

decadent

CATERING LTD
CATERING FOR ALL OCCASIONS

Frequently Asked Questions

“Do you just provide drop and go buffets then as you are a buffet company”?

No, we offer a wide range of catering services from simple buffets, to barbeques to canapes to silver service 3/4/5 course meals. We started our fledgling business in 2008 with just buffets, which today are by far the most popular form of a large scale catering as they offer a wide choice at a reasonable cost.

“How is your buffet food presented”? “I have been to so many of these function and the food is presented on foil platters with cling film”

We have a variety of reusable (so kinder to the environment) platters with re-sealable lids, canape plates and silver trays that we use depending on the type of function we are catering for. We never use paper plates or foil trays to present our food.

“I really like your menus, but can I mix them up and design my own”?

Yes, our menus are simply ideas and suggestions which from experience work well. However, they are also flexible and easily interchangeable if you want to mix them up just ask. Also if you do not see something you like, just suggest it to us and we will work with you to offer a completely new menu based around your thoughts and ideas. We make most of our food from fresh and are not tied to a supplier.

“Do you offer discounts for large number buffets”?

Yes, there are economies of scale which are factored into the price, working this way allows us to be competitive & offer fair price for each order, we take into consideration the amount of preparation, travelling, wages for the staff, unsociable hours or bank holiday and work post event. Making ordering for large scaled orders more economical for us to do and we will pass these savings down. Please contact us with your thoughts and idea for a quote.

“How does your portioning work”, “I have been to so many buffets where the food has run out”?

We portion per person and calculate that in order for each person to have generous plateful, we first of all must judge the size of the buffet food (if it is a buffet) to ensure there is enough to cover or fill a single plate. We then multiply by the amount of people attending, a good example for a traditional buffet: 1 sandwich per person, 4 savouries, a cake and fruit. For cooked food such as a lasagne we work on the base ingredients per person and would start with the mince at 220gms per person, chestnut mushrooms 50 gms per person and so on, this system is rough science, but it works well with a lot of know hoe.

“Can we bring our own food such as a sweet to save money”?

We would discourage you from doing this, food accountability all part of good food hygiene, we know exactly where all of our ingredients have come from, how they are stored, prepared and at

what temperatures. We would not know any of this essential information if a person wishes to “bring their own”. We also take the view that it’s a bit unfair as you simply would not do this in a restaurant. **This policy however does not include celebration cakes, although we do also provide this service.**

“What about payment”?

For private functions we require a 10% non-refundable deposit and full payment within 10 days **prior to the event**

For corporate events we invoice you and ask for payment within 30 days.

All our quoted prices are excluding Value Added Tax.

“How long can I safely keep the buffets out for”?

With chilled buffet food: 3.5hrs from arrival, providing that the food is kept inside the presentation boxes and not in direct sunlight or in an unnaturally warm environment. With hot food served from a chafing dish the will stay hot for up to 2 hours.

“Do you provide crockery, cutlery and glassware”?

We have available for hire real crockery, cutlery and glassware or you can purchase disposable plates, cups, glasses and cutlery and napkins. See our website for costs or speak to us at the time of placing your order.

TIPS FOR ORDERING

Breakfast & Lunch Menus – are ideal for both formal and informal events. They can vary in complexity and depth of planning dependant on menu choices and volume of people attending. There should be wide range of food offering everyone a choice and it keeps the cost down as people tend to serve themselves.

Cold Buffets – are slightly more formal allowing guests still to choose from a variety of food choice; however, the guest will require real crockery and cutlery as disposable alternative will still be ok to use, but be less practical. Cold Buffets can be left unsupervised allowing the guest to help themselves. In our opinion it is worth having a few staff to ensure the presentation is always good and that clearing up can be conducted without interruption of the event plan 1 waiting staff per 30 guests.

Hot buffet – are easily managed as above: the choices tend to be one pot cooking style such as Curries, Lasagnes or Chilli for example. We can cook the hot food at our kitchens and transport it in thermal boxes setting it up in hotel style chafing dishes which will maintain the heat of the food for a further 2 hours.

Age – a major factor: food which generally appeals to a teenager will probably not appeal to most people over 30, we can advise on variety to cover all age groups at the time of booking.

Culture – traditional simple choices suit most people, but try to introduce more interesting choice from around the world, this will broaden the appeal of the food. Also think about the culture of the people who are likely to attend, ensure you do your research.

Specialist diets/Food Allergies – consider who is going to attend, if you have no idea as to who is attending then assume that at least 5 – 10% of your attendees will be vegetarian.

At Decadent Catering we understand that Food Allergens can be life threatening and the only way people can manage a food allergy is to avoid food that make them ill. Please let us know of any guests' allergies so we can prepare food safe for them to eat.

There are 14 major allergens: cereal containing gluten wheat, barley rye and oats; Crustaceans like prawns, crabs, lobster and crayfish etc; Eggs; Fish; Peanuts; Soybeans; Milk; Nuts namely almonds, hazelnuts, walnuts, pecan nuts, brazil nuts, pistachio, cashew, macadamia o Queensland nut; Celery; Mustard; Sesame; Sulphur dioxide or sulphites; Lupin; Molluscs like clams, scallops, squid, mussels, oysters and snails etc.

Although every care will be taken to avoid any cross contamination when processing a specific allergen free meal. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

For more information, visit www.fsa.gov.uk

Event - Consider the occasion, Funerals for example the food should be varied & appeal to a wide age group, finger buffets are ideal as they allow the guests to walk around chatting to various groups whilst eating.

Portioning - a finger buffet should have a wide selection of freshly made buffet sandwiches, depending on budget go for at least half to a whole sandwich per person & at least from 4 – 6 savouries depending on sandwich portions per person particularly if your party/group is not going onto eat another meal in the next few hours.

Ingredients – Decadent Catering Ltd make most of the food from scratch, we try where possible to source our food locally and make a concerted effort to use British and ethically farmed foods.

Colour & Variety - The food should always look appealing. The use of natural colour such as stuffed cherry tomatoes make the buffet more appealing, there is nothing more unappealing than a “varying shades of brown buffet”.

Keep cool & fresh – Decadent Catering Ltd ensures that the cold buffet food is stored at between 0C & 8C to maintain the food in a safe, edible condition, prior to delivering to our customers. The food is made fresh on the day, covered, refrigerated and delivered as close to the actual time of eating as possible. This is a really important food safety point; if you are considering making your own buffet, plan where it is going to be stored safely before you embark on preparing lots of fantastic buffet food.

Additional sauces and dips – often overlooked, however really enhance the food; they add colour and offer more taste options.

Glossary of terms:

Drop & go Buffet service - as the name implies a buffet, delivered and set up for you to help yourself from ie Our Breakfast and Lunch selections

Buffet with service - a buffet with a waitress or waiter, and serving staff to serve from the buffet table and clear up the plates etc post event ie our Hot and Cold selections

Silver service - full waitress/waiter service to serve each course and remove the plates, place settings and cutlery are normally on the table ie Weddings and Special event selections