

by Request

Great food | handmade & fresh every day



Hi

Many thanks for your recent interest in **BY REQUEST**.

Please find enclosed the information promised. This is only a small sample of what we can offer, if you wish to mix menus, add or remove items, or you require more ideas please don't hesitate to give us a call.

As you will see everything you may need is included in the price so you won't get any nasty surprises when the bill arrives, the cost of any optional extras can be discussed.

Thank you for taking the time to learn a little more about **BY REQUEST**

Please note that we have photo albums, videos and letters of recommendation which we can leave with you at no obligation.

Yours Sincerely

Carl Nicholls BSc HCIMA

WHY BY REQUEST?

In our business it is not so simple to show you what you get for your money.

Sure we can show you menus, and use a dozen words to describe each dish, but you still won't know exactly what the food looks like. We can go some way to solving this problem by spending money on high quality photographs of our fare.

When you get to the bottom line, a successful caterer is more than just tasty sandwiches or stunningly visual salmons in aspic. It's the intangibles which make the difference;

- ✓ Taking care of not just those who are paying the bill, but all of your guests.
- ✓ Using only the finest, freshest, best quality ingredients.
- ✓ Preparing food fresh the same day of service, no matter how early it means we have to start work.
- ✓ Being interested in what you the customer wants, not in what we want to sell you.
- ✓ Catering to the same high standard on the small occasions as well as the large ones.
- ✓ We don't have sandwich rounds, delicatessens, restaurants or shops, we just do Outside Catering.
- ✓ We appreciate the way we look and act not only affects our image, but also yours.
- ✓ We invest in training and equipment i.e. our main delivery vehicles are fully refrigerated to standards higher than those stipulated in the "1992 Food Act"

We could continue further but we won't, we won't sing our own praises, instead we'll leave our customers to do that for us.

Listed are a few of our better known clients;

| | | |
|---------------------------------|--------------------------|-------------------------|
| Printing.com | BBC Radio 1 FM | Peek Traffic Ltd |
| H.R.H The Duchess of Gloucester | Capita Business Services | Gen Rad Ltd |
| Astra Zeneca Plc | United Business Centres | Office Angels |
| Hong Kong Tourist Board | Cheadle Golf Club | Open College |
| Abbey National Plc | ACI UK | Evolution Studios |
| Hong Kong and Shanghai Bank | Barclays Bank Plc | Nova Chemicals |
| Royal Bank of Scotland Plc | Intervoice Brite | Wormauld |
| Bruntwood Properties | Brook Street Bureau | William Mercer Ltd |
| RAC | Office International Ltd | Cobbetts |
| The Open University | PTC | Frontline IT |
| Tyco Fire Products | Airtours Inter PLC | Shepherd Construction |
| J Walter Thompson | UMIST | Plant Safety |
| Trinity Computers | Hilti Training UK | Stockport M B Council |
| Bank of Scotland Plc | Arley Homes | Macclesfield MBC |
| HM Customs & Excise | Sema Group Plc | Siemens Nixdorf |
| Norwich Union Insurance Plc | RAC | Stepping Hill Hospital |
| Allianz Cornhill | Lotus Developments | Alpha Hospitals |
| Oracle Corporation (UK) Ltd | Coates Vyella Ltd | United Utilities |
| Int Wine and Food Society | North West Water PLC | Vernon Building Society |
| Regus International | EDS | On The Beach |



Sept 2019

PRICE LIST.

FINGER BUFFETS

| | |
|---------|--------|
| Goyt | £27.25 |
| Wharfe | £24.95 |
| Dee | £19.90 |
| Severn | £17.70 |
| Tweed | £14.95 |
| Ribble | £11.80 |
| Taymar | £8.45 |
| Exe | £7.75 |
| Shannon | £6.55 |

FORK BUFFETS

| | |
|---------|--------|
| Derwent | £35.90 |
| Spay | £31.95 |
| Wye | £28.85 |
| Towy | £26.80 |
| Bollin | £21.35 |
| Thames | £20.05 |
| Dean | £18.95 |
| Lune | £17.35 |
| Trent | £16.90 |
| Avon | £14.90 |

