



the
dimplebee
catering
Co.

—
BUFFET MENU
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PICK AND MIX
COLD BUFFET



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



*Can be staffed for
assisted service or
delivered 'as a drop'*



- 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 salmon 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 and red onion chutney (v)
- Breaded fish goujons with tartar sauce
- BBQ mesquite chicken wings with buffalo sauce
- Garlic and mozzarella toasted ciabatta (v)



Min 20 persons

- Greek salad with feta (v)
- Colourful 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 per person
Five options	£17.95 per person
Six options	£19.95 per person

BREADS



- Rustic Breads Selection -*
Beautifully presented high quality breads with butter (v)
£2.95 net per person

ASK ABOUT
ALLERGENS
AND
INTOLERANCES

HOT BUFFET MENU



*Beautifully presented
 menu options*

*Presented in quality
 chafing dishes*

Min 20 persons

ASK ABOUT
 ALLERGENS
 AND
 INTOLERANCES

- 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

**BRUNCH
 MENU**



Pre-order required



*Perfect for private
 dining at home*



Choice from below options –

- Egg Benedict – smoked salmon, poached eggs, hollandaise sauce on toasted muffin
- Full English breakfast
- Vegetarian full English breakfast (v)
- Smoked salmon with scrambled eggs
- Berry flowerpot breakfast large muffin
- Healthy granola and fresh fruit yogurt pots (vegan alternative available)
- Traditional Kedgeree
- Berry muesli pots
- Tropical fruit skewers (ve)
- Honey and lemon bar (v)

Plus

- 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 £2.50 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.*

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