



BRYNLEYS

CATERING

The following dishes are available served as 'Traditional Buffet Style' or as the modern 'Bowl Style'. See notes.

Please feel free to ask for guidance in choosing multi choice menus.

This may help in balancing tastes, quantities and necessary complimentary dishes. See guidance notes on page 6

Bronze Standard Range

Chilli Con Carne

A party favourite. Lean minced beef, tomatoes, onions, red kidney beans, peppers

Garlic and chilli served with savoury rice and French bread.

Beef Winter Casserole with French Bread

Tender Beef winter casserole with onions, winter vegetables and potatoes in a rich herbed gravy sauce served with tiger French bread.

Cottage Pie

Just like mum made it! The traditional English dish made from lean minced beef, onions, Carrots and seasoned in a rich gravy and topped with creamy mashed potato, served with vegetables.

Bangers & Mash

Cumberland Sausages served with a Wholegrain Mustard Mash Potato, Vegetables & Rich Onion gravy.

Silver Standard Range

Note - Dishes that contain Lamb are subject to a Surcharge

Lamb Hot Pot with Red Cabbage & French Bread

Succulent Lamb casseroled with onions, carrots and potatoes in a rich herbed gravy sauce served with French bread.

Lasagne Verde

Another classic party dish. Layers of spinach lasagne cooked in a traditional Bolognese sauce and topped with béchamel sauce and parmesan cheese. Served with green salad, Tiger bread and our popular cheesy jacket potato (Half)

Casserole Lamb with Stilton Dumplings

Succulent Lamb in a cider sauce flavoured with rosemary and complimented with wholesome Stilton dumplings served with vegetables.

Beef in Three Mustards

Prime pieces of Beef in a rich blended mustard sauce with sliced mushrooms and Chef's special herbs served with creamy mash potatoes and vegetables.

Beef Masala & Onion Bhagi Dumpling Casserole

Tender pieces of beef cooked slowly in warming spices served with Tiger bread.

Peppered Pork

Tender lean pork in a rich 'au poivre' sauce with sliced mushrooms, onions and

Peppers served with rice.

Chicken & Broccoli Bake

Succulent pieces of chicken casserole with broccoli florets in a rich cream sauce served with new potatoes and vegetables.

Ham & Mushroom Tagliatelle

Tagliatelle pasta cooked with sliced mushrooms and strips of ham in a creamy cheese sauce served with green salad and garlic bread.

Thai Red Chicken Curry

Succulent Chicken pieces in a Thai style sauce of lime, coconut, ginger, spices and peppers served with wild rice and bread.

Thai Green Chicken Curry

Succulent Chicken pieces in a Green Thai style sauce served with rice and bread.

Mexican Chicken

Succulent pieces of chicken cooked in Cajun and Mexican spices served with spicy potato wedges.

Sweet & Sour Chicken

Tender pieces of Chicken in sweet and sour sauce with peppers and pineapple served with rice.

Beef Goulash

Traditional Hungarian dish cooked in Paprika spices. Served with wild Rice and Tiger bread. Moussaka Of Greek origin, a dish of minced lamb in tomato sauce, aubergines and feta cheese sauce. Served with Greek Salad.

Creamy Chicken, Smoked Ham & Leek Casserole

Succulent pieces of Chicken casseroled with Smoked Ham, Leeks in a White Wine Sauce. Served with Mash potato & Green Peas.

Mel's Famous Pie Range

Casserole Beef in Ale Pie

Tender beef in a full flavoured beer gravy with chunks of fresh root vegetables, topped with a short crust pastry served with vegetables.

Chicken & Leek Pie

Succulent pieces of Chicken breast in a creamy white wine sauce with sliced leeks and smoked ham.

Cheese & Onion Pie

Naughty but extremely nice cheese, potato and onion pie with spices, served with vegetables and rich gravy.

Authentic Indian Curry Range

Note – Dishes that contain Lamb are subject to a surcharge

Our curry range has become one of the most popular ranges of our hot Buffets. Combining the styles of meats of chicken, lamb and beef with the range of sauces available to cook with has made them suitable for all ages.

Our Most Popular

Korma

Rogan Josh

Jalfreza

Tikka Masala

- Balti

Complimented with Rice, Naan Bread, and Chutney

All dishes can be personalised to your taste and can be added to from our individual items list.

An example would be adding Bhaji and Samosa as starters.

For our Authentic Indian Curry Range please view the separate menu located under Hot Buffet Selection and Themed Menu range

Gourmet Range of Hot Dishes

- For those extra Special Occasions.

