

QUALITY CATERING FOR CELEBRATIONS & EVENTS



HIGH QUALITY BUFFET MENU 2020/2021

**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'*

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)

Tomato and basil bruschetta (ve)

Platter of Thai savouries (v)

Vegetable crudities and dips (ve)

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)

Wild mushroom crostini with harissa hummus (ve)

Heritage carrot and red onion tarte (ve)

Four options £13.95 pp

Five options £15.95pp

Six options £17.95 pp

Seven options £19.95 pp

Eight options £21.95 pp

**WHOLE DRESSED
SALMON**



Large cold whole salmon stuffed and dressed
Presented on a platter (can be 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 three, £6.95 per head

**BUFFET CHEESE
PLATTER**



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

£6.95 per head

BREADS

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Rustic Breads Selection -
Beautifully presented high quality breads with butter (v)
£2.50 per head

**TRADITIONAL
FORK BUFFET
SET MENU**

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Beautifully presented

Min 15 persons

Wholemeal and white mixed sandwich platters with traditional fillings –
Coronation chicken 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

DESSERT BUFFET

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*Luxury desserts to be
enjoyed*

Classic tart citron (v)
Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)
Eton Mess in a kilner jar with edible flowers (v)
Homemade popcorn panacotta with salted caramel (v)
Citrus lemon syllabub with a honeycomb shard (v)
Chocolate and orange tart (ve) (gf) (lacto free)
£7.95 each

**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

**CARVERY STYLE
HOT MEATS MENU**

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*Beautifully presented
carvery style
assisted buffet*

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

Traditional roast pork with sage stuffing, apple sauce and gravy
Traditional roast rib of beef with creamy horseradish sauce and gravy
Baked honey and wholegrain mustard ham with gravy
Roast turkey crown, sage stuffing, cranberry sauce and gravy
Selection of butcher's own gourmet sausages and gravy
Fresh salmon fillets with lemon butter
Roast leg of lamb, fresh rosemary, mint sauce and gravy (£3 p/h supplement)

2 choices plus three sides, £23.95 per head
3 choices plus three sides, £26.95 per head

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

the
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catering
Co.
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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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