHOICES £16.00 PER PERSON

Classics

Prices available upon request

RISSOTO

WILD MUSHROOM & PARMESAN

SUN BLUSH TOMATO & BASIL

CHICKEN & MUSHROOM

SEAFOOD

PAELLA

VEGETABLE (V)

CHICKEN & CHORIZO

CHICKEN & SEAFOOD

FISH & SEAFOOD

SEAFOOD

BEN'S KITCHEN AWARD Winning SERVICE FINE CATERING

CHICKEN & MUSHROOM FRICASSEE
*Served with Rice & Dressed Salad**

SPICY MEATBALLS IN A RICH TOMATO SAUCE
*Served with Garlic Bread & Dressed Salad**

VEGETABLE, CHICKEN OR LAMB CURRY
*Served with Pilau Rice & Naan Bread**

ENCHILADAS WITH SPICY RICE (VA)

BEEF GOULASH
Served with Rice & Greens

CARIBBEAN, CHINESE, INDIAN OR PORTUGUESE STYLE CHICKEN
Served with Rice & Salads

PORK NORMANDY
Served with Wholegrain Mashed Potato & Greens

SALMON EN CROUTE
Served in a Creamy Tarragon sauce, with Greens

FRENCH TRIM PORK
Served in a Apple & Cider Sauce, with Greens

Vegan *Vegitarian*

Vegetarian, Vegan, Gluten & Dairy Free can all be catered.

All dietary requirements catered for with notice.
Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

SET MENU Bronze

2 CHOICE £22.00 PER PERSON

3 CHOICES £28.00 PER PERSON

Starters

A TRIO OF MELON

SOUP
Broccoli & Stilton, Curried Cauliflower, Minted Pea, Tomato & Basil, Vegetable

CHICKEN LIVER PÂTÉ

DUCK & PORK LIVER PÂTÉ

MEATBALLS

CREAMY GARLIC MUSHROOMS

Desserts

CHEESECAKE

CRUMBLE

STICKY TOFFEE PUDDING

TREACLE PUDDING

TREACLE TART

JAM SPONGE

CHOCOLATE BROWNIE

CHOCOLATE FUDGE CAKE

CITRUS TART

FRUIT SALAD

Please choose one of the following; Custard, Pouring Cream or Ice-Cream

BEN'S KITCHEN AWARD Winning SERVICE FINE CATERING

All dietary requirements catered for with notice. Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Mini Roasts

£2.00 SUPPLEMENT

CHICKEN SUPREME, TOPSIDE OF BEEF, MEAT PIE, TURKEY OR SWEET ROAST GAMMON

Served with Roasted Carrot, Roasties or Mash, Seasonal Vegetables, Yorkshire Pudding and Gravy

FILLET OF SALMON
Served with Potato Cake, Lemon & Caper Butter

Traditional Mains

BEEF BURGER OR
GRILLED CHICKEN BURGER
Served with Fries and Slaw

GAMMON, EGG, CHIPS AND PEAS

HAND CARVED HAM, EGG, CHIPS & PEAS

BEER BATTERED FISH & CHIPS
Served with Mushy Peas and Tartare Sauce

BREADED WHOLETAIL SCAMPI
Served with Chunky Chips, Mushy peas and Tartare Sauce

LASAGNE
Served with Garlic Bread and Salad

QUICHE
Served with Fries and Salad

BANGERS & MASH
Served with Gravy, Fried Onions and Peas

FAGGOTS & MASH
Served with Mushy Peas

STEAK & ALE PIE

CHICKEN & MUSHROOM PIE

6oz RUMP STEAK
Served with Chips, Garlic Portobello Mushroom and Vine on Cherry Tomatoes

SET MENU Silver

2 CHOICE £26.00 PER PERSON

3 CHOICES £32.00 PER PERSON

Starters

SOUP
Celeriac, Roasted Red Pepper & Tomato, Leek, Potato & Stilton

CHICKEN LIVER OR
DUCK & PORK LIVER PATFAIR
Served with Cranberry Puree on Bruschetta with Red Onion Chutney

ALBONDIGAS
Served with Dressed Rocket and Aioli

PRAWN COCKTAIL
Served with Cucumber Ribbons and Cherry Tomatoes

CREAMY GARLIC WILD
MUSHROOMS ON CIABATTA

SUN BLUSH TOMATO &
MOZZARELLA ARANCINI

Desserts

CHEESECAKE

CRUMBLE

STICKY TOFFEE PUDDING

TREACLE PUDDING

TREACLE TART

JAM SPONGE

CHOCOLATE BROWNIE

CHOCOLATE FUDGE CAKE

CITRUS TART

FRUIT SALAD

Please choose one of the following; Custard, Pouring Cream or Ice-Cream

All dietary requirements catered for with notice. Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Mini Roasts

