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*the*  
dimplebee  
catering  
Co.

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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 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 and red onion chutney (v)
- BBQ mesquite chicken wings with buffalo sauce
- Garlic and mozzarella toasted ciabatta (v)
- Greek salad with feta (v)

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Min 20 persons

- 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

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*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 yoghurt 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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AS FEATURED IN  
**VOGUE**



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