



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 three approved caterers, whose contact details are as follows:

Emerald Catering

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

Tel: 01473 290220 Mob: 07834 852053

Seasons Deli

65 Foxhall Road
Ipswich
Suffolk IP3 8JX

Tel: 01473222250
Fax: 01473222250

and

Mary Duggan Fine Cuisine

Telephone 01728 748488 or email: maryjaneduggan@aol.com

EMERALD CATERING

Unit 2, Wolsey House, 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

EMERALD CATERING

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

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

Unit 2, Wolsey House, 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

EMERALD CATERING

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

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)

SEASONS...DELI

Orwell cruise '10

65 foxhall road Ipswich Suffolk ip38jx

Tel: 01473222250

Fax: 01473222250

Buffet menu's in accordance with Orwell River Cruises Ltd
Season's deli offers an exciting change to catering. All our produce is
freshly made to the highest standards by our chefs.

MENU 1

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

MENU 2

SUBSTANTIAL LUXURY BUFFET

INCLUDING DESSERTS

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

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

Duck and hoï 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

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 hoï 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

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

Mary Duggan Fine Cuisine

We are event and private caterers based at Easton near Woodbridge, catering for all occasions but specialising in buffets and cocktail parties.

We pride ourselves in offering quality food dishes prepared where possible with ingredients sourced from local suppliers to offer fresh natural food with great taste and presentation.

The following are three menu ideas for catering on the Orwell Lady river cruise boat in Ipswich for 2010 season

Menu 1 (Cold Buffet) £22.00 per head

Salmon Mayonnaise decorated with Crab Claws and whole prawns
Spinach Roulade
Courgette & Tomatoes Tart
Seasonal Salads of Potato & Chive, Cucumber & Dill , Tomato & Basil
Mixed local Breads & Butter balls
English Strawberries with thick cream
English trifle

Menu 2 (Cold Buffet) £18.50 per head

Sardine Terrine
Chicken in white wine sauce with grapes
Red Pepper & Onion Tart
Salads to include Potatoes & Chive Cucumber & Dill , Tomato & Basil
Mixed local Breads & Butter balls
Fresh Chunky Fruit Salad with Thick Cream
English Cheese with Celery and Grapes

Menu 3 Finger Buffet £15.00 per head

Selection of Individual Quiches
Selection of filled Pastry Boats
Asparagus Rolls
Scotch Eggs
Fresh Fruit Tarts
Chocolate Éclairs

Our price includes service and hire of plates and cutlery appropriate for use on the Orwell Lady

We would be very pleased to discuss any alternative menu suggestions.

Telephone 01728 748488 or email: maryjaneduggan@aol.com