



EVENT CATERING

BUFFET MENU

Price is determined by on site facilities and guest numbers

BREAKFAST

The most important meal of the day!

Juice - Water - Teas - Filter Coffee

Fat free natural yoghurt with blueberries and pistachios

Melon wedges and bananas

Pastries and Muffins

Smoked salmon and cream cheese bagel

Toast station with butter, peanut butter, honey, coconut oil, jams and marmalade

Boiled eggs - Breakfast sausages - Salami - Baguettes

Smoked streaky bacon croissant with ketchup or chilli jam.

Condiments

COLD LUNCH

A few ideas - we have a full product list available.

Grilled chicken with parmesan and fresh basil mayonnaise on sliced wholemeal bloomer.

Roast beef with horseradish and rocket on sour dough baguette.

Baked salmon with sweet tomato relish and watercress on brioche.

Roast beetroot with hummus, feta and rocket on sliced seeded bloomer.

Cheese - Meats - Breads - Pickles - Condiments

Pork and black pudding sausage rolls with spitfire mustard.

Goat cheese and red onion tart slices.

Ruby coleslaw - Green salad - Tomato and herb salad.

Potato and spinach salad with crispy shallots and pumpkin seeds.

Kettle chips - Water - Fentimans - Teas and Coffee

ELEVENSES

A mid morning snack

Juice - Water - Teas - Filter Coffee

Granola flapjacks - Glazed Doughnuts

Scones with clotted cream and jam.

HOT LUNCH

A few ideas - we have a full product list available.

Salmon and leek gratin with buttered new potatoes

Potato and chick pea curry with brown rice

Jacket Potato and fillings - Gourmand Burgers - Pies

Beef bourguignon with roasted new potatoes

Woodland mushroom gnocchi with spinach

Smoked haddock risotto with parmesan

Breads and butter

Greens

Water - Fentimans - Teas and Coffee

SWEET

A selection of dessert - we have a full product list available.

Chocolate brownie with vanilla mascarpone

Vanilla cheesecake with fresh strawberries

Lemon posset with blueberry jam and fresh berries

Sticky toffee pudding and custard

Apple and berry crumble with cream

Fresh fruit and berry salad

Booking is easy! Simply call us on 07939907371 or email mike@takefood.co.uk