



CATERING MENU 2011

Enquiries and placing an order

To enquire about catering services or to place an order please contact our catering manager William Moxey on 0161 763 9399. William will guide you through the different possibilities and will also be present during your event to make sure everything goes smoothly.

There are many different catering options available for your event, please choose from the following:

Classic Sandwich and Savoury's - page 1

Great sandwiches, salads and savouries easily ordered on our dedicated order form

The delicatessen - page 1

Foodie heaven, pick from a global range of deli foods to create a buffet to suit

Lancashire comforts - page 1

For grey cold days in the city when something warm and comforting is needed

Sit down - page 2

Create your own menu with our Head chef Alan with a sample selection of canapés, starters, main courses, vegetables and desserts.

Prices are £17.50 - £50 for a three course dinner, depending on your choice.
20 people Minimum order on this section

Wedding package - page 3

We do a very popular wedding package that supplies everything you need for £2,000

Snacks and canapés - page 3

Canapés are all individually priced but there is minimum order of 15 canapés per item

Room hire, extras and information - page 4

From Dj's to live music, cakes, candles and flowers we can help you with all those little extras



Classic Sandwich and Savoury's

Great sandwiches, salads and savouries easily ordered on our dedicated order form. Go to www.automaticcafe.com and download the excel file in the catering menu. On that page you will be able to order and budget your buffet to suit your individual requirements.

The Delicatessen

Foodie heaven, pick from a global range of deli foods to create a buffet to suit - each platter serves 10 people.

Italian Platter £40.00 per platter
A selection of charcuterie, anti-pasta and continental breads

Salad Platter £30.00 per platter
Freshly prepared salads choose three from our menus

Middle Eastern Platter £43.00 per platter
Falafel, hummus, tomato & herb couscous, Fatoush salad, olives and pitta bread

Cheese Platter £48.00 per platter
Regional and continental cheeses with crackers, grapes and chutneys.

New York Platter £45.00 per platter
Pastrami, dill pickle, cream cheese bagels with potato salad

Mexican Platter £50.00 per platter
Chicken or mixed bean wrap with tortilla chips, potato wedges, guacamole, salsa and sour cream and chive dip

Poached Salmon Platter £40.00 per platter
Poached salmon, tarragon mayonnaise, mixed leaf and potato salad.

Pie Minister £ 9.50 per person
Choose an award winning pie from the Pie Minister range... Choose from mash potato or chips, all accompanied with gravy, mushy peas or beans.

Indian Platter £ 60.00 per platter
Tandoori chicken, Onion Bhaji, Pakora, vegetable or lamb samosas, iceberg lettuce, red onion and tomato salad with a yoghurt and mint dressing.

Lancashire Comforts (minimum 20 people)

When something warm and comforting that reminds us of home is needed. Served straight from the oven in baking trays. A single tray serves twenty people.

Lancashire Hot Pot £90.00 per tray
Served with pickled red cabbage

Shepherds Pie £90.00 per tray
(we also do a Vegetable version)
with crusty bread roll & butter £1.00 per person extra

Beef Stew and dumplings £120.00 per tray
with crusty bread roll & butter £1.00 per person extra

Potato Hash £80.00 per tray
Served with pickled red cabbage

Automatic Chicken or Vegetable Curry £ 100.00 per tray
Served with rice and mango chutney.
Naan bread is £1.00 per person extra

Chilli con Carne £100.00 per tray
Served with rice, spring onions, grated cheese and sour cream. Garlic bread £1.00 per person extra

Vegetarian Chilli £90.00 per tray
Served with rice, spring onions, grated cheese and sour cream. Garlic bread £1.00 per person extra

Extras
Steamed Vegetables £30.00 per tray
Chunky chips £30.00 per tray

Sit Down (minimum 30 people)

Create your own menu with our Head Chef Alan Livesley and William our function manager, with a sample selection of canapés, starters, main courses and desserts.

Sample menus are shown below...

