



Scott Harris Ltd

BUSINESS LUNCHES 2011

Sandwich Lunches

From £3.95

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Last Minute Bookings Catered for

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Working Lunches

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Finger Buffets

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Platters

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Fork Buffets

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Equipment

The Arch, 324-325 Blucher Road, London SE5 0LH
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FINGER BUFFETS

These menus are priced on a minimum of 6 people

Sandwich Lunch 1@£3.95 per head

(1½ rounds per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Sandwich Lunch 2@£4.35 per head

(1 round per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Fruit Bowl

Sandwich Lunch 3@£5.00 per head

(1 round per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Simple Cheese Plate with Biscuits & Butter

Sandwich Lunch Platter@£5.50 per head

(2 rounds per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Garnished with Crisps

Internal Lunch 1 @£6.95 per head

(1 round per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Roasted Vegetable and Salsa Tartlets
Fresh Crudities and Nibbles with 2 Dips

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Finger Dessert or Fresh Fruit Bowl



FINGER BUFFETS

These menus are priced for a minimum of 6 people.

Internal Lunch 2 @£6.95 per head

(1 round per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

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Fresh Salmon and Dill Tartlets

Chargrilled Chicken Breast Skewers in BBQ Sauce

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Finger Dessert or Fresh Fruit Bowl

Internal Lunch 3 @£7.50 per head

(3 triangles per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

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Coronation Chicken on Mini Naan Bread

Mini Yorkshire Pudding with Rare Roast Beef and Horseradish

Artichoke, Pepper and Cheese Tartlets

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Finger Dessert or Fresh Fruit Bowl

Internal Lunch 4 @£7.50 per head

(1 round per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Fresh Fruit Platter

English & Continental Cheese Board with Butter & Biscuits

Internal Lunch 5 @£7.50 per head

(3 triangles per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Thai Vegetable Spring Rolls with Sweet & Sour Sauce

Butternut Squash Frittata

Mini Cumberland Sausages tossed in Scott Harris Honey & Mustard Dressing

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Finger Dessert or Fresh Fruit Bowl



FINGER BUFFETS

These menus are priced for a minimum of 6 people.

Internal Lunch 6 @£7.50per head

(3 triangles per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Smoked Salmon and Cream Cheese Wrap Slice

Roasted Red Pepper Houmous and Mini Naan Breads and Italian Vegetables

Thai Vegetable Spring Rolls with Sweet & Sour Sauce

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Finger Dessert or Fresh Fruit Bowl

Internal Lunch 7 @£8.25 per head

(3 triangles + 1 special bread per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Smoked Salmon and Dill Tartlet

Thai Vegetable Spring Rolls with Sweet & Sour Sauce

Cajun Marinated Chicken Fillet Skewers

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Finger Dessert or Fresh Fruit Bowl

Internal Lunch 8 @£8.25 per head

(3 triangles + 1 special bread per head)

Platter of Vegetarian Sandwiches

Platter of Meat Sandwiches

Platter of Fish Sandwiches

Pastrami, Gherkin and Mustard in Mini Bagel

French Onion and Artichoke Tartlet

Fresh Crudities and Nibbles with 2 Dips

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Finger Dessert or Fresh Fruit Bowl



FINGER BUFFETS

These menus are priced for a minimum of 6 people

Business Lunch 1 @£8.95 per head

(3 triangles + 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Fresh Salmon and Dill Tartlets

Chargrilled Chicken Breast Skewers in BBQ Sauce

Spicy Spanish Chorizo and Grilled Sweet Pepper Frittata

Thai Vegetable Spring Rolls with Sweet Chilli Sauce

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Finger Dessert or Fresh Fruit Bowl

Business Lunch 2 @£8.95 per head

(3 triangles + 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Baguette Slice with Parfait de Canard & Confit d' Orange

Chicken Breast fillet Kebabs marinated in a Thai Satay Sauce

Mini Indian vegetarian Selection served with a Minted Yoghurt Dip

Smoked Salmon with Cream Cheese and Chives on Blini

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Finger Dessert or Fresh Fruit Bowl

Business Lunch 3 @£8.95 per head

(3 Triangles + 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Chefs Daily Special Item

Chefs Daily Special Item

Chef's Daily Special item

Chefs Daily Special Item

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Finger Dessert or Fresh Fruit Bowl



