

Selection of sandwiches (*beef, ham, cheese, tuna & egg mayonnaise*)  
BBQ chicken drumsticks, Sausage rolls, Pork pies, Savoury buffet eggs, Cocktail sausages

Mini éclairs, Mini meringues

**Estimated recommended selling price £6.95 per person (Dec 08)**  
**(other entertainment costs, eg entry to quiz to be added as extra)**



## **PREPARATION LIST**

### **DAY BEFORE**

#### ***DEFROST IN FRIDGE 24 HOURS PRIOR TO USE***

Buffet selection (Brakes) - pork pies, sausage rolls, savoury eggs, cocktail sausages  
Bread (defrost at room temperature)

#### ***HAVE READY IN FREEZER***

Chicken drumsticks (Brakes)  
Mini éclairs  
Mini meringues

#### ***HAVE READY IN FRIDGE***

Butter  
Mayonnaise  
Cheese

#### ***WASH AND SLICE/CHOP***

Lettuce (separate whole leaves or thinly sliced)  
Cucumber (thinly sliced)  
Tomatoes (cut into 6-8 wedges)

#### ***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

Make tuna mayonnaise:

- drain tuna well otherwise sandwich will be soggy  
mix mayonnaise with tuna
- do not over mix so it becomes a paste and don't add too much mayonnaise

Slice cooked meats if necessary

Grate or slice cheese

## **ON THE DAY**

### **COOK**

Make salad garnishes (see homemade recipe)

Prepare dip pots of barbecue sauce for chicken drumsticks

Prepare sandwiches:

- spread one slice of bread thinly with butter
- with beef, spread the other slice of bread thinly with horseradish and top with buttered slice
- with ham, spread the other slice of bread thinly with mustard and top with buttered slice
- with cheese, spread the other slice of bread with sweet pickle and top with buttered slice
- with tuna, spread tuna mayonnaise mixture on unbuttered bread and top with other slice
- with egg mayonnaise, spread mixture on unbuttered bread and top with other slice
- cut sandwiches in half on the diagonal

Cook Brakes chicken drumsticks:

- oven cook from frozen at 180C for 15-20 minutes

### **READY FOR SERVICE**

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

Place cooked chicken drumsticks on serving plates with dip pots of barbecue sauce and garnish with salad

Arrange mini éclairs and mini meringues on 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)
6578	Brake Thick White Sliced Loaf 800g	1x6	£8.07
50149	Brake Thick Sliced Wholemeal Loaf 800g	1x6	£8.07
F12718	Brakes Salted Dairy Butter (70041)	40x250g	£38.86
C29174	Roast Beef (sandwiches) 12-18 slices	500g	£9.02
89382	Lions Horseradish Sauce	2x2.27ltr	£14.34
F3465	Brake Cooked Sliced Ham (Gammon)	5x500g	£41.24
1298	Colmans English mustard	12x100g	£11.35
71256	Sliced mild white Cheddar	500g	£3.42
F100278	Brakes Sweet Pickle	2x2.5kg	£11.20
28283	Brakes Tuna Chunks in Brine	6x800g	£23.61
C71326	Brakes Hard Boiled Eggs	48	£5.25
F86252	Brakes Mayonnaise	2x2.2ltr	£6.42
F2030	Cooked BBQ Chicken Drumsticks	1x25	£24.09
100395	Brakes BBQ Sauce	2x2.85kg	£11.98
F32535	Brakes Buffet Selection Pack	1x120	£19.47
F10402	Tomatoes MM 47/57mm PK	1 x 6kg	£7.30
F10231	Lettuce Iceberg PK                      Each	1	£1.22
F10230	Cucumbers PK                                Each	1	£0.50
F32817	Mini Chocolate Éclairs	1x72	£14.64
F32439	Mini Meringue Selection	1x36	£15.86