

Successful party planning tips from Mimosa

When planning a party whatever it might be, whether it's a wedding reception, christening, birthday party or just a gathering of friends, there are a number of points that you should consider.

1. Plan ahead. Parties always take longer to organise than you initially think.
2. Is the occasion going to be informal or a rather more formal sit down occasion?
3. Estimate how many people will attend and what your budget is?
4. Establish the preferences or special requirements of your guests. For example, will there be any vegetarians, or do any of your guests have any food allergies?
5. Would you like a traditional fare or do you fancy trying something more exotic; for example Moroccan, Thai or European delights?
6. What about drinks. What variety would you like to offer?
7. Are you going to match the food and drink to the décor and entertainment?
8. How much involvement do you personally want to have, or do you want to have a caterer that can take all that pressure off you, even when it comes to passing around the canapés?
9. Will you be having a cake and who will make it for you?
10. What about equipment. Do you really have enough glasses, plates and even chairs?

Some of the terms out there can seem confusing so here's a brief run down of the type of catering you can choose:

Canapés / Finger buffet: offers guests bite-sized portions without the need for cutlery

Fork buffet: guests can help themselves or be served individual items. Requires crockery and cutlery

Sit down dinner: You can decide on the number of courses for your guests and the food you want to serve

At Mimosa, we have helped many satisfied clients with their special occasions. We opened our first delicatessen in 1997 and therefore have a wealth of knowledge and experience. Let us worry about the food and drinks which will allow you to concentrate on enjoying yourself with your guests.



Mimosa Favorites

Quiches

Quiches-Individual (12 cm)	£ 2.25
Quiches-Medium (Serves 4 to 6) (24 cm)	£ 9.95
Quiches-Large (Serves 8–10) (26 cm)	£ 14.95

Lorraine, Mushroom, Leek, Salmon & Dill, Provençale, Feta, Sun Dried Tomato & Basil, Spinach & Goat's Cheese, Blue Cheese & Walnut ... and more

Tortillas

Spanish Potato Omelette (serves 10—12)	£ 28.50
<i>Choose FromVegetarian, Chorizo, Ham & Mushrooms</i>	
Pizza on Focaccia Bread	£ 2.95
<i>Ham & Mushroom, Salami, Vegetarian, or Wild Rocket & Parmesan</i>	
Samosa Our Handmade Veggie, Chicken or Lamb	£ 0.85
Falafels Spicy Chickpea Dumplings	£ 0.70
Whole Free Range Roast Corn Fed Chicken with Garlic and Herbs	£ 8.95
Moroccan Chicken Skewers	£ 1.35



Working Lunch Menus

Three menus designed for those office meetings that go through the lunch break. - Minimum Order 4 Persons

Menu A

Sandwich Platter Baguette Sandwich per person
Baguette sandwiches filled with ...
Brie & Tomato, Ham and Mustard,
Houmous and Grated Carrot, Salami and Gherkin

Greek Salad 150 gr. Per person
Cucumbers, Tomatoes, Feta, black Olives, Red Onions

Set Menu A @ £5.50 per person

Menu B

Sandwich Platter Baguette Sandwich per person
Baguette sandwiches filled with ...
Smoked Salmon Pate & Cucumber, Ham & Emmental,
Chorizo & Tomato, Homous and Grated Carrot

Samosa 2 per person
Choice of Vegetarian, Chicken or Lamb Samosas

Mimosa Homemade Brownie

Set Menu B @ £6.95 per person



Menu C

Sandwich Platter Baguette Sandwich per person

Samosa 1 per person
Vegetarian, Chicken or Lamb Samosas

Moroccan Chicken Brochettes 1 skewer per person
Chicken marinated with spices, garlic & olive oil

Fruit Tartlets 1 per person
A selection of fruit, lemon or apple tartlets

Set Menu C @ £8.75 per person



Mimosa Salads and Dips

Salads

Niçoise Salad	£ 1.25 / 100 g
Tuscan Tuna & Butter Bean Salad	£ 1.20 / 100 g
Three Bean Salad	£ 1.10 / 100 g
Chorizo & Chickpea Salad	£ 1.25 / 100 g
Roasted Mediterranean Vegetable Salad	£ 1.40 / 100 g
Lentil Salad	£ 1.15 / 100 g
Wild Rice Salad	£ 1.20 / 100 g
Beetroot Salad	£ 1.10 / 100 g
Celeriac Remoulade	£ 1.00 / 100 g
Greek Salad - Cucumber, Tomato, Olives & Feta	£ 1.15 / 100 g
Green Beans, Red Onion & Balsamic	£ 1.20 / 100 g
Mediterranean Pasta Salad	£ 1.15 / 100 g
Tabouleh—Moroccan Couscous Salad	£ 1.20 / 100 g
Grated Carrot Salad	£ 1.00 / 100 g
New Potato Salad	£ 0.95 / 100 g

