

**APERYER**

## **Corporate catering** **Packages and 'taster' brochure**

If you're looking to make a lasting impression and really inspire your clients then push the boat out with catering that complements and celebrates your company brand, ethos and clients.

Our corporate clients benefit from the same high standards, service and attention to detail that we bring to all our customers so even if your event is more business than pleasure, there's no need to compromise on style and taste.

Quick lunch on the hop, how about our deli style sandwiches or a street-food inspired kiosk? Feeding hungry mouths at a conference? Our deli boxes or grazing style tables are perfect. From hot fork feasting to sumptuous canapé reception with our staff attending to your every need, all our options can be tweaked and tailored putting a fresh and modern twist on the food and meeting your needs perfectly.

Our bespoke menus are always designed with you and your event in mind so contact us for more information about your work conference, party or meeting and we'll happily issue a full and clear quote with no obligation.

If you're looking to keep things simple we've designed some corporate set packages which bring you the same fantastic food and are great value.

**Contact us now for a bespoke consultation and quote!**  
**hello@aperyer.co.uk**  
**07714 790184**

Minimum guest numbers of 30 people apply to most of our corporate menus – contact us for more info.

The prices in this brochure act as guidelines only - minimum spends/delivery charges may apply.

Corporate menus available Monday-Friday 9am-5pm, please contact us for prices outside these hours

We'll happily cater for special dietary requirements but must be aware of these one week prior to your event.

**Matt & Gemma**  
**Love. Laughter. Food.**

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## Deli style lunches

Our delicious 'packed lunches' offer great value for money. Price includes drop off only, disposable service-ware, plates and cutlery plus paper napkins.

### **DELI SANDWICH LUNCH (cold) @ £8pp + VAT**

**Choose two options from the list (served half and half):**

Pastrami and pickles bagel with mustard mayo

Yorkshire ham 'doorstep' with English mustard and rocket

Ploughman's baguette with cheddar, Henderson's pickle, apple mayo and watercress (v)

Falafel, chargrilled vegetable and lightly spiced hummus wrap (v)

Chunky coronation chicken bloomer

Parma ham, olive mayo and rocket on focaccia

\*Served with a selection of crisps and your choice of one dessert item

### **DELI BOXES (cold) @ £9.50pp + VAT**

**You can choose two options from the list (half and half):**

Chicken Caesar salad with parmesan croutons and creamy garlic dressing

Chicken noodle salad with carrot, coriander and a chilli and lime dressing

Sticky teriyaki beef with sesame noodles and pak choi

Smoked mackerel and potato salad with green beans and a zesty lemon and sesame dressing

Tangy tabbouleh with falafel, chickpeas and pomegranate (v/vg)

Roast vegetable frittata with seasonal garden salad (v)

Puy lentil, goats cheese and beetroot salad with blackberry dressing (v)

\*Served with your choice of one dessert item

### **DROP OFF DESSERT CHOICES**

Salted caramel chocolate brownie

Lemon drizzle slices

Yorkshire tea loaf

Honeycomb and 'mallow rocky road

**ADD A SEASONAL FRESH FRUIT PLATTER @ £3PP**

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## Grazing tables

Presented as a traditional buffet, all our grazing tables have the wow factor offering something different to your staff and delegates. Price includes setting up, crockery and cutlery, paper napkins and pick up

### **YORKSHIRE NIBBLES @ £10pp + VAT**

Hearty pork pies with red onion marmalade

Freshly baked sausage rolls

Yorkshire puddings with rare roast beef and horseradish

Wensleydale and wild garlic tart (v)

Zesty potato salad with lemon and garden herbs (v/vg)

Seasonal 'garden' salad with rhubarb vinaigrette (v/vg)

Your choice of dessert from the list below

### **MEDITERRANEAN PLATTERS @ £10pp + VAT**

Cured meats with capers and cornichons

Spinach, feta, and sesame filo pie (v)

Olive, sundried tomato and ricotta pinwheel Danish (v)

Caprese skewers – tomato, mozzarella and basil

Zesty courgettes with preserved lemon and mint (v/vg)

Rocket and parmesan salad (v)

Tangy tabbouleh (v/vg)

Your choice of dessert from the list below

**SEASONAL PLATTERS** Contact us for the seasonal menu of the month for your grazing table lunch.

### **GRAZING DESSERTS**

Salted caramel chocolate brownie bites

Zesty lemon posset

Flavour of the month cheesecake

Espresso and dark chocolate mousse

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## Hot options

Our hot buffets are served by our friendly and professional team with your choice of crockery or disposable service-ware, cutlery and paper napkins.

