

# ASCARI Catering

*Ascaris is one of the finest and most established caterers in and around Herefordshire. We also cater for Hunt Balls and events outside of Hereford City as far as Oxford.*



Photograph above is Whitney Court which is one of our catering venues for weddings. [www.whitneycourt.co.uk](http://www.whitneycourt.co.uk)

*Our extensive and professional knowledge gained over the years in catering and hospitality service will ensure your function runs smoothly from the first point of contact to the end of the function. We have outstanding testimonials and feedback.*

*We provide extensive menu options to suit different tastes and budgets for all Occasions from :*

- *Canapé Receptions*
- *Dinners*
- *Buffets*
- *Hunt Balls*
- *End of Year School Balls*
- *Corporate Events*
- *Christenings*
- *Wakes*
- *Private Parties*

*To organising the special day of your life “**Your Wedding Day**” whether this is at home in a Marquee or a venue of your choice, with your own unique menu, we will make this a special day for you to never forget.*

*Our fresh produce is sourced from local suppliers, especially our Herefordshire Beef.*

*We supply kitchen equipment, crockery, cutlery, glassware, table linen, a bar if required and smart, friendly experienced staff. We look forward to your enquiry.*

**Ascari Catering**  
**Canapé Selection**

*Cheese Savoury Biscuits with various Toppings:  
Quail Egg/Prawn/Walnut/Olive/Anchovies/Gherkin etc*

*Sweet Chilli Chicken Spoons*

*Cheese Flutes*

*Smoked Salmon Roulade*

*Puff Pastry Crostini*

*Asparagus Rolls*

*Tiny Vol-au-Vents*

*Blinis with Creme Freshe and Salmon and Dill*

*Cream Cheese and Chive Pinwheels*

*Pate and Pimento Pinwheels*

*Stuffed Cherry Tomatoes*

*Melon and Parma Ham*

*Choux Puffs with a Savoury filling*

*Salami Cornets*

*Cream Blue Cheese Celery Boats*

*Curried Egg Quarters*

*Puff Pastry Savoury Horns*

*Cocktail Chipolatas*

*Crudities and Dips*

**Served warm**

*Devils on Horseback*

*Tiny Hot Spring Rolls*

*Spicy Meatballs with Mint Yoghurt Dip*

*Butterfly Prawns*

*Vol-au-Vents - various fillings*

*Prunes rolled with Bacon*

*Crab Cakes*

*Manhattan Mushrooms*

*Tiny Yorkshire pudding with Various Fillings*

*Cod and Mushy Peas on Rosti Potato*

*Cappuccino Cups of Soup*

**Ascari Catering**  
**Starters**

*Smoked Salmon and Watercress Roll*

*Fresh Salmon Mousse laced with Smoked Salmon*

*Smoked Salmon Mousse with Mango Coulis  
Served with Melba Toast and Salad*

*Salmon and Avocado Mousse*

*Chicken and Pepper Kebab with Lime Sauce  
Served on Risotto*

*Mustard crusted Fillet Beef with red onion  
And green bean salad*

*Prosciutto, Salami and Mortadella platter*

*Mixed Hors d'oeuvres*

*Roast Pepper and Mascarpone terrine with pepper salsa*

*Prawn Cocktail with cream and brandy sauce*

*Fanned Melon with red berries and mint*

*Smoked Fish platter - Salmon, Trout and large Mussels*

*Chicken Liver Pate with sweet and sour onion salsa*

*Filled Pancakes with various meat, fish or vegetable  
Fillings*

*Warm smoked Chicken with onions, Chilli and Peppers*

*Nicoise Salad*

**Ascari Catering**  
**Soup**

*Cream of Tomato*

*Potato and Watercress*

*Carrot, Orange and Coriander*

*Cream of Cauliflower*

*Minestrone*

*Courgette and Dolcelatte*

*Ravioli in Chicken Broth*

*Leek and Potato*

*Sweetcorn and Leek*

*Curried Parsnip*

*Tomato and Chilli*

*Pea and Ham*

**Ascari Catering**  
**Main Courses**

**BEEF**

*Fillet of Beef Wellington with Madeira Sauce*

*Fillet of Beef Steaks with  
Red Wine sauce or a peppered cream sauce*

*Fillet Beef Stroganoff*

*Roasted Fillet or Topside of Beef with all the trimmings*

**LAMB**

*Boned rolled Leg of Lamb - traditional or filled  
With garlic and served with flageolet bean sauce*

