



PACKAGE MENUS 2021



EVENTCATERERS

CONTENTS

The Gold Dining Package	
Daytime meetings	Page 3
Evening meetings	Page 4
The Gold Buffet Package	
Daytime meetings	Page 5
Evening meetings	Page 6
The Silver Dining Package	
Daytime meetings	Page 7
Evening meetings	Page 8
The Silver Buffet Package	Page 9
Drinks Packages and Bar Options	Page 9

Key

DF – This dish is dairy free

GF – This dish is gluten free

DF - This dish can be dairy free*

GF- This dish can be gluten free*

Please contact us if you have any guests with dietary requirements

CGC Event Caterers

0113 287 6387

info@cgceventcaterers.co.uk

THE GOLD DINING PACKAGE

Daytime meetings

Coffee and biscuits on arrival, a half an hour Champagne reception with canapés,
a four course meal, full afternoon tea, food service staff

Coffee and biscuits served on arrival

Half an hour Champagne reception with a selection of canapés

Menu selector

Please select one starter, one main course and one dessert for all guests

Pulled ham and baby vegetable terrine,
torched candy apples, oatmeal clusters, sweet pepper coulis

Honey roasted tranche of salmon with artisan smoked salmon,
cucumber and watercress mousse, crème fraiche, toasted rye bread

Warm roasted butternut squash and gruyère tart,
rocket and toasted pumpkin seed salad

Starters are served with assorted breads

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Chicken supreme with Parma ham,
apricot and thyme mousseline, crushed peas, creamed mashed potato, thyme jus *(gf)*

North York Moors honey glazed rump and rosemary infused shoulder of lamb,
fondant potato, confit shallots, redcurrant sauce *(gf)*

Matured roast sirloin of beef with braised beef cheek bonbon,
fondant potato, Yorkshire pudding *(gf)*

Baked delice of salmon with a caper berry herb crust, roasted cherry tomatoes, sweet potato salsa, hollandaise *(gf)*

A vegetarian/vegan alternative is available by pre-order

Main courses are served with tenderstem broccoli and confit carrot

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Glazed lemon tart, raspberry Eton mess, raspberry coulis *(v)*

Summer pudding, fresh berries and dairy cream

Rhubarb and custard bavarois, granola, apples, vanilla cream *(v)*

Warm double chocolate brownie, meringue crumb, vanilla pod ice cream, chocolate sauce *(v, gf)*

Tea and coffee

Individual full afternoon tea

Finger sandwiches *(df, gf)*

Scones with whipped cream and preserve *(gf)*

Cakes and fancies *(gf)*

Freshly brewed Yorkshire tea

THE GOLD DINING PACKAGE

Evening meetings

Coffee and biscuits on arrival, a half an hour Champagne reception with hot and cold canapes, a four course meal, food service staff

Coffee and biscuits served on arrival

Half an hour Champagne reception with a selection of hot and cold canapés

Tortilla chips, salted peanuts and herb marinated olives

Chicken liver parfait en croute

Wild mushroom and garlic on rosemary toast

Tomato and pesto marinated bocconcini tartlet

Crab and dill tartlet with crème fraiche

Yorkshire blue cheese and apricot tartlet

Hot canapés

Cocktail sausages with wholegrain mustard and honey glaze

Teriyaki salmon skewer

Red pepper and feta frittata

Menu selector

Please select one starter, one main course and one dessert for all guests

Pulled ham and baby vegetable terrine,
torched candy apples, oatmeal clusters, sweet pepper coulis

Honey roasted tranche of salmon with artisan smoked salmon,
cucumber and watercress mousse, crème fraiche, toasted rye bread

Warm roasted butternut squash and gruyère tart,
rocket and toasted pumpkin seed salad

Starters are served with assorted breads

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Chicken supreme with Parma ham,
apricot and thyme mousseline, crushed peas, creamed mashed potato, thyme jus (*gf*)

North York Moors honey glazed rump and rosemary infused shoulder of lamb,
fondant potato, confit shallots, redcurrant sauce (*gf*)

Matured roast sirloin of beef with braised beef cheek bonbon,
fondant potato, Yorkshire pudding (*gf*)

Baked delice of salmon with a caper berry herb crust, roasted cherry tomatoes, sweet potato salsa, hollandaise (*gf*)

