

## S. A. Leyland's Catering

### Business Lunch & Corporate Services



Menus  
for  
**2012**

www.salcater.co.uk

#### Finest Quality Catering

104 Beacon Road, Wibsey, Bradford BD6 3EU

**Tel: 01274 677443**

S. A. Leyland's provides Quality Foods direct from their working bakery & kitchen which has been established for over 65 years! A professional and reliable service.

#### Quoted Charges and Minimum Charges

Unless otherwise stated, our minimum charge for any booking is £45+ vat or, £55 + vat if delivery is required beyond a 6 mile radius of our premises.

#### Business Lunch "Same-Day" Cancellation Fees

Fortunately same-day cancellations are few and far between but, since cancellations have usually already incurred costs by the time they are notified, a system of charges and procedures have been implemented to cover them. These are as follows:

- Cancellation before 9 am = 50% of completed job charge (vat @ zero %)
- Cancellation between 9 am and 10 am = 85% of completed job charge (zero vat)
- Cancellation after 10 am = 100% of completed job charge (vat @ zero %) All foods prepared by this time will be delivered if requested but VAT is then levied.
- Previous day cancellations carry no fee.

#### Settlement Terms

Our settlement terms are stated on our invoices as "strictly 7 working days" and clients are asked to adhere to these terms. Invoices are usually presented on completion or delivery of the job. The settlement period can be extended to a maximum of 30 days by prior arrangement. Bacs details are available upon request.

As an addition to all delivered business lunches, Pure Orange Juice (together with drinking cartons) is available @ £1.45 per litre as is Still Spring Water (together with drinking cartons) @ 85p per 300ml bottle (prices subject to vat).

#### N. B. Variations in menu contents

The contents of the menus displayed within this pamphlet are typical examples of what will be offered at the prices quoted.

Menu contents can change from day to day in order to give a variation to those clients who block book a series of lunches over consecutive days or, to those who book on a regular basis.

The varied contents will always reflect the cost quoted and expected by the client.

*For exceptional value .....*  
*A True Recession Beater!*

#### "Budget-Break" Economy Lunch Menu

This economy lunch menu is based on the *Quick-Break* menu but with slightly less content and is delivered, simply packed into food-standard cardboard delivery trays from which it can be presented or, from which it can be plated up by the client. Still, as you'd expect from us, it's all freshly prepared and comes at the very economic price of **£4.85 per head + vat**. *Its content consists of:*

**Selection of Quartered Teacake Sandwiches  
Sausage Rolls or Veggie equivalent  
Selection of Samosas, Bahjis & Spring Rolls - Crisps  
plus Confectionery Selection**

#### "Quick-Break" Lunch Menu

This lunch menu is designed to provide your delegates with the very basics of the everyday working lunch. It's very much a "no-frills" affair, all arranged on disposable platters and ready to serve. Still, as you'd expect from us, it's all freshly prepared and comes at the very economic price of **£5.60 per head + vat**. *Its content consists of:*

**Selection of Quartered Teacake Sandwiches  
Sausage Rolls or Veggie equivalent  
Selection of Samosas, Bahjis & Spring Rolls - Crisps  
plus Confectionery Selection**

#### "Standard" Business Lunch Menu

##### Example menu @ £6.75 per head + vat

This menu remains the most popular choice with our regular clients. It offers a good and varied choice of tasty items to provide your delegates with a hearty buffet lunch!

*Its content typically consists of:*

Plattered Selection of Freshly Prepared Quartered Sandwiches  
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Selection of Vegetable Samosas, Bahjis & Spring Rolls  
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Freshly Home-Baked Sausage Rolls  
Freshly Home-Baked Pizza Portions  
Selection of Freshly Baked Savoury Items  
---  
Confectionery Selection

#### "Classic" Business Lunch Menu

##### Example menu @ £8.35 per head + vat

This menu remains the favourite choice with those clients who prefer an augmented menu from that of the "Standard" level. This too offers a good and varied choice of tasty items, perhaps adding in a popular salad and another savoury item together with a scrummy dessert selection to capture the delight of your delegates!

*Its content typically consists of:*

Plattered Selection of Freshly Prepared Quartered Sandwiches and  
---  
Freshly Prepared Greek Salad,  
Spicy Jalapeños  
---  
Freshly Home-Baked Sausage Rolls  
Portions of Freshly Home-Baked Savoury Quiche  
Selection of Vegetable Samosas, Bahjis & Spring Rolls  
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Dessert Selection

~~~ The Bistro Buffets ~~~  
for Business Luncheons with a touch of elegance!



If you wish to move away from the basic types of luncheon to provide a greater degree of elegance and style for your delegates without going over the top on cost, then try one of the Bistro Buffets. These stylish menus consist of tasty and popular items especially created from scratch in our kitchens and bakery for your particular booking!

There's a choice of two inspired menus for your delegates to savour: The "Buffet London" or the "Buffet Paris". Each costing £9.70 + vat per head with a minimum booking limit of 8 persons.

### "Buffet London"

*A Garnished Platter of English & Continental Meats  
Freshly Baked & sliced Sausage & Seasoning Plait  
A selection of Split Breadroll Sandwiches  
consisting of tasty BLT and SLT (Bacon, Lettuce & Tomato,  
and Sausage Lettuce & Tomato) fillings  
Coronation Chicken & Rice Salad  
A Mixed Green Salad  
(tossed with freshly fried Goujons of Oriental Flavoured Chicken)  
Salad Cream & Mustard accompaniments*  
~~~~~  
*Dessert Selection*

