



Catering Menu

Includes chef to prepare food, service staff additional.

BBQ's

(Minimum of 25 people)

Standard BBQ

27.00 Per Person

Includes the choice of 2 meats & 3 salads includes breads or wraps

Premium BBQ

30.00 Per Person

Includes the choice of 3 meats & 4 salads includes bread or wraps

BBQ Meats:

7oz Steak Burgers

Pork Sausages

Teriyaki Beef Skewers

Lemon And Garlic Chicken Skewers

Bratwurst Sausages

Lamb Shish Kebabs

Homemade Vegan GF Burgers

Smokey BBQ Pork Spare Ribs

Salads

(35.00 for each additional bowl, each will serve approx. 20-25 people)

Homemade Coleslaw

Moroccan Chickpea Salad

Green Goddess Salad

Harissa Giant Couscous & Roasted Vegetable Salad

Potato Salad with Bacon & Egg

Greek Salad

Panzanella Salad

Italian Pasta Salad

Curried Broccoli Salad

Miss Polly Riverside

East Molesey Cricket Club, Graburn Way KT80DT

Email: events@misspollycafe.co.uk Phone: 0207 998 1430



Spit Roast

(Minimum of 25 people except for whole animal roasts)

Whole Hog Roast 950.00

Whole hog to feed approx. 80-90 people plus 3 salads to feed 80 people with rolls & wraps.

Whole Lamb Roast 850.00

Whole lamb to feed approx. 40-50 people plus 3 salads for 40 people with rolls & wraps.

Marinated Chicken on the Spit 27.00 Per Person

A combination of breast & thigh meats marinated in lemon & garlic, roasted on the spit served with a choice of 3 salads breads and wraps

Combination Spit 33.00 Per Person

A selection of up to 3 marinated meats on the spit choose from lamb, chicken, pork & beef includes a choice of 3 salads with breads & wraps.

Crockery & Cutlery

Compostable Palm Leaf Plates & Compostable Cutlery 2.50 Per Person

Ceramic Crockery & Stainless Steel Cutlery 3.50 Per Person



Meals

One tray of the following will serve 24-30 people:

Lasagne	170.00 each
Vegetarian Lasagne	170.00 each
Moussaka (Beef Bolognese with Aubergine & Courgette, topped with Bechamel Sauce)	170.00 each
Vegetarian Moussaka	145.00 each
Sticky Chinese Five Spices Chicken	190.00 each
Halloumi in Roasted Vegetable	145.00 each
Cottage Pie	170.00 each

One tray of the following will serve 30-40 people:

Vegetarian Curry (Mixed Vegetables in a mild curry sauce)	145.00 each
Pasta with Napolitana	120.00 each
Tuna Pasta Bake	160.00 each
Mac 'N' Cheese	160.00 each
Chilli Beef Rice Noodles	160.00 each
Beef Chilli Con Carne	160.00 each
Thai Green Chicken Curry	160.00 each

Sides

(Minimum order for 10 people)

Sharing Bowl of Chips (Serves 10)	25.00 each
Steamed Rice (Serves 30-40)	50.00 each
Mash Potato (Serves 20-30)	75.00 each
Sourdough Bread (2 Slices per person)	2.50 per head
Naan Bread	2.50 per head
Garlic Bread	3.00 per head
Garlic Bread with Cheese	3.50 per head
Hot Wings (4 Hot & Spicy Marinated Wings per person)	3.50 per head



Charcuterie Boards

(Minimum 20 people)

Selection of Cheeses with Fresh Fruit, Dried Fruits & Biscuits	11.00 per head
Selection of Cured Meats with Fresh Fruit, Dried Fruits & Biscuits	11.00 per head
Cheese & Charcuterie Grazing Platter with Dips, Fresh Fruit, Dried Fruits, Biscuits & Bread	17.00 per head

Flatbread Platter

(28.00 per platter each will serve approx. 10 people, extra dips are 5.50 each)

Soft homemade flatbreads & vegetable sticks served with one of the following dips:

Hummus
Beetroot
Red Pesto
Tzatziki
Persian Cucumber Dip
Spicy Sweet Potato Dip



Sandwich Platters

(Served on a choice of Granary, White or Gluten Free Bread, minimum of 8 people)

Simple Sandwiches		5.50 each
	Ham & Mustard	
	Cheese & Pickle (V)	
	Tuna Mayonnaise & Cucumber	
	Ham, Cheese & Tomato	
	Egg Mayonnaise & Cress (V)	
	Salad (Vegan)	
	BLT (Bacon Lettuce Tomato & Mayo)	
Premium Sandwiches		6.50 each
	Ham, Avocado, Cheese & Tomato	
	Rare Roast Beef & Horseradish Cream	
	Roasted Mixed Vegetable (Vegan)	
	Smoked Salmon & Cream Cheese	
	Grilled Halloumi, Tomato & Salad (V)	
	Coronation Chicken & Salad Greens	
	Poached Chicken Mayonnaise, Cucumber & Salad Greens	
	Prawn with Marie Rose Sauce	
	Avocado & Salad (Vegan)	
	Hummus & Portobello Mushroom (Vegan)	



