



Call: 024 76453364

Email: mrchefcatering@hotmail.com

Buffets for all your special occasions

***Why not let us take the strain out of
catering for your guests***

Weddings, Christenings, Birthday Party, Funerals,
Seminars, Office Parties etc.

***Leave it to us the specialists in
Finger, Carved & Hot buffets***

We aim to please our customers and give
an excellent service

***Please find enclosed a variety
of sample menus.***

Feel free to alter any menu or design your own
to suit your own needs

***All our buffets are served with fine white china plates
napkins and cutlery if required.***

We can also supply you with a laying out tablecloth.

No delivery charges.



Portioned finger buffet

Basic

This buffet is for a minimum of 25 people

£7.00 +vat/person

Individual pork pie
Cocktail sausage
Spiced chicken skewer
Chicken satay with mint dip
Sausage roll
Assorted filled vol-au-vonts (v)
Vegetarian quiche (v)
Pizza slice (v)
Cheese & fruit on sticks (v)
Assorted sandwiches

Portioned finger buffet

This buffet is for a minimum of 25 people

£8.00 +vat/person

Individual pork pie
Chicken satay with mint dip
Chicken goujons & dip
Sausage rolls
Vegetable samosa & onion bhajis (v)
Mini spring rolls (v)
Homemade vegetarian quiche (v)
Filled mini croissants (v)
Assorted sandwiches
Choice of sweet

These menus are portioned on a 60% basis
This aims to give a wide choice of options yet keeping the price low



Carved buffet

This buffet is for a minimum of 30 people

£12.50 +vat/person with salmon

£10.50 + vat/person without salmon

Crusty bread & butter

Salmon with prawns

Roast Beef

Roast Ham

Roast Turkey or Tandoori spiced chicken

Falafels/ Vegetable samosas/ Onion bhajis (v)

Crudities with assorted dips (v)

Mixed leaf salad

Coleslaw

Greek salad

Pasta salad

Waldorf salad

Hot New potatoes or Potato salad

Cheese board

Assorted cheese biscuits & butters

Homemade portioned desserts or fresh gateaux



Combined portioned finger & carved menu

This buffet is for a minimum of 30 people

£12.50 +vat/person

Sausage rolls

Chicken satay with mint dip

Filled mini croissants (v)

Assorted filled vegetarian vol-au-vonts (v)

Vegetable samosa & onion bhajis (v)

Pizza slice (v)

Assorted sandwiches

Crusty bread & butter

Assorted selection of roast meat platter

Beef / turkey / ham

Vegetarian quiche (v)

Sausage rolls

Coronation chicken

Mixed leaf salad

Coleslaw

Greek salad

Pasta salad

Hot New potatoes or potato salad

Choice of sweet

This menu is portioned on a 60% basis

This aims to give a wide choice of options yet keeping the price low



Deluxe portioned finger buffet

This buffet is for a minimum of 30 people
£10.50 + vat/person

Topped individual pork pie – cranberry/pickle/plain

Chicken skewers and spiced dip

Sausage bites in honey and grain mustard

Bread sticks wrapped with cured ham - dip

Homemade vegetarian quiche (v)

Filled vegetarian croissants (v)

Vegetable samosa & onion bhajis(v)

Anti pasti brochette (v)

Smoked salmon & cream cheese pin wheels

Assorted premium sandwiches

Smoked salmon & cream cheese

Roast turkey & cranberry

Honey roast ham & tomato

Roast beef & horseradish

Chicken tikka salad

Mixed cheese, herb and spring onion (v)

Falafel and mint with red onion (v)

Hummus and salad (v)

Choice of sweet

This menu is portioned on a 60% basis
This aims to give a wide choice of options yet keeping the price low



Combined portioned finger & carved menu

This buffet is for a minimum of 30 people

£12.50 +vat/person

Sausage rolls

Chicken satay with mint dip

Filled mini croissants (v)

Assorted filled vegetarian vol-au-vonts (v)

Vegetable samosa & onion bhajis (v)

Pizza slice (v)

Assorted sandwiches

Crusty bread & butter

Assorted selection of roast meat platter

Beef / turkey / ham

Vegetarian quiche (v)

Sausage rolls

Coronation chicken

Mixed leaf salad

Coleslaw

Greek salad

Pasta salad

Hot New potatoes or potato salad

Choice of sweet

This menu is portioned on a 60% basis

This aims to give a wide choice of options yet keeping the price low



Delux combined portioned Finger & carved buffet

This buffet is for a minimum of 30 people

£17.50 +vat per person with salmon

£15.00 +vat per person without salmon

Sausage rolls

Chicken goujons & dip

Sliced pork pie or scotch eggs

Chicken skewers

Vegetable samosa & onion bhajis (v)

Individual vegetarian croissants (v)

Anti pasti skewers (v)

Assorted special sandwiches

Crusty bread & butter

Cooked portioned salmon with prawns

Assorted roast meat platter

Beef / turkey / ham

Homemade vegetarian quiche (v)

