

Reception & Events Menus

Welcome to the Resource for London Reception and Events menu pack. Enclosed you will find our menus which covers all the catering that you will require for your event. Other menus are also available upon request.

Our style of service is smart and efficient, designed to match your needs. We aim to be unobtrusive but proactive in thinking about what you and your guests may ask for prior to the moment they ask. We provide a professional, yet friendly service with an eye for detail and flair. Our staff will lay out your requirements ready for you and your guests to help themselves.

Our food philosophy includes:

- Everything is home-made from fresh local British seasonal ingredients where possible and GM free – nurture independent farmers and artisans and reducing our food miles
- Organic and Fair Trade produce are widely featured
- There are always healthy options in each menu, with char-grilled, steaming and poaching being the preferred cooking methods
- Our menus cover, where symbolized, vegetarian, vegan and gluten free.
- Halal meat and other dietary requirements are available upon request
- We support the National London Living wage

Once you have decided on your menu requirements, it's simple to order. Either call us and place your order or just email your requirements through to us on rflcatering@cooksandpartners.co.uk

Remember to let us know how many guests are attending, the times you require your refreshments and food and what room you are in

If you're not sure what tantalizes your taste buds and need help and guidance, then just give us a call on 020 7697 4196 and we will be more than happy to guide you in the right direction.....

Once your order has been received by us we will send you a confirmation schedule detailing everything that you require for your event. No catering will be provided until we receive the signed schedule back from you.

Please ensure that you order your catering requirements a minimum of 5 working days prior to your event and final numbers must be confirmed to us 72 hours prior to the event.....



STATIC CANAPÉS



From stunning glass vases to exquisite ceramics and baskets filled with delicious bites including Hand cooked vegetable crisps and thai prawn crackers with unusual dips. Guests help themselves from tables which are placed around the room.

DRY SNACK MENU 1

£2.25

Cheese and onion bakes
Ready salted crisps (*g*)
Salted peanuts
Tortilla and dips

DRY SNACK MENU 2

£3.50

Chilli rice crackers
Hand-cooked root vegetable crisps (*g*)
Home-made cheese straws
Marinated olives

CANAPÉ MENU



Canapés will be arranged on tables or can be passed around your guests throughout the event. They will be presented on different types of presentation plates to compliment the food from slate tiled plates to bamboo trays.

Whilst choosing your menu items consideration should be taken to ensure that your menus is well balanced. We would recommend that you have an equal choice of meat, fish and vegetarian canapés.

Depending on the length of your event, the following quantities are a guideline to the amount of items you will require:

- 1 to 1½ hour reception 7 canapé items £12.25 per person
- 2 to 2½ hour reception 10 canapé items £17.50 per person

Any additional canapés will be charged at £1.75 per item.

Please note that a chef will be required for a minimum of 4 hours if you choose hot food.

CANAPE ITEMS

COLD FISH

Asian white fish patties with lime and ginger dip
Bagels with gravalax, sour cream and chive
Couscous cake with coriander marinated salmon and pickled spring vegetables
Cucumber cup with prawn cocktail and bloody Mary mayonnaise
Red onion scone with marinated red snapper and mango salsa
Seared loin of tuna with pistachio and quince crust on baby forks

HOT FISH

Fish cake with caramelized onion and tahini
Mini fish and chips with sea salt and tomato ketchup
Steamed rice paper parcels with garlic prawns and soy dip
Pistachio and basil crusted sword fish on mini forks
Salmon fish cakes with dill and lemon mayonnaise
Sweet chilli prawn and vegetable skewers

COLD MEAT

Cucumber rolls with tea smoked chicken, spring onion and plum sauce
Pecorino cheese and rocket wrapped in Serrano ham on olive bread drizzled with honey
Potato rösti with peppered beef, ricotta cream and caper salsa
Spinach wrap with spicy lamb and red pepper hummus
Toasted bread basket with duck confit, baby red chard leaf and red onion jam
Yorkshire puddings with peppered beef, tomato and parmesan