*Lamb Tagine with prunes and apricots*

*Rack of Lamb with redcurrant sauce*

*Noisettes of Lamb*

**PORK**

*Loin of Pork - traditional or filled with apricot stuffing*

*Pork Chops with Coriander - Cumin Spice Rub*

**FISH**

*Fresh Salmon fillet with champagne and cream sauce*

*Salmon En-Crouete served with a creamy white wine sauce*

*Fish Kebabs of: Monkfish, Swordfish and Salmon*

*Three Fish Pie: Cod, Salmon and Smoked Haddock*

*Scampi Provencale*

*Baked Trout, Served plain, with Almonds*

*Or with Spanish style stuffing with a Tomato and Basil sauce*

## CHICKEN

*Poussin filled with Apricot Stuffing  
Served with a light Port Sauce*

*Chicken Breast with Chianti and Grapes*

*Chicken Chasseur*

*Coq au Vin*

*Chicken Breast in a mild cream curry sauce*

*Chicken Tikka Masala, Chicken Korma*

*Breast of Chicken stuffed with Mascarpone Cheese and  
Wrapped in Parma Ham  
Served with a Light Port Sauce*

## DUCK

*Duck Breast with Orange liqueur sauce or a  
Red Cherry sauce*

*Duck served in Plum Sauce*

## OTHER

*Lasagne with meat sauce*

## VEGETARIAN

*Baked Vegetable Lasagne*

*Mushroom Stroganoff*

*Spinach and Ricotta Pancakes with a tomato and Basil sauce*

*Vegetarian en Croute*

*Wild Mushroom Rissoto*

**Ascari Catering**  
**Gala Menu**

*Filo Pastry filled with Spinach and Mushrooms  
Topped with Goats Cheese and Honey*

*Fanned Melon with a Fresh Red Berries Coulis*

*Whole Decorated Fresh Salmon*

*Cider Glazed Ham*

*Chicken Breast with Mayonnaise and Grapes*

*Vegetarian Terrine*

*Hot Tiny New Potatoes*

*Tomato and Fresh Basil Salad with Olives and Feta Cheese*

*French Beans and Asparagus Salad*

*Pasta and Pesto Salad*

*Mixed Leaf Salad*

*Garlic Mushroom Salad*

*Various Dressings*

*Fresh Mixed Breads*

*Fresh Raspberry Flan with Crème Patisserie*

*Dark and White Chocolate Torte*

*Coffee and Tea*

**Ascari Catering**  
**Selected Cold Fork Buffet**

*Poached Salmon garnished with fresh Dill on Lettuce Leaves*

*Julienne of Chicken Coronation*

*Selection of Quiches*  
*(Asparagus, Mushroom, Cheese and Tomato, Bacon)*

*Choice of Sliced Cold Meats*

*Fresh Seasonal mixed Leaf Salad with Cherry Tomatoes*

*Garlic Mushrooms,*  
*Three Bean Salad,*  
*New Potatoes and Chives*  
*Tomato and Pepper Salad*  
*Choice of Savoury Rice Dishes*  
*Mixed Rolls or Breads*  
*Selection of Dressings & Mustards*

