

For further information on the catering options available please call Gez Davidson on 07766 882 936

gerarddavidson@cafebarone.co.uk
www.cafebarone.co.uk

MENUS

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CORPORATE MENU

We provide the complete service for your corporate entertainment needs from business breakfasts and lunches through to canapés and hot style catering. We have listed our more popular buffet choices below however we can offer other options depending on your event needs and provide a bespoke catering service including a drinks service and serving staff.

MINIMUM ORDERS APPLY TO OUR CORPORATE CATERING MENU

BREAKFAST BUFFETS

**MENU A
THE LIGHTER CHOICE
£3.50 PLUS VAT PER PERSON**

- Tea and coffee
- Orange juice
- Danish pastries
- Fresh fruit skewers

**MENU B
SOMETHING HEARTIER
£3.95 PLUS VAT PER PERSON**

- Tea and coffee
- Orange juice
- Selection of bacon, sausage, scrambled egg and mushroom sandwiches on locally made mini seeded rolls

**MENU C
FULL ENGLISH BUFFET
£7.50 PLUS VAT PER PERSON**

- Tea and coffee
- Fruit juice
- Porridge
- Sausages
- Bacon
- Mushrooms
- Grilled tomato
- Scrambled eggs
- Smoked salmon
- Baked beans
- Toast



(Only available from The Quadrus Centre, Boldon)

LUNCH AND HOT BUFFET MENU

**LUNCH OPTION FOR A SMALL GROUP
£4.50 PLUS VAT PER PERSON**

There is no minimum order for our buffets, however for groups of 6 or under you may wish to take advantage of the café and order directly from our menu. Choose any sandwich, wrap or ciabatta along with a packet of crisps from our 'Darling Spuds' range and a drink to either eat in the café or in the privacy of your own meeting room. We will take your orders when you arrive so food will be ready whenever you need it.

(Only available from The Quadrus Centre, Boldon)

**QUICK LUNCH - FOR A NO MESSING BUSINESS LUNCH!
£3.95 PLUS VAT PER PERSON**

- Selection of sandwiches and wraps with a mixture of traditional and contemporary fillings
- Tortilla chips

**WORKING LUNCH - FOR A MORE RELAXED BREAK FROM THE DAY
£5.95 PLUS VAT PER PERSON**

- Selection of sandwiches and wraps with a mixture of traditional and contemporary fillings
- Moroccan style chicken skewers with a mint yoghurt dip
- Tomato, mozzarella and basil skewers
- Fresh crudité and tortilla chips with sour cream and salsa dips
- Mini chocolate tray bakes

**CANAPES LUNCH - IDEAL FOR A CLIENT RECEPTION OR AN EARLY EVENING FUNCTION
£7.50 PLUS VAT PER PERSON**

The 'Working Lunch' with additional platters of canapés for an informal reception comprising of cream cheese and smoked salmon, cream cheese and sundried tomato and coriander salsa crostinis.

**AFTERNOON TEA AND COFFEE FOR AN INFORMAL GET TOGETHER OR JUST A TREAT!
£3.95 PLUS VAT PER PERSON**

- Tea and coffee
- (Only available from The Quadrus Centre, Boldon)
- Home made cream fruit scones
- Chocolate tray bakes

ADDITIONAL OPTIONS

We also do a range of hot buffets and can create bespoke menus and cater for any specific requirements you may have for your event. All of our food is prepared fresh and to order utilising locally sourced ingredients wherever possible.

Please ask the café staff for more details.



SOCIAL CATERING MENU

We know a lot of our customers like to put their own selection of buffet choices together to suit their particular tastes and to keep all their guests happy, so we have kept the ever popular 'create your own buffet' menu. To help with this, we have grouped dishes together by rough category should you wish to stick to a particular theme.

As with everything we do at Cafebar One, we never buy in pre made frozen buffet items. All our items are made by our chefs, by hand, using handmade pastry, local artisan bread, fresh ingredients and, where possible, locally sourced ingredients.

All dietary requirements can be catered for - just let us know.

**4 CHOICES - £5.95 PER PERSON
5 CHOICES - £6.95 PER PERSON
6 CHOICES - £7.50 PER PERSON**

Minimum order £100 | Minimum order for delivery £200
All social catering options are inclusive of VAT.

All buffets are presented on disposable platters and we also provide disposable plates, napkins and labels so your guests know what they are eating.