HOT MEAT

Beef and pok choi salad with orange dressing on china spoons (h)
Mini hamburgers in sesame seed baps with salad and relish
Cumberland sausage and parsley mash with onion jus
Harissa marinated chicken and pepper kebabs with cucumber hummus
Mini foccacia with mozzarella, Parma ham and rocket pesto
Southern fried chicken goujons with spicy potato wedges and guacamole

COLD VEGETARIAN

Basil pastries with bocconcini and oven-dried tomatoes
Caramelised carrot and English goats' cheese tart
Herb waffle with smoked aubergine paste and char-grilled courgettes
Moroccan flat bread with roasted vegetables and hummus
Tomato ficelle with gorgonzola, fig and rocket pesto
Watermelon gazpacho served in shot glass

HOT VEGETARIAN

Broad beans, coriander and chick pea falafel with mint yoghurt dip
Field mushroom and green bean cottage pie(h)
Naan bread crisp with musaman vegetable curry
Smoked mozzarella Potato cake with grilled peppers and basil topping
Thai green vegetable curry with Jasmine rice on China spoons
Vegetable spring rolls with soy sauce

TASTING PLATES AND POTS



Tasting plates and pots are a new alternative to our canapé menus. These are slightly more substantial, but not as big as food bowls, allowing for 3-4 Tasting plates per person. They also offer the flexibility of being circulated to guests like canapés or we can create fun and imaginative displays to wow your guests. The mini plates and pots will be presented in a variety of styles and will be passed around during the drinks reception. Our range of presentation plates and displays includes slate tiles, crystal, Perspex, natural wood and bamboo.

Whilst choosing your food bowls consideration should be taken to ensure that your menu is well balanced. You will require an equal choice of meat, fish, vegetarian and sweet.

Should you decide to choose food bowls a charge will occur for a chef.

- Tasting Plate Option 1 £12.75
Choice 2 savoury and 1 pudding
- Tasting Plate Option 2 £17.00
Choice 3 savoury and 1 pudding

Any additional Tasting plate will be charged at £4.50 per item.

Please note that a chef will be required for a minimum of 4 hours if you choose hot food.

COLD

Fish

Red mullet with pad Thai noodle salad with fresh lime, mint, coriander and peanuts
Wok fried salmon fillet with Asian greens shitake mushrooms and noodles salad
Char-grilled salmon, asparagus and potato salad
Seared tuna loin with new potatoes, herb and capers vinaigrette
Chorizo, monkfish saffron potatoes kebabs
Gravalax with pickled cucumber salad and rye bread
King prawns with pad Thai noodle salad with fresh lime, mint, coriander and peanuts
Miso cod on pickled Japanese radish
Sashimi with soy and wasabi dressing
Teriyaki glazed salmon with Chinese leaf salad and ginger, lemon grass dressing
Seared tuna nicoise salad topped with quail eggs and herb de Provence olives
Tuna and salmon California nori rolls
Scotch smoked salmon with home-made soda bread and horseradish cream
Coconut shells filled with Thai prawn salad
Cornish brown crab cocktail
Char grill salmon with Thai vegetable salad
Sushi with wasabi and soy
Sesame Tuna with Coriander and Green Onion Salsa

Meat and poultry

Chicken tandoor with cucumber and red onion salad and yoghurt and mint sauce
Fried lemon grass chicken with green papaya salad
Sliced hoi sin duck on spring onion noodles
Teriyaki glazed beef on soba noodles salad
Char-grilled chicken and cracked wheat salad with rocket pesto
Peppered beef sirloin with pickled cucumber and celeriac
Ginger and soy glazed duck with pok choi and green beans salad
Middle Eastern chicken salad
Vietnamese spiced quail with sweet chili
Mini plates with Parma ham, Salame Milano, Salame Felino
Tamarind glazed duck salad
Chicken liver Pates with Cornichons and Melba toast