*Choice of 2 Desserts*

*Coffee*



**Ascari Catering**  
**Selected Hot Fork Buffet**

*Beef Stroganoff in a rich cream sauce*

*Beef Bourguignonne*

*Chicken Princess (strips of Chicken with Green Grapes in a White  
Wine Sauce)*

*Traditional or Vegetable Lasagne*

*Spinach and Pasta Bake*

*Ocean Pie with Potato and Cheese Topping*

*Herefordshire Steak Pie*

*Chicken, Ham & Leek Pie*

*Various Curries*

*Beef Flamande (cooked in Brown Ale)*

*Chilli Con Carne*

***Served with:***

*Savoury Rice, Hot New Potatoes, Baked Potatoes*

*Various Salads, Dressings and Mayonnaise*

*Baby Rolls of White and Wholemeal Bread*

*Choice of 2 Desserts*

**Ascari Catering**  
**Full Gala Buffet**

*Whole Decorated Salmon*

*Individual Salmon fillets with Dill and Lemon*

*Whole King Prawns*

*Dressed Lobster*

*Whole baked Ham seasoned and cooked in cider  
With a brown sugar glaze*

*Sirloin of Beef*

*Rib of Beef decorated and sliced*

*Loin of Pork*

*Roast Turkey - whole or sliced*

*Chicken with creamy Tikka sauce*

*Chicken with yoghurt and grapes*

*Chicken Coronation*

*Various Quiches*

*Spinach Torte*

*Italian Salamis, Parma Ham and Sausages*

**Ascari Catering**  
**Vegetarian Suggestions**

**CANAPES**

*Crudities and Dips*  
*Pinwheel Sandwiches*  
*Pieces of Quiche Lorraine*  
*Assorted Cream Cheese Savouries*  
*Choux Puffs filled with Sauce Piquant*  
*Tiny Hot Spring Rolls*  
*Deep Fried Camembert with Redcurrant Dip*  
*Celery Boats with Cream Cheese*  
*Filo Pastry with various fillings*  
*Vol-au-Vents*  
*Asparagus Rolls*

**STARTERS**

*Avocado Mousse*  
*Wild Mushroom & Spinach with Goats Cheese Tartlet*  
*Served with Caramelised Onion*  
*Tomato & Red Onion Salad*  
*Broccoli Mousse*  
*Egg Caviar and Mayonnaise*  
*Caesar Salad*  
*Fresh Fruit Platter*  
*Vegetable Terrine*  
*Cream Cheese/Cucumber ring mould with Watercress*  
*Hot or Cold Soup*

**MAIN COURSE**

*Spinach and Ricotta Cheese Pancakes*  
*Vegetable Lasagne with creamy topping*  
*Vegetables en Croute Wellington*  
*Vegetable Moussaka*  
*Cannelloni with vegetables in a parsley and cream sauce*  
*All served with a large selection of vegetables and salads*  
*Spicy Apricot Nut Roast with Goats Cheese*

**Ascari Catering**  
**Vegetables**

*Whole Green Beans - plain or with roasted peppers*

*Broccoli - plain or with oil and garlic*

*Cauliflower - plain, fried or with cheese sauce*

*Roasted Vegetables with Whole Green Beans, baby white onions, Tiny whole  
Carrots & Broccoli*

*Baton Carrots*

*Mange Tout*

*Stuffed Tomatoes*

*Potatoes: Roasted , Creamed, Sauté, Gratin, Parmentier  
Dauphinoise*

*Or*

*Tiny new boiled*

*Rice: plain or risotto*

**Ascari Catering**  
**Salads**

*Mixed Leaf*

*Tomato and Basil*

*Garlic Mushrooms*

*Three Beans*

*Mixed Peppers*

*Egg Mayonnaise*

*Green Bean with Roasted Peppers*

*Coleslaw*

*Tomato, Feta Cheese and Olives*

*Red Cabbage*

*Carrot Crunch*

*Various Potatoes*

*Various Rice*

*Various Pasta*

**Ascari Catering**  
**Sweets**

*Fresh Fruit Brulee*  
*Fresh Fruit Salad with Chantily Cream*  
*Creme Caramel*  
*Tiramisu*  
*Lemon Soufflé*  
*Open Apple Tart with Apricot Glaze*  
*Chocolate Torte*  
*Lemon Meringue Pie*  
*Fresh Fruit Pavlova*  
*Coffee Liqueur Mousse*  
*Chocolate Mousse*  
*Fruit Flan with Creme Patisserie*  
*Cherries Jubilee*  
*Baked Peaches (in season)*  
*Hazelnut Torte*  
*Tarte Tatin*  
*Various Roulades*  
*Lemon Mouse*  
*Summer Pudding*  
*Rice and Lemon Pudding*  
*Oranges with Cointreau*  
*Various Cheesecakes*  
*Various Fruit Crumbles*  
*Bread and Butter Pudding with Apricot Glaze*

**Finger Sweets**

Baby Meringues with Fresh Cream  
Tiny Chocolate Éclairs filled with Fresh Cream  
Fruit Tartlets  
Fresh Cream Slices  
Tiny Cream and Jam Scones  
Flapjacks  
Caramel Squares  
Bakewell Tarts