CANAPE SELECTION

| | |
|--------|--------|
| Menu A | £5.90 |
| Menu B | £7.95 |
| Menu C | £9.25 |
| Menu D | £10.80 |
| Menu E | £12.90 |
| Menu F | £14.85 |

Silver Service Waitress Service £12
Per Waitress, Per Hour, Plus Travelling
Time (3 Hour Min)

HOT MENUS

Prices Range From £7.95 Upwards

VEGETARIAN SELECTION

Prices Range From £7.95 Upwards

Tea & Coffee £1.40 per person,
Tea, Coffee & Biscuits £2.50 per person,
Soft Drinks £1.20 per person

All Prices Include; Delivery, Crockery, Cutlery, Table Linen and
(Floral decorations for the buffet table on orders over £200)

Prices Do Not Include VAT.

All Menus Will Be Updated To Take Into Account Seasonal Availability
Menus Based on 15-20 Persons, Larger Groups Will Be Offered More Choices For The Same Price.

The Menus Listed Are Only A Small Selection Of What We Can Provide. We Are Able To Offer Our Customers The
Service Of Tailor Making Menus To Meet Your Own Personal Tastes, Needs and Budget.

We Have Menus Available Designed To Cater For Special Dietary Requirements Such As Diabetics,
Low Fat, Kosher & Ethnic Preferences

Small Print Payment Is Required On Delivery Or By Pro Forma. Unless By Previous Arrangement.
Cheques with Guarantee Cards Are Acceptable, Or Of Course Cash.

Interest Will Be Charged On Overdue Accounts At The Rate Of 3% Above Barclays Base Rate
Customers Are Responsible For All Equipment Whilst In Their Possession, Any Shortages Will Be Charged



THE DERWENT FORK BUFFET

(On Aspiced Silver Flats)

Whole Dressed Scottish Salmon

Hand Carved Blushing Topside Of Beef With Garlic Crust

Loin Of Pork With Apple, Apricot & Brandied Prunes

Breast Of Chicken With Burgundy & Button Mushrooms (H)

Courgette Provençal Puff Pastry Parcels

Fillet Stroganoff And Wild Rice (H)

Filo King Prawn Cascade

Apple Waldorf Salad, Garlic Mushrooms,

Melon, Parma Ham And Strawberry Salad

Prawn And Mangetout Salad, Bombay Potato Salad

Assorted Crusty Bread Rolls And Butter Roses

Croquembouche With Hot Butterscotch Sauce

Chocolate And Rum Roulade,

Triple Layer Summer Fruit Shortbread

Selection Of Speciality Continental Cheeses

*Some Items May Be Served Hot



THE SPAY FORK BUFFET

Sliced Smoked Salmon With A Tossed Green Salad
~ Or ~
Fanned Fingers of Melon With Hulled Strawberries (V)

Butter Baked Salmon Masked With Lime & Dill Mayonnaise

Choux Swans Filled With Stilton Cream (V)

Lamb Cutlet Guard Of Honour With Rosemary Stuffing

Breast Of Chicken Slow Cooked With Yoghurt And Apricots

Baby Steak And Red Wine Pies (H)

Bombay Rice, Mulled Mushrooms,

Spring Green Salad With Blue Cheese Dressing

Carrot And Sultana Coleslaw

Pesto Pasta Salad With Sun Dried Tomatoes

Assorted Crusty Breads With Butter Curls

Coffee Meringue Gateau, Apricot And Almond Torte

Tropical Fresh Fruit Salad With Cointreau

*Some Items May Be Served Hot



THE WYE FORK BUFFET

A Purse Of Smoked Salmon Filled With A Salmon Mousse
~ Or ~
Stilton And Walnut Pate With Baby Croissant (V)

Blushing Sirloin Of Scottish Beef

Chicken Kiev Slice

Minced Steak Or Vegetable Samosas (V)

Pork Fillet With Mexican Salsa

Filo Pouches Filled With Mushroom, Brie And Red Currants (V)

Potato Salad With Ginger And Horseradish

Apple And Fennel Salad, Balsamic Dressed Leaf Salad

Minted Cucumber Salad,

Beetroot, Sunflower And Orange Salad

Crusty Petit Pain And Butter Curls

Deep Deli Double Choc Cheesecake

Curdish Apple Flan, Individual Raspberry Brûlées

English Cheeses With Grapes

*Some Items May Be Served Hot



THE TOWY FORK BUFFET.

