

Caring and Professional service...

On behalf of everyone at Anne Guy Catering, we would like to say how sorry we are to hear of your sad news and send our condolences to you and your family during this difficult time.

We have worked with many families during this sad time and we see our role as removing the stress and hassle of organising food for your guests and your family.

We can move quickly and in a caring and professional manner.

Should you have any ideas or thoughts that you would like to share with us we are very flexible and will be able to accommodate all your requirements.

We'll take care of everything....

We can provide menus to suit any time of the day. These are typically finger buffet in style and will generally include a selection of sandwiches on assorted breads, savoury items, and home-made scones with strawberry jam and fresh cream, as well as a selection of handcrafted small cakes.

We can also supply fresh tea and coffee, champagne, wine, soft drinks, chinaware, cutlery, glassware, table linen and fully uniformed waiting staff.

Please do call us so that we will be able to discuss the format of the day and guide you through our menus.

Which menu is suitable?....

In order to help you through the menu selection process, we have put together several set menus that we feel will be suitable for you and your guests after the service.

The menu that you choose will typically be influenced by the time of day:

Lunchtime – either a cold fork buffet or finger buffet.

Afternoon - either a finger buffet or an afternoon tea.

Our Menus

- The Daffodil – Finger Buffet -
- The Snowdrop – Finger Buffet -
- The Rose – Finger Buffet - The Lily – Finger Buffet -
- Ploughman's Platter - Cakes and Afternoon Tea -
- A la Carte options – Finger Buffet -
- Cold Fork Buffet menus from -

All prices exclude VAT which is charged at 20%



A helpful checklist....

- Please let us know the date, timings and venue of the service and when you expect your guests to be back at your chosen venue
- The address of your venue and access
- We can recommend local venues in which to hold your post service reception. Please do ask – we are here to help you
- The number of guests you are expecting
- Your chosen menu and whether you would like to include any special dietary requirements

In addition to the food, we can assist you with the following....

Staff ...

At Anne Guy Catering our uniformed waiting and bar staff are smart, professional, hard-working, flexible and discrete; they will ensure that you and your guests are looked after during this important day.

Equipment ...

Any kitchen equipment, ovens, china, glassware, cutlery, linens etc

Finger Buffets

1. The Daffodil Menu –

This menu is perfect for afternoon gatherings and includes the following items:

Savouries

- ½ round of sandwiches made with assorted breads (wholemeal, granary and white) filled with a selection of fillings which include meat, fish and vegetarian
- A selection of cocktail wraps which include meat, fish and vegetarian
- Fingers of home-made assorted quiche
- Cocktail sausages roasted in honey and wholegrain mustard

Cakes

- Home-made scones, with strawberry jam, topped with fresh cream, plus a selection of our small handcrafted cakes.

Freshly made Tea and Coffee

- We can supply you with fresh percolated coffee/decaffeinated coffee and a selection of Indian and herbal teas

2. The Snowdrop Menu –

This is a finger buffet menu, which includes a selection of six cold food items.

Unless specified we will supply one item of each choice.

Savouries - cold items

- ½ round of sandwiches made with assorted breads and a selection of cocktail wraps filled with a selection of fillings which include meat, fish and vegetarian
- Chicken tikka brochettes
- A crostini (lightly toasted slice of French Bread) topped with goat's cheese, semi dried tomatoes, pesto and a basil leaf
- A home-made chive blini dressed with smoked salmon and topped with caviar

Cakes

- Home-made scones, with strawberry jam, topped with fresh cream, plus a selection of our small home-made cakes.

Freshly made Tea and Coffee

- We can supply you with fresh percolated coffee/decaffeinated coffee and a selection of Indian and herbal teas

3. The Rose Menu –

This is a finger buffet menu, which includes a selection of two hot and four cold food items.

Unless specified, we will provide one item of each choice.

