



Buffet Menu

Buffets

From a simple drop off cold Buffet to 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.

Whats included

Our menu price include our high quality covered platters. Napkins, Palm Leaf biodegradable Plates and cutlery if required. Delivery 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 head

Basic Sandwich Selection

Crisps

Cake Portion

Light Finger Buffet £6.75 per head

Sandwich selection on white and Granary
Bread- Honey Roast Ham, Egg Mayonnaise,

Cheese and Tomatoes, Tuna Mayonnaise

Vegetarian Quiche,

Crisps

Melton Mowbray Pork pie

Occasions Finger Buffet

£11.00 per head

Sandwich selection on white and Granary
Bread- Honey Roast Ham, Egg Mayonnaise,
Cheese and Tomatoes, Tuna Mayonnaise
Vegetarian Quiche

Crisps

Melton Mowbray pork pie

Lincolnshire chipolata with local honey and
whole grain mustard

Every occasion sausage rolls

Chicken Satay kebabs

Vegetable crudities and homemade dips

Why not add some additional platters to our suggested menus

Optional Extras based on platters for 10

Cheese Straws	£14.50
Mixed Vol Au Vents	£19.50
Miniature Pork pies	£19.00
Quiche Lorraine	£25.00
Salmon & Asparagus Quiche	£25.00
Cheese & Onion Quiche	£20.00
Red Onion & Cheese Quiche	£20.00
Broccoli and Stilton Quiche	£20.00
Fiery Chicken Breast	£20.00
Chicken Satay w/Satay Sauce	£25.00
Roasted Chicken Drumsticks	£25.00
Miniature Indian Snacks	£20.00
Duck Rolls & Hoi Sin	£20.00

Continental Meat, Figs and Olives	£42.00
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Cold British Meats & Chutney	£42.00
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Desserts All platters designed for 10 portions

Individual Tart Au Citron	£34.50
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Individual Fudge Cheesecake	£35.95
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Sweet Canapés Platter for 10

(Based on 3 per person)

Chocolate Brownie Bites & Chocolate Sauce	£25.50
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Meringues Topped with Cream & Fresh Berries	£25.50
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Delicate Macaroons	£25.00
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Classic British miniature Cupcakes	£30.50
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Scones with Clotted Cream and Local Jam	£30.70
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14 Portion Carrot Cake	£30.00
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14 Portion Chocolate Fudge Cake	£30.00
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Buffet Packages

Choosing catering for all your guests can become complicated. To make the decisions 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 100-120 guests **£1200.00**

*Bronze Package – To feed 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 – To Feed 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 and Basil Sauce

Every Occasion Sausage Rolls

Crisps

Desserts

Chocolate Fudge Cake

Fruit Meringue

Gold Package – To feed 60 – 80 Guests **£530**

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 and Basil Sauce

Every Occasion Sausage Rolls

Crisps

Desserts

Chocolate Fudge Cake

Fruit Meringue

Premium Package – To Feed 80 – 100 guests **£680**

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 and whole grain mustard

Vegetarian Quiche

Asian Snacks (Samosa, Chicken Satay etc.)

Homemade Coleslaw

Penne Pasta in Rich Tomato and Basil Sauce

Every Occasion Sausage Rolls

Crisps

Desserts

Chocolate Fudge Cake

Strawberry Cheesecake

Fruit Meringues

Fresh Fruit Platter

Ultimate Package To feed 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 and Feta Salad

Freshly Cut Crudities with homemade Dips

Pork Pie

Freshly Baked Bread rolls

Hot Minted Potatoes

Cheese Board

Desserts

Lemon Tart

Raspberry Pavlova

Toffee and Chocolate Profiteroles

Fresh Fruit Platter

Something a little different

Crispy Bacon or Local
Lincolnshire Sausage Cobs £3.60 per head

Hot Dogs £4.00 per head
served with Fried Onions

Hot Pork Baps £4.95 per head
Apple Sauce
Stuffing
Cracking Crackling

Afternoon Tea £6.95 per head
Scones Clotted cream & Strawberry Jam,
Miniature Cakes, Delicate Sandwiches

Pork Loin Roast £8.00 per head
(minimum of 60 guests)
Succulent roasted pork Loin with apple sauce,
stuffing, crackling, Roast Potatoes and
coleslaw

Jacket Potatoes £9.95 per head
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 and Feta
salad, and pepper and onion salad

Mexican Delights £10.95 per head
Warm Fajitas
Mexican style chicken
Spicy Beef
Mexican Spicy Beans
Sour Cream, Cheese and Homemade Salsa
2x Every Occasion Salads

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 and Ale Pie

Roast Lion of Pork in Cider sauce

Lamb Hot Pot

Chicken breast stuffed with Lincolnshire Poacher
cheese and Leeks

Lemon and Herb coated Salmon fillet

Poached salmon fillet with a creamy prawn
sauce

Occasions Nottinghamshire Beef Lasagna and
Garlic Bread

Crab and Mackerel Fish Cakes with horseradish
dressing

Meat balls in Mediterranean Tomato and Olive
sauce

Vegetarian Options

Goats Cheese & Leek Lasagna

Roasted Vegetable Gateaux

Vegetable Crumble

Wild Mushroom and Tarragon Parcel

All the above served with Chefs seasonal
Vegetable and Potatoes.

£16.95 Per Head

Desserts

Individually prepared desserts,
Choice of two different desserts

Duo of Chocolate Mousse

Dark Chocolate Truffle Cheesecake

White Chocolate and Raspberry
Cheesecake

Baileys Cheese Cake

Raspberry and white Chocolate Trifle

Tiramisu

Banoffee Tart

Lemon Meringue Tart

Hot Sticky Toffee pudding

£4.90 Per Head

Drinks

Tea & Freshly Brewed Filter Coffee	£1.90 Per Head
Tea, Freshly Brewed Filter Coffee & Biscuits	£2.20 Per Head
1 Litre Bottle Still Water	£3.20 Per Bottle
1 Litre Bottle Sparking Water	£3.20 Per Bottle
330ml Bottles 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



Hot and Cold Buffet your Way

Choose 1 Meat dish, 1 Fish Dish, 2 extras and 3 salads (Minimum 30 persons) **£19.00 per person**

Meat

Braised Beef Chilli with Sour cream and Nachos

Lemon and Thyme Chicken Breast

BBQ Pulled Pork

Lincolnshire Sausages

Fish Dishes

Poached salmon fillet

Crab and 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 and Double Gloucester Quiche

Hoi Sin Duck rolls

Salads

Mint and Spring Onion Potato Salad

Trio of Tomato, Mozzarella and Fresh Basil

Roast Vegetable Pasta with Sundried Tomatoes and Basil Pesto

Homemade Coleslaw

Occasions Leafy Salad

Penne Pasta in Rich Tomato and Basil sauce

Mediterranean vegetable cous cous salad

Cherry tomato salad with balsamic dressing

Rice salad with spinach leaf and summer vegetables

Caesar salad with croutons & parmesan shavings

Courgette & avocado salad with toasted sesame seeds

Tomato, Red onion and Feta Cheese

Waldorf salad of pineapple, apple, celery, sultana & walnuts

Indian Spiced New Potato and Chick Pea Salad

Beetroot Salad with Goats Cheese

Tuna & Sweetcorn Pasta Salad

Cucumber and Mint Salad in a Light Yoghurt Dressing