A vegetarian/vegan alternative is available by pre-order

Main courses are served with tenderstem broccoli and confit carrot

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Glazed lemon tart, raspberry Eton mess, raspberry coulis (*v*)

Summer pudding, fresh berries and dairy cream

Rhubarb and custard bavaois, granola, apples, vanilla cream (*v*)

Warm double chocolate brownie, meringue crumb, vanilla pod ice cream, chocolate sauce (*v, gf*)

Tea and coffee

THE GOLD BUFFET PACKAGE

Daytime meetings

A half an hour Champagne reception with canapes, a collation buffet, afternoon tea, food service staff

Half an hour Champagne reception with a selection of canapés

COLLATION BUFFET COLD INDIVIDUAL MINI PLATTERS

A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel, mini prawn cocktail and mixed seafood salad with Marie rose sauce

Vegan alternative (to be pre-ordered)

A selection of flat breads and hummus, olives, sun dried tomatoes and artichokes with mini super boost salad of tofu, quinoa and kale with pickled carrot, beetroot, red cabbage, parsley sauce (vg)

Platters are served with a choice of breads and hot new potatoes

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HOT ITEMS FROM THE BUFFET

Please choose two main dishes from the following...

Five bean chilli, jalapeños, braised rice (vg, gf)

Slow braised pork and cider casserole, bramley apples, sage and cream (gf)

Braised shin of beef, balsamic roasted onions, spinach, beef marrow dumpling, smoked bacon jus

Potato gnocchi, asparagus, peas, pesto cream sauce (v)

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Please choose one dessert from the following...

Dark chocolate orange torte, blackberry compote, honeycomb shards and cassis spears (v)

Sugar crusted caramel brulee, shortbread biscuit (v)

Glazed lemon tart, raspberry Eton mess, raspberry coulis (v)

White chocolate posset, grenadine soaked rhubarb

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Local cheese board selection with chutney celery and grapes (v)

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Tea and coffee

Individual full afternoon tea

Finger sandwiches (df, gf)

Scones with whipped cream and preserve (gf)

Cakes and fancies (gf)

Freshly brewed Yorkshire tea

THE GOLD BUFFET PACKAGE

Evening meetings

A half an hour Champagne reception with canapes, a collation buffet, afternoon tea, food service staff

Half an hour Champagne reception with a selection of hot and cold canapés

Tortilla chips, salted peanuts and herb marinated olives

Chicken liver parfait en croute

Wild mushroom and garlic on rosemary toast

Tomato and pesto marinated bocconcini tartlet

Crab and dill tartlet with crème fraiche

Yorkshire blue cheese and apricot tartlet

Hot canapés

Cocktail sausages with wholegrain mustard and honey glaze

Teriyaki salmon skewer

Red pepper and feta frittata

COLLATION BUFFET

COLD INDIVIDUAL MINI PLATTERS

A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel, mini prawn cocktail and mixed seafood salad with Marie rose sauce

Vegan alternative (to be pre-ordered)

A selection of flat breads and hummus, olives, sun dried tomatoes and artichokes with mini super boost salad of tofu, quinoa and kale with pickled carrot, beetroot, red cabbage, parsley sauce (vg)

Platters are served with a choice of breads and hot new potatoes

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HOT ITEMS FROM THE BUFFET

Please choose two main dishes from the following...

Five bean chilli, jalapeños, braised rice (vg, gf)

Slow braised pork and cider casserole, bramley apples, sage and cream (gf)

Braised shin of beef, balsamic roasted onions, spinach, beef marrow dumpling, smoked bacon jus

Potato gnocchi, asparagus, peas, pesto cream sauce (v)

/

Please choose one dessert from the following...

Dark chocolate orange torte, blackberry compote, honeycomb shards and cassis spears (v)

Sugar crusted caramel brulee, shortbread biscuit (v)

Glazed lemon tart, raspberry Eton mess, raspberry coulis (v)

White chocolate posset, grenadine soaked rhubarb

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Local cheese board selection with chutney celery and grapes (v)

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Tea and coffee

THE SILVER DINING PACKAGE

Daytime meetings

A three course meal, afternoon tea, food service staff

Menu selector

Please select one starter, one main course and one dessert for all guests

Leek and potato soup, toasted pine nuts *(vg, gf)*

Duck and port parfait,
sourdough, sweet onion and orange marmalade

Yorkshire pudding with rich onion gravy, pork and herb chipolata

Toasted artichoke heart and puree,
puy lentils, semi-dried tomatoes, hummus, toasted sunflower seeds, mint and olive dressing *(vg, gf)*