Chicken & Apricot Terrine With A Tomato Coulis
~ Or ~
Cocktail Glass Prawn Cocktail With Smoky Mayonnaise

Baked Chicken With Saffron Rice (H)
Crown Of Lamb And Chestnut Stuffing
King Prawn, Salmon And Asparagus Mould
Shepherd's Pie Filled Potato Skins (H)
Seafood Wellingtons

Pesto and Parmesan Linguini

Broccoli Nicoise.

Mulled Mushrooms.

Ribbon Vegetable Salad

Assorted Crusty Bread Rolls And Butter Roses

Dark Chocolate Mousse With Bitter Coffee Bean Sauce

Raspberry Brûlées

*Some Items May Be Served Hot



THE BOLLIN FORK BUFFET.

Tomato and Goats Cheese Tart

~ Or ~

Sliced Smoked Duck With A Raspberry Salad.

Topside Of Beef Served With Coarse Grain Mustard

Smoked Haddock Coulibac

Stuffed Leg Of Lamb With Orange And Cranberry

Coriander Chicken With Pilaff Rice

Gruyere And Celery Quiche (V)

Cheese Filled Tortellini With Pesto Dressing

Beetroot And Orange Salad,

Tabbouleh, Sichuan Special

Winter Leaf Salad With An Orange And Ginger Dressing

All Served With White Or Wholemeal Bread Rolls And Butter Roses

Lemon And Lime Soufflé With Brandy Snaps

Strawberry Meringue Swans

*Some Items May Be Served Hot



THE THAMES FORK BUFFET

A Dornier Of The Finest Scottish Salmon
Poached In White Wine And Lemon Balm

Falafel With Minted Yoghurt (V)

Lamb And Rosemary En Croûte

Cantonese Lemon Chicken

Roquefort & Cream Cheese Ring (V)

Italian Tomato And Olive Salad

Apple And Fennel Salad

Noodle And Prawn Salad

Winter Leaf Salad

Assorted Crusty Petit Pain With Butter Roses

Bramley And Sultana Strudel With Fresh Cream

Hazelnut & Raspberry Roulade

*Some Items May Be Served Hot



THE DEAN FORK BUFFET

Satay Chicken Sticks With Dressed Leaves
~ Or ~
Chinese Style Loin Of Pork With Tri-colour Rice Salad

Thickly Sliced Turkey Breast With A Madras Sauce

Ginger And Redcurrant Lamb Kebabs

Garlic Chicken Lattice

Celtic Salmon Medallions

Brie & Mushroom Flan (V)

Thai Beansprout Salad

Apple Waldorf

Tomato & Courgette Spiral

Minted Potato Salad

French Bread With Butter Curls

Home-made Summer Fruit Ripple Cheesecake

Poached Exotic Fruits With Passion Fruit & Orange Nectar

*Some Items May Be Served Hot



THE LUNE FORK BUFFET

Quenelles Of Pate With Redcurrant & Orange Sauce
~ Or ~
Pearls Of Assorted Melon With A Splash Of Port

Coronation Chicken With Basmati Rice
Oven Roasted Gammon With Fresh Pineapple
Individual Crofters Pies
Salmon Wellingtons
Honey And Rosemary Glazed Lamb Cutlets

Caribbean Coleslaw
Mixed Green Salad, Beansprout Salad
Mexican Bean & Salsa Salad
Crusty White And Wholemeal Rolls Served With Butter Roses