Vegetarian

Butter bean, avocado and mango salad with coriander
Char-grilled Jerusalem artichokes, courgettes, peppers and butter beans
Deep fried plantain with pineapple, lime and chilli salsa
Grilled Mediterranean vegetables salad with tapenade crostini
Mini meze! Tabbouleh salad, houmous and tzatziki with pitta crisps
Noodles with shitake mushrooms, red pepper, pak choy and shiso cress
Roasted fennel with salad nicoise
Watermelon and feta salad with kalamata olives and pumpkin seeds
Bocconcini and oven roasted tomato salad with basil pesto

HOT

Fish

Buttery smoked haddock and quail egg kedgeree
Salmon fish cakes with dressed watercress salad and tartar sauce

Meat and poultry

Beef with pak choy, soy sauce and ginger
Jerk chicken with rice and peas
Macaroni cheese with crispy Pancetta

Vegetarian

Courgette, mint and feta tart
Parmesan and thyme crusted tart with leeks, red onion and dolcelate
Polenta stack with griddled aubergine, mozzarella, basil and sun-dried tomato pesto
Warm roasted mushrooms, olives, artichokes and butter beans
Ricotta cheese cake with char-grilled butternut squash
Spicy dahl cakes with coriander and onion relish
Goats' cheese and thyme twice baked soufflé with rocket pesto
English asparagus and hollandaise sauce

Mini pudding pots

Blueberries and lime cheesecake
Chocolate and ginger mousse with chocolate shards
Chocolate and sour cherry trifle
Chocolate truffle cakes
Chocolate, orange and amaretto mousse with caramelised oranges
Coconut brûlée with mango salad
Creamed coconut rice pudding with toasted coconut shards
Dark chocolate mousse with sesame seed toffee snaps
Layered chocolate mousse with pecan brittle
Mandarin and orange mousse with thyme short bread
Mulled wine jelly with roasted plums
Panacotta with caramelised pears
Rhubarb fool with vanilla shortbread
Thyme marinade mandarin and oranges with mint mousse
Pink champagne jelly with strawberries
Raspberry jelly with rose petal cream
Raspberry mousse and saffron biscuits
Wilted strawberries and mint jelly with pistachio wafers
Cumin shortbread with raspberries and cream

FOOD BOWL MENU



Trendy and hugely popular, these offer guests a complete delicious mini meal. We present them in a variety of ways including black rice bowls, exotic glasses and waxed oriental cartons. Food bowls will be laid out on tables covered in white crisp linen and guests can help themselves with our waiting staff to advise them.

Whilst choosing your food bowls consideration should be taken to ensure that your menu is well balanced. You will require an equal choice of meat, fish, vegetarian and sweet.

Should you decide to choose food bowls a charge will occur for a chef.

Food Bowl Option 1 £15.20
Choice 2 savoury food bowls and 1 pudding

Food Bowl Option 2 £19.75
Choice 3 savoury food bowls and 1 pudding

Any additional Tasting plate will be charged at £5.50 per item.

Please note that a chef will be required for a minimum of 4 hours if you choose hot food.

FOOD BOWLS

HOT

Fish

Brown crab risotto with wilted spinach

Grilled salmon with tarragon mayonnaise and oven-roasted chips

Prawn laksa with steamed rice

Meat

Gloucester old spot pork and white bean chilli with baked rice and sour cream

Miso broth with chicken and udon noodles

Spaghetti bolognese with shaved parmesan

Vegetarian

Macaroni cheese with artichokes and olives

Mixed bean and pasta casserole with thyme crust

Sweet potato and fried noodle salad

COLD

Fish

Grilled tuna niçoise salad with lemon dressing

Poached salmon with potato and dill salad

Prawn, oven-dried tomato pasta salad with rocket

Meat

Five spiced duck with white radish and soya beans and black rice vinegar dressing

Ham hock terrine with home-made piccalilli, green salad and crusty bread

Vietnamese chicken salad with glass noodles, dried shallots and ground toasted rice

Vegetarian

Char-grilled polenta with roasted aubergine, courgette, mint and yoghurt dip with red onion and flat leaf parsley salad

Greek salad with olive oil dressing

Mozzarella, beef tomato, avocado salad with rocket pesto and char-grilled crostini

