

Buffet Menu

From a simple cold buffet drop off to a served hot buffet, we have a range of menus available to suit most events! Whether catering for 10 important clients, 100 wedding guests, or 1000 guests for your corporate event, we can help.

## What's Included

Our menu price includes our high quality covered platters, napkins, palm leaf biodegradable plates and cutlery if required. Delivery is included within a radius of 10 miles of our Newark base. There is a minimum spend of £250 for our buffet services. Please contact us if you are a corporate client. All prices are exclusive of VAT.

## **Light Meeting**

£6.50 per person

- Basic Sandwich Selection
- Crisps
- Cake Portion

## Light FingerBuffet

£8.50 per person

- Sandwich selection on white and granary bread: Honey Roast Ham, Egg Mayonnaise, Cheese & Tomatoes, Tuna Mayonnaise
- Vegetarian Quiche
- Crisps
- Melton Mowbray Pork Pie

## Occasions Finger Buffet

£13.25 per person

- Sandwich selection on white and granary bread: Honey Roast Ham,
  Egg Mayonnaise, Cheese & Tomatoes,
  Tuna Mayonnaise
- Vegetarian Quiche
- Crisps
- Melton Mowbray Pork Pie
- Lincolnshire Chipolata with Local Honey and Wholegrain Mustard
- Every Occasion Sausage Rolls
- Chicken Satay Kebabs
- Vegetable Crudities & Homemade Dips

#### Why not add some additional platters to our suggested menus

Optional Extras based on platters for 10

Cheese Straws	£19.95	Miniature Indian Snacks	£28.00
Mixed Vol Au Vents	£25.50	Fiery Chicken Breast	£28.00
Miniature Pork Pies	£27.00	Duck Rolls & Hoi Sin	£28.00
Quiche Lorraine	£27.00	Chicken Satay with Satay Sauce	£28.00
Salmon & Asparagus Quiche	£27.00	Roasted Chicken Drumsticks	£28.00
Cheese & Onion Quiche	£27.00	Continental Meat, Figs & Olives	£55.00
Red Onion & Cheese Quiche	£27.00	Cold British Meats & Chutney	£55.00
Broccoli & Stilton Quiche	£27.00		

## Desserts

All platters designed for 10 portions Individual Tart Au Citron £39.95 Individual Fudge £39.95 Cheesecake Sweet Canapés Platter for 10 (based on 3 per person) **Chocolate Brownie Bites** & Chocolate Sauce £3.50 Meringues Topped with **Cream & Fresh Berries** £30.50 **Delicate Macaroons** £40.00 **Classic British Miniature** Cupcakes £36.50 Scones with Clotted Cream & Local Jam £37.70 14 Portion Carrot Cake £39.95 14 Portion Chocolate Fudge Cake £39.95



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## **Buffet Packages**

Choosing catering for all your guests can be complicated. To make the decision easier we can provide the following packages to all events:

Bronze Package – to feed 25–40 guests £375.00 Silver Package – to feed 40–60 guests £550.00 Gold Package – to feed 60–80 guests £700.00

## **Bronze Package**

#### 25-40 Guests £375.00

Filled miniature rolls and sandwiches to include: Cheese and Tomato, Ham Salad, Tuna Mayonnaise & Egg Mayonnaise Pork Pie Vegetarian Quiche Asian Snacks (Samosa, Chicken Satay etc.) Homemade Coleslaw Crisps **Desserts:** Chocolate Fudge Cake, Fruit Meringue

## **Premium Package**

#### 80-100 Guests £950.00

Filled miniature rolls, sandwiches and wraps to include: Cheese and Tomato, Ham Salad, Tuna Mayonnaise, Egg Mayonnaise, BLT, Chicken Mayonnaise, Smoked Salmon & Hoisin Duck Pork Pie Lincolnshire Chipolata with Local Honey & Wholegrain Mustard Vegetarian Quiche Asian Snacks (Samosa, Chicken Satay etc.) Homemade Coleslaw Penne Pasta in Rich Tomato & Basil Sauce **Every Occasion Sausage Rolls** Crisps Desserts: Chocolate Fudge Cake, Strawberry Cheesecake, Fruit Meringues & Fresh Fruit Platter

## Silver Package

### 40-60 Guests £550.00

Filled miniature rolls and sandwiches to include: Cheese and Tomato, Ham Salad, Tuna Mayonnaise & Egg Mayonnaise Pork Pie Vegetarian Quiche Asian Snacks (Samosa, Chicken Satay etc.) Homemade Coleslaw Penne Pasta in Rich Tomato & Basil Sauce Every Occasion Sausage Rolls Crisps **Desserts:** Chocolate Fudge Cake, Fruit Meringue

## **Ultimate Package**

100-120 Guests £1500.00 Sliced Honey Roast Ham Sliced Rare Roast Beef Prawn and Smoked Salmon Roasted Vegetable Tartlet Mixed Leaves Tomato, Red Onion & Feta Salad Freshly Cut Crudities with Homemade Dips Pork Pie Freshly Baked Bread Rolls Hot Minted Potatoes Cheese Board Desserts: Lemon Tart, Raspberry Pavlova, Fresh Fruit Platter, Toffee & Chocolate Profiteroles

### **Gold Package**

Premium Package - to feed 80-100 guests £950.00 Ultimate Package - to feed 100-120 guests £1500.00

#### 60-80 Guests £700.00

Filled miniature rolls and sandwiches to include: Cheese and Tomato, Ham Salad, Tuna Mayonnaise, Egg Mayonnaise, BLT, Chicken Mayonnaise Pork Pie Vegetarian Quiche Asian Snacks (Samosa, Chicken Satay etc.) Homemade Coleslaw Penne Pasta in Rich Tomato & Basil Sauce Every Occasion Sausage Rolls Crisps **Desserts:** Chocolate Fudge Cake, Fruit Meringue





