

Catered-Events
08456 048 016

fork buffets



The term buffet is used to describe the style of service in which guests serve themselves to a variety of dishes; we create any dish or a selection of dishes and have it served in this way.

Below is just a sample of fork buffet dishes, the cost per head is determined by the number of choices in a buffet as well as the number of guests attending.

Create a set menu suitable for your occasion from the ideas below, alternatively quote your desired budget per person, give us a few ideas of the type of buffet you would like and allow us to suggest a few menus.

Dishes from any of our other menus can be served as a buffet, please ask to see some further ideas.

Hot Fork buffet ideas from £8.75 per person.

Steak and Ale pie served with champ mash & seasonal vegetables.

Oyster mushroom & leek cappelletti pasta

Irish stew with Dumplings.

Sweet and sour chicken served with egg-fried rice.

Salmon, haddock & king prawn fishermans pie.

Traditional Chilli con-carne with rice, nachos or baked potatoes.

Freshly made curries, hot or sweet? You decide.

Chicken, Beef, Prawn, Roast pork or Vegetarian.

Served with Nan bread, rice, chips or noodles

Hot buffets from £10.25 per person

*Corn fed chicken supreme in a white wine & tarragon sauce.
Salmon with lime & coriander served with a thai prawn wild rice.
Char grilled pork with apple & red onion marmalade.
Minute steak with a horseradish cream.
Stuffed chicken supreme with feta cheese, red onion and basil
wrapped in Parma ham served with new potatoes wilted spinach
and pesto butter.*

*A Hand carved selection of roasted pork loin, roast beef, gammon
ham served with Yorkshire puddings, roast potatoes, new potatoes
and seasonal vegetables.*

Hot buffets from £15.75 per person

Medallions of beef on a black pudding fondant with a red wine jus.

*Pan seared Corn-fed chicken breast with a Chorizo and lemon thyme
farce set on a bed of Champ mash with a Chablis sauce.*

*Baked fillet of salmon & watercress sauce, served with a leek mash
Fillet of pork medallions, pan-fried with garlic & Roquefort served
with Apple crisps.*

*Confit of pork belly, puy lentil jus & deep fried sage.
Goats cheese tartlet with a sun blush tomato & rocket leaf salad*

Hot buffets from £21.00 per person

*Small chunks of teriyaki salmon fillet with udon noodles spring
onions sugar snap peas fresh coriander and toasted sesame seeds.*

*Braised venison mash potato and red wine sauce with watercress
Sea bass with a spicy crust Lemon grass reduction with lime
noodles.*

*Chunky olive oil chips and Roasted Beef fillet with wild mushroom
and whisky fricassee.*

*Oven roasted duck supreme with leg of duck spring roll &
5 spiced banana fondants.*

*Medallions of Blade and Sirloin of beef with horseradish pomme
puree, red wine reduction and parsnip crisp*

Hot Desert ideas from £3.25 per head

(Just a small selection of available deserts)

*Apple and Blackberry pie with Custard or ice cream.
Rhubarb & Strawberry Crumble.*

*Croissant bread & Baileys butter pudding.
Banana & pecan sponge with Cognac sauce.*

*Caramel apple pie with Mango coulis & Clotted cream.
Chocolate pudding with a rich chocolate sauce.*

*Pear, Chocolate & Almond tart with cinnamon cream.
Combo of Lemon tart, Tiramisu & Choco mousse*

Cold Fork buffet ideas from £6.75 per head

*Cold meat platters of roasted sirloin scotch beef, honey soaked ham,
roasted turkey and cajun chicken.*

Served with a choice of salads to include

Pesto pasta salad with parmesan or tangerine & wild herb salad

Roast chicken with red grape salad or chunky home-made coleslaw

New potatoes with parsley & mustard or roasted red pepper Couscous

*Herb leaf salad with Feta & Olives or New Potato Salad with crème freiche,
asparagus, mint & lemon*

Sun-blushed tomato & brie tart, served with onion marmalade.

Goats cheese & pepper tart with rocket salad

Honey Ham with Pineapple - Cajun chicken with a lime dressing.

Cold fork buffets from £11.75 per person

Smoked salmon with a dill & Mustard glaze.

Roasted gammon with orange & cinnamon.

Slices of chicken stuffed with feta, red onion & basil.

Roast Sirloin of Beef with garlic & oregano.

*Half lobster chick dressed with tiger prawns,
green lip mussels and oysters.*

Fresh bread to accompany your salad

Rosemary & cranberry - Sun-dried Tomato & Basil- Garlic Brioche.

Sunflower, Apricot & Honey- Baskets of ciabatta & organic brown bread.

Selections of French artisan rolls, fusette, pave rustique.



Cool desert ideas from £ 2.75 per head

(Just a small selection of available deserts)

*Summer fruits pudding with clotted cream
Raspberry and vanilla pannacotta
Double choc cheesecake*

*Passion fruit crème Brulee
Lemon & lime citrus torte
Chocolate torte with cream & coulis*

*Fresh fruit salad & cream
White chocolate & Raspberry cheesecake
Cheese Board with Apricot & grape*

*Orange & Cranberry Meringue Roulade
Pear and Fragipan Tart with crème freiche*

*Strawberries & cream
Fresh fruit skewers drizzled with chocolate*

For more menu ideas please see our wedding and banquet menus, any dish can be served buffet style to allow more choice and flexibility.

The above is a selection of menu ideas served buffet style, hot or cold; Use the ideas to inspire your choice, or we can create a set menu around your personal tastes and budget.

Don't see anything you like? Email the chef@catered-events.co.uk and we'll provide a few more ideas.

The final cost per head is determined by the final menu choice and the number of guests attending, each dish is priced individually with discounts offered for large numbers.

Vegetarian, Vegan, Gluten free, allergies and other dietary requirements catered for, please discuss this when booking.

If you prefer we are available without obligation to meet, view the intended venue, discuss your plans and offer advice where we can.

call the caterers on 08456 048 016
or out of office mobile 07973 441861



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