

call the caterers
0800 3 166 388

finger buffet



Below is a selection of buffet menus based on a fixed cost per head, these are sample menus designed to offer ideas around menu selection and costs, or create your own menu from the ideas further below.

Alternatively quote your desired budget per person and we'll create and suggest a few menus.

£4.75 per head Traditional sandwich Buffet (min 50 people)

Menu B £5.95 per head

Selection of wraps to include:

Roast chicken & Bacon with spinach- Cheese & Red onion- Honey soaked Ham with wholegrain mustard- Tuna, mayo & spring onion.

*Mixed mini Quiche slice- Vegetable Samosa & Onion Bhaji with raita dip
Garlic & Lemon Chicken Skewers- Crudities & dips.*

Menu C £7.45 per head

A selection of wraps to include:

*Turkey, cranberry & Brie- Honey soaked ham & beef tomato
Thai red Chicken - Couscous, coriander & carrot*

*Baby potatoes stuffed with fresh tuna & caper mayo
Baked salmon & red pesto pinwheel
Feta & Grape sticks
Duck pate & cranberry crostini- crudities & dips.*

Menu D £9.75 per head

A selection of wraps to include:

BLT- Bacon, lettuce & Tomato- Cajun Chicken salad

Roast beef with horseradish- Buffalo mozzarella & beef tomato

*Course wild boar pate with orange topped crostini
Salmon, dill & Asparagus Quiche with herb leaf salad
Tandoori Chicken skewer-
Mini danish pastries or fresh Fruit platter.*

Further ideas to inspire your choice; pick n mix your own menu from the items below to create your ideal menu.

All items are priced around £1.00 per item per person with the final cost per head determined by the final menu choice as well as the number of guests attending.

Sandwiches or Wraps or both?

*Pear & Camembert- Avocado & Bacon- Brie, Pear and Walnut
New York Deli Sandwich- Feta, red onion & vine toms
Lime & coriander chicken- Stilton, avocado & bacon
Traditional Ham & Eggs- Brie & grape
Crayfish with spicy Mayo- Thai red Chicken*

Additional buffet items...

*Roasted tomato with dolce latté topped crostini -avocado & prawn
crostini
Bacon, egg & mayo stuffed croissant
Cream cheese with grape & pistachio - Hummus and coriander Quesadilla*

*Grilled asparagus wrapped with Parma ham
Stilton & Bacon stuffed potato skins - Roquefort with Apple & Pecan
Mini Chinese chicken tortilla wraps*

*Crostini topped with a goats cheese, basil and Sun-dried tomato fusion.
Slices of corn-fed chicken stuffed with feta & basil wrapped in Parma ham
Home-made Vegetable or Fish pakora-Onion bhaji & Veg samosas*

*Light garlic chicken with aioli stuffed pitas - Fish goujons & tartare dip
Cajun chicken skewers with red pepper & tatziki
Crostini with a goats cheese, fresh basil and Sun-dried tomato fusion.
Roasted vine tomatos with dolce latté.*

*Hummus, carrot & coriander pinwheel (V)
Teriyaki chicken skewers with sweet chilli sauce
Red pepper tapanade with pancetta*

*Roasted Sirloin Scotch Beef with garlic & Oregano
Cajun chicken with a Lime dressing.
Smoked salmon with a dill & Mustard glaze-*

Side salads-

*Tangerine & wild herb salad- Roast chicken with red grape salad
Pesto and spinach casserecca pasta with pine nuts & olive oil
Watercress and tangerine salad with tarragon and chilli*

*Trofie pasta salad with pecan & rocket pesto
Herb leaf salad with feta & olives - Mediterranean couscous*

Desert Ideas...

*Mini cheesecake- Handmade petit fours- Mini cream patisserie
Danish pastries- Chocolate or Blueberry muffins- Pain au chocolate-
Pain au raisin - Fresh fruit platters.*

All prices published are subject to VAT

*Please use the menus as a guide, many different combinations of menu
can be created around a clients personal tastes and budget, alternatively
quote your budget per person and we'll make a few suggestions.*

*The final cost per head is determined by the final menu choice as well as
the number of guests attending, discounts are available for larger
numbers.*

*Vegetarian, Vegan, Gluten free, Allergies and other dietary requirements
catered for Please discuss this when booking.*



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