FINGER BUFFETS

These menus are priced for a minimum of 6 people

Business Lunch 4 @£10.50 per head

(¾ round & 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Tiny Bagels with Smoked Salmon Cream Cheese and Chives

Cajun Marinated Chicken Breast Fillet Skewer

Thai Vegetable Spring Rolls with Sweet Chilli Sauce

Baby Pizza Bites with Goats Cheese, Spinach and Caramelised Red Onion

Mini Cumberland Sausages tossed in Scott Harris Honey & Mustard Dressing

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Finger Dessert or Fresh Fruit Bowl

VIP Lunch 1 @£11.50 per head

(¾ round & 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Fresh Salmon and Smoked Salmon Fish Cakes

Roasted vegetables and Salsa Tartlets

Cajun Marinated Chicken Fillet on Yorkshire Pudding and Guacamole

Tempura Battered Tiger Prawns with Sweet Chilli Dip

Crudities with Houmous Dip

Teriyaki Beef Skewers

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Finger Dessert or Fresh Fruit Bowl

VIP Menu 2 @£12.90 per head

(¾ round & 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Spinach and Feta Tartlets

Tiny Bagels with Smoked Salmon Cream Cheese and Chives

Chicken Yakatori and Cajun Marinated Chicken Skewers 1 of each

Tricolour Skewers of Bocconcini, Cherry Tomato, Olives and Basil

Fresh Salmon and Smoked Salmon Fish Cakes

Carpaccio of Beef and Rocket Rolls

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Finger Dessert or Fresh Fruit Bowl



FINGER BUFFETS

These menus are priced for a minimum of 6 people.

VIP Menu 3 @£15.00 per head

(¾ round & 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Fresh Gem Leaf with Mediterranean Cous Cous and Feta Salad

Smoked Salmon Blini with Cream Cheese and Chives

Yorkshire Puddings topped with Roast Beef & Horseradish

Goats Cheese and Spanish Onion Tartlets

A duo of Skewers Chargrilled Sirloin of Beef and Cajun Chicken Breast Fillet (2 each)

King Prawns and Chilli Rolls with Sweet Chilli Sauce

Asparagus Frittata

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Finger Dessert or Fresh Fruit Bowl

VIP Menu 4 @£17.50 per head

(¾ round & 1 special bread per head)

Platter of Vegetarian Sandwiches + Special Bread

Platter of Meat Sandwiches + Special Bread

Platter of Fish Sandwiches + Special Bread

Fresh Asparagus tip bundle wrapped with Parma ham with Sundried Tomato

Tiny pots with a Prawn and Cos Lettuce Cocktail in Bloody Marie Sauce served with spoons

Stilton Mousse with Pecan Nut, Fig Chutney & Rocket on Baby Blini

Duo of Skewers Chargrilled Sirloin of Beef and Cajun Chicken Breast Fillet

Tiny Bagels with Smoked Salmon Cream Cheese and Chives

Peking Duck Pancake Rolls with Spring Onions Cucumber and Plum Sauce

Red Onion and Artichoke Tartlet

Finger Dessert

+

Fresh Fruit Platter

CHEF'S SPECIAL OF THE DAY

Menu's change on a daily basis, please indicate budget

£7.00/£7.50/£8.50/£9.75/£9.95/£11.00/£12.50 etc



Finger buffets with Bowl style food No Sandwiches

The Following Prices are based on a minimum of 10 Guests

Special menu A @£13.00 per head

Fresh Spinach and Feta Tartlets

Tiny Bagels with Smoked Salmon Cream Cheese and Chives

Minted Lamb and Salad wrap Slice/Houmous and Chargrilled Vegetables

Chicken Yakatori and Cajun Marinated Chicken Skewers 1 of each

Thai vegetable Spring Rolls with Sweet Chilli Sauce

Tricolour Skewers of Bocconcini, Cherry Tomato, Olives and Basil

Mini Pots of Prawn Cocktail Crisp Lettuce topped with Crevette

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Scott Harris Finger dessert Selection to include one Dessert shot /pot

Special menu B @£15.00 per head

Fresh Gem Leaf with Mediterranean Cous Cous and Feta Salad

Smoked Salmon Blini with Cream Cheese and Chives

Yorkshire Puddings topped with Roast Beef & Horseradish/ Brie and Cranberry

Goats Cheese and Spanish Onion Tartlets

Char-grilled Chicken Breast Tandoori Style with Rice Salad, Fresh Mango & Coriander served in Mini Dish

