



creative catering  
& marquee hire

## Buffet Menu 2014

*To allow you to design your own buffet menu  
Please choose a selection of dishes from our list below (some dishes carry a supplement)*

### Minimum order of 20 people

If you are catering for smaller numbers please order from our individually priced freshly prepared dishes menu

### Create your menu

#### Price per person

- **Menu — Type 1 \***  
2 main course dishes – allowing a quantity of each to serve total number of guests, 4 salad or vegetable dishes, 2 puddings – allowing a quantity of each to serve total number of guests
- **Menu — Type 2 \***  
3 main course dishes – allowing a quantity of each to serve total number of guests, 4 salad or vegetable dishes, 3 puddings – allowing a quantity of each to serve total number of guests
- **Menu — Type 3 \***  
4 main course dishes – allowing a quantity of each to serve total number of guests, 4 salad or vegetable dishes, 4 puddings – allowing a quantity of each to serve total number of guests

#### \* Please note

Canapés or a starter can be added to your menu – please enquire for menus

Fresh coffee, tea and herbal tisane, with miniature sweets or Bendicks mints are included in the price.

If you require china, cutlery, glasses and staff, these will be added accordingly, likewise any cooking equipment and barbecues etc.

### Cold Buffet Dishes

#### Chicken

Greek chicken salad of roasted chicken marinated with lemon, thyme and garlic, slow roasted vine tomatoes, cucumber, olives, feta cheese and lots of parsley

Lemon and tarragon chicken cream with grapes and a border of brown rice salad

Indonesian chicken salad with red peppers and mango, with a curried mayonnaise and yoghurt sauce and garnished with lightly toasted coconut and fresh coriander leaves

Brochettes of lemon chicken fillet and vegetables served with a red pepper aioli

mayonnaise

Chicken Caesar salad with bacon, egg and croutons and an anchovy mayonnaise dressing

#### Fish and seafood

Traditional poached salmon with cucumber scales

Thai Salmon fillets with roasted sweet red peppers, coriander and lime zest

Char-grilled fresh Tuna Nicoise salad with black olives, cherry tomatoes, green beans and potatoes

#### Meat

Stir-fried Thai beef served cold onto an oriental vegetable and noodle salad sprinkled with toasted sesame seeds, cashew nuts and spring onions

Roast sirloin of beef, cooked pink, sliced and served with a watercress and spring onion salad, with a

creamed horseradish mousse

Pork Loin roasted with an apricot and fresh herb breadcrumb stuffing and fresh apple sauce

#### Vegetarian

Vegetarian Nicoise salad with French beans, tiny potatoes, cherry tomatoes, black olives and marinated Feta cheese

Courgette, potato and mint frittata topped with crumbled feta cheese and olives

Char grilled red pepper and fresh spinach puff pastry tartlets with toasted pine nuts

Summer vegetable and basil terrine

The Creative Catering Company Ltd.

The Holding, Chapel Lane, Easton, Winchester, Hampshire, SO21 1HG | Company registration No. 04681059  
Tel: 01962 849396 | office@thecreativecateringcompany.co.uk | www.thecreativecateringcompany.co.uk



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Spinach roulade filled with cream cheese, chestnut mushrooms and roasted red peppers

## Salads

Mixed bean salad, celery and spring onion salad with walnut dressing

Dressed home grown garden leaf and herb salad with a pot of salad dressing

New Potato salad with curried mayonnaise, sultanas and toasted almonds

Little gem, avocado, cherry tomato and black olive salad with pesto dressing

Carrot and courgette ribbon salad with toasted walnuts and rocket leaves

Cherry tomato salad with bocconcini, black olives and torn basil leaves

Vine tomato salad with fresh and roasted cherry tomatoes, snipped chives

Fine green beans, sugar snap and fresh peas with pine kernels tossed in walnut oil

Crisp mixed winter leaf salad with garlic croutons and Caesar dressing

Roasted beetroot with Feta cheese and pine kernels on a bed of baby spinach leaves

Greek Salad with tomato, cucumber, black olives, feta, red onion and parsley

Hand-cut coleslaw with a light mayonnaise dressing, chopped apricots and walnuts

Thai stir-fry vegetable salad with soy, ginger and sesame dressing

Penne pasta with roasted vegetables

## Savoury Tarts

Caramelised red onion and goats' cheese tart  
Trio of salmon – smoked, poached and kiln roasted

Watercress and salmon

Broccoli, blue cheese and roasted walnuts

Smoked haddock, leek and sweetcorn

Smoked bacon, leek, mushroom and cheddar

Char-grilled vegetables

## Hot Buffet Dishes

### Chicken

Spicy Malaysian chicken casserole with mushrooms, peppers, coconut and coriander

Green Thai Chicken curry with courgettes, aubergine and peas

Chicken, chestnut mushroom and smoked bacon bake, topped with toasted Parmesan breadcrumbs