Moroccan Dips, Olives & Antipasti

Tchoutchouka - Roasted Vegetable Dip / Relsih	£ 1.50 / 100 g
Babaganosh—Aubergine Spread / Dip	£ 1.65 / 100 g



Houmous

£ 1.10 / 100 g

Olives - *Garlic, Chilli, Provençal, Cumin, Almond, etc*

priced individually

Marinated Aubergine, Garlic, & Peppers

priced individually

Platter of Crudités with Moroccan Dips

Our selection of dips attractively presented on Moroccan dishware. Fully garnished trays of dips (choice of three—Houmous, Tchoutchouka, Babaghanoush) and crudités

Large Size @ £37.50

comprised of 1 kg. of dips with approximately 150 crudités.

Medium Size @ 28.95 per tray

comprised of 750 g of dips with approximately 100 crudités.



Pour vos Cocktails

Whether the event you are organising is an informal gathering of a few friends, or a corporate reception for 200 persons or more, canapés are the perfect solution for a light refreshment to accompany an aperitif.

Menu A

The price of the menu is £10.95 for 10 items per person
(minimum 10 persons)

Toasts aux beurres variés

Canapé toasts topped with houmous and grated carrot or brie, basil and sundried tomato

Assortiment de mini - bouchées

Mini vols au vents filled either with French smoked ham or wild mushroom cream

Roulade d'épinards au fromage

Mini spinach roulades filled with fresh herbed cream cheese

Poulet marocain

Marinated Moroccan chicken on skewer with tzatziki

Tartines Niçoises

Croistini spread with black olive tapenade & topped with grilled, marinated peppers



Pour vos Cocktails

Mediterranean Canapé Menu

Our only hot and cold canapé menu allows you to taste the delicacies of the Mediterranean, and when staffed by us, each dish can be beautifully presented on authentic Moroccan pottery and brass. Your event will certainly be a memorable success. The items can all be served cold if we are not staffing the event.

Menu B

The price of the canapé menu above is £12.75 a head, for 10 items per person. (minimum 10 persons)

Manchego et Pate de Quoing
Spanish Manchego cheese with membrillo quince

Spanakopitta
Spinach & feta filo pastry

Boulettes à l'agneau
Mini lamb kofta served with a coriander & lemon pesto

Piques au poulet
Marinated chicken skewers

Petits pains au tchoutchouka
Moroccan breads filled with grilled pepper salad

Crevettes Asiatiques
King Prawns with spicy oriental marinade



Dessert canapés a la carte

Minimum order; one tray of 40 sweet canapés, consisting of 4 varieties.

Mocha Profiteroles £1.25

Mini Choux pastries filled with coffee cream & topped with chocolate

Petites meringues £1.25

Mini meringues with cream & a fruit coulis

Petites tartelettes au citron £1.35

Mini lemon tarts

Truffes Maison £0.95

Mimosa's handmade liqueur truffles

Petits pots au chocolat fourrés de crème à l'orange £1.35

Chocolate cups filled with orange cream & decorated with a fresh raspberry



Canapés à la Carte

Canapés can be purchased by the tray. Minimum order; one tray of 40 canapés, consisting of 4 varieties.

Tartines Niçoises £1.10

Crostini spread with black olive tapenade & topped with grilled, marinated peppers

Piques aux pruneaux ou marrons chinois £1.10

Mini skewers with prunes or water chestnuts wrapped in bacon

Petites pommes de terre à l'orientale £1.10

Baked new potatoes with crème fraîche & sweet chilli sauce

Samosas £0.95

Our Handmade Lamb, Chicken or vegetable samosas

Manchego et pate de quuing £1.25

Spanish manchego cheese with membrillo quince

Morceaux de poulet garnis tzatziki £1.25

Marinated chicken on skewer with tzatziki

Pain de seigle au jambon et cornichons £1.10

Pumpernickel with smoked ham & gherkins

Blinis au caviar d'aubergine £1.25

Blinis with a roasted aubergine mousse

Vol au vent aux champignons sauvages £1.10

Puff pastry cases filled with creamy wild mushrooms, served hot or cold

Piques de mozzarella et tomates aromatisés au basilic £1.25

Mini mozzarella with sun-blush tomatoes & basil leaves

Oeufs de caille dans leur nid £1.25

Mini baskets filled with mayonnaise & a quail's egg

Blinis au saumon fumé garni £1.25

Blinis with smoked salmon garnished with a lemon fan

Fromage de chèvre enrobé de jambon de Bayonne £1.45

Goat's cheese marinated & wrapped in Bayonne ham



Pour vos Receptions **Finger Buffet**

For a more substantial meal but without the need for plates a finger buffet is the ideal solution.