**Ascari Catering**  
**Brunch Menu**

*Scrambled Egg with Smoked Salmon*  
*Cumberland Sausages with Mustard Sauce*  
*Local Herefordshire Pork Sausages*  
*Smoked Bacon*  
*Sautéed Potatoes*

*Hot pancakes served with Maple Syrup, Honey or Yoghurt*  
*Croissants*  
*Muffins*  
*Butter, Conserves and Marmalades*

*Continental; Roast Coffee (Black or White)*  
*Tea served with Mil or Lemon*

**Breakfast Menu**

*Fruit Juice*  
*Cereals*

*Bacon, Egg, Fried Bread and Sausage*

*Toast with Marmalade or preserves*

*Continental Roast Coffee (Black or White)*  
*Tea Served with Milk or Lemon*

## **Ascari Catering**

### **Price Structure (All prices are subject to VAT)**

- *Three Course Menu starts from £25.00 per head*
- *Two Course Menu starts from £22.00 per head*
- *Hot Fork Buffet start from £22.00 per head*
- *Cold Fork Buffet start from £18.00 per head*
- *Full Gala Buffet £32.00 per head*
- *Special Menu & Prices available for children under 10 years*
- *Canapes start from £6.00 per head for a selected choice*
- *Evening Wedding Buffet starts from £5.50 per head*
- *Cheese Platter per table of 8 person £25.00*
- *Finger Buffet Menu Starts at £7.00 per head for six items this is delivery only*
- *Brunch Menu £15.00 per head*
- *Breakfast Menu £9.00 per head*
- *Afternoon Tea starts at £ 7.00 per head*
- *White/Red/Rose wines start from £15.00 per bottle*
- *Champagne from £35.00 per bottle*
- *Sparkling Cava from £18.00 per bottle*
- *Juices/Minerals £2.50 per litre*
- *Corkage charge is £4.00 per head*
- *Linen Tablecloths are £10.00 each*
- *Linen Serviettes are £1.40 each*
- *Duni 3-Ply Serviettes are £0.40 each*
- *Ascari Provide Crockery, Cutlery and Staff this is included in some packages or additional costs are applied where needed. Hire of staff per member is £10.00 per hour*
- *Ascari can supply Entertainment and Bar Licence*
- *Ascari can provide a Paid Bar*
- *Ascari can supply/hire out glasses*
- *Wedding Silver Cake Stand—Round or Square with Silver Knife*
- *Silver Punch Bowl*
- *High chairs*
- *Silver Table Number Stands*



**Ascari Catering**  
**Terms & Conditions:**

- Ascari offer a personal free consultation service where professional advice is given on menu selections and requirements of the event that we are catering for within your budget.
- The prices and menu selection are a guide line of what we can offer and any special requirements or alternative menu choices are welcomed and catered for whenever possible.
- Ascari offer a Food Tasting service , this is a free service for the majority of dishes, however with more exquisite dishes a charge will be applied and the remainder of the dish can be taken home if required. The maximum people we can allow for food tasting is four. Please ask advice on this at your consultation.
- After the consultation to secure the date of your function/ event we would require a £1,000 deposit for Weddings In regards to other functions/events this can be discussed, Deposits are non refundable.  
The remaining balance plus any additional extra costs Incurred during the function/event will be invoiced to you within one week after the date of function/event.
- Payment is required within 7 days. We accept Cash, Cheque, Credit/Debit Cards or Bacs payments. If we do not receive payment then a late payment charge will be applied of 5% of the balance every 7 days.



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*Cafe Ascari is one of the most popular and well known serving cafe/restaurant in Hereford. It was started over 55 years ago by the late Mrs Maria Vaughan. Ascari is still in the family; now owned and run by her son and his wife Mr Nicholas & Mrs Renee Vaughan.*

*Choose from our ground floor café or from our restaurant on the first floor (which has table service). Treat yourself to a freshly made coffee or pot of tea and one of our famous “Home made cream and jam scones or maybe a slice of lemon meringue pie”.*

*We provide freshly cooked dishes to include our delicious Sunday roasts. If you would like something lighter, again plenty of choice to choose from for example our “own made quiche” or baked potatoes with salad. (Meat and produce sourced locally when possible).*

*Our upstairs restaurant is also available as a Function Room, which is ideal for Christenings , small Wedding Receptions, Children's Parties or larger groups of people for dinner.*

*Please call us for further details.*