

# CONNEXIONS *cuisine*

## FINE DELIVERED CUISINE

Please email your requirements to: [admin@connexionscuisine.co.uk](mailto:admin@connexionscuisine.co.uk)

Or fax to: 020 8658 7003

We will confirm your order.

Telephone 020 8658 5008 Website [www.cuisinegroup.co.uk](http://www.cuisinegroup.co.uk)

Today's date			
Company name			
Your name			
Telephone – including ext. no. if applicable		Fax	
Email address			
Name and address for invoicing			
Purchase Order number			
Date and time delivery required – see below			
Delivery address			

Delivery charge £20.00 (not fork buffets)

### Terms and conditions

- We will endeavour to accommodate any reasonable increase in numbers; 72 hours notice is required for any reductions in numbers.
- Cancellation of the order to be made in writing at least 3 working days prior to the date required, or a charge of 50% of the order will be made.
- We always endeavour to deliver the refreshments by the requested time but this is not always possible due to circumstances out of our control.
- Menus are subject to change if items are unavailable. Substitution will be made to the same standard and price.
- Congestion charge will be charged if applicable.

### Fork buffets:

- We aim to arrive to set up an hour before service is required.
- We assume the use of tables for service.
- We may use electric heaters for the hot fork menu, and bain maries with tealight heaters.
- We will bring an electric water boiler for hot drinks, and will need a power point.
- Hot fork buffet menus and hot drinks may not be possible if kitchen facilities are very limited.
- We will need parking for our (small) van.

Please note that unless you have a pre-arranged credit account we will require payment in full before your order will be despatched.

*Please note these are Monday –Friday prices. Weekend deliveries incur an additional 20% charge.*

*By placing an order with us you accept the above terms and conditions.  
All prices are exclusive of VAT.*

November 2011

Menus and drinks	Cost + VAT	No. of guests
<b>Individual Lunch Bags</b> <ul style="list-style-type: none"> <li>• Individual labelled sandwich wedge</li> <li>• Bag of Kettle crisps</li> <li>• Wrapped blueberry or chocolate muffin</li> <li>• Piece of fruit</li> <li>• Bottle of mineral water</li> </ul>	£6.95 per person	
<b>Sandwich Lunch Menu (1)</b> <ul style="list-style-type: none"> <li>• Selection of meat, fish and vegetarian sandwiches on white, wholemeal and granary breads</li> <li>• Selection of cocktail bagels, cut rolls and freshly baked baguettes</li> <li>• Kettle crisps</li> <li>• Selection of homemade cakes</li> <li>• Cut fresh fruit platter</li> </ul>	£7.95 per person  Includes paper plates and serviettes	
<b>Sandwich Lunch Menu (2)</b> <ul style="list-style-type: none"> <li>• Selection of meat, fish and vegetarian sandwiches on white, wholemeal and granary breads</li> <li>• Selection of cocktail bagels and cut rolls</li> <li>• Kettle crisps</li> <li>• Platter of cut cheese with grapes, chutney and a selection of biscuits and bread sticks</li> <li>• Cut fresh fruit platter</li> <li>• Connexions homemade brownies garnished with strawberries</li> </ul>	£9.95 per person  Includes paper plates and serviettes	
<b>Brunch menu</b> <ul style="list-style-type: none"> <li>• Selection of freshly baked pastries</li> <li>• Cut baguettes with crispy bacon, cream cheese and tomato and swiss cheese, tomato and avocado</li> <li>• Poppy seed and sesame bagels with smoked salmon, cream cheese and dill, and cream cheese, tomato and chives</li> <li>• Selection of mini muffins</li> <li>• Cut fresh fruit platter</li> <li>• Fresh orange juice</li> </ul>	£10.75 per person  Includes paper plates and serviettes	
<b>Finger Buffet Menu (1) – minimum 16 guests</b> <ul style="list-style-type: none"> <li>• Selection of sandwiches and speciality breads</li> <li>• Tortilla chips with guacamole dip</li> <li>• Fresh salmon skewers with honey and balsamic glaze</li> <li>• Marinated chicken skewers with pesto and sun blushed tomatoes</li> <li>• Cocktail onion bhajis, pakoras and samosas</li> <li>• Cut fresh fruit platter</li> </ul>	£10.50 per person  Includes paper plates and serviettes	
<b>Finger Buffet Menu (2) – minimum 16 guests</b> <ul style="list-style-type: none"> <li>• Selection of sandwiches and speciality breads</li> <li>• Tortilla chips with guacamole</li> <li>• Fresh salmon yakitori skewers</li> <li>• Glazed cocktail sausages baked in honey and sesame seeds</li> <li>• Cocktail vegetarian cocktail quiches</li> <li>• Cut fresh fruit platter</li> <li>• Connexions homemade brownies garnished with fresh strawberries</li> </ul>	£11.50 per person  Includes paper plates and serviettes	

<b>Ploughman's Menu</b> <ul style="list-style-type: none"> <li>• Selection of English and continental cheeses with celery and grapes</li> <li>• Selection of charcuterie served with choice of pickles</li> <li>• Sun dried tomatoes and olives</li> <li>• Greek salad with feta and black olives</li> <li>• Freshly baked breads and butter</li> <li>• Cut fresh fruit platter</li> <li>• Selection of homemade cakes</li> </ul>	£11.00 per person  Includes paper plates and serviettes	
<b>Hot fork buffet menu – minimum 16 guests</b> <ul style="list-style-type: none"> <li>• Selection of meat and/or fish and vegetarian dishes</li> <li>• Rice, pasta or potatoes</li> <li>• Dressed mixed leaf salad</li> <li>• Basket of assorted rolls and butter</li> <li>• Cut fresh fruit platter and homemade dessert</li> </ul>	£19.50 per person  Includes waitress service, crockery, cutlery and linen to buffet table	
<b>Cold fork buffet menu – minimum 16 guests</b> <ul style="list-style-type: none"> <li>• Selection of meat and /or fish and vegetarian dishes</li> <li>• Selection of three salads</li> <li>• Basket of assorted rolls and butter</li> <li>• Cut fresh fruit platter and homemade dessert</li> </ul>	£19.50 per person  Includes waitress service, crockery, cutlery and linen to buffet table	
Seasonal Chefs Salad for 4 – 6 guests	£13.75	
Seasonal Chefs Salad for 12 – 16 guests	£38.50	
Special individual meals, please specify, eg gluten free	£12.50 per person	
Fresh fruit juices (we recommend 1 litre per 5 guests)	£4.00 per litre	
Mineral water	£2.50 per litre	
Danish pastries	£2.50 each	
Teatime cakes	£2.50 per person	