



APPROVED CATERERS

For private charter functions food will be supplied to customer's order by one of three approved caterers and charterers will deal with their chosen caterer direct.

We regret that charterers are not permitted to bring their own food or drink onboard or to use the bar facilities for the purpose of serving their own drinks, unless specific permission has been obtained from Orwell River Cruises for limited drinks (eg a glass of champagne on arrival), on which corkage will be payable.

The following pages show sample menus from our four approved caterers. All caterers will discuss and quote for alternative individual requirements. Please note that these menus may be subject to change or price increase for 2011. Their contact details are as follows.

Emerald Catering

Unit 2, Wolsey House
The Drift
Nacton Road,
Ipswich, IP3 9QR

Tel: 01473 290220 Mobile: 07834 852053

The Greyhound

9 Henley Road
IPSWICH IP1 3SE

Tel 01473 252862 Mobile: 07759 814277
email: dan@thegreyhoundipswich.co.uk

Seasons Deli

Unit 20 Brookhouse Business Park
Brunel Road
Hadleigh Road Industrial Estate
Ipswich
Suffolk IP2 0EF

Tel: 01473 222244
Web site: www.seasonsdeli.co.uk email: seasonsdeli@aol.com

Mary Duggan Fine Cuisine

Park Cottage, Easton, Suffolk IP13 0ES

Telephone 01728 748488 Mobile: 07796 181626
email: maryjaneduggan@aol.com

EMERALD CATERING

Wolsey House, 2 The Drift, Nacton Road, Ipswich. IP3 9QR
Tel: 01473 290220 Mob: 07834 852053

Hearty Cocktail Buffet Menu

Selection of freshly made Sandwiches and
Bridge Rolls
with Various Fillings
Chicken Drumsticks
Selection of Quiches to include Vegetarian
options
Assorted Dim Sum
Mini Vegetable Spring Rolls
Chicken Satay Sticks with Peanut Dipping
Sauce
Prawns in Filo Pastry
Vegetable Samosas
Onion Bhajis
Tempura Vegetable Kebabs
Mini Scotch Eggs
Cocktail Sausages with Wholegrain Mustard
Brie & Grape and Stilton and Savoury
Biscuits

Foam Plates, Napkins & Delivery Included
£10.95 per person

Selection of Cocktail Desserts
£2.75 per person

Party Buffet Menu

Selection of Sandwiches and Bridge Rolls
on brown and white bread
half round per person

Selection of Quiches – both vegetarian
and meat fillings

Spring Rolls served with a Sweet Chilli
Dip
Chicken Goujons with BBQ Dip
Mini Cornish Pasties
Brie & Cranberry Breaded Bites
Mini Savoury Eggs
Prawns wrapped in Ribbon Filo Pastry
Sausage Rolls

Selection of Sweet Mini Traybakes

Foam Plates & Napkins will be provided

Delivery Included
£7.50 per person

EMERALD CATERING

Wolsey House, 2 The Drift, Nacton Road, Ipswich. IP3 9QR

Tel: 01473 290220 Mob: 07834 852053

Sandwich Buffet Menu

Selection of Sandwiches on Brown & White
bread –

One round per person

Selection of Vegetarian & Meat Quiches

Four of the following savoury items:

Cocktail Sausages with Wholegrain Mustard

Chicken Nuggets with BBQ Sauce Dip

Breaded Fish Gougons with Tartare Sauce Dip

Mini Savoury Eggs

Vegetable Spring Rolls with Chilli Dip

Cocktail Pork Pie

Vegetable Samosas

Party Sausage Rolls

Mini Onion Bhajis

Fruit platter

Traybake/Sweet Selection

Foam Plates, Napkins & Delivery Included

£6.75 per person or £5.75 without fruit &
sweet selection

Cream Tea

Selection of freshly made Sandwiches
on brown & white bread

Home-made Scones with Strawberry

Jam and

Fresh Whipped Cream

Selection of Small Cakes and Shortbread
Biscuits

Foam Plates, Napkins & Delivery
Included

£6.00 per person

(to include unlimited cups of tea only)



The Greyhound

9 Henley Road

IPSWICH

IP1 3SE

Telephone: 01473 252862

Mobile: 07759 814277

All our food is homemade and produced on the premises.