TRADITIONAL CLASSICS

- Selection of sandwiches and wraps with a mixture of traditional and contemporary fillings - feel free to let us know your favorites
- Mixture of mini quiches and tartlets - Bacon and mature cheddar, mozzarella and chargrilled pepper and/or caramelised onion and goats cheese
- Mixture of mini shortcrust pies - chicken and bacon and/or Northumberland minced beef and red onion
- Mini toad in the holes made with Northumberland pork sausages topped with caramelized red onion
- Mini sausage rolls with ketchup and brown sauce dipping pots

SPICIER OPTIONS

- Moroccan chicken skewers with a mint yoghurt dip
- Indian vegetable parcels served with mango chutney
- Chips and dips - tortilla chips with mature cheddar, salsa and sour cream dips
- Pita bread and North African dips - hummus, babaganoush (aubergine) and roast pepper and chilli harissa
- CONTINENTAL**
- Tomato, basil and mozzarella skewers
- Coriander, tomato and red onion bruschetta
- Cream cheese crostinis topped with a selection of smoked salmon and / or sundried tomato
- Mixed mini homemade pizzas topped with mozzarella and sundried tomato and chicken, chargrilled pepper and goats cheese



HOT BUFFET MENU

Our hot dishes are perfect for a social occasion with a bit of a difference. All of our dishes are homemade to order and have been put together to create a theme to your event. We can however mix and match some of the dishes if you would prefer a selection.

As with all our food at Cafebar One, all dishes are made from scratch, using fresh ingredients and, wherever possible, using local independent suppliers and locally sourced food. We only use chicken breast and all our pork, lamb and beef is from The Amble Butcher in Northumberland and is completely traceable.

THE NORTHUMBERLAND BUFFET

THE MAINS

- Shepherds pie made with Cheviot Hill Lamb, potato and parsnip mash and topped with mature cheddar cheese
- Rare breed Northumberland pork cooked in cider with apple and Morpeth leeks in a creamy mustard sauce and served with home grown herb dumplings
- Northumberland winter stew - Honey roast parsnips in a rich and vegetable gravy topped with homemade suet pastry

THE SIDES

- Herb and wholegrain mustard potato salad
- Selection of locally baked bread
- Seasonal salad
- Honey roast root vegetables

PRICES

The cost per head is £9.95 per person or £7.50 for the hot items only. The minimum order for our hot catering is 25 people. Costs for our hot buffets are inclusive of VAT.

THE COSTS INCLUDE:

1. Free delivery and set up of the dishes.
2. Free loan of our catering hot buffet equipment to keep you dishes hot included heating fuel and serving implements.

3. Free supply of plastic knives, forks and serviettes. If you are using disposable plates rather than your own ceramic plates, we recommend you use a more substantial cardboard plate rather than cheap paper one, which we can supply for an additional 10p per head.

All loaned catering equipment needs to be returned, clean, to our Jesmond café the day after your event. We can however, quote a price for a 'dirty pickup' if you would be like our staff to return to your event after your guests have eaten and take away all the equipment and clean it for you.

We also work with a crockery and cutlery hire company, so just ask if you would like us to supply a quote.

If you would like some help with your event, we can also supply a quote for supplying staff. Unlike most catering companies, we do not use agency staff that we don't know. Any staff required will be employees of ours that work in our cafes, so you can be assured of the best customer service.

THE NORTH AFRICAN BUFFET

THE MAINS

- Mini lamb kofta in a rich tomato and chick pea sauce
- Moroccan lemon chicken and apricot stew
- Roast aubergine and and potato tagine

THE SIDES

- Falafel - fried spiced chick pea balls
- Selection of dips - Babaganoush (roast aubergine dip) harissa (roast pepper and chilli) hummus (Chick pea dip)
- Toppings - Smoked paprika spiced chopped eggs, roast almonds and mint yoghurt.
- Flat breads
- Seasoned cous cous
- Roast pepper basmati rice

THE MEDITERRANEAN BUFFET

THE MAINS

- Beef or veggie lasagne with mozzarella and mature cheddar
- Chicken and chorizo paella
- Italian style meatballs made with Northumberland beef in a rich tomato sauce

THE SIDES

- Greek salad with feta and olives
- Tomato and mozzarella bruschetta
- Roast Mediterranean vegetable pasta salad
- Fresh ciabatta bread
- Spinach and rocket salad with roast tomato and chargrilled peppers with a balsamic dressing

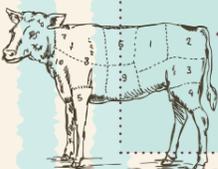
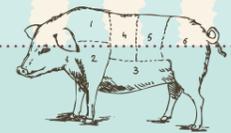
THE TEX MEX BUFFET

THE MAINS

- Individually wrapped pulled pork or chicken burritos
- 'Sliders' - Mini homemade burgers with bacon and cheddar
- Veggie three bean or Northumberland minced beef chilli

THE SIDES

- Mixed pepper and paprika rice
- Spiced fried potatoes
- Tortilla chips with salsa, mature cheddar and sour cream
- Cucumber, fresh coriander and tomato chopped salad with a lime and honey vinaigrette
- Black eyed bean and corn salad



Cafebar One, Jesmond
229 - 231 Jesmond Road, Cradlewell, Jesmond, Newcastle upon Tyne NE2 1LA
Tel: 0191 281 9703

Cafebar One, Quadrus Centre
Woodstock Way, Boldon Business Park, Boldon Colliery, Tyne and Wear NE35 9PF
Tel: 0191 519 7254