

Dur Classic Selections

WE TAKE THE HASSLE OUT OF THE CHOOSING, IT'S ALL DONE FOR YOU WITH THIS RANGE OF MENUS, DESIGNED TO SUIT ALL SITUATIONS.

THE CLASSIC WORKING LUNCH

A selection of beautifully prepared well-filled sandwiches, one and a half rounds per person on premium thick white and wholemeal bread with various fillings including meat, fish and vegetarian options along with:

- · Home-made cake of the day,
- A bowl of crisps,

· A mixed platter of fresh fruit.

£4.95 PER PERSON

..... or

A selection of beautifully prepared well-filled sandwiches, one round per person on premium thick white and wholemeal bread with various fillings including meat, fish and vegetarian options along with:

- Home-made cake of the day,
- Mini sausage rolls or vegetarian mini spring rolls or samosas served with a sweet chilli dip
- · A bowl of crisps,
- · A mixed platter of fresh fruit.

THE BUSINESS MEETING

A selection of beautifully prepared well-filled sandwiches, one round per person on premium thick white and wholemeal bread with various fillings including meat, fish and vegetarian accompanied by four selections from our extensive menus:

· Home-made quiche or pie,

£5.95

- · Plaice goujons served with a tartar sauce,
- Vegetarian mini samosas served with a sweet chilli dipping sauce,
- · Home-made cake of the day.

This menu is an example and varies on a daily basis, to ensure a variety of choice throughout any week.

HEALTHY EATING MENU

For those who are a little more health conscious...

- · Freshly prepared mixed continental salad,
- · Cold meats selection,

£6.50 PER PERSON

- · Home-made quiche of the day,
- Roasted baby new potatoes cooked in olive oil with sea salt, Rosemary and garlic,
- A selection of four types of freshly cut melon with pineapple and grapes.

All comes served with freshly baked rolls and butter.

THE EXECUTIVE LUNCH

A selection of sandwiches one round per person on white and wholemeal bread with various fillings including meat, fish and vegetarian options.

- · Home-made savoury pie or tart,
- Goujons of haddock in lemon and black pepper with tartare sauce,

£6.95 PER PERSON

- Filled mini pitta bread with hummus lettuce and cherry tomatoes,
- · Mixed mini bites served on cocktail sticks,
- · Home-made cake of the day.

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KATE'S FEAST (DESIGNED TO IMPRESS)

A selection of sandwiches and wraps with various fillings including meat fish and vegetarian options.

- Marinated Italian chicken skewers.
- Platter of sliced continental meats and salamis,

 Baby roasted potatoes in sea salt, garlic and rosemary, £8.95 PER PERSON

£7.95

PER PERSON

- Hot and spicy king prawn skewers,
- Balsamic red onion, goats cheese and cherry tomato tart,
- · Prawn cocktail vol-au-vents,
- Mixed seasonal fruit mini pavlovas with chocolate coated cream filled profiteroles,

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MEDITERRANEAN MENU

This menu is designed to take you back to that just come from the beach to the Taverna summer holiday feeling...

- Mixed filled wraps with various meat, fish and vegetarian options with a bit of Mediterranean flare.
- Mixed anti-pasta Italian meats and salamis along with pots of pickles served with toasted ciabatta bread.
- Italian chicken, zucchini and pepper skewers,
- Classic tortilla from Spain "full of flavour" (vegetarian),
- Insalata tricolore or mozzarella, tomato and basil salad,
- · Authentic Greek salad with olives and feta cheese,
- · Mini pavlovas with fresh summer fruits.

THE ENTERTAINER

A selection of sandwiches and wraps with various fillings including meat, fish and vegetarian options.

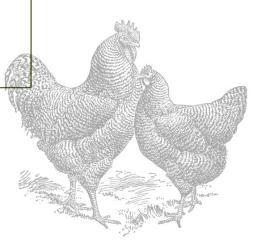
- · Home-made chicken, ham and leek pie,
- · Grilled red pepper, mozzarella and basil bruschetta,
- · Goujons of haddock, with tartare sauce,
- Vegetable samosas with sweet chili dipping sauce,

£7.95 PER PERSON

- Kebabs of mixed exotic fruit including kiwi, melons, strawberry and more,
- Home-made cake of the day.

This menu is an example and varies on a daily basis, to ensure a variety of choice throughout any week.





We look forward to hearing from you

Tony & Kate Panicola

All the above menus are priced exclusive of VAT

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