

# Janet Williams Outside Catering



## Corporate and Home Entertaining

All dishes are freshly prepared to order using locally produced ingredients when possible



Award winner

Janet Williams Outside Catering,  
Pilgrims, Brecon Cathedral Close, BRECON LD3 9DP.  
Tel: Janet Williams 07970 997904 / 01874 610610.  
e-mail: [jwoc@pilgrims-tearooms.co.uk](mailto:jwoc@pilgrims-tearooms.co.uk)  
[www.pilgrims-tearooms.co.uk](http://www.pilgrims-tearooms.co.uk)

Prices valid from 1 January 2008 and subject to change

*Complete menus for all occasions.*

*All are freshly prepared to order and all can  
be adapted to suit your requirements*

- All menus can be adapted to suit your particular requirements.
- Prices may vary if changes are made to the sample menus or if your booking is for fewer than the minimum number shown.
- Menus are shown for guidance and may be varied slightly to enable us to use the best seasonal ingredients.
- We reserve the right to make an additional charge on Sundays and Bank Holidays.
- We will always be delighted to quote for bespoke arrangements for any private function, from working lunches to conferences and banquets.
- China, cutlery, glassware, table-linen etc. are all available for hire. Prices will be quoted depending upon your requirements.
- Prices are based on collection from Pilgrims. Delivery (if required) - £25 within 5 miles of Pilgrims + 50p each way per extra mile.
- Prices do not include service. We are happy to quote prices for buffet attendants and/or waitress service.
- When we provide buffet attendants / waitresses we are able to offer tea and coffee with any menu - £1 per person.
- Where meals are presented in our own serving dishes we reserve the right to charge a breakage deposit that will be returned in full provided all dishes (and any equipment, such as chafing dishes, etc.) are returned clean and un-damaged.
- Bookings are only considered firm when the appropriate deposit has been paid and your attention is drawn to our terms of business.

*Janet Williams will be delighted to discuss your  
requirements with you on the telephone or in person.*

*Please ring her on 07970 997904.*

## **CANAPES**

**Price is per person based on a minimum of 20 persons**

Canapés are presented on black plastic serving trays with clear covers.

### **C0801 £7.50 - 6 canapés per person**

Janet's selection from (e.g.): mini savoury scones; marinated olives; Tandoori chicken bites & raita; stilton-stuffed mushrooms; stuffed cherry tomatoes; stuffed eggs; feta and mint parcels; vegetarian filo parcels; mini-sausage rolls; puff-pastry savouries; open sandwiches on Pilgrims bread.

## **FINGER BUFFETS**

**Sample menus can be adapted to suit your requirements**

**Prices are per person based on a minimum of 20 persons**

Finger buffets are presented on black plastic serving trays with clear covers.

### **OFB0801 - £4.50**

Assorted sandwiches made with brown and white bread • triangles of freshly-baked quiche • Tyrells or Real crisps • home-made sausage rolls.

### **OFB0802 - £5.50**

Assorted sandwiches made with brown and white bread • triangles of freshly-baked quiche • savoury pastries • fruit basket or an assortment of cakes or a selection of both (on your booking form please state which)

### **OFB0803 - £6.50**

A selection of open sandwiches on Pilgrims bread • triangles of freshly baked quiche • vegetarian filo parcels • tandoori chicken bites with yoghurt dip • finger cheeseboard with Welsh cheeses and bread/biscuits and fruit)

### **OFB0804 - £2.50**

Tempting finger desserts. Available only as an add-on to a buffet. Please enquire.

## **OFB0804 - Welsh Finger Buffet - £10.00**

### **Minimum 50 persons**

For corporate entertaining, bi-lingual Welsh / English menus can be supplied by e-mail in .pdf format to include details of producers and suppliers - £25 supplement.

The following is a typical menu for 150 guests. Contents of menus will vary according to the season and the number of guests.

#### Assorted Open Sandwiches

On Pilgrims bread made by Janet with Bacheldre Mill organic flour and topped with: Welsh Cheese (Perl Wen, Perl Lâs, St Illtyd, Y Fenni, Welsh Cheddar) • Locally smoked salmon • Local venison • Welsh ham • Janet's own nut roast with Pilgrims chutney • Pilgrims vegetarian and non-vegetarian patés • Janet's smoked fish terrine.