We like to work with each customer to produce the perfect buffet for your event, but below is a selection from our most standard menu:

A selection of sandwiches

Hand made sausage rolls

Garlic King Prawn skewers

Honey and mustard sausages

Bacon, leek and cheddar quiches

Crudités with hummus

Chocolate brownies with strawberries

£9.50 per person

Price includes delivery of food onboard the Orwell Lady prior to your cruise together with appropriate tableware and cutlery.

Contact: Dan Lightfoot on the above numbers or email
dan@thegreyhoundipswich.co.uk

SEASONS...DELI

Unit 20 Brookhouse Business Park, Brunel Road, Hadleigh Road Industrial Estate
Ipswich, Suffolk IP2 0EF Tel: 01473 22244

Season's deli offers an exciting change to catering. All our produce is freshly made to the highest standards by our chefs.

SUBSTANTIAL LUXURY BUFFET INCLUDING DESSERTS

Selection of sandwiches made with various breads with the finest fillings from Suffolk carved ham to duck and hoi-sin

Japanese style breaded king prawns served with a sweet chilli and ginger marmalade

Duck and hoi sin parcels
Thai Chicken and chorizo skewers
Lime and coriander crayfish tails
Italian roasted vegetable and goat's Tarts

Mini camembert cheese with Caramelised onion chutney

Roast beef cooked to perfection and garnished with horseradish cream in a mini Yorkshire pudding

Two individual sweets garnished with fresh fruit
please choose 2 below we will do a 50/50 split

Marquise chocolate torte
Lemon and lime tart
Triple chocolate mousse
Dark chocolate charlotte
Treacle and pecan tart
Lime and blackcurrant cheesecake
Capaccino cream brulee
Marbled berry and vanilla cheesecake

Blackcurrant and Italian meringue tart

Peaches and cream tart

French apple and almond tart
Raspberry and chocolate Indulgence
Strawberry and pistachio tarts

Raspberry and apple pavlovas
Chocolate fudge roulade
Pear and Chocolate brownie
Banana and butterscotch cheesecake
Chocolate and orange roulade
Summer fruit pudding
Coconut and pineapple tart
Opera gateau
Vanilla panacotta with liquor cherries

Tiramisu
Caramel and orange torte
Chocolate and raspberry truffle tart
Brandy snap baskets with lime cream and raspberries

Chocolate and praline cups
Baked white chocolate cheesecake
Cherry and almond tart

£11.25 a head

to include paper plates and napkins

SEASONS...DELI

Unit 20 Brookhouse Business Park, Brunel Road, Hadleigh Road Industrial Estate
Ipswich, Suffolk IP2 0EF Tel: 01473 22244

LIGHT FINGER BUFFET

A fresh selection of sandwiches made from various breads i.e. with an array of tasty fillings one round per person
Plaice goujons with dipping sauce
Freshly baked cheese and onion lattice
Honey and mustard glazed sausage and bacon skewers
Vegetable spring rolls
Chorizo and spicy pork bites
Mini camembert cheese with caramelised onions
All inclusive of paper plates and napkins
£7.75 per head

CREAM TEAS

Minimum of 20 people

Selection of sandwiches on various breads i.e. foccacia, granary, and baguettes with tasty fillings
Home-made scones with strawberry jam and fresh cream or clotted cream
A selection of sweet pastries, cakes

£7.50 a head

(To include unlimited cups of tea only)

SANDWICH PLATTERS

One round per person

A selection of sandwiches on various fresh breads i.e. foccacia, granary, baguettes with tasty fillings from prawn, coronation chicken, cheese and chutney to Suffolk ham, turkey or chicken and bacon plus many more
Freshly baked sausage rolls and cheese and onion puffs

£4.50 per person to include paper plates, napkins

INDIVIDUALLY PLATED MEALS

Season's deli can offer first class plated meals. We can provide salads with hot jacket potatoes to ploughman's style meals to tapas i.e. olives bread cheeses meats etc.