Savouries - Hot items

- Roasted cocktail sausages tossed in honey and wholegrain mustard
- Baby baked potatoes filled with sour cream and chives

Savouries - Cold items

- ½ round of sandwiches made with assorted breads and a selection of cocktail wraps filled with a selection of fillings which include meat, fish and vegetarian.
- A home-made chive blini dressed with smoked salmon and topped with caviar
- A crostini (lightly toasted slice of French Bread) topped with goat's cheese, semi dried tomatoes, pesto and a basil leaf

Cakes

- Home-made scones, with strawberry jam, topped with fresh cream, plus a selection of our small home-made cakes.

Freshly made Tea and Coffee

- We can supply you with fresh percolated coffee/decaffeinated coffee and a selection of Indian and herbal teas



4. The Lily Menu –

This is a finger buffet menu, which includes a selection of three hot and four cold food items.

Unless specified, we will provide one item of each choice.

Savouries - Hot items

- Crisply cooked goujons of lemon sole served with a home-made tartare sauce
- A Selection of vegetable spring rolls and samosas served with a sweet chilli dipping sauce
- Spiked chipolatas roasted in Somerset honey and wholegrain mustard

Savouries - Cold items

- ½ round of sandwiches made with assorted breads (wholemeal, granary and white) filled with a selection of fillings which include meat, fish and vegetarian.
- Individual pastry cups filled with creamy prawn cocktail
- Slices of seared local West Country Beef served on toasted croutes dressed with horseradish cream
- Melt in the mouth cheddar cheese muffin topped with creamed stilton and red onion marmalade

Cakes

- Home-made scones, with strawberry jam, topped with fresh cream, plus a selection of our small home-made cakes.

Freshly made Tea and Coffee

- We can supply you with fresh percolated coffee/decaffeinated coffee and a selection of Indian and herbal teas

5. Ploughman's Platter, Cakes and Afternoon Tea –

We have devised this menu to be a cross between a delicious West Country Ploughman's platter and afternoon tea. A delicious mixture of sweet and savoury goodies!

Savouries - Cold items

- Slices of dry cured West Country Ham
- Thick hunks of tasty Farmhouse Cheddar
- Wedges of pork pie
- An assortment of granary rolls and French Sticks served with butter
- Home-made chutneys, Piccalilli and Branston pickle
- Cherry tomatoes
- Pickled onions

Cakes

- Home-made scones, with strawberry jam, topped with fresh cream, plus a selection of our small home-made cakes.

Freshly made Tea and Coffee

- We can supply you with fresh percolated coffee/decaffeinated coffee and a selection of Indian and herbal teas

6. Cold Fork Buffet Menus

Some of our clients prefer to select either a stand up or sit down menu from our cold fork buffet collection. Our menu choices are ideal for small intimate gatherings and larger gatherings alike.

We can supply you with all glassware, chinaware, tableware and linens.

Cold Fork Buffet – Menu A -

Main Courses

- Fresh leaf spinach roulade filled with chunks of poached salmon and crayfish served with a lemon, dill and crème fraîche sauce.
- The original "Constance Spry" Coronation Chicken Recipe of 1953 – chunks of tender chicken breast coated with the authentic lightly curried cream sauce.
- A selection of our home-made vegetarian quiches (v)

Salads

- Potato salad – new potatoes boiled in their delicate skins dressed in a home grown mint vinaigrette
- The "AGC signature mixed salad" - mixed salad leaves, crunchy cucumber chunks and cherry tomatoes served with our own dressing
- Sliced courgette and crisp sugar snap salad – mixed with strips of red pepper tossed in our own special virgin olive oil dressing

Home-made rolls and butter

Our chefs pride themselves in being able to make fabulous breads. We will provide you with a selection of white, brown and multi seed rolls, these are served with butter

Puddings and Coffee

- A classic Tarte au Citron served with thick double cream
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates



Cold Fork Buffet – Menu B -

Main Courses

- Thick slices of medium-rare, West Country beef, glazed with Dijon mustard and cracked black pepper and served with hot horseradish sauce
- Fillets of poached Scottish Salmon garnished with King prawns, mixed leaves and juicy wedges of lemon; served with a selection of home-made sauces – either a dill and crème fraiche sauce or a basil infused hollandaise sauce
- A selection of our home-made vegetarian quiches

