



Al Fresco Catering

“We go out of our way to ensure that your day runs smoothly and is truly an event to remember. Let us take the stress out of your day”

Alfresco Team

Al Fresco Catering

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To us every function is something special and whether a corporate gathering, a small christening or a much anticipated wedding, we go out of our way to ensure that your day runs smoothly and is truly an event to remember. Whatever your requirements we would be most happy to discuss them with you. Samples of our most popular dishes follow but we are more than happy to Tailor-make a menu to your own specific requirements. Let us take the stress out of your day.

Soups

All homemade to your taste.....£4.00 per person

E.g

Butternut Squash and sweet potato.

Roasted vine tomato and basil puree.

Hearty puree of seasonal vegetable.

Many other choices please ask.

All served with roll and butter.

Starters

Melon platter garnished with fresh fruit and coulis£3.50

Fanned melon with wafer thin smoked Welsh ham with sweet balsamic dressing.....£4.00

Seasonal fruit cocktail.....£3.50

Homemade tartlets served warm on a bed of leaves;.....£3.75

Some filling ideas;

Caramelised red onion and rosemary.

Baby vine tomato, basil and Peral Wen (organic Welsh Brie style cheese).

Smoked Mackerel and horseradish.

Leek and laverbread.

Traditional Greek salad£4.00

Tomato, mozzarella and basil platter served on bed of leaf salad with sweet balsamic dressing and fresh olives£4.25

Seafood Starters

Ranging from Smoked salmon with lemon oil,

homemade smoked mackerel paté,

prawns in fresh lime and coriander or sweet chili dip.

All served with salad garnish.From £5.00

Shared Platters

Stunningly presented and served at the table.
A very sociable way of starting your meal.
Can be filled with your favourites.

Mediterranean Platter

With salamis, cured and smoked meats, roasted peppers,
tomato, mozzarella and basil salad, olives,
sundried tomato's, fresh pesto pasta salad,
served with warm Italian breads.....£5.50 per person

Seafood Platter

With rolls of smoked salmon, creamy mackerel paté,
marinated prawns, leek and laver bread tartlets,
served with herb breads.£5.50 person
Alternative seafood is available on request.

Welsh Platter

With local smoked meats, organic Welsh cheese tartlets,
gravalax on rye bread, leek and laver bread barquettes,
fanned melon.
All platters served with local leaf salad.....£5.50

Puddings and Desserts

Selected to complement your chosen menu:

Tarts, flans, cheesecakes, trifles, roulades, berry salads,
strawberries & cream, meringues, pavlovas, profiteroles
and tortes. All of your choice of flavours and fillings
served with fresh cream and coulis where appropriateAll from £4.00

Hot puddings such as crumbles and bread & butter
puddings can be quoted for where numbers are appropriate.
Please enquire.

Deluxe Welsh cheese board (well displayed and
garnished i.e. biscuits, breads, grapes and chutneys)From £4.50

Coffee and Mints£1.50

Main Courses

Traditional roasts served with full accompaniments,
seasonal vegetables and choice of potatoes.

Roast Pembrokeshire turkey, Welsh leg of lamb,

Roast loin of pork, sirloin of Welsh black beefFrom £12.50

Speciality Dishes

Roast rack of Welsh lamb, with a mint and redcurrant Jus.....P.O.A

Roast loin of pork with a caramelised red onion &

red wine sauce or a cider, apple & wholegrain mustard sauce£12.50

Escalope of Pembrokeshire turkey with a port and cranberry Jus£12.50

Succulent breast of chicken served on a bed of sauté leeks

and smoked bacon with a white wine sauce£12.50

Or carefully prepared to order with your choice of filling.

Please discussP.O.A

Braised topside of Welsh beef, Jardinière£12.50

Roast fillet of salmon en croute with a

Champagne and shallot sauce£12.50

Paupiettes of sole stuffed with spinach and nutmeg

with cheese sauce.....£P.O.A

Baked fillet of Sewin with steamed asparagus£P.O.A

We would be happy to discuss other fish dishes with you regarding
seasonality and number of guests.

Hot Buffets

Stylishly served from our copper serverly lamps, two main courses to be chosen with a choice of vegetarian alternative;

Poached chicken a la crème,

beef bourguignon,

lamb hotpot with hearty vegetables,

whole honey roasted ham with wholegrain mustard sauce,

homemade curry of choice,

fantastic fish pie.

All served with braised rice, leaf salad,

hot baby new potatoes, French bread and butter£12.50

Other dishes can be added as required at cost such as gratins, roasted Mediterranean vegetables in olive oil, parmigianas.

vegetarian dishes

Roasted vegetables bourguignon served with fresh gnocchi£11.00

Puff pastry crown topped with fresh vegetables and basil.....£11.00

Risotto of your choice.....£11.00

Mushroom stroganoff served with braised rice.....£11.00

Red lentil and vegetable bolognaise.....£11.00

Lightly spiced roasted rooted vegetable casserole£11.00

If there is a recipe you desire we can always rise to the challenge!!

All dietary requirements can be met with prior knowledge such as vegan, dairy free, gluten free etc..