£2.00 SUPPLEMENT

CHICKEN SUPREME,
TOPSIDE OF BEEF, MEAT PIE, TURKEY
OR SWEET ROAST GAMMON

Served with Roasted Carrot, Roasties or Mash, Seasonal Vegetables, Yorkshire Pudding and Gravy

FILLET OF SALMON
Served with Potato Cake, Lemon & Caper Butter

Traditional Mains

BEEF BURGER OR
GRILLED CHICKEN BURGER
Served with Fries and Slaw

GAMMON, EGG, CHIPS AND PEAS

HAND CARVED HAM, EGG,
CHIPS & PEAS

BEER BATTERED FISH & CHIPS
Served with Mushy Peas and Tartare Sauce

STEAK & ALE PIE

CHICKEN & MUSHROOM PIE

CHICKEN SUPREME
Served with Mashed Potato and Chorizo Cream

PORK RIBEYE
Served with Wholegrain Mustard Mashed Potato and Creamy Cider Sauce

FILLET OF SEABASS
Served with Potato Cake, Lemon & Caper Butter

10oz RUMP STEAK
Served with Chunky Chips, Garlic Portobello Mushroom and Vine on Cherry Tomatoes

SET MENU Gold

Starters

SOUP
Celeriac & Camembert, French Onion, Minestrone, Shrimp & Crab Bisque, Gazpacho

CLAM CHOWDER

MOULES MARINIERE

PRAWN COCKTAIL & AVOCADO SALAD
Served with Smoked Salmon and Mustard Sauce

CHICKEN LIVER OR DUCK & PORK LIVER PATFAIR
Served with Cranberry Puree on Bruschetta with Red Onion Chutney

CREAMY GARLIC WILD MUSHROOMS
Served with Shropshire Blue on Ciabatta

CROMER CRAB & MOZZARELLA ARANCINI

SCALLOPS & LOBSTER BISQUE
Served with Samphire and Potato Straw (£4 supplement)

Steaks

10oz SIRLOIN

10oz RIBEYE

7oz FILLET

All served with Chunky Chips, Garlic Portobello Mushrooms, Vine on Cherry Tomatoes, Peppercorn Sauce.

**More steaks available upon request.*

BEN'S KITCHEN
AWARD Winning SERVICE
FINE CATERING

Mains

CHICKEN SUPREME
Served with Mashed Potato, Chorizo Cream and Prosciutto Crisp

PORK FILLET
Served with Wholegrain Mustard Mashed Potato and Creamy Cider Sauce

LAMB RUMP OR DUCK BREAST
Served with Fondant Potato, Braised Red Cabbage and Port Reduction

FILLET OF SEABASS
Served with Potato Cake, Lemon & Caper Butter

PROSCIUTTO WRAPPED MONKFISH
Served with Thyme Roasted Potatoes

FRUTTI DI MARE
(Mussels, Prawns, Scallops)

SEAFOOD PAELLA OR RISOTTO
(Mussels, Prawns, Scallops)

Desserts

CHEESECAKE

CRUMBLE

STICKY TOFFEE PUDDING

TREACLE PUDDING

TREACLE TART

JAM SPONGE

CHOCOLATE BROWNIE

CHOCOLATE FUDGE CAKE

CITRUS TART

FRUIT SALAD
Please choose one of the following; Custard, Pouring Cream or Ice-Cream

All dietary requirements catered for with notice. Please note any dietary requirements when pre-ordering regardless to your knowledge of the dish.

Ben's Kitchen

EST 2015

Catering for any occasion...

We are food lovers, based in beautiful Leicestershire, with a true passion for preparing “proper” meals. Catering for ANY occasion, fine or simple, small or large. Whether it be in a field or in the comfort of your own home, we have got you covered. Ben’s Kitchen has become one of the leading caterers in Leicestershire. Backed by a team of passionate chefs and front of house staff, we provide locally sourced foods at the highest quality, at a venue of your choice.

Contact us with your requirements on

01530 448646 · 07873685308

INFO@BENSKITCHENLEICESTER.COM · BENSKITCHENLEICESTER.COM

BEN'S KITCHEN AWARD Winning SERVICE FINE CATERING