Menu

The price of the menu is £15.75 for 10 items per person
(minimum 10 persons).

Tartines Niçoises

Crostini with black olive tapenade topped with grilled, marinated peppers

Feuilleté à l'Italienne

Puff pastry tarts with sun-blushed tomatoes & pesto

Brochettes de poulet

Marinated chicken skewers

Roulades d'épinards au saumon

Spinach roulades filled with smoked salmon

Vol au vent aux champignons sauvages

Vols au vent filled with creamy wild mushrooms

Cigares de jambon de Bayonne à la ciboulette

Cured ham filled with fresh herbed cream cheese

Profiteroles surprise

Assorted Mimosa choux pastries



Pour vos Receptions

Fork Buffet

We are happy to serve on your own crockery or ours.

Menu

The price of the fork buffet is £22.50 per person
(minimum order for 10 persons)

Saumon pêché à la sauce de mayonnaise légère

Poached, dressed salmon with a light, dill mayonnaise (100g/pers.)

Plâteau campagnard

A selection of salami, hams & pâtés (2 slices salami, 1 of cooked ham, 1 of pâté per person)

Tarte aux champignons sauvages

Wild mushroom tart (1 slice per person)

Salade de pommes de terre aux oignons rouges

Baby new potato salad with red onions (80g/pers.)

Salades variées

A Platter of assorted salads: pasta, celeriac, carrot, Greek, Nicoise, tabouleh (80g/Pers.)

Méli-mélo de feuilles, croûtons

Mixed leaves with vinaigrette & garlic croûtons (40g/pers.)

Accompanied by assorted breads

Tarte au Citron

Lemon Tart



Pour vos Repas assis

THE FOOD LIST

Individual dishes can be chosen from the list below at the per person price indicated after each description. Alternatively we have prices for 2 and 3 courses (*minimum order 6 portions of any item*).

formule A

Entrées

Potage Crécy au coriandre £2.50

A creamy carrot soup with coriander

Assiette composée Méditerranée £3.50

Three southern Mediterranean dips: houmous, roasted peppers cooked with tomato & garlic and roasted aubergine purée. Served with assorted vegetables for dipping

Tartelettes provençales £2.75

Individual tartlets of caramelised onions & tomato topped with fresh parmesan shavings

Bouchée forestière £2.95

A puff pastry case filled with wild mushrooms in a creamy sauce.

Plats Principaux

Poulet au citron et aux olives £9.95

Slow-cooked chicken casserole with preserved lemons, olives in a ginger & coriander sauce. Served with flageolet beans.

Galette de pommes de terres £8.95

Thinly sliced potatoes layered with leeks & served with a blue cheese sauce

Couscous marocain £9.95

Slow-cooked lamb & spicy merguez sausages served with couscous & vegetables

Confit de canard £9.95

Cured duck with garlic & fresh thyme, served with a wild mushroom sauce accompanied with white & wild rice.

Coulbiac de saumon £9.95

Fresh salmon, wild rice & mushrooms baked in brioche.



Pour vos Repas assis

formule B

Entrées

Coquilles St Jaques et Pétoncle sauce au safran £5.95

Pan-fried scallops served on a potato rosti with a saffron sauce

Foie gras sur toast £5.95

Foie gras served on toasted bread

Roulade d'épinards aux tomates séchées £4.95

Spinach roulade filled with sun-dried tomatoes & herbed cream cheese

Timbale de saumon fumé et son pâté £5.95

Thimble of salmon filled with salmon terrine

Antipasto £4.95

Bayonne ham, rosette salami & a medley of marinated vegetables with green leaves

Terrine aux légumes £4.95

Vegetable terrine

Plats Principaux

Crevettes royales sauce whisky £12.50

King prawns pan-fried with whisky & served on a bed of saffron rice

Coquelet farci au riz sauvage cuit à la vapeur £10.50

Steamed baby chicken stuffed with wild rice, herbs & preserved lemon

Magret de canard sauce aux cèpes £12.50

Roast breast of duck served with cèpes sauce

Culotte de bœuf moutardé à l'ail £11.50

Beef casserole prepared with whole cooked garlic & French mustard

Jarret d'agneau printanière £10.75

Tender lamb shank slow cooked with spring vegetables



Pour vos Repas assis

Plats d'accompagnement – Side Dishes

Purée à l'ail £2.75

Pureed potato with garlic & olive oil

Gratin dauphinoise £3.25

Thinly sliced potatoes cooked with cream & gruyère

Tian de courgettes £2.75

Courgette frittata with provençale herbs

Emincés de légumes £3.25

Shredded vegetables quickly tossed in butter

Pommes naturelles à la menthe £2.75

Boiled new potatoes with mint

Haricots verts aux lardons £3.25

Green beans with bacon

Dessert

Crème brûlée à la vanille £3.50

A thick custard lightly flavored with vanilla pods & topped with caramelized demarara sugar

