



FINGER BUFFET

This is a great way to offer your guest variety of delicious bite-size savouries, allowing your guest to graze throughout the evening or informal working lunch at their own pace.

Choose from our selector, a variety of five sandwich fillings whether it's a wrap, pita bread or open or closed sandwiches, three savouries, crudités and fresh fruit.

MENU ONE

A selection of filled miniature pitta breads, white and granary rolls with:-

Sugar baked ham and mustard.

Thai spiced tuna and spring onion.

Mature cheddar, farmhouse pickle and tomato.

Roast beef & horseradish salad.

Roasted red onion and Camembert tartlets.

Cajun style skewered chicken.

Bruschetta of tomato and basil.

Selection of crudités relishes and dips.

Sliced sweet seasonal melon and seasonal fruits.

MENU TWO

A variety of pitta breads, and white and granary open sandwiches filled with:-

Honey roast ham and grain mustard, avocado, red onion and pepper.

Tuna and spring onion.

Egg mayonnaise.

Homemade wild mushroom and spinach strudel.

Marinated skewered chicken (sweet and sour style).

Miniature vol au vents filled with fresh flaked salmon with cucumber and yoghurt.

Bruschetta of tomato and basil.

Crudities with a selection of savoury dips.

Sweet seasonal melon slices and seasonal fruits.

MENU THREE

Open speciality bread sandwiches filled with:-

Roast chicken and apricot stuffing.

Ham and grain mustard mayonnaise.

Brie and roast onion chutney.

Lightly spiced prawn and avocado.

Spears of fresh asparagus wrapped in minted chinese lettuce.

Stuffed vine ripe tomatoes with coriander mushrooms.

Smoked haddock and parmesan tartlets.

Rolled slices of roast beef filled with horseradish salad.

Stuffed oriental vegetable tortilla with oyster sauce.

Crudités with a selection of savoury dips .

Mosaic of sweet melon and seasonal fruits.



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MENU ONE A

Mosaic of white and granary finger sandwiches filled with:-

- Honey roast ham and grain mustard.
- Roast turkey and cranberry.
- Smoked cheddar and tomato.
- Tuna and spring onion.
- Skewered chicken and mango kebabs.
- Oven roasted new potatoes with roast garlic lemon and coriander.
- Crudités with a garlic and parsley mayonnaise.
- Field mushrooms with spiced avocado.
- Mosaic of sweet melon and seasonal fruits.

MENU TWO A

A selection of filled miniature wraps, White & Granary rolls with:-

- Thai spiced tuna and sweetcorn
- Mature cheddar, farmhouse pickle and tomato.
- Roast beef and horseradish salad.
- Egg mayonnaise.
- Roasted red onion and parmesan tartlets.
- Cajun style chicken drumsticks.
- French bread pizza with courgette and fennel.
- Selection of crudités, relishes and dips.
- Homemade pate on brioche with peach chutney.
- Mosaic of sweet melon and seasonal fruits.

MENU THREE A

A selection of Open Sandwiches and pitta breads with savoury fillings to include:-

- Honey glazed ham and pineapple.
- Thai scented tuna.
- Brie and grapes.
- Chicken Tikka.
- Fingers of salmon (with smoked salmon)
- Roast tomato, dolcelatte and chive tart.
- Melon and parma ham.
- Stuffed tomatoes with asparagus risotto.
- Chinese duck pancakes with spring onion and ginger.
- Selection of crudités, relishes and dips.
- Mosaic of sweet melon and seasonal fruits.