



# WELCOME

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Here at JAE Catering, we take pride in using fresh, locally sourced produce whenever possible. By collaborating with our local community, we ensure that our food is created to the highest standards of freshness and quality.

## **Booking information**

Hospitality request must be made no later than 24 hours in advance to ensure availability.

Bookings are accepted via email or telephone a confirmation email will be sent once booked

**The board room located above our café is available for hire. To make a booking, please contact the Springboard Centre by calling 01530 83931 or emailing [office@springboardcentre.co.uk](mailto:office@springboardcentre.co.uk). Day delegate packages available on request**

## **Cancellation policy**

All changes to your booking, including buffets, bowl food and sandwich lunches should be made 24 hours' prior to your event. Any cancellations made after this period may occur up to 100% of the food costs.

## **Dietary requirements**

Please make us aware if you have any specific allergy or dietary requirements. Gluten free, vegan and vegetarian hospitality can be provided on request. All food should be consumed within 2 hours of delivery.

Should you require any further information or advice on our menus please contact the James 07887875392 or Emma 07919371033 or email [Jaecatering@outlook.com](mailto:Jaecatering@outlook.com)

# BREAKFAST

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Price per person

## Breakfast roll

- Crisp bacon
  - Cumberland sausage
  - Grilled mushroom & free-range egg
- 3.0**

## Breakfast burrito

Stuffed with egg, cheese, beans, hash brown and the choice from one of the following

- Pork sausage
  - Smoked bacon
  - Chorizo
  - Mushroom
  - Avocado
- 3.8**

*Vegan options available*

## Healthy breakfast

- Whole fruit bowl
  - Yoghurt with woodland berries
  - Smashed avocado on whole wheat toast
- 6.0**

## Continental breakfast

- Freshly cut fruit
  - Warm pastries & breads
  - Jams & preserves
  - Greek yoghurt, honey and homemade granola
- 6.9**

## Pastries

- Pain au chocolate
  - Butter croissant
  - Cinnamon swirl
- Price per item  
**1.5**



# BEVERAGES

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	Price per person
Hot beverage tray Fruit and herbal teas Freshly brewed coffee	<b>2.0</b>
<b>Chilled fruit juices</b> orange, apple, tomato	<b>1.5</b>
<b>Mineral water</b> still or sparkling 1ltr	<b>1.2</b>
Canned drinks coke & diet coke, tango, sprite	<b>1.0</b>

# SNACKS

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	Price per person
Freshly baked cookie	<b>.80</b>
Biscuits	<b>.90</b>
Whole fruit bowl	<b>.80</b>
Wrapped sweets	<b>1.5</b>

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**ALLERGEN NOTICE:** Our kitchen is NOT an allergen free zone. If you suffer from any food allergies or intolerances, please let us know and we will be more than happy to help and advise.



# LUNCH

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Price per person

## Executive lunch

**16.0**

### Sandwiches

A selection of freshly made sandwiches, artisan baguettes, and wraps

### Salads

- **Pasta**  
Salted pasta, vine tomatoes, torn mozzarella seasoned with garlic and basil vinaigrette
- **Caesar**  
Grilled chicken, crunchy croutons with fresh Romaine lettuce rolled with our own Caesar dressing
- **Greek**  
Fresh kos lettuce, feta cheese, roasted tomato, olives, green onion & oregano oil

### Fresh fruit

Seasonal fresh chopped fruits

### Kettle chips

### Freshly baked cookie

Price per person

## **Express lunch**

**10.0**

A selection of freshly made sandwiches, baguettes, and wraps

- Homemade sausage roll
- Chicken katsu skewer
- Kettle chips
- Freshly baked cookie

## **Sandwich lunch**

**6.0**

A selection of freshly made sandwiches, baguettes, and wraps

- Cut seasonal fresh fruit
- Kettle chips
- Freshly baked cookie

## **Hot buffet lunch**

**12.0**

### **Option A**

- Beef or vegetable lasagne
- Fresh green salad & garlic bread

### **Option B**

- Chicken or sweet potato curry
- Naan bread, rice & mango chutney

### **Option C**

- Chicken cacciatore or aubergine parmigiana
- Served with pesto seasoned pasta & homemade focaccia





# SALAD BOWLS

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Price per person

Prices are per bowl, serving 10 persons

**12.5**

## **Asian**

Mixed green leaf, sesame, mandarin, pickled daikon & green onion

## **Pasta**

Freshly cooked pasta, roasted vine tomatoes, torn mozzarella seasoned with garlic and basil vinaigrette

## **Niçoise**

Fine green beans, marinated olives, soft boiled egg with flaked tuna

## **Roasted**

Mixed beets, sweet potato, garlic, sweet peppers and red onion rolled in lemon and rosemary

## **Greek**

Fresh cos lettuce, feta cheese, roasted tomato, olives, green onion & oregano oil



# BUFFET ADDITION

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	Price per item
Chicken katsu skewer	<b>2.1</b>
Vegetable samosa	<b>1.5</b>
Mixed vegetable pakora	<b>1.9</b>
Homemade sausage roll	<b>2.0</b>
Roasted duck or jackfruit & hoi sin wrap	<b>2.8</b>
Mozzarella and pancetta or mushroom arancini	<b>2.5</b>
Baked vegetable quiche	<b>2.0</b>

# DESSERTS

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	Price per person
	<b>4.0</b>
Chocolate brownie topped with Biscoff butter cream	
Vanilla cheesecake with a woodland berry compote	
Peanut butter & banana Danish cake with salted caramel	



# PLEASE NOTE

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A delivery charge may apply depending on postcode.

Please ensure all buffet trays / lids are put back into the delivery boxes ready for collection.

Any missing buffet trays / lids will be charged.

Should you require any further information or advice on our menus please contact:

**James Pollard** – 07887 875392

**Emma Pollard** – 17919 371033

Email: [jaecatering@outlook.com](mailto:jaecatering@outlook.com)