#### Ben Arnett's Hand-Made Sausage Rolls or Welsh 'Scotch' eggs

Pilgrims Leeks & St Illtyd Quiche (True Taste of Wales 2007 Commended)  
Hand-made by Janet using only Welsh ingredients. (Other quiches can be selected.)

#### Mini Kebabs

Welsh chicken pieces and home-made stuffing with aioli • chicken tikka pieces with a yoghurt dip.

#### Hand-made Finger Desserts

Chocolate and walnut brownies • Janet's famous lavender shortbread • profiteroles with organic dark chocolate sauce and Welsh cream.

## **COLD LUNCHESES & SUPPERS**

**Sample menus can be adapted to suit your requirements**

**Prices are per person based on a minimum of 20 persons**

Unless otherwise agreed, salads will be in plastic tubs for you to transfer to your own serving dishes; quiches and pies will be whole and supplied in flan dishes that are to be returned.

### **OCM0801 – £5.00**

A traditional Ploughman's lunch with Pilgrims bread, Welsh cheese, onion slices, salad garnish, home-made chutney, butter portions

### **OCM0802 – £6.50**

Freshly baked quiche • 3 salads • Pilgrims bread, butter portions

### **OCM0803 – £6.50**

Sliced cold meats platter • Pilgrims chutney and pickles • 3 salads • Pilgrims bread, butter.

### **OCM0804 – £9.00**

Sliced cold meats platter • Pilgrims chutney and pickles • freshly baked quiche • coronation chicken • 3 salads • Pilgrims bread, butter.

## **EXTRA COURSES - Available only as an addition to a complete menu**

### **OEC0801 – £2.50**

A bowl of warming home-made soup – your choice of soup freshly prepared for you.

### **OEC0802 - £2.50**

Delicious hot or cold desserts or a Welsh cheese-board with biscuits and garnish.

## **HOT LUNCHESES & SUPPERS**

**SAMPLE menus can all be adapted to suit you; please see next page. Prices are per person based on a minimum of 20 persons**

**OHM0801 – 1 course £6.00** with a choice of 2 dishes

Chicken and leek puff-pastry pie (10 portions)

Cashew nut roast with a herby tomato sauce (10 portions)

Baby new potatoes or creamed potatoes and seasonal vegetables or salad (20 portions)

**OHM0802S – 2 courses - £8.50** with a choice of 2 dishes each course

Starter: Home-made soup with Pilgrims bread, butter (10 portions)

Smoked salmon with mixed leaves (10 portions)

Main: Beef and Brecon ale pie with baby new potatoes or creamed potatoes, seasonal vegetables (10 portions)

Freshly-baked quiche with assorted salads (10 portions)

**OHM0802P – 2 courses - £8.50** with a choice of 2 dishes each course

Main: Boeuf bourguignon (10 portions)

Roasted vegetable strudel (10 portions)

Both served with baby new potatoes or creamed potatoes and seasonal vegetables (20 portions)

Pudding: Treacle tart (10 portions)

Fresh fruit salad and cream (10 portions)

**OHM0803 – 3 courses - £11.00** with a choice of 2 dishes each course

Starter: Prawn cocktail and Pilgrims bread, butter (10 portions)

Country paté with mixed leaves and Pilgrims bread, butter (10 portions)

Main: Cheese, leek and potato pie (10 portions)

Normandy pork (braised with apples and cider) (10 portions)

served with baby new potatoes or creamed potatoes and seasonal vegetables (20 portions)

Pudding: Apple pie and cream (10 portions)

Bread and butter pudding and cream (10 portions)

**ALTERNATIVE DISHES** can be chosen instead of those in the sample menus above. If an **extra charge** applies (**bold type**) this is per person.