A duo of Skewers Chargrilled Sirloin of Beef and Cajun Chicken Breast Fillet 1 of each

Chilli and Lemon Tiger Prawn, Crushed Avocado & Red Onion Crostini

Asparagus Frittata

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Scott Harris Finger dessert Selection to include one Dessert shot /pot

Special Menu C @£17.00 per head

Seared Fillet of Beef, Sliced and Served on a bed of Baby Spinach, Watercress and Green Beans with Yogurt and Horseradish Cream in Mini Pots

Fresh Asparagus tip bundle wrapped with Parma ham with Sundried Tomato

Stilton Mousse with Pecan Nut, Fig Chutney & Rocket on Baby Blini

Duo of Skewers Chargrilled Sirloin of Beef and Cajun Chicken Breast Fillet

Tiny Bagels with Smoked Salmon Cream Cheese and Chives

Peking Duck Pancake rolls with Spring Onions Cucumber and Plum Sauce

Red Onion and Artichoke Tartlet

Tricolore Salad of Pasta, Bocconcini, Cherry Tomato Pesto and Olive Oil Salad served in Mini Pots

Scott Harris Finger dessert Selection to include one Dessert shot /pot



COLD FORK BUFFETS

The Following Prices are based on a minimum of 6 Guests

Menu 1 @£12.50

Spiced Char grilled Chicken Caesar Salad with Shaved Parmesan

Butter Nut Squash Frittata Slice

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2 Salads

Rolls and Butter

1 Dessert from our list

Menu 2 @£15.00

*Roasted Chicken Breast with Crispy Parma Ham, Sweet Corn and Avocado and
Lemon Mayonnaise*

*Cray fish tails bound together in Classic Marie rose Sauce
Served with Crisp Leaves*

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2 Salads

Rolls and Butter

1 Dessert from our list

Menu 3 @£16.50

*A platter of Hand Carved Sirloin of Beef and Cracked Black pepper, Rocket and
Parmesan served with Mustard and Horseradish Sauces*

Tandoori Marinated Chicken Breast with Fresh Mango and Coriander Salsa

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3 Salads

Rolls and Butter

1 Dessert from our list



VIP Fork Menu 4 @£19.50

Smoked Chicken and Smoked Duck Fillet Breast sliced & served with Watermelon, Watercress and a Oriental Dressing

Honey and Cajun Roast Salmon Fillet with Tomato Salsa

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3 Salads

Rolls and Butter

1 Dessert from our list

VIP Fork Menu 5 @£21.50

Moroccan Spiced Pink Lamb Fillet with Mint and Cucumber Tzatziki/Moroccan Spiced Beef Fillet and Harissa Dressing

Prawn, Salmon & Gravavlax and Crevettes platter with Dill Mustard, Limes & Lemons

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3 Salads from our list

Rolls and Butter

1 Dessert from our list

Vegetarian Options

Dishes that can be added to your buffet (minimum of 4 portions £3.50 per head)

Asparagus Frittata or Tart

Goats Cheese & Caramelised Onion Tart

Char-grilled Vegetable Terrine

Mushroom Pate with Special Breads

Roasted Pepper & Mozzarella Terrine

Cherry Tomato & Somerset Brie Tart

Char-grilled Vegetable & Houmous with Rocket Wrap

Salad list available on request

Dessert Selection for Fork Buffets

Tarte au Pommes

Tarte au Citron

Tarte au Chocolate

Chocolate Fudge Cheesecake

Strawberries & Cream Cheesecake

New York Style Cheese Cake

Strawberry & Champagne Meringue Roulade

Chocolate Roulade with Fresh Cream & Strawberries

Profiteroles & Cream

Chocolate Marquise

or

Chef's Special Fork Dessert



Platter Lunches

Platters are designed for clients who would like a light lunch without sandwiches. Each Platter will consist of 8 portions (8 people minimum per order) plus **fruit platter or cheese platter with biscuits.**

Platter 1 @£7.95

Chicken Teriyaki with Glass Noodles, Bean Sprouts and Peanuts

Platter 2 @£7.95

Honey and Cajun Roasted Salmon Fillet with Cos Lettuce and Spiced New Potatoes

Platter 3 @£7.95

Salmon Fillet with New Potato Salad, Fine French Beans & Lemon Dressing

Platter 4 @£7.95

Tandoori Marinated Chicken Salad with Rice salad fresh Mango and Coriander

Platter 5 @£8.95

Fresh Water Crayfish Tails bound in our classic Marie Rose Sauce with Rocket and Green Salad with Sliced New Potatoes