Tarte au mocha £3.25

Chocolate espresso tart served with chantilly cream

Tarte aux poires et cassis £3.25

Pear & blackcurrant frangipane tart, served with crème fraîche

Meringue à la crème et aux fruits rouges £3.25

Meringues with whipped cream & a red fruit coulis

Dessert de l'été £3.75

Summer pudding served with cream

Assortiment de fromages £4.25

Selection of French artisan made cheeses



Les Sucreries

Tarts

Plum Tart
Cherry Tart
Lemon Tart
Pear & Caramel Tart
Apricot Tart
Strawberry Tart *
Chocolate Tart
Mixed Fruit Tart *

Medium serves 4 – 6 £10.25
Large serves 8 - 10 £21.95
Ex Large serves 10 - 14 £27.95

* £1.50 supplement charge



Additional Services:

Equipment:

We are able to provide all your equipment requirements and are happy to provide you with a quotation based on your specific wishes. However below, is a price list of the main items you may require.

Table (6ft)	£10.00
Plates	£0.50 each
Wine glasses (box 24)	£12.50
Champagne glasses	£0.50 each
White cotton tablecloth (6ft)	£7.00
Coffee/ tea cups with saucers	£0.30 each
Cutlery	£0.30 each

All prices include VAT at the current rate.

Marquees:

We can arrange a wide array of marquees. Please let us know your requirements.

All prices include VAT at the current rate.

Our Dishes or Yours

We have a range of Moroccan Pottery that can be used on a buffet table to compliment the food. Alternatively, bring us your dishes and we will happily fill them with your choices.

Delivery

For orders of less than £100 we have a £7.50 local delivery charge.

Staff: Waitresses and Chefs

We have a team of trained staff that work regularly with us for all our events whether it be a quiet drinks party or a grand wedding. Staffing costs start at £10.00 per hour during the week and £12.00 per hour at weekends. For larger functions over 50 guests a supervisors is charged at £25.00 per hour. Minimum shift is 5 hours. Please ask for further details.

Terms and Conditions:

Payment: A deposit of 50% of the quoted cost is due within one week of confirmation of your party. The outstanding balance is to be settled on the day of the event.

VAT: All food prices are plus VAT if we staff a party.

Variations: Guaranteed numbers of guests are required 4 working days in advance of your event. Should a decrease in number occur after this time you may be charged for your guaranteed number. All costs are based on the number of guests advised. We reserve the right to alter any per person price quoted should a fluctuation in numbers occur. The contents of menus, decorations or any items the company shall supply are subject to market availability. Any alteration will be notified to clients. Any changes made within the final week before the event may incur additional administrative costs.

Loss and Damage: The hirer is wholly responsible for all equipment from the time of delivery until it is collected. The hirer should, in his own interest, make sure that the equipment is insured. Any breakage, loss or damage, however caused, will be charged to the hirer at the full replacement cost.

Complaints: Any complaints must be received not more than two working days after the date of the function concerned.

Limitation of Liability: No liability is accepted for loss, damage or consequential loss caused by the company's failure to perform its obligations (whether that failure is due to negligence on the part of the company, its officers, employees or subcontractors or due to other causes), but nothing herein shall exclude the company's obligation to pay compensation for death or personal injury as required by law.

Cancellation: In the event of the cancellation of a party the following percentage of the cost will be charged:

Food: Cancellation within 4 days: 25% of quoted cost
Cancellation within 3 days: 50% of quoted cost
Cancellation within 2 days: 100% of quoted cost

Hired Equipment: Cancellation within 10 days: 50% of quoted cost
Cancellation within 7 days: 100% of quoted cost

Marquee: Cancellation within 14 days: 100% of quoted cost or subject to terms agreed with individual Marquee suppliers.

Staff: Cancellation within 4 days: 50% of quoted cost
Cancellation within 2 days: 100% of quoted cost

mimosa
TRAITEUR & CATERER



Flowers and Decorations: Cancellation within 7 days: 25% of quoted cost
Cancellation within 3 days: 50% of quoted cost
Cancellation within 2 days: 100% of quoted cost

Entertainment: Cancellation within 7 days: 100% of quoted cost

Hired Locations of Event: Cancellation within 14 days: 100% of quoted cost or subject to terms with individual locations.

Wines, Spirits and beers specially purchased: Cancellation within 4 days: 100% of quoted cost.

I have read and accepted your terms and conditions:

Customer signature:

Date / /