SALADS

FROM OUR DELI COUNTER WE CAN OFFER THE FINEST INGREDIENTS IN A SALAD

Base of salad consists of mixed baby leaves, cucumber, cherrytomato, red onion

Caesar salad-chicken, parmesan, croutons, cos lettuce and a caesar dressing

Prawn salad-prawns bound in Marie rose sauce topped with a king prawn
Coronation chicken-spiced chicken in a mayonnaise with apricots and sultanas
Suffolk ham salad can be served with a pickle or chutney

Cheese salads choose normal cheddar or from our 40 cheeses at the deli
Duck and hoi sin sauce

Whole dressed crab salads subject to numbers etc an extra £1.50 per person
Greek salad-feta olives and pesto

All to be served with fresh granary rolls, butter, mayo, and a hot jacket potato.
Also coleslaw and a mini cheese and onion pastry

£6.95

2 choices maximum preordered or a 50/50 split

Mary Duggan Fine Cuisine

Orwell Lady Menus 2011

We are Event and Private Caterers based in Easton near Woodbridge catering for all occasions but specialising in buffets and canapé receptions for functions throughout mainland UK

We pride ourselves in offering excellent service with attention to detail and quality food sourced where possible from local organic and other suppliers to offer fresh natural food with great taste and presentation prepared with care and attention in our professional catering premises.

Please see the following six sample menus for 2011 season on The Orwell Lady

<p>Menu 1 (Cold Buffet) £25.00 per head</p> <p>Salmon Mayonnaise decorated with Crab Claws and whole prawns</p> <p>Spinach Roulade Courgette & Tomatoes Tart Seasonal Salads</p> <p>Mixed local Breads & Butter</p> <p>English Strawberries with thick cream English trifle</p>	<p>Menu 2 (Cold Buffet) £18.50 per head</p> <p>Sardine Terrine Chicken in white wine sauce with grapes Red Pepper & Onion Tart Salads to include Potatoe & Chive Cucumber & Dill Mixed Local Breads & Butter</p> <p>Fresh Chunky Fruit Salad with Thick Cream English Cheese with Celery and Grapes</p>
<p>Menu 3 Finger Buffet £16.00 per head</p> <p>Selection of Individual Quiches / filled pastry boats Satay Chicken Skewers Lamb Koftas with Mango Chutney Scotch Quails Eggs Parmesan Shortbread Selection of mini sandwiches</p> <p>Fresh Fruit Tarts or Fruit Skewers Chocolate Éclairs</p>	<p>Menu 4 CANAPES £12.00 per head</p> <p>Parmesan and Rosemary Wafers, Artichoke & Tomato Pastry Boats Spiced Roasted Nuts, Raw Vegetable platter with Dip, Smoked Salmon Blinis, Quail Eggs with Celery Salt, Goats Cheese and Pepper Crostini, Mixed Olives, Cocktail Quiches,</p> <p>Chocolate Dipped Strawberries</p>

**Menu 5
FULL ENGLISH
CREAM TEA
£ 10.00 per head**

Selection of hand cut sandwiches on local fresh baked bread to include fillings of
Smoked Salmon,
Roast Beef,
Egg and Cress,
Cucumber

Handmade Suffolk Scones with clotted cream and local preserves

Handmade cakes to include
Gingerbread, Coffee & Walnut,
Farmhouse Fruitcake and Double
Chocolate

Tea and Coffee provided by Orwell Lady

**Menu 6
AFTERNOON TEA
£5.00 per head
(minimum 40 guests)**

Selection of Handmade Scones with Clotted Cream and English preserves

Tea and Coffee provided by Orwell Lady

Please note Menu 6 is delivery only.

Other Information

Our prices include plates and cutlery suitable for use on the Orwell Lady with serving staff included apart from Menu 6 which is delivery only all other menus are for a minimum charge of 40 guests.

Terms and conditions available on request

Vegetarian menus available on request

These are sample menus and we would be pleased for you to contact us to discuss alternatives should you wish.

Mary Duggan Fine Cuisine

Park Cottage Easton Suffolk IP13 0ES

01728 748488 Mobile 07796 181626
email maryjaneduggan@aol.com