



# CONTENTS

- 3. About Us
- 4. Menus
- 7. Extras
- 8. Menu Tariff & Booking

#### ABOUT US

Platters & Plates, a bespoke catering company based in Tenbury Wells, rural Worcestershire. With over 30 years culinary experience and passion we only use the best local, fresh and seasonal produce in all our food.

We pride ourselves on always delivering a catering service with not only great flavours and food but staffing that allow you to spend the time you need with loved ones around you. We can offer many options for funeral catering but here is a selection of our most popular.

If you have something else in mind, let us know! We will aim to work with you to meet your needs.

It's nice to be able to be a part of the support system for a family and their friends on such a sombre day. Food is healing, and sharing food while sharing fond moments and memories is a key moment at any funeral wake. I hope this information is helpful to you in making your catering arrangements, please do let us know if we can do anything. We look forward to creating a solution for you.







# THE MORTIMER

Selection of freshly made finger sandwiches

- Egg and Cress
- Cucumber
- Smoked Salmon and Cream Cheese
- Ham and Mustard

Freshly Baked Scones, Jam and Cream

Fruit Cake

Tea and Coffee

All menus can be altered to cater for any dietary requirements and allergies.



# THE NEEN

Selection of freshly made finger sandwiches

- Egg and Cress
- Cucumber
- Smoked Salmon and Cream Cheese
- Ham and Mustard

Homemade Quiche

Homemade Sausage rolls

Freshly Baked Scones, Jam and Cream

Lemon Drizzle Cake

Fruit Cake

Tea and Coffee

All menus can be altered to cater for any dietary requirements and allergies.

# THE CATHERTON

Selection of freshly made finger sandwiches

- Egg and Cress
- Cucumber
- Smoked Salmon and Cream Cheese
- Ham and Mustard

Homemade Quiche

Wyre Pork Pie and Pickle

Homemade Sausage rolls

Homemade Scotch Eggs

Freshly Baked Scones, Jam and Cream

Lemon Drizzle Cake

Fruit Cake

Tea and Coffee



### EXTRAS

#### STAFFING

We can provide staffing for more than just food service. This can include staffing for welcome drinks service or bar staff. Let us know where you need us and we'll sort the rest.

#### TEA & COFFEE

Tea & coffee station is included in all funeral catering packages and will be available to your guests from time of arrival until we leave site. Guests can either self serve or our staff can serve tea and coffee to quests.

#### HIRE ITEMS

Venues aren't always stocked with the essentials and maybe you don't have enough crocks at home for all your guests! Speak to us about crockery, tableware, glassware and table linen hire.

We coordinate delivery and collection for you, all you have to do is cover any breakages or losses that may occur. Hire T's&C's will have all the details.

### OTHER INFORMATION

#### LOCATION

Depending on where you're hosting a site visit could be necessary and will allow us to establish essential logistics from our side.

Does your venue have a kitchen? If not we've got solutions. We can bring our own pop up kitchen or move into a provided marquee kitchen.

#### WASTE & RECYCLING

All rubbish from the day will be bagged and packed or sorted into allocated recycling areas if requested but ultimately is the clients responsibility, we can advise you on how best to manage your waste.

#### TRAVEL CHARGES

Unless other wise stated at time of enquiry all travel charges are included in your bespoke package quotation.

#### BREAKAGES & LOSSES

Breakages, loss and damage to items are the clients responsibility and will be charged after the event. Further details of breakage & loss charges can be found in the T's & C's of your contract.

## MENU TARIFF

The following prices are per person and include VAT and service\* based on minimum 50 guests.

The Mortimer	£ 12.00
The Neen	£ 15.00
The Catherton	£ 20.00

### EXTRAS

Crockery, Cutlery & Glassware Hire	P.O.A
Additional Staffing	P.O.A