



CATER-4-U

Hot Knife & Fork Buffet

Selection of Starters :-

Scottish Smoked Salmon served with a lemon Wedge Brown Bread & Butter

Deep-fried Calamari Rings served with garlic mayonnaise & Salad Garnish

Pate & Toast served with Red Onion Chutney & Salad Garnish

Breaded Camembert served with Redcurrant Jelly & Salad Garnish

Selection Of main Courses :-

Sea Bass Fillet served on a bed of Garlic Mash with homemade Tomato & Onion Sauce, dressed with Asparagus Spears.

Chicken Breast stuffed with Bacon & Stilton served with Sauté Potatoes and Seasonal Vegetables

Braised Beef & Onions cooked in rich red wine gravy served with Mashed potato and Broccoli Spears

Loin of Pork cooked in White wine, cream and mushroom sauce served with Wild Rice and Roasted Vegetables

Selection of Desserts :-

Homemade Trifle served with Fresh cream

Apple Pie with Warm Caramel Sauce and Ice Cream

Chocolate Fudge cake served with Fresh Cream

Coffee & Mints

3 Course meal served with Coffee



Prices range from

£15.00 - £17.50 per head

Please find enclosed a copy of our latest cold finger & cold fork buffet menus. The menus are intended to give you an overview of the type and range of buffet food we can supply but please note that we can cater for all your requirements should there be any changes to these menus that you would require or we will be happy to consider any menus you wish us to prepare for you, for example Fish & Chips night or Steak and Kidney pud night.

All Buffets are presented on silver platters and hand delivered to the venue at the required times. The food is then laid out by our staff on white table cloths ready for when your guests should arrive.

Help and advice are always available to assist you with planning your event, so please do not hesitate to contact us