

café bar one
'At Your Place'
**Social and Corporate
Caterers**

Quality, homemade and handmade catering which follow
the same values as Café Bar One.

With emphasis on value for money, our mission is to make
quality catering accessible to all people and organisations,
whether for a family function or for a large corporate
networking event.

No minimum order
Delivery available

To Order:

Telephone: 0191 2819703 or 07977 911829,

Email: info@cafebarone.com

Visit our website: www.cafebarone.com

Or simply order at the café:

229-231 Jesmond Road, Newcastle upon Tyne, NE12 8AX

Cold Buffet Style Menu

4 selections-£5.50 per head +VAT 6 selections-£7.00 per head +VAT
5 selections-£6.50 per head +VAT 7 selections-£7.50 per head +VAT

- ◆ Platter of sandwiches made from locally baked bread on a selection of mixed topped brown and white rolls
- ◆ Platter of wraps with a selection of fillings
- ◆ Mini home made minced beef and red onion and / or chicken and bacon shortcrust pies.
- ◆ Mini homemade cheddar and bacon quiches, feta and chargrilled pepper quiches and caramelised red onion and goats cheese tartlets.
- ◆ Mini home made scones - mature cheddar and / or stilton and walnut
- ◆ Mozzarella, cherry tomatoes and fresh basil skewers, served with olive oil
- ◆ Smoked salmon and cream cheese blinis
- ◆ Thai style salmon fish cakes with a sweet chilli dipping sauce (supplement of 25p per head)
- ◆ Individual prawn cocktails made with King prawns and baby gem lettuce leaves (supplement of 25p per head)
- ◆ Café Bar One sausage rolls - whole rare breed sausages wrapped in puff pastry with tomato and brown sauce dipping pots
- ◆ Fresh crostini topped with home made coriander salsa
- ◆ Fresh crostini topped with mozzarella and sun dried tomatoes
- ◆ Mini toad in the hole with rare breed pork sausage and topped with caramelized red onion or wholegrain mustard
- ◆ New potatoes topped with cream cheese and chives
- ◆ Selection of locally made chocolate traybakes
- ◆ Fruit skewers

Larger Dishes

Having a dinner party and can't be bother to cook?

We have the perfect, cost effective solution!

All dishes are delivered cold, along with heating instructions for you to heat in your oven for whenever you want to serve.

Alternatively, why not add one or two of these dishes to your cold finger buffet for a more substantial offering?

Dishes can be delivered hot if required.

- ◆ Home made pie with hand made all-butter shortcrust pastry. Minced beef and red onion, lamb and apricot or chicken and bacon.
Serves 6-8 people £25+VAT
- ◆ Shepherds pie made with minced Cheviot hill lamb and topped with a buttery parsnip and potato mash and mature cheddar cheese.
Serves 6-8 people £25+VAT
- ◆ North Shields smoked haddock, leek and prawn fish pie topped with potato and mature cheddar cheese mash. Serves 6-8 people £25+VAT
- ◆ Chicken and sweet potato curry in a creamy tomato and spinach sauce made with chicken breast and marinated in Indian spices served with seasoned basmati rice and pitta bread. Serves 6-8 people £25+VAT
- ◆ Beef rending Indonesian style curry made with fragrant Asian spices, lemon grass and coconut milk served with basmati rice.
Serves 6-8 people £25+VAT
- ◆ Moroccan lamb tagine made with black face Cheviot hill lamb and served with red pepper couscous. Serves 6-8 people £25+VAT
- ◆ Lasagne made with Northumberland minced beef, mozzarella and a creamy béchamel sauce topped with mature cheddar.
Serves 6-8 people £25+VAT

Vegetarian options available on request

Sweets

All desserts will be delivered cold and where appropriate can be heated in your oven ready to serve to your guests.

- ◆ Homemade cheesecakes - chocolate junkyard, chocolate orange or maple and walnut. Serves 12 people £30 +VAT
- ◆ Homemade sticky toffee pudding served with cream or custard. Serves 12 people. £25 +VAT
- ◆ Homemade pecan pie served with cream or custard. Serves 12 people. £25 +VAT
- ◆ Homemade lemon tart served with cream. Serves 12 people. £25 +VAT

Our Difference

Local

We use as much local produce as we are able to.

Personal

We provide a friendly and personal service. We understand the needs of our clients and tailor our menus accordingly. Whether a dietary requirement or a unique occasion, we can tailor our menus to meet your needs.

Quality

We provide good quality produce, home made food and we aim to provide you with a quality experience.

Professional

We take pride in what we do, from the food we provide to the service we give. We've been in your shoes and we understand what's required.

Yours

We aim to please you every time you use At Your Place for your catering. We are yours throughout the whole process of organising your catering needs, we can project manage, advise and plan the catering for your function.