### "Buffet Paris"

*A Garnished Platter of English & Continental Meats  
A selection of Freshly Prepared Sandwich Quarters  
Skewered Goujons of Marinated Chicken  
Selection of Home Baked Sausage Rolls and Vol-au-vent  
A Mixed Green Salad  
(tossed with freshly fried Goujons of Chicken and Bacon)  
French Cheese and Paté Selection  
Sliced Baguette with Butter Curls*  
~~~~~  
*Dessert Selection*

## Executive Menus

**Minimum Order of 8 persons per menu**

### Menu "Le Café d'Or" @ £10.10 per head + vat

Selection of Garnished Open Roll Sandwiches  
(Including: Home Roast Ham, Home Roast Beef, Smoked Salmon,  
Prawn, Salad, Savoury Cheese)

Variouly Marinated & Home Cooked Chicken Goujons  
Home Baked Ham & Asparagus Flan  
Salmon & Sweetcorn Quiche  
Pork Pies --- Sausage Rolls --- Asian Savouries Selection

Freshly Prepared Greek Salad, Rice Salad  
Paté, Cheese & Biscuits Selection

### Menu "La Seine" @ £12.10 per head + vat

Complimentary Selection of Garnished Open Roll Sandwiches  
(Including: Home Roast Ham, Home Roast Beef, Smoked Salmon,  
Prawn, Salad, Savoury Cheese)

Garnished Mixed Platter of Traditional & Continental Meats  
Individual Seafood Cocktails --- Melon Cocktails  
Home Baked Ham & Asparagus Flan --- Salmon & Sweetcorn Quiche  
Coronation Chicken with Rice

Tortillas Wraps --- Freshly Prepared Greek Salad  
Paté, Cheese & Biscuits Selection

## Event Catering

### Served, Hot Business Buffet

This is a superb hot buffet, prepared and served by ourselves at your offices or alternative venue. It is ideal for many an occasion where you wish to impress with a full catering service.

It is often chosen for presentation events or social occasions or even Christmas parties where a more festive menu is offered!



### ----- Hot Buffet Menu -----

Choice of three main (pre-determined) dishes from:

Chicken Balti, Chilli-con-carné, Vegetable or Beef based Lasagne, Sweet and Sour Chicken, Macaroni Cheese., Sausage Casserole.,

Each dish carries a dedicated accompaniment e.g. Boiled Rice for the Chilli and Balti dishes; Yorkshire Puddings with the Casserole Dishes etc.

Beyond the hot bains marie, the buffet table continues with other dedicated items per chosen dish e.g. Naan Breads, Pita Breads, Garlic Bread, Bread Rolls, Asian Savouries, Savoury Nuggets etc.

Plus standard accompaniments of Fresh Salad Platters, Savoury Dips, Bread Sticks etc.

**Price per head: £12.95 + vat  
(Minimum charge £325.00 + vat)**

**Optional Dessert Items @ £2.10 per head +vat**  
(pre-determined choice of two)

Apple Crumble with Custard  
Chocolate Fudge Cake with Fresh Cream  
Lemon Torte with Raspberry Coulis  
Fresh Fruit Salad with Fresh Cream

At the very least, we require a basic kitchen and preparation area. At venues where there are no, or insufficient, kitchen appliances available, we supplement with our own portable hobs and table-top ovens at a charge of £50 + vat per event. Some preliminary food preparation is carried out at our premises beforehand so as to cause as little disruption to you as possible. We arrive about 1½ hours before serving and leave about 1½ hours afterwards. All necessary crockery and cutlery is provided. Availability has to be restricted to suitable venues with easy access and reserved parking facilities as bulky equipment is required to be transported. Weekday lunchtime bookings may be restricted due to other work commitments.

**N.B.** Whilst the covering of the buffet table is included in the price, the covering of guest tables with linen cloths carries an extra charge of £5.00 + vat per every 10 people catered for.

## Event Music

With our powerful speakers, DJ equipment and expertise, we can also provide sensational lounge, dance or party music for your event, whether you wish to simply provide background listening for your guests or even create a party atmosphere!

Visit our web site for more information or speak to Steve.  
Prices from £130 + vat