£17 Menu

Homemade soup
served with warm bread and butter

or

Classic prawn cocktail

* * *

Chicken breast wrapped in Serrano ham
in a parsnip and thyme sauce

or

Smoked haddock and prawn fishcakes
with tartar sauce;

Vegetarian option:

Wild mushroom and parmesan risotto

All mains come with vegetables
and roasted potatoes

* * *

Baked vanilla cheese cake

with vanilla ice cream and raspberry coule

* * *

Filter coffee and chocolates

£25 Menu

Homemade soup
served with warm bread and butter

or

Smoked Mackerel pate
with wholegrain toast and pickles

* * *

Roasted rib eye on dauphine potatoes
with a béarnaise sauce

or

Pan fried Sea Bass on asparagus
with a mousseline sauce

Vegetarian option:

Mixed lentil cottage pie

All mains come with vegetables
and roasted potatoes

* * *

Sticky toffee pudding

with vanilla ice cream or whipped cream

* * *

Filter coffee and chocolates

Automatic Wedding Package

We do a very popular wedding package that consists of everything listed below for £2,000.

- 50 glasses of Prosecco on arrival
- 50 three course meals including coffee and chocolates
- 20 bottles of House wine red or white.
- 50 glasses of Prosecco for the toast
- Buffet for 80 people
- Disc jockey or live Music
- All Linen and table decorations

Snacks and Canapés (Minimum order of 15 each)

SNACKS

Bowl of Marinated mixed Bosciola olives	£2.60
Dips with toasted pitta: Guacamole, tomato salsa and sour cream, chive and garlic	£3.00
Roasted nuts choose either with honey, mixed or just Cashews - 100g bowls	£2.50
Cheese straws and bread sticks - 10 biscuits	£2.90
Kettle chips - 100g bowl	£2.50

Snacks and Canapés (Minimum order of 15 each)

CANAPÉS

Seared scallops with garlic and parsley on mini toast	£2.20
Mini hot dogs with American mustard and ketchup	£2.00
Spiced Moroccan lamb and apricot and yoghurt	£2.20
Seared beef fillet with horseradish cream	£2.40
Griddled garlic King prawns with smoked paprika and garlic mayonnaise	£2.10
Terakihi Chicken skewers with spring onion	£2.00
Creamy mild goats cheese drizzled with honey	£2.00
Mini Beef burger with sweetened onions and our burger relish	£2.40
Falafel with tomato and coriander salsa	£2.20
Sesame-crusting tuna with wasabi mayo	£2.20
Crab cake with thai spices served with sweet chilli sauce	£2.40
Smoked salmon on a herbed potato bilini, served with crème fraiche	£2.30
Smoked haddock and prawn fish cake, served with tartar sauce and dill	£2.20
Mini fish and chips	£2.50
Mini Bocconcini wrapped with prosciutto and basil and garlic oil	£1.90
Fresh oyster served on crushed ice with lemon or Tabasco (assembly required)	£2.50
Cherry tomato and goats cheese galette	£1.90
Mini Spanish tortilla	£2.20
Wild mushroom and thyme tart with goat's cheese, chive and chilli	£2.20
Char-grilled Portobello mushroom, pepper and courgette skewer	£1.80
Spanish croquettes - choose prawn, ham or cheese	£1.80

Room hire

Studio One

Studio one can sit 70 for a sit down meal or 100 standing
For hire at £120 a night.

Studio Two

Studio two is our meeting and conference room and holds up to 20 people comfortably.
For hire at £15 an hour.

Malt Bar

Can sit 28 for a sit down meal or 45 standing.
For hire at £80 a day or night.
Very popular for christenings on Sunday.
(Malt unavailable for hire on Fridays & Saturdays)

Extras

Cakes

We can supply wedding cakes, birthday cakes, cupcake towers (very popular)
For more information just ask .

Music

Disc jockeys and live music can be arranged and prices start from £200

White Linen

Can be hired

- Table cloths £5.00 each
- Napkins 50p each
- Cutlery free of charge

Decorations

- Pillar Candles for tables £2.50 each
- Flowers for tables from £2.50 each
- Flower displays from £35.00
- Helium Balloons £1.20 each