

# Bespoke *Caterers* \_\_\_\_\_ Knife & Fork Buffets

The following buffets are a selection of knife and fork buffets suitable for marquee weddings or functions where kitchen equipment is limited or non-existent, they can be traditionally served or self-served from a buffet table or they can be served in small bowls and platters on your table. These menus are examples, please feel free to mix and match starters, desserts, main course items or salads. Or even exchange starters for canapés. Just tell us your ideas and we will quote them for you.

## THE CLASSIC TWO COURSE KNIFE AND FORK BUFFET

### Buffet:

Our Home cooked Honey Roast Ham with Mustard Selection

Chicken Bois Boudran

*(Poached chicken breast marinated in a rich tomato, shallot and herb dressing)*

An Individual Fillet of Pan Fried Salmon with Crème Fraîche & Micro Herbs

Roast Butternut Squash & Sage Tart

Mixed Wild Leaf Salad, Royalslaw, Tabbouleh

Garlic Roasted New Potatoes, Hot Minted New Potatoes or Potato Salad

A Selection of Flavoured Breads and Butter



### Dessert:

Lime and Gingernut Cheesecake with Dark Chocolate Sauce

**Price of £14.75 per head**

*This price includes linen tablecloths, crockery and cutlery.*

*A charge may be incurred for waitresses/chefs or heavy equipment hire.*

*All prices are excluding V.A.T.*

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## THE TRADITIONAL THREE COURSE KNIFE AND FORK BUFFET

### Starter:

Bespoke Prawn Cocktail

*(Marie Rose bound Prawns, on a crisp Iceberg and Pickled Cucumber Salad topped with Tiger Prawns, Roasted Red Pepper and Cherry Tomatoes served with Thickly Sliced Cobber Brown Bread and Butter)*



### Buffet:

Honey Roast Ham and Roast Beef  
with a Selection of Mustards & Horseradish

Coronation Chicken

Salmon, Leek & Mature Cheddar Tart

Garlic Roasted New Potatoes, Minted New or Potato Salad

Mixed Wild Leaf Salad, Red Onion & Tomato Salad,  
Hand Cut Coleslaw & Fruit & Nut Rice Salad.

A Selection of Flavoured Breads and Butter



### Dessert:

Homemade Individual Red Berry Pavlova Pillows

**Price of £18.75 per head**

*This price includes linen tablecloths, crockery and cutlery.*

*A charge may be incurred for waitresses/chefs or heavy equipment hire.*

*All prices are excluding V.A.T.*

# Bespoke *Caterers* \_\_\_\_\_ Knife & Fork Buffets

## THE LUXURY KNIFE AND FORK BUFFET

### Starter:

Duck Confiture with a Red Onion Marmalade, Salad & Toasted Cobber Croute



### Buffet:

Caesar Draped Chicken Breast

Charcuterie Platter

*(Parma ham, salami and chorizo selection with pickles)*

Searred Smoked Salmon on a Crème Fraîche & Chive Potato Salad

Pesto Dressed Roast Mediterranean Vegetables with Mozzarella & Basil

Toasted Corn, Beetroot & Dill Dressed Salad,

Mixed Wild Leaf Chefs Salad

Curried Rice Salad

A Selection of Flavoured Breads and Butter



### Dessert Selection:

Chocolate Mousse Cups

Individual Pavlova with Red berry Compote

Caramelized Lemon Tart

**Price of £20.95 per head**

*This price includes linen tablecloths, crockery and cutlery.*

### Please Note:

*A charge may be incurred for waitresses/chefs or for drop off and collection of crockery and serving platters or heavy equipment hire.*

*All prices are excluding V.A.T.*

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## THE DELI BUFFET

This Buffet can either be dropped off, and left on platters for you to serve yourself. Serving Staff can be arranged if you prefer. This menu could also be used as the main part of a bespoke buffet or even an evening buffet.

A Selection of Sliced Salamis, Chorizo and Parma Ham with Pickles

A Fish Platter of Smoked Salmon, Soused Herring Mackerel & Apple Pate and Tiger Prawns

European Cheese Board with Fruit and Chutneys

Selection of Flavoured Breads and Biscuits

Cherry Tomato Parmesan & Sage Pasta Salad  
Roasted Red Onion, Egg and Bacon Salad  
Sour Cream & Chive Potato Salad

**Price of £12.95 per head**

*This price includes linen tablecloths, crockery and cutlery.*

*All prices are excluding V.A.T.*

If these menus interest you, but you would like to change some of the dishes, we have many more ideas and dishes to suggest. If you have any of your own we would be happy to discuss these with you.