

Divine Dining

Presented to you by Jayne & Mario Reynard

CREATIVE CATERING & CAKES FOR ANY OCCASION



Special Occasion Buffet Elegant canapés £4.00 extra

Buffet adorned with carved vegetables

Please select two main dishes from the following list:-

- Whole poached fresh salmon served with dill & lemon mayonnaise
- Succulent King Prawns, smoked salmon & quails eggs
- Chicken Caesar salad with Parmesan shavings & Anchovies
- Thai chicken in a lime, ginger & lemongrass with fresh coriander
- Extra mature roast beef accompanied by horseradish crème
- Honey baked York ham flavoured with cloves served with mustard

Choose one from the following list:-

- Prawn, rice noodle & avocado salad with coconut dressing
- Selection of vegetarian tarts- eg broccoli stilton & walnut
- Mediterranean vegetable filo baskets with fresh herbs
- Serrano ham, olive, feta & rocket platter

The buffet includes 4 salads from the following:-

- Cannellini bean & roast squash salad with basil dressing
- Herb Cous cous salad with peppers & pesto
- Traditional coleslaw with a hint of onion
- Peach, prosciutto & mozzarella salad
- Asparagus, walnut & goats cheese salad
- Tabbouleh and fennel salad dressed with lemon & olive oil
- Lettuce, chicory & apple salad with poppyseed dressing
- Marinated New Potatoes with olive oil, lemon & mint- served hot or cold
- Tomato & red onion in a balsamic dressing with fresh basil
- Spiced Mediterranean vegetables with lemony bulghar wheat
- Mixed leaves with ciabatta croutons & Parmesan shavings
- Pug lentil salad with soy beans, sugar snaps & broccoli
- Carrot & coriander salad with orange sesame dressing
- Green bean, chickpea & feta salad
- Potatoes coated with horseradish crème fraiche & chives

Our choice of dressings, selection of artisan baked breads sat in rustic baskets.

Choose two home-made desserts

- Dark chocolate roulade dusted with icing sugar
- Fresh strawberries & cream sat in a pink chiffon meringue (seasonal)
- Raspberry mousse torte
- Coconut pavlova with exotic fruits and mango sauce
- Raspberry and Amaretto biscuit trifle
- Banoffee cheesecake garnished with grated chocolate
- Tangy lemon soufflé with ladies fingers
- Orange & cardamom tart with ginger cream
- Orange charlotte topped with mandarin jelly

Lagered summer pudding set in raspberry jelly

Price per person £20.00

Includes delivery & collection, high quality white crockery, cutlery, paper napkins, setting out the buffet and washing up.