Fresh Cream Paris Brest
Tiramisu

*Some Items May Be Served Hot



THE TRENT FORK BUFFET

Hand Carved Turkey Breast With Stuffing Nuggets

Sliced Molasses & Ale Baked Ham

Bombay Prawn Baskets

Caribbean Pork & Pepper Skewers

Dinky Steak & Pot Pies (Hot or Cold)

Sweet & Sour Peking Rice

Potato & Chive Salad

Shredded Carrot And Peanut With Sweet Chilli Dressing

Summer Leaves With A Lemon Dressing

Assorted Petit Pain With Butter Roses

Individual Peach Trifles

Summer Fruit Cheesecake

*Some Items May Be Served Hot



THE AVON FORK BUFFET

Roast Pork With Bramley Apple Sauce

Prawn Filled Tomato Cups

Flamed Barbecued Chicken

Stilton And Celery Flan (V)

A Greek Salad

Fusilli Tomato & Pasta Salad

Crunchy Coleslaw Salad

Bombay Pilaff

Assorted Bread Rolls With Butter Curls

Chocolate Fudge Cake

Apricot Frangipan

*Some Items May Be Served Hot



Hot Meal Selection

- C** Authentic Lasagne
 - A** Shepherds Pie
 - B** Spicy Chilli
 - D** Beef Bourguignone
- D** Steak In Beer With Mushrooms And Topped With Puff Pastry.
 - C** Sweet And Sour Pork
 - D** Beef Chasseur
 - C** Lamb Hotpot With Red Cabbage
- E** Hoi Sin Beef Fillet With Crispy Stir Fried Vegetables.
 - C** Chicken Curry, Saffron Rice and Poppudums
 - C** Pork And Bramley Casserole
 - C** Pasta Spirals And Bolognese Sauce
 - D** Steak and Mushroom Stroganoff
 - D** Seafood Saffron Pilaff
- D** Beef In Guinness With Horseradish Dumpling
 - D** Chicken A' La King
- D** Lamb Cutlets In a Honey and Rosemary Sauce
- E** Sole Florentine, Layers of White Fish Fresh Spinach With A Cheese Sauce
 - C** Chicken Provençale
 - C** Spaghetti Bolognese With Garlic Bread
 - D** Seafood Tagliatelle
 - D** Grilled Gammon And Fresh Pineapple
- D** Southern Style Chicken With Sweetcorn Fritters
 - C** Liver and Leek Casserole
 - D** Beef in Red Wine With Mushrooms
- D** Pork Chop Served With Roast Gravy and Apple Sauce
 - C** Suffolk Hot Pot
 - C** Cajun Style Chicken
 - E** Salmon and Broccoli Bake
- E** Beef Steak in a Horseradish and Mustard Sauce, Topped With a Puff Pastry Lid
 - D** Chinese Style Pork Kebabs, Accompanied By Oriental Fried Rice
 - D** Chicken With Black Bean Sauce
 - D** Hot & Sour Beef
- D** Traditional Roast Topside of Beef With Yorkshire Pudding
 - D** Pork Korma With Coconut Rice
 - C** Smoked Ham, Chicken & Mushroom Carbonnara

- D** Prawn, Haddock And Leek Bake With a Cream and Mushroom Sauce
- C** Original Lancashire Hot Pot Along With Red Cabbage
- C** Vienna Steak, Cooked In A Tangy Barbecue Sauce
- D** Thai Chicken Curry With Fragrant Rice
- D** Sole Bonne Famme
- C** Cumberland Pork
- C** Pork, Broccoli & Ginger Stir Fry
- D** Beef Goulash
- D** Chicken and Chick Pea Paprikash

Vegetarian Selection

- B** Sweet Red Peppers Stuffed With Minted Aubergine Purée
- C** Fresh Plum Tomato & Basil Tart With Olive Oil And Garlic Crust
- D** Cannelloni Stuffed With Spinach White Wine & Gruyere Sauce
- B** Tomatoes Stuffed With Cracked Wheat, Peas & Chutney
- D** Pasta Shells With Oyster Mushrooms & Sun Dried Tomatoes
- D** Lentil Tart With Crunchy Rice Pastry
- C** Chick Pea Curry With Coconut Rice
- C** Cauliflower & Broccoli Mornay With Red Chillies And Parmesan
- D** Aubergine Crumble
- C** Spicy Courgettes Topped With Cheddar
- D** Sweet & Sour Quorn
- D** Butternut Squash & Gruyere Pithivier
- D** Asparagus Goat Cheese Galetter