Starters are served with assorted breads

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Corn fed breast of chicken with braised Tuscan tomatoes,
basil infused cannellini beans, kale, demi glaze reduction *(gf)*

Sage infused pork loin and honey glazed belly pork,
creamed mashed potato, charred apple, sage and mustard cream sauce *(gf)*

Daube of beef cooked for 8 hours,
mashed celeriac, wild mushrooms, baby onions, red wine jus *(gf)*

A vegetarian/vegan alternative is available by pre-order

Main courses are served with tenderstem broccoli and confit carrot

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Individual cheese taster plate

Lemon posset with rhubarb compote *(v, gf)*

Warm chocolate chip and orange steamed pudding, dairy free ice cream, chocolate sauce *(vg, df)*

Rhubarb and custard bavaois, granola, apples, vanilla cream *(v)*

Tea and coffee

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Individual afternoon tea

Scones with whipped cream and preserve *(gf)*

Cakes and fancies *(gf)*

Freshly brewed Yorkshire tea

THE SILVER DINING PACKAGE

Evening meetings

Light canapés on arrival, a three course meal, food service staff

Light canapés

Tortilla chips, salted peanuts and herb marinated olives

Chicken liver parfait and brandied prune tartlet

Mini lamb kofta with mint gel

White radish with crab and lemon

Yorkshire blue cheese and apricot tartlet

Menu selector

Please select one starter, one main course and one dessert for all guests

Leek and potato soup, toasted pine nuts *(vg, gf)*

Duck and port parfait,

sourdough, sweet onion and orange marmalade

Yorkshire pudding with rich onion gravy, pork and herb chipolata

Toasted artichoke heart and puree,

puy lentils, semi-dried tomatoes, hummus, toasted sunflower seeds, mint and olive dressing *(vg, gf)*

Starters are served with assorted breads

/

Corn fed breast of chicken with braised Tuscan tomatoes,
basil infused cannellini beans, kale, demi glaze reduction *(gf)*

Sage infused pork loin and honey glazed belly pork,
creamed mashed potato, charred apple, sage and mustard cream sauce *(gf)*

Daube of beef cooked for 8 hours,
mashed celeriac, wild mushrooms, baby onions, red wine jus *(gf)*

A vegetarian/vegan alternative is available by pre-order

Main courses are served with tenderstem broccoli and confit carrot

/

Individual cheese taster plate

Lemon posset with rhubarb compote *(v, gf)*

Warm chocolate chip and orange steamed pudding, dairy free ice cream, chocolate sauce *(vg, df)*

Rhubarb and custard bavaois, granola, apples, vanilla cream *(v)*

Tea and coffee

THE SILVER BUFFET PACKAGE

Daytime and evening meetings
Buffet menu, food service staff

Mini steak pie, peas and gravy
Homemade seafood pie
Individual nacho bowl with three bean chilli and guacamole pot
Feta cheese salad bowl
Chicken Caesar salad bowl
Individual potato wedges pot
Individual wraps

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Selection of dessert pots

Cinder toffee and milk chocolate
Lemon posset
Crème brûlée

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Tea and coffee

ALL INCLUSIVE DRINKS PACKAGES

Available from 2 hours prior to the first race and will close half an hour after the start of the last race

PACKAGE A - £60.25 per person

Selected spirits, selected new World wines, beers, lagers, ciders and soft drinks

PACKAGE B - £49.55 per person

House wines, beers, lagers, ciders and soft drinks

Add Prosecco to either all-inclusive package for an additional £10.00 per person plus VAT

Alternatively, we can provide one of the following bar types in your box

BAR OPTIONS

Pay as you go bar

Choose this option if you'd like guests to purchase their own drinks in the box on the day, payment can be made by contactless card. This option requires additional staff members to serve your guests (1 member of staff per 50 guests), charged at £82.35 each plus VAT.

Account bar

Choose an account bar and we'll stock the bar with our standard range. You can choose to pre-order additional items, just ask us for the full range.

An estimated pre-payment of £15 per person is required in advance of the race meeting with the actual consumption invoiced in full after the race day

Arrival drinks and table wines

If you'd like to pre-order drinks for your arrival or wine and water for the table please make your selection from the Wine, Prosecco and Champagne list and we'll have these ready and waiting for you.