

Do Events Do Them Well

Poker Night Cold Buffet

Admiral Taverns Ltd

Selection of filled baguettes or rolls

(turkey & cranberry, beef & horseradish, beef salad, ham & mustard, ham & cheese, cheese & pickle, egg mayonnaise, cheese & tomato)

Pork pie, Sausage rolls, Savoury eggs, Cocktail sausages

**Estimated recommended selling price £5.25 per person (Dec 08)
(other entertainment costs to be added as extra)**



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Buffet selection (Brakes) - pork pie, sausage rolls, savoury eggs, cocktail sausages

Bread rolls (defrost at room temperature)

HAVE READY IN FREEZER

Baguettes

HAVE READY IN FRIDGE

Butter

Mayonnaise

WASH AND SLICE/CHOP

Lettuce (thinly sliced)

Cucumber (thinly sliced)

Tomatoes (cut into slices for sandwiches and cut into 6-8 wedges for garnishes)

PRE-PREPARE

Make egg mayonnaise:

- mash hard boiled eggs with fork and mix in mayonnaise
- don't over mix/ make into a mush; keep egg visible

Grate or slice cheese

Slice cooked turkey, beef and ham (if necessary)

ON THE DAY

COOK

Prepare baguettes:

- from frozen, bake in oven for approx 5-6 mins until golden brown
- allow to cool
- slice baguette in half lengthways

Make salad garnishes (see homemade recipe)

Make sandwiches in baguettes and/or bread rolls:

- thinly spread one side of cut baguette/roll with butter
- fill some with egg mayonnaise
- with sliced turkey spread cranberry sauce on one side of bread
- with sliced beef spread horseradish on one side of bread
- with sliced beef add shredded lettuce, tomato & cucumber slices
- with sliced ham spread mustard on one side of bread
- with sliced ham add grated or sliced cheese
- with grated or sliced cheese spread sweet pickle on one side of bread
- with grated or sliced cheese add slices of tomato

READY FOR SERVICE

Cut filled bread rolls in half

Cut filled baguettes in half on the diagonal

Arrange a variety of cut sandwiches on a serving plate, garnish with salad or crisps

Arrange pork pies, sausage rolls, savoury eggs and cocktail sausages on separate serving plates

Plates & napkins

Check manufacturer's instructions for timings and ensure all hot food has a core temperature of 75C

(See Recipes section for more detailed information – remember to login first)

BRAKES PRODUCT LIST

Codes	Product	Pack size	Cost (Jan 09)
32391	10" White Sandwich Baguette	30	£7.09
4581	Brake White Floured Bap 5" (95g)	1x48	£13.44
5222	4" Bap	1x48	£8.80
F12718	Brakes Salted Dairy Butter (70041)	40x250g	£38.86
F3466	Turkey Breast	5x500g	£36.29
C29189	Chicken (sandwiches) 35 slices	500g	£5.80
100357	Brakes Cranberry sauce	2.5kg	£7.81
C29174	Roast Beef (sandwiches) 12-18 slices	500g	£9.02
89382	Lion Horseradish Sauce *C*	2x2.27ltr	£14.34
10402	Tomatoes MM 47/57mm PK	1 x 6kg	£7.30
10231	Lettuce Iceberg PK Each	1	£1.22
10230	Cucumbers PK Each	1	£0.50
3465	Brake Cooked Sliced Ham (Gammon)	5x500g	£41.24
1298	Colmans English mustard	12x100g	£11.35
27544	Brakes Grated Mild White Cheddar	1kg	£8.86
100278	Brakes Sweet Pickle *C*	2x2.5kg	£11.20
C71326	Brakes Hard Boiled Eggs	48	£5.25
70893	Brakes Med Eggs (shell on) 15xdozen	180	£22.95
86252	Brakes Mayonnaise	2x2.2ltr	£6.42
32535	Brakes Buffet Selection Pack	1x120	£19.47