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## Something a Little Different

#### **Crispy Bacon or Local Lincolnshire** Sausage Cobs

Hot Dogs Served with Fried Onions

£4.50 per person

5.95 per person

£4.00 per person

Hot Pork Baps Served with Apple Sauce, Stuffing, Cracking Crackling

£7.95 per person

Afternoon Tea Scones Clotted Cream & Strawberry Jam, Miniature Cakes, Delicate Sandwiches

Pork Loin Roast (minimum of 60 guests) £11.00 per person Succulent Roasted Pork Loin with Apple Sauce, Stuffing, Crackling, Roast Potatoes & Coleslaw

#### Jacket Potatoes

£10.95 per person Baked Potatoes topped with a choice of fillings to include: Chilli Con Carne, Chicken Curry, Vegetable Curry, Baked Beans, British Grated Cheese & Creamy Coleslaw. Served with Leafy Salad, Tomato & Feta Salad and Pepper & Onion Salad.

#### **Mexican Delights**

£12.95 per person

Warm Fajitas Mexican Style Chicken Spicy Beef **Mexican Spicy Beans** Sour Cream, Cheese and Homemade Salsa 2 x Every Occasion Salads

## Cheese Table for 20

#### £170.00

- Colston Bassett Stilton
- **Cornish Yarg**
- Red Leicester
- Sage Derby

Served with Rustic Wafer Crackers, Chutneys, Olives, Walnuts, Red Grapes (Substitute Cheese can be sourced subject to availability and costs).

## Hot Buffet

Choice of two dishes plus a vegetarian dish (minimum of 50 guests)

- Nottinghamshire Beef & Ale Pie
- Roast Lion of Pork in Cider Sauce
- Lamb Hot Pot
- Chicken Breast stuffed with Lincolnshire Poacher Cheese & Leeks
- Lemon & Herb Coated Salmon Fillet
- Poached Salmon Fillet with a Creamy Prawn Sauce
- Occasions Nottinghamshire Beef Lasagna & Garlic Bread
- Crab & Mackerel Fish Cakes with Horseradish Dressing
- Meatballs in Mediterranean Tomato & Olive Sauce
- £18.95 per person

## Vegetarian Options

- Goats Cheese & Leek Lasagna
- **Roasted Vegetable Gateaux**
- Vegetable Crumble
- Wild Mushroom & Tarragon Parcel

All the above served with Chefs Seasonal Vegetables & Potatoes

## Desserts

£6.95 per person. Individually prepared, choice of 2 different desserts.

- Duo of Chocolate Mousse
- Baileys Cheese Cake Raspberry & White Chocolate Trifle
- Dark Chocolate Truffle Cheesecake
- White Chocolate and Raspberry Cheesecake
- Tiramisu
- **Banoffee Tart**
- Lemon Meringue Tart
- Hot Sticky Toffee Pudding



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## Hot & Cold Buffet Your Way

#### £19.00 per person Choose 1 Meat Dish, 1 Fish Dish, 2 Extras & 3 Salads (minimum 30 guests)

### Meat

- Braised Beef Chilli with Sour Cream & Nachos
- Lemon & Thyme Chicken Breast
- BBQ Pulled Pork Lincolnshire Sausages

### Fish

- Poached Salmon Fillet
- Crab & Mackerel Fish Cake
- Paprika & Lemon King Prawn Skewers

### **Extras**

- Every Occasion Sausage Rolls
- Buttered Corn on the Cob
- Sweet Potato Wedges with Paprika Mayo
- Wonderfully Colourful Crudités
- Red Onion & Double Gloucester Quiche
- Hoi Sin Duck Rolls

## Salads

- Mint & Spring Onion Potato Salad
- Trio of Tomato, Mozzarella & Fresh Basil
- Roast Vegetable Pasta with Sundried Tomatoes & Basil Pesto
- Handmade Coleslaw
- Occasions Leafy Salad
- Penne Pasta in Rich Tomato & Basil Sauce
- Mediterranean Vegetable Cous Cous Salad
- Cherry Tomato Salad with Balsamic Dressing
- Rice Salad with Spinach Leaf & Summer Vegetables

- Caesar Salad with Croutons & Parmesan Shavings
- Courgette & Avocado Salad with Toasted Sesame Seeds
- Tomato, Red Onion & Feta Cheese
- Waldorf Salad of Pineapple, Apple, Celery, Sultana & Walnuts
- Indian Spiced New Potato & Chick Pea Salad
- Beetroot Salad with Goats Cheese
- Tuna & Sweetcorn Pasta Salad
- Cucumber & Mint Salad in a Light Yoghurt Dressing

# Drinks

Tea & Freshly Brewed Filter Coffee	£2.00 per person	
Tea, Freshly Brewed Filter Coffee & Biscuits	£2.50 per person	
1 Litre Bottle Still Water	£3.50 per bottle	
1 Litre Bottle Sparking Water	£3.50 per bottle	
330ml Bottle of Water	£1.50 per bottle	
Local Elderflower Cordial (to dilute)	£6.95 per bottle	
Local Sparkling Elderflower Presse	£5.90 per bottle	
Orange Juice (1 litre)	£5.00 per bottle	
Apple Juice (1 litre)	£5.00 per bottle	
Wine House Wine (75cl)	£19.00	
Prosecco (75cl)	£27.00	
House Champagne	£54.00	