



# Y Banc Catering

## What's on offer?

This brochure is only a taste of what we provide, but my aim is always to work with you to create a board, platter or buffet that reflects your food vision for your special event.

If there's something that isn't listed or or have an idea for a bespoke catering set up then please get in touch - I love a challenge!



# THE GRAZING TABLE

For the full visual effect, The Grazing Table works best for a minimum of 30 people. There's no limit to the maximum, if you have the table space - I can fill it.

*If you're after something for a smaller group, I would recommend adding the sweet option to give that plentiful grazing table impact.*

## The savoury core items:

- Sausage rolls
- Scotch eggs
- Vegetable spring rolls
- Cured meats
- A selection of 4+ cheeses
- Pâté
- Hummus & tzatziki
- Chutneys & chilli Jam
- Crudités & grapes
- Crackers & breadsticks
- Olives, gherkins & pickled Onions
- Fresh bread

## Optional additions\*

If you're hoping for that 'wow factor' and wanting interesting flavour, colour and visual appeal I suggest you a few of these delicious bits too.

*It's all made to order so things can be added or amended to your taste, let me know your preferences when you order.*

### Boards & Bites

- Garlic & herb butter board
- Vegetable samosas with mango chutney
- Cream cheese board with smoked salmon, capers & lemon
- Caramelised onion & smoked cheese quiche
- Satay chicken skewers
- Garlic & herb chicken skewers
- Sliced cooked beef or ham
- Honey & mustard pigs in blankets
- Tomato bruschetta
- Veggie mushroom and miso Rolls

### Salad Bowls

- Red cabbage slaw or a classic coleslaw
- Tabouleh
- Potato salad
- Tomato, basil & balsamic salad
- Roast carrot, pomegranate with tahini Dressing
- Beetroot, rocket, walnut, orange with balsamic
- Roasted veg & pine nut couscous
- Pasta with sun-blushed tomato, feta & spinach
- Pesto pasta, rocket, pea & parmesan
- Roast butternut squash, quinoa, spinach & pomegranate

*\*May increase price depending on selection or swaps*

# THE SWEET STUFF

This can be a standalone table, a great alternative to the 'traditional' cake, or combine it with The Grazing Table to offer ultimate variety.

## The sweet core

- Brownie stack
- White chocolate cheesecake
- Meringues
- Fresh fruit selection: Mixed berries, watermelon/melon, pineapple, orange & kiwi

## Additions

- Cookies
- Millionaire shortbreads
- Chocolate fountain: full use of a 4 tier chocolate fountain with a selection of dipping items Strawberries, bananas, marshmallows, biscuits

**Have an idea for something you'd like to add - let me know!!**

## PRICES

There are multiple aspects that affect pricing (e.g., location, facilities, optional food additions, amendments, number of people and allergens).

### **To give you an idea, an example order might look like:**

An order for 100-125ppl, 12 miles from Tregaron in a setting with a separate room for storing and/or building the table.

The Savoury Grazing table made up of core items, alongside optional additions of cooked ham, quiche & two salads would be £16.50 per person

and if The Sweet Stuff was added to this order it would be £20 per person

or a The Sweet Stuff only table would be £6.50

## Allergen information

Unfortunately, given the nature of a grazing table, they may not suit a group with multiple allergens. Please note that the kitchen handles foods that may contain allergens.

Depending on numbers we can offer separate small platters or boxes for gluten free, dairy free or vegan diets (these may incur an additional charge for this depending your requirements).

## Useful information for us pre-set up

- The size of table or surface area you have available (diameter, width and shape)
- The time you would like your table set up by
- Is there a private area that's clean and dry to unload and store items whilst we build your table?
- Is the table positioned or screened away from any guests?
- Access to the venue 24 - 48 hours before hand and after to return and clear.

If some of these are not possible, please let us know and we will endeavour to work around these, we might just require some further information to plan this with you.

## Event extras:

- Chocolate Fountain from £250
- Children's food boxes or Mini Grazing Table from £6 per person
- Eco-Friendly Tableware:
  - Bamboo Plates & Wooden Cutlery (£1pp)
  - Plates with Proper Cutlery (£1.50pp)
- Fruit table- Vast selection of fresh fruit
- Charcuterie / Canapé Cups – from £8.50pp
- Selection of canapés – from £9pp

*If there is something bespoke you would like at your event, get in touch and we will do what we can to meet your specific needs.*