

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

£5.25 per person

- Basic Sandwich Selection
- Crisps
- Cake Portion

Light Finger Buffet

£6.75 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

£11.00 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

Desserts

All platters designed for 10 portions

Individual Tart Au Citron £34.50

Individual Fudge Cheesecake £35.95

Sweet Canapés Platter for 10
(based on 3 per person)

Chocolate Brownie Bites & Chocolate Sauce £25.50

Meringues Topped with Cream & Fresh Berries £25.50

Delicate Macaroons £25.00

Classic British Miniature Cupcakes £30.50

Scones with Clotted Cream & Local Jam £30.70

14 Portion Carrot Cake £30.00

14 Portion Chocolate Fudge Cake £30.00

Why not add some additional platters to our suggested menus

Optional Extras based on platters for 10

Cheese Straws	£14.50	Miniature Indian Snacks	£20.00
Mixed Vol Au Vents	£19.50	Fiery Chicken Breast	£20.00
Miniature Pork Pies	£19.00	Duck Rolls & Hoi Sin	£20.00
Quiche Lorraine	£25.00	Chicken Satay with Satay Sauce	£25.00
Salmon & Asparagus Quiche	£25.00	Roasted Chicken Drumsticks	£25.00
Cheese & Onion Quiche	£20.00	Continental Meat, Figs & Olives	£42.00
Red Onion & Cheese Quiche	£20.00	Cold British Meats & Chutney	£42.00
Broccoli & Stilton Quiche	£20.00		

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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 **£280.00**

Silver Package – to feed 40–60 guests **£380.00**

Gold Package – to feed 60–80 guests **£530.00**

Premium Package – to feed 80–100 guests **£680.00**

Ultimate Package – to feed 100– 20 guests **£1200.00**

Bronze Package

25–40 Guests £280.00

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

Silver Package

40–60 Guests £380.00

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

Gold Package

60–80 Guests £530.00

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

Premium Package

80–100 Guests £680.00

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

Ultimate Package

100–120 Guests £1200.00

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



Buffet Menu

Something a Little Different

Crispy Bacon or Local Lincolnshire Sausage Cobs	£3.60 per person
Hot Dogs Served with Fried Onions	£4.00 per person
Hot Pork Baps Served with Apple Sauce, Stuffing, Cracking Crackling	£4.95 per person
Afternoon Tea Scones Clotted Cream & Strawberry Jam, Miniature Cakes, Delicate Sandwiches	£4.95 per person
Pork Loin Roast (minimum of 60 guests) Succulent Roasted Pork Loin with Apple Sauce, Stuffing, Crackling, Roast Potatoes & Coleslaw	£8.00 per person
Jacket Potatoes 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.	£9.95 per person
Mexican Delights Warm Fajitas Mexican Style Chicken Spicy Beef Mexican Spicy Beans Sour Cream, Cheese and Homemade Salsa 2 x Every Occasion Salads	£10.95 per person

Cheese Table for 20

£120.00

- 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

Vegetarian Options

£16.95 per person

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

All the above served with Chefs Seasonal Vegetables & Potatoes

Desserts

£4.90 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

Buffet Menu

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	£1.90 per person
Tea, Freshly Brewed Filter Coffee & Biscuits	£2.20 per person
1 Litre Bottle Still Water	£3.20 per bottle
1 Litre Bottle Sparking Water	£3.20 per bottle
330ml Bottle of Water	£1.20 per bottle
Local Elderflower Cordial (to dilute)	£6.50 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)	£14.00
Prosecco (75cl)	£20.00
House Champagne	£34.00

Cox Events Ltd

All listed prices are Ex VAT @ 20%

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