Evening Buffets

Tastes are always changing and we have found over recent years that after a traditional reception people want something a bit different. We can provide hog roasts, wonderful local cheeses, pates, herb breads and biscuits beautifully presented on a help yourself basis with perhaps a fruit basket. These can be tailor made to suit your budget and request.

Cold Carved Buffets

Beautifully displayed and well staffed to be served swiftly.

Desserts and coffee then served to the table.

Honey roasted ham, welsh black beef, Pembrokeshire turkey, oriental chicken salad, koubliac of salmon, marinated prawns.

Choice of Savory Tarts

Asparagus, caramelized red onion & rosemary, tomato, mozzarella & basil, spinach & mushroom roulade.

Salads

Leaf, tomato and cucumber with red onion and balsamic dressing, coleslaw, potato and chive;

Pasta salad, braised rice or jeweled cous cous;

Traditional Greek salad;

Tomato, mozzarella, basil and olive salad, chargrilled Mediterranean vegetables in olive oil;

Italian bean salad and hot new potatoes.

Price will include a choice of three desserts

and coffee and mints.Ranging from £17.00- £22.50

A quote will be tailor-made to your requirements.

Hog Roasts

Often chosen as an evening option or can be incorporated into a sit down meal as part of a reception with the provision of china and cutlery etc, with desserts and coffee to follow.

Menu 1 - For parties of approximately 100 people, includes the provision of a whole pig, spit roasted to perfection, served with apple sauce and homemade stuffing in large bun with accompaniments on a disposable plate and napkin.....£500

Menu 2 - Includes the roast from menu one plus the service of three salads of choice and disposable cutlery, if applicable£700

Menu 3 - Includes the contents of menu one plus the service of five salads of choice and disposable cutlery.....£8.50

Alternatively, we can offer roast welsh lamb with leek & rosemary stuffing and redcurrant & mint jelly, welsh black beef and horseradish, and speciality meats such as wild boar or venison. The prices of these vary on seasonality and are available on application. We also offer a choice of Italian breads and baguettes all freshly baked.

Finger Buffets

1. A selection of cocktail sandwiches, cocktail sausage rolls, mini quiches, pizza fingers, savory pastry parcels with various fillings, topped crostini£6.00 per head
2. As above plus wings of fire, vegetable satays, baby chocolate éclairs, and sweet fruit tarts£8.00
3. As above plus tempura prawns with sweet chili dip, gavalax on rye bread with honey and mustard, baby meringues, fresh fruit sticks.
This can also incorporate pieces from 'Canapés'£10.00
4. Very popular for Christenings, funerals or small family parties- A selection of cocktail sandwiches, baby quiches, cocktail sausage rolls, baby scones with jam and cream, mini fruit tarts, baby éclairs, Welsh cakes served with tea or coffee.....£7.00

Canapés

Baby Yorkshire puddings with Welsh black beef and horseradish. (w)

Smoked Carmarthen trout barquettes. (w)

Leek and laverbread tartlets. (w)

Baby tomato, basil and mozzarella kebabs.

Melon and smoked ham sticks.

Crostini with warm feta cheese and onion topping.

Bruschetta and sundried tomato, pesto and black olives.

Mini cheese scones with red onion marmalade and Pearl Wen cheese.

Tempura style king prawns with sweet chili dip.

Stuffed Medjool dates.

Baby sausages wrapped in smoked bacon. (w)

Puff pastry with curry or creamed fish filling. (w)

Rye bread with crème fraîche, dill and smoked salmon.

All well garnished on silver flats.

(w) can be served warm if equipment permits

5 pieces per person£5.00 per head

8 pieces per person£6.50 per head

10 pieces per person£8.50 per head

We also provide salvers of cocktail sandwiches, hand made sushi and mini sweet bites. Prices on application.

Since starting Alfresco over 30 years ago we have developed our resources considerably to offer a range of dishes and styles of service at a variety of venues throughout the county. We work in conjunction with local marquee companies and venues that hold civil ceremony licenses. Links are available on our website.

Before planning your menu we make a no obligation site visit (if necessary) to discuss your requirements in the comfort of your own home. This is followed by a specific quote which holds provisionally for 21 days. We then require confirmation with an appropriate deposit and final numbers and basic payment of the food 21 days before the event.

We can provide china, cutlery, etc for up to 300, or arrange hire if anything specific is required e.g. linen, flowers, favours, cakes etc. Whatever your requirements we will be happy to discuss them with you.

HAPPY CLIENTS

On behalf of the Chairman & Board of Pembrokeshire Tourism Association I would like to offer my most sincere thanks for the catering service you provided at the 2009 Tourism Awards. The professionalism of you and your team was excellent, and the food which everyone enjoyed was delivered on time, enabling us to keep to our critical timing schedule.

Alison Belton Chief Executive Pembrokeshire Tourism Oct 2009

From the reception, through the 5 courses meal and the overall presentation was fantastic and I don't think could be bettered in anyway.

Phil Thompson Public Affairs Advisor Chevron May 2009

This is just a short note of thanks for the splendid catering at the Garden Party at Pembroke Castle for Her Majesty the Queen and his Royal Highness The Duke of Edinburgh last week.

It is good to show that we in Pembrokeshire can do things in style and you certainly proved that at the Castle.

Bryn Parry Jones Chairman PCC