A = £8.95

B = £9.50

C = £10.90

D = £11.80

E = £13.85

Prices Per Head

Dishes Include Potatoes, Rice, Pasta, Vegetables

Canapé Selections

A) Smoked Salmon And
Asparagus Pinwheels

Happy Hour Pizza Rolls

Tandoori Chicken Skewer's

Brandied Liver Pate
En Crôuté

Tiny Bites Of Assorted Quiche

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B) Blue Cheese And Pear Gourgeres (V)

Chicken & Ham Slice

Gravadlax On Pumpnickel

Mini Taco Rolls

Parmesan Biscuits & Tomatoes, Chevre
And Pesto (V)

Baby Broccoli And Cheese Twice Baked
Potatoes

C) Feta Cheese Topped Bruschetta

Asparagus with Cheese and Prosciutto

Baby Chicken & Ham Pasties

Garnished Chunks Of
Scottish Salmon

Wild Garlic Pesto Spirals

Tomato Cups Filled With Green Olive And
Almond Tapenade (V)

Middle Eastern Meat Balls

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D) Finest Cheshire Sausage With Honey
and Mustard Glaze

Roast Beef And Horseradish Pinwheels

Chicken Stuffed With Smokey Bacon And
Asparagus

Ciabatta, Mozzarella and Pesto Baby
Sandwich

Chicken & Garlic Filo Tarts

Baked Apple Crumble

E) Garlic Cheese Bombs

Baby Spring Rolls

Herbed Pancakes With Smoked Salmon &
Cream Cheese Swirls

Chicken And Ham Pasties

Beef and Horseradish Crostini

Prawn And Cucumber Cups

Bacon Wrapped Jalapeno Chicken Bites

Fillet En Crôuté

Cream Palmiers

Double Chocolate Salt Caramel Brownies

F) Smoked Haddock Croquette

King Prawn Tails

Thai Pineapple, Peanut Chicken Satay

Fresh Salmon And Dill

Smoked Salmon and Cucumber Rolls

Guacamole shots With Chilli King Prawn Tails

Mini Chicken Caesar Salads on Spoons

Carpaccio Of Beef on Horseradish Bruschetta

Strawberries Dipped In Milk, Dark And White Chocolate

Tiny Filled Profiteroles

Baby Triple Choc Brownies

This is only a small selection of what we can offer, we can produce menus with themes, for particular budgets, dietary requirements and where circumstances allow hot or cold items. Items can be taken from one menu and added to another menu, (but this may alter the price)

BY REQUEST'S SERVICES INCLUDE:

FORK AND FINGER BUFFETS
COCKTAIL PARTIES
BARBEQUES
INTIMATE DINNER PARTIES
HOT BUFFETS
CARVED BUFFETS
ETHNIC AND VEGETARIAN FOODS
ELEGANT BANQUETS
BREAKFAST & BRUNCH SERVICE
FOOD TO MEET SPECIAL DIETARY REQUIREMENTS
ASCOT PICNIC HAMPERS
DRINKS SERVICE INCLUDING SALE OR RETURN
GLASS AND CROCKERY HIRE
CHRISTMAS HAMPERS
5 STAR GOURMET HAMPERS
CELEBRATION CAKES
FLORAL ARRANGEMENTS
LAVISH MARQUEES
PHOTOGRAPHIC SERVICES
EVENT ORGANISATION.

WE HAVE AN EXTENSIVE SELECTION OF PHOTOGRAPHS OF OUR WORK, LETTERS OF RECOMMENDATION AND VIDEOS WHICH WE CAN SUPPLY, WITH NO OBLIGATION

For Further Details Call 0161 428 0833

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