Platter 6 @£7.95

Cajun Spiced Pork Fillet with Sweet Potato Salad, Coriander & Spring Onion

Platter 7 @£8.50

Tiger Prawn Caesar Style with Quails Eggs & Farfalle Pasta

Platter 8 @£7.95

Char-grilled Chicken Breast sliced on a bed of Spiced Cous Cous

Platter 9@£9.95

Seared Fillet of Beef Tails, Sliced and Served on a bed of Baby Spinach, Watercress and Green Beans with Yogurt and Horseradish Cream

Platter 10@£9.75

Smoked Duck & Parma Ham with French Bean, Lettuce & Shallot Salad with Pear Chutney

Platter 11@£9.00

Marinated Leg of Lamb with Cous Cous Salad Minted Yoghurt and Cucumber and Tomato Salsa

ALL THE ABOVE COME WITH FRUIT OR CHEESE PLATTER

Notes for the above menus

Platters are based on a minimum of 8 people

Numbers can be increased accordingly

All platter orders require 24 hour notice

Dietary requirements will be catered for on request

For an extra £0.75 per head the fruit or cheese can be replaced with a dessert



Additional Items

Increase Sandwich Quantity 1/2 round	£1.38 per head
Increase 2 special breads	£1.50 per head
Crudities & Nibbles with 2 Dips	£1.50 per head
Green Salad	£2.50 per head
Tomato, Avocado & Mozzarella Salad	£2.75 per head
Fresh Fruit Platter	£2.75 per head
Fresh Fruit Bowl	£1.50 per head
Cheese, Biscuits & Butter	£2.75 per head
Apple & Orange Juice per litre	£2.75 per head
Cranberry Juice per litre	£3.00 per head
Still & Sparkling Water per litre	£2.75 per head
Paper Plates	£0.15 each
Plastic Cups	£0.15 each
China Plates	£0.35 each
Glasses	£0.35 each

Breakfast items (all breakfast items are for a minimum of 8 people)

Breakfast Meat platter	£4.50 per head
Mixed Bread Basket	£1.75 per head
Cheese Board and Biscuits	£2.75 per head
Breakfast Fresh Fruit Platter	£2.95 per head
Whole Fruit Bowl	£1.50 per head
Breakfast Platter of mini Muffins, Mini Danish, Croissants, Pain au chocolate	£3.95 per head
Large Premium Danish pain au chocolate & Croissant Platter	£4.95 per head
Mini Danish and large Croissants with jam and Butter	£3.95 per head
Fresh bagels with Smoked Salmon and cream cheese	£2.75 per head
Mini one bite bagels canapé size with smoked salmon, cream cheese	£1.35 per head
Breakfast Sandwich platter 1/2 round per head (£3.00 1 full round per head)	£1.75 per head
Breakfast Baguette Platter 1 baguette per head	£3.50 per head
Yoghurt Selection	£1.25 per head

Delivery charges for breakfast are subject to time, location and spend.



Additional Costs

Staff

Chefs	@ £18.00 per hour
Manager/Butler	@ £20.00 per hour
Senior Waiter	@ £14.50 per hour
Waiter	@ £12.75 per hour

Should you require a waiter to take charge and work on his/her own, a senior waiter is recommended. All waiting staff are booked for a minimum of 4 hours and chefs for a minimum of 6 hours per function.

Drinks Please ask for our wine list

Hire Equipment This can be supplied to all our clients using our services for food.

Table Linen All sizes and colours available.

Venue Finding Scott Harris offers this service free of charge. We can find you the perfect party venue.

Entertainment From disco's to bands and individual entertainers.

Flowers/Chocolate Fountains/Vodka Luges Please ask for a quote

Delivery charges for food only

A precise delivery time cannot be guaranteed. A realistic 45min window for this should be given.

£ 6.00 All lunch deliveries subject to location

£18.50 All deliveries 1400 -1700 food only

Any delivery outside Congestion Charge zone the above times, weekends, large events and equipment hire will be subject to a quote.

Cancellation Charges

After 1400 the day before the Lunch 100%

24 hours notice prior to the delivery time of the lunch 25%

This applies to jobs under £500.00

For all other events, please refer to our terms & conditions for booking requirements & cancellation

ALL PRICES ARE SUBJECT TO VAT AT THE CURRENT RATE