



# CALVERT'S EVENT KITCHENS

BUFFET MENU 2021 - 2022

# COLD BUFFET

## SANDWICHES

Selection of either dainty or chunky sandwiches:

- Mature cheddar cheese.
- Honey roasted ham and mustard.
- Roasted beef and horseradish.
- Free range egg mayonnaise.
- Ploughman's.
- Classic Reuben.
- Tuna mayonnaise and cucumber.
- Chicken and Cajun mayonnaise.
- Hummus with roasted Mediterranean vegetables.

## PASTRIES

- Pork and chorizo sausage rolls.
- Pork and rosemary sausage rolls.
- Hot crust pork pie.
- Quiche Lorraine.
- Cheddar cheese and tomato quiche.
- Broccoli and Stilton quiche.
- Cheddar cheese and chilli pin-wheels.

## SALADS

- Peppery greens with lemon dressing.
- Tomato, basil and shredded mozzarella.
- Moroccan spiced couscous.
- New potato and chive.
- Beetroot, feta and lentil.
- Tomato and basil pasta.
- Green beans with baby plum tomatoes.
- Cumin roasted vegetable rice.
- Creamy coleslaw.
- Simple salad - pepper, cucumber, tomato, mixed leaf.

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Please let us know in advance if any guests have specific dietary requirements, we will be able to cater to their needs but this must be arranged beforehand. All prices are inclusive of VAT and are priced per person/dish.

# HOT BUFFET

## FINGER BUFFET

- Sandwich selection.
- Potato wedges.
- Mini steak pies.
- Selection of pizzas.
- Chicken wings.
- Sausage roll.
- Falafel with minted yoghurt.
- Mini pork pies.
- Chicken skewers.
- Sweet potato satay skewers.
- Onion bhajis.
- Scotch eggs.
- Southern fried chicken.
- Fish goujons.
- Honey glazed sausages.
- Scampi.
- Mini burgers.
- Chips.

## FORK BUFFET MENU - £21.95

Please choose one of the following options:

- Chilli con carne.
- Chicken balti.
- Beef stroganoff.
- Chicken fricassee.
- Lasagne.

Then choose two of the following options:

- Pilau Rice.
- Mediterranean Couscous.
- Garlic bread.
- Wedges.

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# BUFFET BUNDLES

HOT BUFFET - £17 PER PERSON

- 5 Finger buffet options.

COLD BUFFET - £ 18.00 PER PERSON

- 2 Salad options.
- 2 Sandwich options.
- 2 Pastry options.

MIXED BUFFET - £20 PER PERSON

- 1 Salad option.
- 1 Sandwich option.
- 1 Pastry option.
- 3 Hot options.

ADD ADDITIONAL HOT AND COLD OPTIONS

Add more variety to your buffet by including more options.

SANDWICHES - £1.50 PER PERSON

PASTRIES - £1.50 PER PERSON

SALADS - £1.50 PER PERSON

HOT ITEMS - £1.75 PER PERSON

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# PLATTERS

## PLOUGHMAN'S BOARDS - SERVES 7-10 - £50

A traditional platter served with a strong English cheddar, rare roasted beef, assortment of pickles vegetables, soft boiled eggs, chutneys and piccalilli, crust artisan bread and soft butter.

## ANTIPASTI - SERVES 7-10 - £75

Selection of cured meats, soft and hard cheeses, marinated vegetables, delicious olives, dipping oils and breads.

## FRUITS DE MER PLATTER - SERVES 7-10 - £140

° A platter dedicated to seafood. Includes; dressed crab, crevettes, lobster, clams, king prawns, whipped dill butter, rye bread and mustard mayonnaise.

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# ACCOMPANIMENTS

## NIBBLES - £2.50 PER PERSON

- Selection of pitted and stuffed olives.
- Crudités with a selection of dips and spreads.
- Pickles and chutneys.
- Selection of hand-cooked crisps and mixed nuts.
- Selection of cold mini sausages and chicken drumsticks.

## TRAY BAKES AND CAKES - TWO OPTIONS FOR £3.50 PER PERSON

- Lemon or orange drizzle.
- Chocolate flapjack.
- Rocky-road.
- Cherry and almond flapjack.
- Chocolate brownie.

## TEA & COFFEE - £2.40 PER PERSON

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# ADDITIONAL DETAILS

## DIETARY REQUIREMENTS

Vegan, Vegetarian and other specific dietary requirements will be accommodated for. Let us know which diets will need catering for how many guests, from here we can discuss options and ensure everyone gets to enjoy a delicious buffet.

## TABLE & CHAIR HIRE

If your buffet requires tables and chairs, let us know and we can talk you through what options we have available for you.

## ADDITIONAL EXPENSES

Additional expenses may be applied based on factors such as location, accessibility, service and buffet requirements. Any additional charges will be discussed during the enquiry and booking process. We endeavour to keep these costs low for our customers and only apply them when necessary.

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