All our buffets are made using quality local ingredients and can be adapted to suit specific dietary requirements on request .

All buffets have a minimum booking of 15 people unless specified.

All buffets include delivery in the Sheffield area. If out of Sheffield a delivery quote will be highlighted.

These menus are a guideline and can be altered to include your personal preferences.

This however could alter the costs per person. Additional Crockery can be hired

info@s17dine.co.uk 0114 2353285

BBQ Package

Chicken skewers in homemade marinade Home-made beef burgers served with spicy tomato relish

Pork and leek hot dogs served with sweet fired onions & mustard

Roasted vegetables & halloumi marinated with fresh mint & lemon

Fresh herb Baby potato salad
Tangy lemon & thyme coleslaw
Tomato, basil & mozzarella salad
Dressed mixed leaves bowl
Selection of freshly baked breads
£12.50 + VAT per person (£15 inc VAT)

Menu 1 Classic

Selection of sandwiches with various fillings on a selection of breads Selection of mini vegetarian and meat quiches

Selection of Indian savouries with mint yogurt dip

Chicken Platter:

BBQ Chicken wings, breaded goujons, bbq & sour cream dip

Handmade coleslaw

Selection of cake of the day

£9.00 + VAT per person (£10.80 inc VAT)

Menu 2 Hot Joint Menu

Hot roast joint of pork with apple sauce, stuffing & crackling
Honey mustard glazed ham
Garlic & thyme roasted new potatoes
Handmade coleslaw
Dressed tender leaf baby salad
Selection of freshly baked bread rolls

Selection of cake of the day

£8.75 + VAT per person (£10.50 inc VAT)

Menu 3

Gently poached dressed salmon Honey mustard glazed ham Mediterranean bruchettas Selection of vegetarian & meat quiches

Handmade coleslaw New potato, spring onion & chive salad Tomato, mozzarella & basil salad Dressed tender leaf baby salad

New York cheesecake with a berry compote

S17 scones with jam & clotted cream £12.75 + VAT per person (£15.30 inc VAT)

Menu 4 Corporate Lunch menu

Selection of sandwiches with various fillings on a selection of breads

Selection of mini savouries

Selection of cake of the day

Fresh fruit platter

£6.00 + VAT per person (£7.20 inc VAT)

Menu 5 Canape Menu

Select 5 from below Minimum order of 20 people

- -Oak smoked salmon & cream cheese blini, caper & dill
- -Parmesan & paprika straws with hummus
- -King prawn & chorizo skewers, lemon crust
- -Mini toad in the hole, with red onion chutney
- -Mini veg spring rolls with sweet chilli dip
- -Mini truffle arancini with aioli dip
- -Caramelised red onion & goats cheese tartlet
- -Mini cheddar & chive potato skins, bbg dip
- -Tomato, red onion & basil bruschetta

£7 + VAT per person (£8.40 inc VAT)

Menu 6 Pie and Peas

Minimum order 20 people Select 1 pie from below Steak & ale Chicken, mushroom & thyme Meat & potato

Vegetarian Pie supplied on request Leek, pea & feta (V)

Potato wedges Mushy Or Garden Peas

Sauces to accompany :- Hendos & Mint sauce £7.50 + VAT per person (£9.00 inc of VAT)

If you would like a dessert then please ask and we will be happy to suggest some options

Menu 7 A taste of India

Chicken Tikka Masala Aromatic basmati rice Mini naan breads Bombay spiced potatoes Mint yogurt dip

Refreshing glazed lemon tart with fresh cream £10.00 + VAT per person (£12.00 inc VAT)

Menu 8 A taste of Italy

100% Beef lasagne, layered with creamy cheese sauce Roasted Vegetable Lasagne available on request for vegetarians

Garlic bread baguettes Tomato, basil & red onion salad

Tiramisu £10.00 + VAT per person (£12.00 inc VAT)

Menu 9 Ploughman's Platter

Selection of cheese on wooden chopping boards
Pork pie
Fresh baked crusty ciabatta bread Apples, grapes & celery sticks
Selection of chutneys

£6.00 + VAT per person (£7.20 inc VAT)

Menu 10 Antipasti platter

Selection of sliced cured meats, mixed olives, sundried tomatoes, dipping oils Fresh baked crusty ciabatta bread Selection of homemade chutneys

£6.00 + VAT per person (£7.20 inc VAT)