### **PROPER PIES @ £12.50pp + VAT**

**Your choice of two pies (half and half) served buffet style by the chef with creamy mash potatoes and lashing of red wine gravy\***

Creamy chicken and mushroom

Steak and Barnsley Bitter

Yorkshire blue 'cow pie' - stilton and slow braised beef

Ham hock, pea and mustard

Wild mushroom and tarragon (v/vg)

Creamy sweet potato, spinach and ricotta (v)

**\*Add mushy peas @ £1pp**

**\*Add a dessert @ £3pp**

### **BOUNTIFUL BAPS @ £9pp + VAT**

**Your choice of ONE filling served buffet style by the chef in large floured baps with paper napkins**

Pulled pork with crackling, apple chutney and BBQ sauce

Roast beef with horseradish sauce and crispy onions

**\*Add a dessert @ £3pp**

### **GRAB AND GO BURRITO STATION @ £12.50pp + VAT**

**Served street food style by the chef:**

Soft tortilla wraps served with slightly spiced shredded chicken, seared steak and fluffy white rice

Toppings bar of homemade guacamole, sour cream, tangy salsa, jalapenos and grated cheddar cheese

**\*Add any dessert @ £3pp**

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# Hot fork feasting

from £12.50pp +VAT

Our hot fork feasts are served 'street food' style at a buffet table for a maximum of one hour.

### THE ITALIAN JOB:

Rich lasagne with red wine and rosemary

Aubergine parmegianna with sundried tomato (v)

Served with seasonal garden salad

### MOROCCAN:

Pulled lamb tagine with pomegrate

Butternut squash, spinach and apricot tagine (v/vg)

Served with a fragrant, lightly spiced herb cous cous

### AMERICANA:

Slow braised pulled pork with BBQ sauce

Cajun bean crockpot (v/vg)

Served with a truffle spiked mac 'n' cheese and garden salad

### WINTER WARMER:

Beef bourguignon

Wild mushroom and white bean cassoulet (v/vg)

Served with golden roast new potatoes and seasonal greens

### DESSERTS: Add a dessert to any hot fork feast @ £3pp

Seasonal fruit crumble with scrumpy custard

Flavour of the month cheesecake

Chocolate brownie with clotted cream

Cherry Bakewell tart with Chantilly cream

**Add a seasonal fresh fruit platter to any menu for £3pp**

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## Canapes

From £10pp + VAT for 5x canapes per person

Canapes served by our friendly and professional front of house team. Contact us for a seasonal canape list or choose a theme for your event.

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| <b>MEATY</b><br>Jewelled ham hock bites with apple chutney<br>Chicken liver parfait with pickled beets on crostini<br>Pulled pork and black pudding mini scotch egg<br>Dripping and rare roast beef on sourdough toast<br>Air cured duck ham with fig jam  | <b>FISHY</b><br>Gin-cured salmon on rye toast with Scandinavian pickles<br>Smoked eel, celeriac and fennel in crispy filo cup with pear mayonnaise<br>Maple cured rainbow trout with beetroot relish and horseradish cream<br>Beetroot carpaccio with dressed crab and dill mayonnaise |
| <b>VEGGIE/VEGAN</b><br>Whipped goats cheese bonbons rolled in toasted hazelnuts with onion marmalade<br>Chargrilled aubergine roll stuffed with feta, preserved lemon and oregano<br>Balsamic roast tomato and wild garlic pesto tartlets<br>Broad bean hummus with pickled radish and sesame seeds on rye toast | <b>SWEET TREATS</b><br>Chilli chocolate truffles with white chocolate crumb<br>Mini scones with jam and clotted cream<br>Salted caramel chocolate brownie bites<br>Mini coconut macaroons  |

## Christmas

### Seasonal menus

Contact us for more information about our seasonal menus and to request a copy of our special Christmas menus.

## To book...

[hello@aperyer.co.uk](mailto:hello@aperyer.co.uk)

Drop us an email or call the office on 07714790184 to discuss your requirements and receive a no-obligation quote.