Lunch Specials

12" Quiche (Serves 16)	42.00 each
12" Crustless Quiche (GF) (Serves 16)	38.00 each

Suggested Quiche fillings:

Cherry Tomato & Bacon
Smoked Salmon & Asparagus
Roasted Vegetable & Harissa
Caramelised Onion & Goats Cheese

10" Deep Filled Pies (Serves 12)	52.00 each
----------------------------------	------------

Suggested Pie fillings:

Chicken & Mushroom
Steak & Ale
Cottage Pie
Shepherd's Pie
Italian Vegetable Cottage Pie (V)
Cheesy Leek & Potato Pie (V)



Breakfast

(Minimum 20 people)

Selection of 6 of the following items 13.50 per person

Bacon (2 rashers per person)
Scrambled or Fried Eggs (equivalent of 2 per person)
Toast (2 slices per person)
Butchers Pork Breakfast Sausage
Mushrooms
Slow Roasted Tomato
Black Pudding
Baked Beans

Extras 2.50 each

Smashed Avocado
Halloumi
Smoked Salmon

Light breakfast, Pastries and Danish

Croissants	2.20 each
Almond Croissants	2.20 each
Pain Au Chocolat	2.20 each
Pain aux Raisin	2.20 each
Fruit Danish (Raspberry, Apricot & Elderflower, Peach, Apricot)	2.80 each
Greek Yoghurt & Granola Pots	6.00 each
Muffins (Chocolate, Apple crumble, Lemon & Oat, Spelt & Yoghurt or Blueberry)	3.25 each
Scones with Homemade Jam & Clotted Cream	2.80 each



Whole Cakes

Flavours can include:

Chocolate Fudge

Victoria Sponge

Chocolate Sponge

GF Orange & Almond

8" single layer	18.00 each
10" single layer	22.00 each
12" single layer	26.00 each
8" double layer	28.00 each
10" double layer	32.00 each
12" double layer	36.00 each

Dessert Buffet

(Minimum 20 of each)

Scones with Homemade Jam & Clotted Cream	2.75 each
Mini Brownies (GF)	1.80 each
Mini Miss Polly Chocolate Chip Cookie	1.50 each
Mini Rocky Road	2.75 each
Mini Carrot Cake	2.75 each
Mini Coffee & Walnut Cake	2.75 each
Mini Lemon Drizzle (GF)	2.75 each
Mini Raspberry & Coconut Cake (Vegan)	2.75 each
Mini Victoria Sponge Cake	2.75 each
Mini Sticky Toffee Pudding	2.75 each
Mini Fruit Cake (GF/Vegan)	2.75 each
Mini Orange & Almond Cake (GF/DF)	2.75 each



Service Staff

(Minimum 4 hours costs are per person per hour
recommend 1-2 staff for 20-30 people, 2-3 staff 30-60, people 4+ staff 60+)

Chef (To cook, prepare & serve on site)	25.00
Bar Staff	16.00
Service Wait Staff (These people are not certified for food preparation)	15.00

Payment Terms

- In order to secure your booking, a deposit of 20% of the anticipated invoice total will be required.
 - Full payment is required 5 days prior to the date of the event.
- This payment (including deposit received) will total 100% of the invoice value.
- All outstanding charges, if applicable, (e.g. extra staff additional numbers etc), will be invoiced further to the event with payment to reach us within 7 days of the date of the invoice.

Cancellation

Miss Polly Cafe Limited reserves the right to cancel any function or event for the following reason:

- If the event may prejudice the reputation or cause damage to the Miss Polly Cafe Limited brand. In this situation, Miss Polly Cafe Ltd will refund any payments made in advance but will have no further liability to the client.

In the event a client makes a cancellation, the following cancellation charges will be applied. These reflect the costs and expenses Miss Polly Cafe Ltd may incur on your behalf as the function date nears, and also the reduced time available to us to obtain any alternative bookings:

- Should a client decide to cancel a confirmed booking with less than 14 days' notice, no deposit shall be returned.
- Should a client decide to cancel a confirmed booking with less than 5 days' notice, payments totalling 50% of the anticipated invoice value must be paid.
- Should a client decide to cancel a confirmed booking with less than 48 hours' notice, payments totalling 100% of the anticipated invoice value must be paid.

All cancellations must be confirmed in writing. Only once written cancellation is received will the cancellation become effective.