Tandoori chicken salad with red onion, tomato, coriander & Chilli salad

Mixed leaf salad

Coleslaw

Greek salad

Pasta salad

Hot New potatoes or potato salad

Choice of sweet

This menu is portioned on a 60% basis

This aims to give a wide choice of options yet keeping the price low



Starters

Soups

£3.50+vat/person

All home made

Vegetable & lentil (v)

Minestrone (v)

Leek & potato (v)

Mushroom & tarragon (v)

All served with crusty bread

Cold starters

£4.50 +vat/person

Prawn cocktail with lettuce tomato, cucumber
and spiced mayonnaise

Melon & Fruit Compote

Greek Salad with feta, olives, peppers, cucumbers, tomatoes
& onions served with baby gem & croutons

Chicken Caesar salad with flaked parmesan, croutons, kos, baby gem & Caesar dressing

Poached Pear, blue cheese, rocket & balsamic syrup with candied walnuts

Chicken liver Pate, onion chutney, salad, crisp croute



Hot food menu

All meals are home made

Minimum of 30 people

£12.50 +vat per person

Beef bourguignon - red wine sauce with onions, bacon & mushrooms

Served with seasonal veg & new potatoes

Chicken fillet in a chasseur sauce

Served with seasonal veg & new potatoes

Teriyaki salmon

Served with stir fried vegetables and egg noodles

Hungarian Pork Goulash with chipolatas and diced potatoes

Served with seasonal vegetables

Macaroni cheese with, broccoli, spinach, mushroom & roast squash

Served with seasonal vegetables (v)

A choice of sweet



Hot food menu

All meals are home made

Minimum of 30 people

£12.50 +vat per person

Beef or Roasted Mediterranean Vegetable Lasagne

served with coleslaw & mixed salad

Beef Chilli or Vegetable & Bean Chilli

served with rice, tortilla chips, sour cream

Chicken a la king with peppers and mushrooms

served with rice

Curry – beef or chicken – Korma, Jalfrezi, Rogan josh, Madras, Thai

served with rice

Sweet & sour chicken

served with rice or vegetables and egg noodles

Vegetable Stroganoff/ Beef Stroganoff

served with rice

Beef and Ale Pie

served with mashed potatoes and roasted root vegetables

Cauliflower, sweet potato, broccoli & cheese bake

served with a panache of vegetables

Cottage Pie or Shepherd's Pie topped with mashed potato

served with a panache of vegetables

Moroccan Spiced Vegetable Tagine

served with fragrant cous cous

Served with crusty bread & butter

A choice of sweet



The Wedding Buffet

Minimum of 60 people
£25.00 + vat per person

Crusty bread & butter

Fresh cooked portions of salmon with prawns

Roast topside of beef

Honey roast ham

Roast turkey

Chicken skewers

Assorted topped individual pork pies

Platter of salami & cured ham

Vegetarian skewers (v)

Homemade vegetarian quiche (v)

Vegetable samosa & onion bhajis (v)

Mozzarella, tomato & red onion salad

Mixed leaf salad

Coleslaw

Pasta salad

Greek salad

Waldorf salad

Hot new potatoes

Assortment of pickles & sauces

Selection of sweets to include

Cheese board & assorted biscuits

Trifle

Fruit salad

Apple pie

Gateaux



Barbecue menu

Classic Beef Burgers

Jumbo Hot Dogs

Cajun Spiced Chicken Portions

Lamb Koftas

Salmon and Prawn Brochettes

Vegetable Kebabs

Vegetarian burgers/Sausages

Soft Buns and Sauces

£9.95 per head

(3 meat or fish items & 1 vegetarian item)

Pig Roast Menu

Pork

Gravy

Apple Sauce

Sage & Onion Stuffing

Batches

£5.50 per head

All the above PLUS...

Coleslaw

Potato Salad

Continental Mixed Leaves

£6.95 per head

Other salads available on request

Pig roast machine with either ½ pig or full pig only used
when orders are for 75 people or above



Plated dinner service menu

Main course

Braised blade of beef – horseradish mash –
red wine jus – vegetables

Slow cooked shank of lamb – minted mash –
red currant jus – vegetables

Breast of chicken – forestiere – Chasseur – Kiev –
Tandoori – Spanish style

Salmon nicoise – green beans – tomato – olives –
potatoes – onions – citrus oil

Pressed pork belly – sage mash – stuffing – apple sauce –
roast gravy – vegetables

Sea bass fillet – ratatouille –
herb dressing

(v)Mushroom stroganoff – rice – gherkins –
brandy & paprika cream sauce

(v)Tomato, courgette, basil & goats cheese galette

(v)Pasta dish/ Curry dish/

Other options available and dishes can be adapted to requirements.



Plated dinner service menu

Desserts

Choice of cheesecakes – baked – chocolate – fruit

Warm chocolate brownie – chocolate sauce

Individual lemon posset – butter biscuit – raspberries

Sticky toffee pudding – toffee sauce

Lemon meringue pie or Lemon tart

**Individual sherry trifle – layered with jelly, sponge,
custard and cream**

Crumble – apple/blackberry/forest fruit/rhubarb with custard

Other options available and dishes can be adapted.