

**SUGGESTED FOOD ORDER FOR 50 GUESTS AT NORTH CADBURY COURT**

**Based on 1 continental and 1 cooked breakfast**

Where possible we try to REDUCE, RE-USE and RECYCLE packaging to minimise our environmental impact.

You can help us by sourcing your meat from a butcher, such as Andrew Barclay, as this will reduce the quantity of plastic packaging associated with your order.

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| **Quantity** | **Item** | **Weight** | **Remarks** |
| 200 | Tea bags |  |  |
| 8 | Ground Coffee | 227g |  |
| 16L | Milk |  | To include a non-dairy variety |
| 1 | Granulated Sugar | 1kg |  |
| 4 boxes | Cereal / Muesli | 500-750g | Or 50 individual packs |
| 6 jars | Spreads |  | Combination of Marmalade, Jam, Honey, Marmite |
| 3 | Ketchup | 250g |  |
| 1 | Brown Sauce | 250g |  |
| 1 | Vegetable oil | 1L | For cooked breakfasts & BBQ’s |
|  | Peppercorns and Rock Salt |  | For grinders |
| 20 | Fruit Juice | 1L | Combination of Orange, Pink Grapefruit, Apple |
| 8 | Sliced Bread | 800g | To include GF variety |
| 75 | Croissants or Pain au Chocolat |  | Available from the North Cadbury Village ShopFrozen varieties not suitable for the catering ovens. |
| 84 | Eggs |  | 7 dozen.Available from Andrew Barclay Butchers |
| 100 | Bacon | Individual rashers | Available from Andrew Barclay Butchers.Include vegetarian varieties as necessary. |
| 100 | Sausages |  | Available from Andrew Barclay Butchers.Include vegetarian varieties as necessary.  |
| 10 | Baked Beans | 415g |  |
| 6 | Hash Browns | 800g | Frozen |
| 50 | Tomatoes |  |  |
| 3 | Chestnut Mushrooms | kg | Not the frozen variety |
|  | Fruit | 30 individual piecesand/or 1.5kg berries | Apples, bananas, satsumas etc for breakfast fruit bowl and/or berries (fresh raspberries, strawberries and blueberries) to go with yoghurt |
| 2 | Greek Yoghurt | 1kg | To include vegan variety if necessary |
| 8 | Salted Butter | 250g |  |

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