

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
£16.66 + VAT per person (£20 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

£10 + VAT per person (£12 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

£10 + VAT per person
(£12 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
£13 + VAT per person (£15.60 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, caper & dill
- Parmesan & paprika straws with hummus
- King prawn & chorizo skewers
- 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, bbq dip
- Tomato, red onion & basil bruschetta

£7 + VAT per person (£8.40 inc VAT)

Menu 6 Tray Bake 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)
- Sweet potato, spinach & chickpea
- Potato wedges
- Mushy Or Garden Peas

Sauces to accompany :- Hencos & Mint sauce
£12.50 + VAT per person (£15 inc of VAT)

Individual pies can be made at an additional charge

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

£12.50 + VAT per person
(£15 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

£12.50 + VAT per person
(£15 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

£8.33 + VAT per person
(£10 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

£8.33 + VAT per person
(£10 inc VAT)

