



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

Event catering for all occasions

Hot Fork Buffets

Our Hot Fork Buffet is an informal option perfect for private or business functions. Hot food is served in silver "chafing dishes" to keep it hot, and served with appropriate accompaniments.

Prices will depend on the menu chosen, number of guests, facilities of the venue and level of staffing required. Please contact us for a personalised quote.

Savoury Dishes:

Chicken, chorizo and chickpea stew with tomato and peppers

Moroccan spiced lamb and apricot tagine, tzatziki and flatbreads

Butternut squash, goats cheese and sage lasagne

Sweet and sour chicken with fresh peppers and pineapple

Braised beef chilli, rice, sour cream, tortillas

Grilled Salmon fillets, braised pak-choi, terryaki sauce

Coq au vin, red wine, bacon, mushrooms and thyme

Slow braised blade of beef, herb dumpling

Mexican 5 bean and sweetcorn chilli, rice, tortillas and sour cream

Thai green chicken curry

Mushroom and sweet peppers stroganoff

Creole style pork and prawn gumbo, saffron rice

Butternut squash and chickpea tagine, herb cous cous

Toulouse sausage, chorizo and lentil cassoulet

Pea and broad bean risotto, parmesan and rocket salad

Typical Accompaniments:

selected to accompany your choice of main dishes

Hot buttered new potatoes
Fragrant Rice
Seasonal vegetables
Mixed leaf salad, honey mustard dressing
Roasted mediterranean vegetables
Fresh homemade breads with butter
Homemade Flatbreads
Prawn crackers
Tortilla crisps

Individual Mini-Desserts:

Chocolate brownie with salted caramel and strawberry
Lemon meringue tartlets
Banoffee pots
Citrus cheesecake with passionfruit jelly
Eton mess
Lemon posset, blueberries and granola
Apple caramel crumble pots
Rhubarb and ginger syllabub
Vanilla panna-cotta, macerated strawberry and honeycomb
Tiramisu
Fresh berry mini pavlova
Chocolate mousse pots