So Catering

Menu Options:

Option 1:

Sandwiches
Filled rustic rolls
Kettle crisps
Fruit bowl
Mineral water

£4.75 plus vat per person

Option 2:

Sandwiches
Wraps
Kettle crisps
Fruit bowl
Cakes
Orange juice

£5.95 plus vat per person

Option 3:

Wraps
Houmous with wholemeal pitta bread
Tortilla chips and a sweet chilli dip
Fruit bowl
Mineral water

£6.95 plus vat per person
Option 4:

**Healthy Eating:**

Fresh tortilla wraps with low fat healthy fillings and low fat mayonnaise
A platter of freshly prepared organic crudités and selected dips
Assorted low fat organic fruit yoghurts
Fruit bowl
Mineral water

£5.95 plus vat per person

Option 5:

**Ploughmans Platter:**

A selection of fine English and continental cheeses or meats, chunky fresh bread and butter, celery sticks and chutneys
Kettle crisps
Fruit bowl
Mineral water

£6.95 plus vat per person

Option 6:

**Working Lunch:**

1 Sandwich
Packet of Walkers crisps
1 piece of fruit
Can of drink or bottle of mineral water

£3.75 plus vat per person

Option 7:

**Restaurant Bookings:**

We are able to provide lunches for delegates that would prefer a change of environment and enjoy a hot or cold plated meal in our restaurant

£ variable

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So Catering,
Southern House, Sparrowgrove, Otterbourne, SO21 2RU
Phone: 01962 715855, email: marioerrigo@btinternet.com
Canapé Selection:

- Blue cheese, pear and walnut tartlet
- Goats cheese tartlet with a red onion marmalade
- Smoked salmon, black olive and dill crostini
- Creamed cheese and sun dried tomato pinwheel
- Wild salmon mousse and watercress blini
- Dolcelatta and grape bruschetta
- Peking duck and hoisin sauce pancake
- Brie and cranberry tartlet
- Rare beef and horseradish tartlet
- Satay chicken breast on a wooden skewer
- Field mushroom and baked stilton tartlet
- Honey and sesame seed roasted cocktail sausage
- King prawn and cucumber skewer with a Japanese mayonnaise
- Feta cheese, melon and black olive skewer
- Breaded scampi served hot with tartare sauce
- Organic vegetable crudité platter with a blue cheese dip
- Mini vegetable spring rolls with a sweet chilli dip
- Breaded chicken goujons, served hot with garlic mayonnaise
- Celery boat with a stilton mousse
- Mini fish and chips with tartare sauce

Canapés may be chosen from this list to complement your buffet selection. We do request however, that all delegates, with the exception of vegetarians, enjoy the same menu choice.

Please add £2.00 plus vat per selection.

Uniformed waiting staff can be arranged to serve canapés at your venue. £12.00 per member of staff per hour.

We are able to make canapés to your specific design and requirements.

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Refreshments and sundries:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£1.00 per person</td>
</tr>
<tr>
<td>Superior wrapped biscuits</td>
<td>£0.40 per person</td>
</tr>
<tr>
<td>Bottled mineral water 500ml individual</td>
<td>£0.90 per person</td>
</tr>
<tr>
<td>Bottled mineral water 1500ml</td>
<td>£2.00</td>
</tr>
<tr>
<td>Orange or apple juice per litre jug</td>
<td>£2.00</td>
</tr>
<tr>
<td>Cafetiere of ground Arabica coffee</td>
<td>£4.00</td>
</tr>
<tr>
<td>Homemade cakes</td>
<td>£0.95 each</td>
</tr>
<tr>
<td>Danish pastries</td>
<td>£1.00 each</td>
</tr>
</tbody>
</table>

All prices are subject to vat.

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