Sweet and sour chicken with caramelised pineapple, baby sweet corn and water chestnuts

Spanish chicken thighs with saffron, chorizo, olives and artichoke hearts, in a robust tomato sauce

Chicken Masala with a spicy ground cashew nut and tomato sauce

### Fish and seafood

Salmon fillets wrapped in puff pastry with spinach and prawns

Thai Seafood Curry with a creamy coconut, lime and coriander sauce served with steamed jasmine rice

Luxury seafood pie with prawns, smoked and plain fish in a creamy stock and white wine sauce

Smoked fish and horseradish breaded fishcakes (2 per-serving)

Salmon, dill and potato fish cakes with tartare sauce (2 per-serving)

### Meat

Minted red wine lamb casserole with button mushrooms, sweet red peppers, and shallots

Tuscan loin of pork cooked slowly with milk, lemon and fresh thyme, garnished with sea salted crackling

Lamb Rogan Josh with chickpeas and char-grilled aubergine in a rich tomato and ground almond sauce

Moroccan lamb tagine in a rich cumin and tomato sauce with ground almonds, pistachio

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nuts and coriander

Supplement £2.60 per person

Beef stroganoff - a creamy beef stock, brandy and fresh thyme sauce with chestnut mushrooms, shallots, bacon and red peppers

Supplement £2.60 per person

Beef Lasagne with smoked bacon and tomatoes layered with fresh pasta and a rich cheese sauce

Shepherds pie with minced lamb, carrots and peas and a creamed potato topping

### *Vegetarian*

Roasted butternut squash risotto with pine kernels, thyme and grated Parmesan

Spring risotto of asparagus, baby peas and pea tips

Risotto of mixed mushrooms

Chestnut mushroom and spinach lasagne

Spinach and aubergine lasagne with a rich Gruyere cheese sauce

Roasted vegetable curry

### *Warm vegetables and accompaniments*

Char-grilled summer vegetables with lemon oil

Roasted root vegetables roasted with honey and balsamic

Steamed French beans and sugar snap peas with petit pois

Stir-fried vegetable platter with toasted sesame and soy dressing  
Cinnamon and honey roasted squash sprinkled with toasted pine kernels and fresh herbs

Jewelled basmati rice with sultana, almonds and crispy onion trimmings

Fragrant coconut and cardamom rice with toasted almonds

Cous cous with roasted vegetables

Gratin of potato dauphinoise

Gratin of celeriac and leek bake

New potatoes crushed with olive oil, spring

onions and herbs

Flavoured mashed potato (to complement the dish)

### *Cold and Seasonal Buffet Puddings*

*To enjoy the summer fruits in all their glory we prefer to only serve berries from June to September, Peaches and nectarines from July to September*

#### *Fruity*

Summer berries set in a Rose wine jelly

Fresh fruit salad with baby meringues

Summer pudding

Peaches roasted in Masala

Soft baked passion fruit cheesecake with a mango coulis

Fresh nectarines in fudge sauce with vanilla mascarpone cream

Fresh lemon syllabub with macerated grapes served with butter shortbread cookies

Summer berries, blueberries, strawberries and raspberries served with butter shortbread cookies

#### *Chocolate*

Mocha chocolate roulade with fresh cream and raspberries

Chocolate cloud cake

Childhood memories - light chocolate mousse containing pieces of Mars bar, maltesers and decorated with smarties

Marbled dark and white chocolate cheesecake

#### *Pastry*

Butterscotch choux buns with Cointreau crème patissiere and toasted almond flakes

Lemon frangipane tart topped with crème fraiche and summer berries

Glazed lemon and lime tart

Bitter Seville orange tart (January only)

Various tarts with crème patissiere and seasonal

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fruits

## *Meringue*

Fresh lemon and hazelnut meringue gâteau

Fresh summer fruit vanilla pavlova

Fresh nectarine pavlova with whipped  
butterscotch cream

Hazelnut meringue roulade filled with lemon  
curd and whipped cream

## *Warm Puddings*

*All served with pouring cream*

Apple tarte tatin

Brioche bread and butter pudding with  
whiskey sultanas

Lemon scented Norfolk treacle tart

Sticky toffee date pudding with fudge sauce  
Roasted Pear and frangipane puff pastry tart  
with fudge sauce

Canterbury Tart similar to a French lemon tart  
with apple

Deep filled apple pie with cinnamon pastry  
and sultanas

## *Cheese Course*

An additional cheese course can be provided  
offering a selection of cheeses served with  
grapes, celery and water biscuits.

*Please note that prices quoted on our menus are  
subject to supplier price increases.*

*The revised menu price, if applicable will be added  
onto your final invoice.*

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