**Starters** (all with Pilgrims bread and butter portions)

- OE001 Home-made soup
- OE002 Smoked salmon with mixed leaves
- OE003 Greek salad with feta cheese and olives
- OE004 Fresh melon with Carmarthen ham
- OE005 Country paté with mixed leaves
- OE006 Creamy garlic mushrooms

**Main Courses**

- OM001 Beef lasagne
- OM002 Vegetarian lasagne
- OM003 Beef and Brecon ale pie
- OM004 Cottage pie
- OM005 Minted lamb casserole **50p**
- OM006 Chicken and leek puff pastry pie
- OM007 Vegetable chilli and rice
- OM008 Cheese, leek and potato pie
- OM009 Tomato & basil quiche
- OM010 Leek & St Illtyd quiche (True Taste of Wales 2007 commended)
- OM\*11 Broccoli and stilton quiche
- OM012 Breast of chicken casserole
- OM013 Hunter's chicken (casserole with tomatoes, mushrooms, red wine)
- OM014 Boeuf Bourguignon
- OM015 Lamb rogan josh, rice, nan bread and chutney **50p**
- OM016 Lamb shanks braised in red wine with rosemary **£1**
- OM017 Pork cassoulet
- OM018 Normandy pork – braised with apples and cider
- OM019 Fish pie (typically cod, haddock, prawns)+potato topping **£1**
- OM020 Oven-baked salmon portions with dill mayonnaise **£1**
- OM021 Roasted vegetable strudel
- OM022 Cashew nut roast typically with a herby tomato sauce

## **Janet's home-made Puddings and Desserts**

All served with cream

OP001 Fruit crumble

OP002 Bread and butter pudding

OP003 Treacle tart

OP004 Apple pie

OP005 Lemon syllabub with lavender shortbread (50p)

OP006 Lemon cheesecake (80p)

OP007 Fresh fruit salad

OP008 Fresh local strawberries when in season (50p)

OP009 Dark chocolate mousse with organic chocolate (50p)

OP010 Celebration trifle

## **PILGRIMS PICNICS**

**Minimum order: 10 (individually packaged) picnics.**

### **PIC801 - £6.50**

1 round of sandwiches on white or brown bread selected from welsh ham, welsh cheese or home-made nut roast with beetroot chutney • bowl of mixed salads • cake • portion of fresh fruit • packet of Real crisps • Welsh mineral water (500ml)

## JANET WILLIAMS OUTSIDE CATERING ORDER FORM

Cathedral Close, BRECON LD3 9DP

Tel: Janet Williams 07970 997904/01874 610610

e-mail [jwoc@pilgrims-tearooms.co.uk](mailto:jwoc@pilgrims-tearooms.co.uk)

Name

Company name (if applicable)

Contacts

Tel

Mobile

e-mail

Address for  
correspondence

Invoice address (if  
different)

Delivery address (if  
applicable)

Our meal ref and  
description

Date  
required  
(dd mm yy)

Day of  
week

Delivery /  
collection  
time

No. of  
persons

Cost  
per  
person

Total  
cost

Delivery (if applicable) £

Order total £

20% deposit / full payment enclosed (delete as applicable) £

Menu choices (hot meals)

Our ref and description

Our ref & description

Our ref & description

Starter

1

2

Main course

1

2

Dessert / pudding

1

2

### Notes

I have read and accept the terms and conditions of business.

Name (please print) \_\_\_\_\_ Signed \_\_\_\_\_ Date \_\_\_\_\_

# TERMS AND CONDITIONS OF BUSINESS

Before completing our order form please telephone us to make sure we can accept a booking for the date and time of your event. If you wish, Janet Williams will be pleased to meet you to discuss your arrangements fully.

Complete our order form showing any special arrangements you may have agreed with us verbally and return it with your deposit cheque of 20% made payable to Janet Williams Outside Catering unless your event is less than two weeks away, in which case please enclose full payment.

If you want to change your order, please first telephone us. Changes are only considered definite once confirmed by you in writing.

Payment of balance: in cash or by cheque 14 days before your event.

## Cancellations

If the numbers to be catered for should fall below the minimum on which our prices are based we reserve the right to re-cost arrangements.

Changes in numbers should be notified in writing (by post or e-mail). We will always do our best to keep any cancellation charges to a minimum but we reserve the right to apply up to the following maximum charges.

## Period of notice given (counting the day of your event as 0 days)

### Total cancellation:

- more than 14 days – your deposit will be carried forward to any future booking within 12 months of the date of the original event booked. Thereafter it is forfeit.
- 14 days – 3 days – 50%
- 2 days – 0 days – 100%.

### Partial cancellation (includes reductions in the numbers to be catered for) and changes to menus etc:

- more than 14 days – nil
- 14 days – 3 days – 50%
- 2 days – 0 days – 100%