



Outside Catering

# THE BREAKFAST

## HEALTHY MORNING BITES

Overnight oats pot: £3.95 each **VGO**

- Almond and coconut joy
- Blueberry muffin
- Peanut butter and chocolate chip
- Banana bread and walnut
- Strawberries and cream fraiche

Cinnamon apple & quinoa breakfast £4.50  
**GF/VGO**

Sweet potato, black bean, egg and avocado burrito £4.50 **GF/VGO**

Blueberry croissant VG £4.50 for two

Peach & maple syrup baked oats £3.95 **VGO**

Greek yogurt, granola and honey pot £2.75

Greek Yogurt with berries and honey £3.50 **GF**

Individual Fruit skewer **GF/DF** £2.25



## THE REGULAR

Continental bakery basket £4.50 for two  
A selection of freshly baked breakfast pastries -  
croissants, almond croissant, pain au chocolate,  
pain au raisin

Selection of mini Danish pastries £2.25 for two  
Both traditional and seasonal fruit pastries

Croissants with Guernsey butter & strawberry  
jam £4.50 for two

Smoked Bacon or local pork sausage roll £3.80  
each

Senners soft bap or baguette with smoked back  
bacon or locally made pork sausage  
Served with tomato sauce / brown sauce

Small Bacon/sausage roll £2.95 each  
Bridge roll with local pork sausage or bacon  
Served with tomato sauce / brown sauce

## HOT DRINKS & JUICES

Locally roasted Bean 14 coffee in thermos  
cafetiere £18.00

(Serves 8-10 people, decaffeinated available)

Freshly brewed English tea £15.00

(Serves 8-10 people, decaffeinated and flavoured  
teas available)

1 litre of Premium Orange or Apple juice £5.50

1 bottle of Pressed Roquette Apple juice £8.00



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# LUNCH TIME



### The Sandwich platter £3.25 each

A selection of freshly made sandwiches, (1 round per person), all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

### The upper crust platter £4.15 each

A selection of freshly sliced bread, wraps & soft roll (three pieces per person), all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

### The working lunch £9.25 each

A selection of freshly made sandwiches (1.0 rounds / 4 quarters) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 3 items of finger food and seasonal fresh fruit skewers (1 per person)

### The P.A.'s pick £11.25 each

A selection of freshly made sandwiches, (1.0 rounds / 4 quarters) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 2 items of finger food, 1 tray bake & seasonal fresh fruit skewers (1 per person)

### The 'lux working lunch £14.25 each

A selection of freshly sliced bread, wraps & soft roll (three pieces per person) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 3 items of finger food & fresh strawberries with chocolate dip/ cocktail dessert

Large bag hand cooked chips £2.75 per bag

### EACH OLIVE BOARD PLATTER SERVES 4 PEOPLE | FRESHLY BAKED BREADS & GUERNSEY BUTTER

#### Vegetable Platter (DF) £24.00

Selection of roasted and marinated vegetables, with hummus, tzatziki and olives

#### Meat platter (DF) £30.15

A selection of smoked, cured and roasted meats, with dips and pickles

#### Cheese Platter £33.00

Selection of English and continental cheeses with chutney and pickles

#### Fish and seafood platter (SHF, GF) £52.00

Selection of smoked fish; salmon, peppered mackerel, tiger prawns, picked Guernsey crabmeat, dips and accompaniments  
½ picked lobster to accompany you seafood platter Market £POA

Local mixed leaves, spring onion & basil pesto salad (Serves 4) £8.00



### AFTERNOON TEA

Classic cream tea £4.95

Fruit scone with strawberry jam, butter and Guernsey cream

Traditional afternoon tea £15.25

A selection of finger sandwiches, Fruit scone with strawberry jam, butter & Guernsey cream

A selection of afternoon fancies, cakes and treats. Freshly brewed Bean 14 coffee and a selection of freshly brewed tea and herbal infusions

Dietary Information:

Vegetarian – V; Vegan – VG; Vegan optional – VGO; Shellfish – SHF; Gluten Free - GF; Dairy free – DF; Contains nuts – N;

Please do speak to us about any specific dietary requirements or allergies

# THE CHOICES



## SANDWICHES

**1 round of sandwiches on brown or white bread per person £3.25**  
**Soft deli roll, tortilla wrap or baguette £3.75**  
**Gluten free bread, rolls and wraps are available upon request**

