



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 with chocolate dipping sauce
Chocolate eclairs
Carrot cake
Coffee and candied walnut squares
Raspberry bakewell

4 Main items – 3 salads – 2 desserts

*We can provide this buffet either delivered on disposable platters with high quality disposable plates ,
cutlery and napkins, or fully served with cutlery, crockery and glassware with staff if required.
Please enquire for details and pricing.*

Minimum 20 guests.