



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

Mushroom, pearl barley & sage vegetarian “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

Roasted carrot, feta, pomegranate & rocket salad

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

served with homemade rosemary foccacia

Individual Mini-Desserts:

Chocolate brownie with salted caramel
Banoffee tartlets
Citrus cheesecake with passionfruit jelly
Fresh berry mini pavlova
Fresh fruit skewers with chocolate dipping sauce
Chocolate mousse tartlets
Carrot cake
Coffee and candied walnut squares
Raspberry bakewell
Apple caramel crumble tartlets

4 Main items – 3 salads – 2 desserts

Minimum 20 guests.