

café bar one
'At Your Place'
Social and Corporate Caterers

Quality, homemade and handmade catering which follow the same values as Café Bar One.

With emphasis on value for money, our mission is to make quality catering accessible to all people and organisations, whether for a family function or for a large corporate networking event.

Delivery available
Minimum Order £100

To Order:

Telephone: 07977 911829 or 0191 281 9703,

Email: info@cafebarone.com

Visit our website: www.cafebarone.com

Or simply order at the café:

229-231 Jesmond Road, Newcastle upon Tyne, NE12 8AX

Cold Buffet Style Menu

4 selections-£5.50 per head +VAT 6 selections-£7.00 per head +VAT
5 selections-£6.50 per head +VAT 7 selections-£7.50 per head +VAT

- ◆ **Platter of sandwiches made from locally baked bread on a selection of mixed topped brown and white rolls**
- ◆ **Platter of wraps with a selection of fillings**
- ◆ **Mini homemade minced beef and red onion and / or chicken and bacon shortcrust pies**
- ◆ **Mini homemade cheddar and bacon quiches, feta and chargrilled pepper quiches and caramelised red onion and goats cheese tartlets**
- ◆ **Mini homemade scones – mature cheddar and / or stilton and walnut**
- ◆ **Mozzarella, cherry tomatoes and fresh basil skewers, served with olive oil**
- ◆ **Smoked salmon and cream cheese blinis**
- ◆ **Thai style salmon fish cakes with a sweet chilli dipping sauce (supplement of 25p per head)**
- ◆ **Moroccan Style chicken skewers**
- ◆ **Café Bar One sausage rolls – whole rare breed sausages wrapped in puff pastry with tomato and brown sauce dipping pots**
- ◆ **Fresh crostini topped with home made coriander salsa**
- ◆ **Fresh crostini topped with mozzarella and sun dried tomatoes**
- ◆ **Mini toad in the hole with rare breed pork sausage and topped with caramelized red onion or wholegrain mustard**
- ◆ **Indian style vegetable parcels**
- ◆ **Selection of locally made chocolate traybakes**
- ◆ **Fruit skewers**

Hot Buffet Menu

The price per head is dependant on the number of people being catered for and the number of selections required. For a quote, please call us on 0191 2819703 or email info@cafebarone.com.

- **Shepherds Pie**, made with Cheviot Hall lamb topped with buttery parsnip and potato mash and mature cheddar. (GF)
- **Beef Lasagne**, made with Northumberland minced beef, mozzarella and topped with a creamy béchamel sauce and mature cheddar.
- **Moroccan Style Lamb Tagine**, made with Cheviot Hill lamb, roast peppers, chickpeas, potatoes and apricots in a rich Moroccan spiced sauce, served with basmati rice. (GF) (DF)
- **Beef Chilli**, made with Northumberland minced beef and mixed beans, served with basmati rice, tortilla chips and grated mature cheddar. (GF) (DF) Also available as (V).
- **Chicken and Sweet Potato Curry**, made with tender pieces of chicken breast and roast sweet potato in a creamy tomato and coriander sauce, served with basmati rice. (GF)
- **Lamb Hot Pot**, made with Cheviot Hall lamb and vegetables layered between roasted sliced potato. (GF) (DF)
- **Tuscan Style Sausage and Bean Stew**, made with Northumberland pork sausages, Italian beans and potatoes in a rich tomato sauce. (DF)
- **Moroccan Style Lamb Sausage and Chick Pea Stew**, made with Northumberland lamb sausages and served with toasted pistachio nuts and sour cream. (DF)
- **Lamb Moussaka**, made with minced Cheviot Hill lamb, layered with potato and roast aubergine, topped with a creamy Béchamel sauce and mature cheddar. (GF) Also available as (V)
- **Beef and Potato Rendang**, Indonesian Style Curry made with tender Northumberland beef and potatoes in a fragrant coconut milk sauce. (GF) (DF)
- **Posh Pan Haggerty**, a traditional Northumberland dish made with layers of sliced potato, onion and melted cheddar with Northumberland pork sausage and slow cooked beef.
- **Fish Pie**, made with North Shields Haddock, Morpeth leeks and prawns, topped with buttery mashed potato and mature cheddar. (GF)
- **Chicken Thai Green Curry**, made with tender chicken breast with chargrilled peppers and sweet potato cooked in a coconut milk sauce with fragrant Thai spices. (GF) (DF) Also available as (V)

- **Vegetarian Dahl**, made with roast sweet potatoes, aubergines, peppers and red lentils, served with basmati rice. (GF) (DF) (V)
- **African Style Peanut Stew**, made with roast aubergines, sweet potato and spinach, served with basmati rice. (GF) (DF) (V)
- **Sweet Potato and Chickpea Curry**, in a creamy spinach, tomato and toasted almond sauce, served with basmati rice. (GF) (V)

(GF) – gluten free

(DF) – dairy free

(V) – vegetarian