



the
dimblebee
catering
Co.
est. 2010



HIGH QUALITY BUFFET
MENUS



PICK AND MIX COLD BUFFET (min 20 persons)

Beautifully presented on either white crockery and wood boards or quality disposables

Traditional, hand raised pork pie filled with chicken and chorizo

Breaded scotch egg with chive mayonnaise

Yorkshire pudding with beef and horseradish

Chicken skewers with chilli flakes and lime juice

Bocconcini skewers with cured ham and basil leaf

Breaded fish goujons with tartar sauce

Goat's cheese and mixed roast vegetable tarts with red onion chutney (v)

Prosciutto, basil croissant

Mushroom and brie croissant (v)

Pesto and chicken croissant with rocket

Bombay vegetable samosa (v)

Ham and pickle pinwheels

Caprese skewers (v)

Traditional bruschetta topped with parmesan cheese (v)

Italian meats, goats' cheese and caramelised onion bruschetta

Mixed olive bruschetta (ve)

Tomato and whipped feta bruschetta (v)

Mozzarella, pesto and rocket bruschetta (v)

Honey and mustard glazed chicken drum sticks

Chicken taco wonton cups

Jumbo sausage rolls

Quiche Lorraine

Mini cheese and tomato pizza (v)

Mini buffet pies selection - steak and ale, chicken and bacon, cheese and leek

Chicken satay with peanut sauce

Mini baked potatoes with brie, red onion chutney (v)

BBQ mesquite chicken wings with buffalo sauce

Garlic and mozzarella toasted ciabatta (v)

Greek salad with feta (v)

Mediterranean roasted vegetable couscous salad (v)

Red onion and mustard pasta salad (v)

Homemade deli-style coleslaw (v)

Pasta salad with sun blushed tomato, basil and roasted red pepper (v)

Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)

Tropical fruit skewer (ve)

Selection of sweet treats (v)



Four options	£15.95 net per person
Five options	£17.95 net per person
Six options	£19.95 net per person



HOT BUFFET MENU (min 20 persons)

Beautifully presented menu options served in quality chafing dishes

Chicken parmigiana with roasted new potatoes

Pasta carbonara with garlic bread

Italian chicken and chorizo bake

Beef lasagne with garlic bread

Steak and ale pie with mash potatoes

Spaghetti Bolognese with garlic bread

Old spot sausages with red onion gravy peas and mash potatoes

Sweet potatoes wedges with Texan chilli

Beef bourguignon with mash potatoes

Toad in the hole with peas and gravy

Lamb hot pot with greens

Thai lemongrass beef stew with rice

Cajun Jambalaya with arborio rice

Sweet and sour pork with rice

Pork chop with BBQ sauce and wedges

Black bean beef with fried rice

Mediterranean tart with seasonal greens, tomato and basil sauce (ve)

Mixed vegetable stuffed portobello mushrooms with green salad (ve)

Vegetarian beetroot wellington with greens (ve)

Malaysian vegan curry (ve)

Choice from two plus vegan alternative from £16.95 net per person

Add seasonal vegetables, £1.95 net per person



Rustic Breads Selection -

Beautifully presented high quality breads with butter (v)

£2.95 net per person



ASK ABOUT
ALLERGENS AND
INTOLERANCES

BRUNCH MENU *(pre order required)*

Perfect for private dining at home

Choice of one from below –

Egg Benedict – smoked salmon, poached eggs, hollandaise sauce on toasted muffin

Full English breakfast

Vegan full English breakfast (ve)

Vegetarian full English breakfast (v)

Smoked salmon with scrambled eggs

Traditional Kedgeree

Breakfast egg muffin

Smashed avocado and poached eggs on toast *(vegan alternative available)*

Healthy granola and fresh fruit yoghurt pots *(vegan alternative available)*

Large berry muesli pots

Plus included

Continental Breakfast– selection of pastries, fruit and yoghurt

Served with tea or coffee, orange juice and apple juice

Sunrise mocktail *(available up on a request £1.50 net pp)*

£18.95 net per person

Prices exclude VAT, delivery, staffing, travel, tableware and kitchen hire.

Vegetarian, gluten free, dietary and vegan options are available up on a request.