Pudding

Apple and pear crumble slice with vanilla cream

Blueberry jelly with maple cream and pecan brittle

Dark chocolate mousse with chocolate shards

Fresh fruit bowl

Mango fool with passion fruit syrup

CHAMPAGNE, WINES AND DRINKS LIST



All of our DRINKS are delivered chilled and ready to serve with 6 glasses per bottle

HOUSE CHAMPAGNE AND SPARKLING WINE

- De Malherbe Brut Epernay NV, *Brioche aromas with hints of red fruits & citrus* £33.75
Prosecco Spago Carlo Botter, Italy NV, *A light with attractive perfumed bouquet* £19.95

HOUSE WINES

WHITE

- Inzolia Chardonnay 'di Sicilia', Il Paradosso, Sicily, Italy 2013 £12.95
A dry white with scents of apricot and honey on the nose, with strong exotic fruity overtones.
Sauvignon Blanc Terre D'Or, IGP D'Oc 2013 £14.25
A fresh, vibrant white with aromas of lemon, gun flint and citrus fruits, with soft fruit

RED

- Nero d'Avola Shiraz Il Paradosso, Sicily, Italy 2013 £12.95
Slightly spicy and fruity with berry notes. Smooth on the palate
Merlot Forteresse, IGP D'Oc, Foncaillieu 2013 £14.25
Mouthfilling ripe fruit, a peppery nose and light tannins to balance.

ROSE

- Nero d'Avola Rosato Il Paradosso, Sicily, Italy 2013 £12.95
An attractive light strawberry pink rosé. An easy drinking dry rosé, soft yet crisp

BEER

- Becks Beer 27.5cl 5% vol £3.45

COLD DRINKS

- English still & sparkling mineral water (litre) £2.05
Orange juice, Apple juice, Cranberry juice (litre) £2.15
Sparkling Elderflower presse (litre) £3.60
Freshly squeezed orange juice (min 2 litres) £5.25
Home-made lemonade (min 2 litres) £5.25
Orange & pineapple cooler (min 2 litres) £5.95
Watermelon, lime & ginger cooler (min 4 litres) £6.95

Full Wine, cocktail and drinks list available on request

Terms & Conditions

An order placed with Cooks & Partners at Resource for London implies acceptance of these terms and conditions.

Definitions. In these terms and conditions "Cooks & Partners" means Cooks & Partners Limited. "The hirer" means the person named on the booking for an event and the "Agent" means any sub contractor or supplier hired by the hirer. "The event" means the event or function detailed on the quotation.

Menu Pack. Menu packs are valid for two months from the date of your enquiry and after this period we have the right to re-quote due to cost.

Confirmation. No booking shall be considered confirmed until the hirer has signed the confirmation of hire and it is received by Cooks & Partners a minimum of 5 working days prior to the event

Final Numbers. Must be confirmed to us in writing 72 hours prior to each event.

Cancellation. Normally 2 weeks' notice of cancellation is sufficient. However, if at the time of cancellation any equipment, services or food have already been ordered from our suppliers and cannot be cancelled without cost to us, then customers will be charged the full price. Events cancelled with less than 2 weeks' notice will be charged the following:

6 – 14 days 50% of the estimated final invoice

3 – 5 days 80% of the estimated final invoice

2 days re-invoiced and charged at 100%

Charges. Menu pack prices are prepared on the basis of specific numbers. The price is subject to alteration depending on the final numbers of guests.

Drinks. Are sold by the bottle/litre. No charge will be made for bottles returned un-chilled or the labels and stoppers intact.

Delivery. Is free from the menu pack. Any other items or special orders may incur a delivery charge.

Equipment Hire. Our waiting staff will present all your requirements for the function they will be responsible for all clearing and packing of equipment.

Staff. Staffing costs are all covered within the menu pack price. Travel expenses will be charged to you if they are required to work later than 11.00pm.

Food. All food is freshly prepared and we aim to use only the freshest, finest and best ingredients. We reserve the right to make price changes or substitutions due to market fluctuations. Cooks & Partners cannot be held responsible for the safety of any food supplied directly by the client. Due to health and safety, no left over or wasted food can be taken home by the client or staff. It remains the property of Cooks & Partners to dispose of in a correct and proper manner. Only food and beverages supplied by RFL caterers (cooks and partners ltd) may be consumed on the premises.