### CHOOSE YOUR STANDARD FILLINGS:

Honey roasted ham, homemade coleslaw  
 Honey roasted ham and Guernsey cheddar  
 Guernsey cheddar and tomato  
 Guernsey cheddar and Branston pickle  
 Cream cheese and cucumber  
 Free range egg mayonnaise  
 Homemade hummus and roasted vegetables  
 Tomato pesto and mozzarella  
 Tuna mayonnaise and cucumber  
 Norwegian prawn Marie rose  
 Smoked salmon with cream cheese  
 Roasted chicken with tarragon mayonnaise  
 Roasted chicken, sweet chilli sauce and rocket  
 Roasted chicken and crispy leaves  
 Roasted beef and creamed horseradish  
 Smoked bacon, brie and cranberry  
 Classic BLT

### FINGER FOOD

Each item is £2.00 or £9.75 for 5. All delivered and served cold.

### VEGETARIAN

Vegetable samosas, sweet n sour dip (VG)  
 Roast vegetable tartlet  
 Cheddar and potato croquettes  
 Wild mushroom tartlet  
 Tomato, mozzarella, basil skewers (VG, GF, DF)  
 Vegetable pakoras, yoghurt dip  
 Onion bhajis  
 Vegetable crudités, hummus dip (VG, DF, GF)  
 Vegetable spring rolls, sweet chilli sauce

### FISH

Salt 'n' pepper squid, spicy aioli (DF)  
 Smoked salmon and leek tartlet  
 Filo prawns with sweet chilli sauce (SHF, DF)  
 Crispy Thai fish cakes (SHF)  
 Smoked salmon and cream cheese crostini  
 Fish goujons, tartar sauce  
 Seafood croquettes (SHF)  
 Prawn skewer with Asian dip (SHF, DF)  
 Seafood balls, sweet n sour dip (SHF, DF)

### MEAT

Seared beef and red onion skewers (GF, DF)  
 Homemade "Porkies" sausage roll  
 Spicy lamb samosas, mango chutney (DF)  
 Chicken chunks, sweet chilli sauce  
 Cajun breaded chicken strips  
 Chicken sate kebabs (N)  
 Bacon and cheese tartlet  
 Pulled pork croquettes  
 Crispy confit chicken wings, BBQ sauce  
 Honey n mustard cocktail sausages (DF)

### SWEET TREATS

Gluten free options available on request

Sweet bites – A fantastic way to finish your meal!

Mini double chocolate or blueberry muffins £2.25 each  
 Mini cocktail dessert selection £2.95  
 Chocolate choux buns 3 per person £2.25  
 Assorted macaroons £0.95 each  
 Assorted tray bake - chocolate brownie, carrot cake, lemon drizzle £2.25 each  
 Individual fruit skewer £2.25 each  
 Sliced Fruit platter £2.95 per portion  
 Fresh strawberries with Guernsey Cream and chocolate dip | £4.95 per person

Whole Cakes - Carrot cake | Victoria sponge | Chocolate Fudge | (16 slices) £35.00



# PIZZA & OTHERS



## Pizza menu

Min order x 4

Choose from

All stone baked 12" @ £8.95 each

Or make your own up to 3 toppings, then £1.50 for each additional topping

GF available in 10"

Classic margarita, cherry tomato, fresh basil

Peperoni and bell peppers

Mushrooms and truffle oil

Chicken tarragon and red onion

Ham and pineapple

Parma ham and rocket

BBQ pulled pork, bell peppers

Spinach, ricotta and red onion

Toppings to choose from:

Peppers / mushrooms / ham / red onion /

pepperoni / Parma ham / BBQ pork

Spinach / chicken / chorizo / pineapple / sausage

/ courgette / brie / sweetcorn /

Capers / goats cheese / blue cheese / olives

## Other services we offer:

- Weddings
- Christening
- Corporate Functions
- Private Parties – paella, tapas etc
- Canapés and Cocktails
- BBQs and Spit Roasts
- Wakes
- Summer Entertaining
- Big pan catering



## Cocktails & Canapés

*Perfectly constructed food in miniature! Both classic and innovative "one-mouthful" bites, served in style, to your guests! Choose a refreshing drink of your choice.*

## A Spit Roast or BBQ

*Succulent slow cooked lamb, chicken or hog, cooked on our spit. Served with floured baps, salads & condiments.*



## Tapas on the Terrace

*Classic Spanish nibbles, served casually throughout your event; both served to your guests & dotted about for your guests to help themselves!*

## Big Pan Catering

*See & smell your ingredients cooking and blending together in our large flat cast iron pans with a variety of flavors!*

**For full details and menus please visit us at:**

<https://sueco.gq>