

Menu Selectors

2011

Welcome to Gary Jefferies Supreme Cuisine Ltd
Catering for every taste

We have designed these menu selectors to give you an idea of what we can create for you and your guests.

If you have any ideas or favourite dishes please feel free to contact us and together we can design a bespoke menu tailored to your requirements.

Our charges are tailored to suit each client's individual needs and include the provision of crockery and cutlery. All seated meals will be fully staffed.

If you are having an informal bbq or buffet and do not require waiting staff, the prices quoted can be altered accordingly.

The provision of glasses is not included but can be hired through us and charged accordingly. Linen tablecloths and napkins can be hired through us or the company that you are using for your tables and chairs; this means that we do not have to take the cloths on our departure or charge extra for a subsequent collection.

Prices quoted are subject to VAT at the prevailing rate.

Price guide

(60 covers minimum)

- **Three course meal with coffee and mints, from £33.50 per head**
Please make one choice of starter, main and dessert for your whole party.
Dietary requirements can be catered for with prior notice.
If you prefer to have a selection of choices on your menu this carries a £1.00 per head supplement. This will also have to be pre-ordered by your guests.
- **Reception canapés, from £5.00 per head**
- **Two course cold buffet, from £24.95 per head**
- **Two course hot or bbq buffet, from £24.95 per head**
- **Evening buffets, from £3.00 per head**
- **Finger buffets from £8.25 per head**
- **Assisted canapé events from £13.95 per head**

Themed events and bespoke menus can also be catered for upon request