



COCKTAIL MENU

Hot glazed cocktail sausages baked in honey and sesame seeds
 Dill blinis with smoked salmon, cream cheese and mustard dill sauce
 Thai chicken and coconut brochettes
 Sweet potato scones with brie and caramelised onion marmalade (v)
 Warm smoked haddock croquettes served with pea and mint purée
 Individual fresh asparagus and parmesan frittatas (v)
 Mini Yorkshire puddings with rare beef and horseradish

Selection of English and fruit teas and coffees

£22.75 per person

Price includes all the necessary crockery, cutlery, glassware, linen to the buffet tables and uniformed, experienced service staff.
 All prices are exclusive of VAT.

'Thank you so much for fantastic food, drinks and service today. Everyone commented on how professional and friendly our waitresses were and how absolutely delicious the food was. It was all so straightforward and such a relief for Mum and I not to have to worry about clearing up afterwards. I even spotted Lara picking serviettes up in the garden! So thanks again and we will be recommending you to others who want an A star service.'

MRS O SHAUGHNESSY



VINTAGE AFTERNOON TEA MENU

Platters of assorted finely cut cocktail sandwiches on white, wholemeal and granary bread to include;

Fresh poached salmon and dill mayonnaise
 Traditional smoked ham and salad
 Free range egg mayonnaise and cress (v)
 Mature Cheddar cheese and salad (v)
 Tuna mayonnaise and salad
 Free range chicken mayonnaise with mixed leaf salad and cracked black pepper

Three tier cake stands with a selection of homemade cakes, meringues and fresh cream scones

Selection of English and fruit teas and coffees

£17.95 per person

Price includes all the necessary vintage china, cutlery, glassware, linen to the buffet tables and uniformed, experienced service staff.
 All prices are exclusive of VAT.

CAREYS

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CAREYS

FUNERAL CATERERS

QUALITY . EFFICIENCY . DIGNITY



CAREYS FUNERAL CATERERS

We are award winning, specialised funeral caterers that have been working closely with J and R Killick for over 30 years.

I know, from personal experience, how stressful organising a funeral can be. Having arranged the funeral service and informed friends, family and colleagues of the details you may well want to spend time after the funeral with your guests.

Our menus have been carefully designed for the occasion and can easily accommodate a few extra guests should they come back after the service. Our chefs make the most delicious sandwiches and our pastry chefs bake outstanding cakes.

We can advise on suitable local venues, provide gazebos if you decide to entertain at home and need additional space, and provide service staff, linen, crockery and glassware. We can even advise on the number of guests to cater for as we know you don't usually get RSVPs.

We have the experience, the skills and the knowledge to ensure that a difficult day runs as seamlessly as possible. If you feel that we can be of any help at all, please contact us. All contact is treated with the utmost sensitivity.

MICHELE JONES
Director

'The food and service provided by your team were excellent. All the dishes were highly rated, but the quiche and cakes came in for special praise, especially the delicious ginger cake.'

MR PEARSE

TRADITIONAL FINGER BUFFET MENU

Platters of assorted finely cut cocktail sandwiches on white, wholemeal and granary bread to include;

Fresh poached salmon and dill mayonnaise

Traditional smoked ham and salad

Free range egg mayonnaise and cress (v)

Mature Cheddar cheese and salad (v)

Tuna mayonnaise and salad

Free range chicken mayonnaise with mixed leaf and cracked black pepper

Hot glazed cocktail sausages baked in honey and sesame seeds

Dill blinis with smoked salmon, cream cheese and mustard dill sauce

Warmed caramelised onion and gruyere cheese cocktail quiches (v)

Three tier cake stands with a selection of homemade cakes, meringues and fresh cream scones

Selection of English and fruit teas and coffees

£21.50 per person

Price includes all the necessary crockery, cutlery, glassware, linen to the buffet tables and uniformed, experienced service staff. All prices are exclusive of VAT.

'We enjoyed the catering very much and were very impressed with your staff. Thank you.'

MRS ENGLISH

LUXURY FINGER BUFFET MENU

Platters of assorted finely cut cocktail sandwiches on white, wholemeal and granary bread to include;

Fresh poached salmon and dill mayonnaise

Traditional smoked ham and salad

Free range egg mayonnaise and cress (v)

Mature Cheddar cheese and salad (v)

Tuna mayonnaise and salad

Free range chicken mayonnaise with mixed leaf and cracked black pepper

Marinated griddled king prawns with lemon and chilli

Dill blinis with smoked salmon, cream cheese and mustard dill sauce

Warmed mushroom and tarragon cocktail quiches (v)

Yorkshire puddings with rare beef and horseradish

Homemade Cumberland sausage rolls

Fresh fruit kebabs

Three tier cake stands with a selection of homemade cakes, meringues and fresh cream scones

Selection of English and fruit teas and coffees

£29.95 per person

Price includes all the necessary crockery, cutlery, glassware, linen to the buffet tables and uniformed, experienced service staff. All prices are exclusive of VAT

'The food and service were outstanding – as usual – and you made everything seem so effortless. It made a real difference on a difficult day.'

MRS PEDDER