



T.A.S.T.E. dining company

Event catering for all occasions

Cold Buffet Menu

Main Items :

Cold meats platter –honey roast ham, rare roast beef, salami, chorizo. Pickles & mustard

Smoked salmon, prawns & crayfish, marie rose sauce

Ham hock terrine, piccalilly

Pate campagne – coarse pork pate, red onion chutney

Cheese platter – Mature Cheddar, Stilton, Camembert. chutney & garnishes

Spinach, Lyburn gold and chive quiche

Broccoli and stilton quiche

Traditional quiche Lorraine

Pork, caramelised onion and herb sausage roll

Scotch egg with mustard mayonnaise

Goats cheese and red onion tartine

Salads :

Traditional Coleslaw

New potatoes with mayonnaise, chives and spring onion

Green leaf salad with honey and mustard dressing

Cous cous with pesto, sun-blushed tomato and goats cheese

Tomato, basil and red onion

Caesar – gem lettuce, croutons, anchovies, parmesan, classic caesar dressing

Orzo pasta, broccoli and pesto

Asian noodle salad–beansprouts, spinach, mange-tout, radish, honey & soy dressing

Char-grilled courgette, fennel and olive salad, lemon dressing

Avocado, lime and coriander tabouleh

Spanish rice salad - toasted almonds, saffron, olives, peppers chickpeas & herbs

Watercress with beetroot, feta and candied walnuts

All buffets are served with homemade rosemary foccacia and baguette

Individual Mini-Desserts:

Chocolate brownie with salted caramel and strawberry
Lemon meringue tartlets
Citrus cheesecake with passionfruit jelly
Fresh berry mini pavlova
Fresh fruit skewers
Chocolate eclairs
Carrot cake
Coffee and candied walnut squares
Raspberry bakewell

4 Main items – 3 salads – 2 desserts - £18.50 per person

All served delivered on high quality disposable platters.
Includes local delivery, high quality disposable plates and napkins.

*We can provide this buffet with china crockery, and proper cutlery and service platters at an additional cost of £2.20 per guest. These will be collected after the event or the next day.
We can also supply glassware for your event, please enquire for pricing.*

Minimum 20 guests.