

QUALITY CATERING FOR CELEBRATIONS & EVENTS



HIGH QUALITY BUFFET MENU 2019

**PICK AND MIX  
COLD BUFFET**

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

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

Platter of finger sandwiches with honey roast ham, cheese, beef, egg and cress

Pork and sage sausage rolls

Lincolnshire sausages wrapped in bacon with a mustard mayo dip

Breaded scotch egg with chive mayonnaise

Traditional Melton Mowbray cut pork pie with chutney

Retro mushroom val au vents

Mini Yorkshire puddings with roast beef and horseradish

Breaded salmon goujons with tartar sauce

Chicken skewers with chilli flakes and lime juice

Thick cut artisan crisps

Home cooked roast chicken drumsticks

Cheese and spring onion quichelets (v)

Handmade cheese and sun blushed tomato quiche (v)

Mixed vegetable frittata with red pepper mayonnaise (v)

Basil marinated mozzarella and cherry tomato skewers (v)

Houmous and oils with toasted pitta bread (v)

Mini French bread pizzas (v)

Tomato and basil bruschetta (v)

Platter of Thai savouries (v)

Vegetable crudities and dips (v)

Mini stuffed peppers with feta and spinach (v)

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

Spicy falafel sausage rolls (v)

Four options      £13.50 pp

Five options      £15.50 pp

Six options      £17.50 pp

Seven options    £19.50 pp

Eight options     £21.50 pp

**WHOLE DRESSED  
SALMON**



Large cold whole salmon stuffed and dressed  
Presented on a platter (with head on or off)  
Serves approximately 20 persons

£95 each

**BUFFET SALADS**



Beautifully presented,  
colourful salads

Homemade deli-style coleslaw (v)  
Mediterranean roasted vegetable couscous salad (v)  
Rainbow slaw with tahini dressing (v)  
Greek salad with feta (v)  
Pasta salad with tomato, basil and roasted red pepper (v)  
Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley & coriander (v)  
Chive and cold new potato salad (v)  
Mozzarella and tomato salad with balsamic (v)  
Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)  
Mixed tomato and red onion salad with basil and olive oil (v)  
Green bean and radish salad with crunchy chickpea dukkha (v)  
Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)  
Selection of four, £6.95 per head

**BUFFET CHEESE  
PLATTER**



Handpicked local cheese selection with chutney, cheese biscuits, butter, celery and grapes (v)

£5.95 per head

**BREADS**



Rustic Breads Selection  
Beautifully presented high quality breads with butter (v)

£2.25 per head

**TRADITIONAL  
FORK BUFFET  
SET MENU**



*Beautifully presented*

*Min 15 persons*

Wholemeal and white mixed sandwich platters with traditional fillings –

Coronation chicken and crispy bacon with mixed leaf

Honey roast ham and wholegrain mustard

Classic egg and cress with mayonnaise (v)

Goats cheese and red onion marmalade, roasted peppers and mixed leaf (v)

Ploughmans cheddar cheese with tomato, pickle and mixed leaf (v)

Savoury Platter –

Tomato and basil bruschetta (v)

Handmade cheese and sun blushed tomato quiche (v)

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

Spicy falafel sausage rolls with sesame seeds (v)

Sweet Platter -

Mini victoria sponge cakes (v)

Mini coffee and walnut cakes (v)

Mini cream eclairs (v)

£14.95 per head

**HOT BUFFET  
MENU**

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*Beautifully presented  
menu options*

*Presented in quality  
chafing dishes*

*Hot foods require  
staffing and crockery,  
quote on request.*

*Min 20 persons*

Shepherd's pie (lamb or beef) with garden peas  
Salmon fillet with roasted cherry tomato, watercress salad and new potatoes  
Coq au vin, chicken, shallots and red wine, with creamy mash  
Beef lasagne with mixed green leaf salad  
Thai style chicken curry with rice  
Beef chilli con carne with coriander rice and sour cream  
Butcher's own 'bangers and mash' with onion gravy  
Lamb stew with dumplings  
Traditional steak and ale pie with garden peas  
Rich beef bourguignon with crusty bread  
Thai style vegetable curry with sticky rice (v)  
Chickpea and butternut squash tagine with flat bread(v)  
Large goat's cheese and roasted pepper filo tart with balsamic glaze and green leaf (v)

2 options £17.95 per head  
3 options £23.95 per head

**DESSERT BUFFET**

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*Luxury desserts to be  
enjoyed*

Strawberry cheese cake (v)  
Tart citron with a mixed berry compote (v)  
Individual banoffee pies (v)  
Fresh seasonal fruit salad (v)  
£7.95 each

Prices exclude vat, delivery, staffing, travel, tableware and kitchen hire.  
Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,  
Winners – Guides for Brides, 5\* Customer Service Award – As featured in VOGUE

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