Complaints. Any complaint or concern must be made verbally to Cooks & Partners staff at the time of the event. It must then be followed up in a written format within 48 hours after your event, which will be dealt with by Cooks & Partners head office.

Payments. All invoices are due for payment within the time given on the invoice. All charges are subject to VAT at the current rate. All payments are required in sterling by cheque (payable to Cooks & Partners Limited), bank or card payment. A surcharge of £2.50 will be charged for debit card payments and a 3% surcharge will be added for credit card payments. New and bad credited rated clients will be required to pay their full balance prior to the event (at Cooks & Partners discretion) All invoices will be emailed and hard copies are available upon request only.

Non Payment. All invoices are due for payment within the time given on the invoice. Accounts not paid within the time will attract a surcharge of 5% for every calendar month (calculated on a daily basis) until payment is made, and for this calculation the calendar month in which the account should have been paid will be included. The cost of any legal action or debt recovery that involves outstanding accounts will be charged to the client.

Client's Responsibility. The Client will indemnify, defend and hold harmless Cooks & Partners principals, offices, directors, agents and employees from and against any and all demands, claims, damages to person or property, losses and liabilities, including reasonable legal fees, arising out of or caused by the Client's negligence or wilful misconduct in connection with the booking.

Data Protection/Privacy. Cooks & Partners shall not use, copy, adapt, disclose or part with possession of any business, employee, customer or guests information or data of or relating to the Client which is disclosed directly as a result of these Terms and Conditions or disclose to any third party the details and contents of these Terms and Condition except as strictly necessary to perform its obligations or exercise its rights under these Terms and Conditions or with the written consent of the Client.

Advertising Material. All drawings, descriptive matter, specifications and advertising issued by Cooks & Partners and any descriptions or illustrations contained in Cooks & Partners brochures or quotations are issued or published for the sole purpose of giving an approximate idea of the goods or services described in them. All such drawing and descriptive matter remains the property of Cooks & Partners.

Insurance. Cooks & Partners shall maintain with a reputable insurance company appropriate insurance policies in relation to the risks involved under these Terms and Conditions, including Employer's Liability Insurance and Public Liability Insurance. Upon the Client's request Cooks & Partners shall provide the Client with copies of such policies.

Loss or Damage. If our property or sub-contractors is wilfully or negligently damaged, stolen, broken or lost at a function the full replacement cost is payable by the client. Accidental damage at an event should be covered by the client's own insurance and no claim can be accepted by ourselves. We do not accept responsibility for the personal property of clients or guests. Cloakrooms can be provided upon request but goods are left at the owner's risk and without any obligation on the part of ourselves.

Force Majeure. We shall be under no liability for any delay or failure to provide the service as a result of any act or circumstances beyond its reasonable control, including but not limited to Act of God, legislation, act of war, terrorism, fire, draught, storm, flood, failure of power supply or mechanical breakdown, lock-out or in and strike which may cause the premises to be inaccessible or closed temporarily or otherwise or the function to be interrupted.

Limitation of Liability. The following provisions exclude our entire liability (including any liability of acts and omissions of employees) and subcontractors to you in respect of Any breach of contractual obligations under this agreement; and Any representations or tortious act or omission including negligence in connection with this agreement.

Any act or omission falling within this paragraph shall be known as an event of default.

Our entire liability in respect of an event of default shall be limited to damages of an amount not exceeding the total price paid for you by catering services at the event or our entire liability in the event of default shall be limited to sum of the total due under this "contract".

We are not to be liable in respect of any event of default for loss and profits, goodwill or special indirect or consequential loss including loss or damages incurred by you as a result of an action brought by a third party)

If a number of events of default shall give rise to substantially the same loss, then they shall be submitted to only one claim under this agreement.

We shall have no liability in respect of any event of default unless you have served notice within 24 hours of the event concerned and followed in writing not more than 48 hours after the event

The laws of England and the jurisdiction of English courts will apply to any dispute.