**Medallions of Lamb in Dijon Mustard Sauce*

Tender pieces of prime lamb in a red wine based sauce, garnished with baby onions and sliced mushrooms. Served with potato & seasonal vegetables

Supreme of Chicken in Leek & Stilton Sauce

A tender chicken supreme, gently cooked and finished with Stilton Cheese Sauce, garnished with sliced leeks. Served with potato & seasonal vegetables

Boeuf Bourguignon

Rich casserole, cubes of chuck steak, cooked with shallots, bacon, red Burgundy, beef stock, mushrooms & Herbs. Served with New Potatoes and seasonal Vegetables

Fillet of Salmon in Champagne Sauce

Fillet of salmon served with a Creamy Champagne Sauce, Served with New Potatoes and Vegetable Medley

Brynley's Chicken Cordon Bleu

Prime boneless Chicken breast fillet stuffed with Parma ham & Emmental cheese and wrapped in Smoked Bacon.

Beef Stroganoff

Classic Russian Dish, Strips of Sump Steak, Cooked with Shallots and Button Mushrooms and Soured Cream, Served with Rice

Creamy Fish Pie

Selection of fish pieces in a creamy white sauce, topped with creamy mashed potato, served with vegetables

**Spicy Lamb Shank,*

Served on a bed of Creamy Mashed Potato with Vegetable Medley * Note – Dishes that contain Lamb are subject to a surcharge

Other dishes are available subject to venue facilities and numbers

VEGETARIAN SELECTION (Subject to minimum numbers)

Leek & Mushroom Crumble served with new potatoes, peas & sweetcorn

Butternut Squash Lasagne, Served with Cheesy Jacket Potato & Salad Roasted Vegetable Lasagne,
Served with Cheesy Jacket Potato & Salad Roasted Butternut Squash with Spinach & Leeks, Served with
Side Salad Cheese & Onion Pie, Served with New Potatoes and Mixed Vegetables Winter Vegetable
Casserole, served with Tiger Bread & red Cabbage

Vegetable Curries, (e.g. Korma or Tikka Masala) served with Rice & Naan Bread

Country Vegetable Pie, Potato topped Pie served with Peas & Corn

NOTES - Buffets and Bowls

Bowl Food

The modern trend has introduced 'Bowl Food' to our list of Menus.

Bowl food is as substantial as Lunch or Supper but is served in bowls and is designed to be eaten standing up.

The advantages of this style of catering are that you do not have to worry about your guests having to sit and eat and therefore tends to make the occasion less formal.

In choosing your menu avoid anything you need to eat with a knife and fork.

The more choices you offer, the more portions in ratio to guests you need to offer as most like to try the full menu on offer.

Buffet Style

As with the Bowl style we recommend that you limit your choice to maybe two main course options with an additional vegetarian option. It is advisable that when you choosing your menu that they require the same or complimentary a compliment such as chilli/curry would both be with rice, chicken & broccoli Bake/ Pies would be with vegetables and potatoes. We would be pleased to advise.

Guidelines for Multi-choice

Hot Buffet Range

Offering your guest's a choice of hot dishes is wonderful but needs not to be made too complicated.

We suggest that by following simple guide-lines will enable your guests to enjoy a choice without the need to over cater or the side orders running out.

Deciding Dishes

The more variety you put on offer the more you made need to over-cater as many like to try all which is on offer.!!

The most important aspect we have realised is that the dishes offered to your guests have the same side orders if possible. I.e. Chilli & curries normally come with Rice whereas Pies, Chicken & Broccoli Bake come with vegetables & mash/new potatoes. Dishes like Lamb Hotpot, are an all in one casserole without side orders. When these are mixed the respected amount of side orders matches the dish they are intended for but many guests expect, whatever is on offer goes on their plate!!

The second important point is to offer a more limited choice. The majority have found to offer two main courses with an additional Vegetarian option is the best. The two main courses can offer a meat alternative selection. i.e chicken, beef or lamb alternative or as in the curry range a variation of both meat variation and in spice or strength.

Quantities Of Orders

All our food is prepared for your order but we do have minimum catering numbers for certain dishes as they are prepared in certain size trays or for cost reasons. i.e making a single portion of Chilli cannot be as cost effective as making it for larger numbers.

As a general guideline, liquid based menu choices such as chilli and curries start at fifteen portions but can increase in individual numbers as they are prepared in pans.

Our pie range and dishes like Chicken & Broccoli Bake start at minimum quantity of 18 and are available in quantities thereafter of 21's & 24's dish portions due to the trays they are prepared in.

A Vegetarian option as a second or third option may be available as little as six portions.

If In Doubt

Call Peter For Further Information 0161 928 2600