Salads

- Baby cooked potatoes with fresh mint and chive vinaigrette
- A mixed leaf salad with crunchy cucumber chunks, cherry tomatoes and pepper rings with our own dressing
- Summer vegetable salad. Blanched French Beans, broad beans, petits pois, baby carrots and asparagus spears drizzled with extra virgin olive oil

Home-made rolls and butter

Our chefs pride themselves in being able to make fabulous breads. We will provide you with a selection of white, brown and multi seed rolls, these are served with butter

Puddings and Coffee

- Our own chocolate profiteroles; light balls of choux pastry generously filled with whipped vanilla cream and covered with lashing of dark chocolate
- Home-made lemon and strawberry meringue roulade filled with whipped cream
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.



Champagne, wine and soft drinks

We are able to provide good quality wine, champagne and soft drinks at competitive prices. Please advise us on your selection. As a guide it is always a good idea to have a mixture of alcoholic and non-alcoholic drinks. We will be delighted to assist you with the decision making process.

We are happy to serve drinks provided by hosts, **with no corkage charge** applicable. We will also provide all equipment necessary for serving drinks, i.e. jugs, trays, corkscrews etc

Champagne and Wine

We highly recommend our house wine, which is very popular and well received.

All drinks are supplied on a sale or return basis

- Laytons Brut Champagne
- House white and red wine

Soft Drinks -

We can supply you with a fabulous selection of soft drinks; our range includes:

- Orange juice
- Apple juice
- Cranberry juice
- Sparkling Elderflower cordial
- Still and sparkling waters

All drinks are supplied on a sale or return basis, prices quoted exclude VAT which is charged at 20%

Chinaware, Cutlery, Glassware and Table linen

We have an extensive range of chinaware, cutlery, glassware and table linens that we can supply should you require.

Good quality paper napkins are supplied free of charge.

Staff

At Anne Guy Catering our uniformed waiting and bar staff are smart, professional, hard-working, flexible and discrete. They will ensure that you and your guests are looked after during this important day.

We can provide excellent Staff for you

Waiting and bar staff

Chefs

Staff are supplied for a minimum four hour session, prices quoted exclude VAT which is charged at 20%



A little about us.....

Anne Guy and her professional team have been providing outstanding food and event services in and around the South West for 30 years. Our dedicated on-site chefs use only the finest locally sourced ingredients to prepare delicious and varied menu selections, handmade to order.

We offer a full range of services for our corporate clients, private clients, wedding and sugarcraft celebration cakes.

Our delectable dishes are specially prepared to suit: our menus are carefully crafted in order to offer a tasty and varied range of food for our clients with discerning tastes, working within a budget.

Testimonials...

We have received some very moving letters from previous clients which we would like to share with you:

“Dear Anne

Thank you so much for all you and your staff did for us. Everything went very smoothly and people commented on how good the food was and the efficiency of your staff which made such a difference on this difficult day. We were very well looked after – thank you. Yours sincerely A”

“Dear Anne

Mum and I thought everything was perfect on our sad day. We can’t thank you enough. Everyone loved the food but what was even more important was the fact that we didn’t have to worry about a thing. It was very clear from the moment we arrived that everything would be done better than we could possibly have described it to you. Your expertise and professional attention to detail left us free to attend to the essential matters and forget about the catering. I don’t think that we have ever done that before”

“Dear Anne

You lifted the anxiety from our shoulders when the distress of the occasion was already more than enough. Thank you so much. EM”

“Dear Anne and Team

Organizing your mother’s funeral isn’t the social event of the year you look forward to. But from my first phone call to you I knew I was in safe hands. Thank you.” JM

“Dear Anne

I just wanted to say how pleased we were with the catering on Friday – the staff were also excellent and everyone thought that the food was perfect for the occasion. MK”

“Dear Anne

Just a quick note of thanks for the service you provided. Your staff were brilliant and made what was an inevitably difficult afternoon much easier for everyone involved. SH”

“Dear Anne

Thank you so much for the buffet you delivered to Mum’s for the funeral. It was exactly what we wanted and was delicious. Everyone commented on how nice it was.” L

