Colette & Co Catering

SAMPLE BUFFET MENU

Cold, Hot & Desert buffet along with salad suggestions

Cold Buffet

•

ROAST BEEF PLATTER
Sirloin of beef served rare, medium and well-done garnished with horseradish profiteroles

•

WHOLE POACHED SALMON
Side of Scottish salmon garnished with dill and cucumber tartlets and hollandaise sauce

•

HONEY BAKED ROAST GAMMON (df) (gf)
Served with homemade chutney and piccalilli

•

SMOKED SALMON PLATTER
Oak smoked salmon, beetroot cured salmon and whisky marinated grav lax garnished with king prawns and
Served with a sauce selection and brown bread and butter

•

PLATTERS OF LEMON GARLIC AND ROSEMARY ROASTED CHICKEN (df) (gf)
Served with baby roasted herbed potatoes

•

HAND RAISED GIANT PIES
Choice of traditional gala pork pie, chicken and gammon, game or vegan vegetable all served with homemade chutneys and piccalilli

•

CRAB, SAFFRON AND CLOTTED CREAM TART

•

SALTED HADDOCK AND HERB TORTILLA (gf)

•

BLACK PUDDING AND PORK SCOTCH EGGS

•

CHICKEN PERI PERI (df) (gf)

•

GAME TERRINE
Served with onion marmalade and french toast

•

SALMON, SMOKED SALMON AND SEA TROUT TERRINE
Served with tomato coulis and french toast

•

HALF METRE PORK, SAGE AND ONION SAUSAGE ROLL
Deep filled and carved by guests to their requirements served with homemade chutneys

•

PEA AND MINT FALAFEL (vg, df, gf)

•

ROASTED VEGETABLE TART (vg, df, gf)

•

CARROT, CORRIANDER AND CUMIN TART TARTIN (vg, df, gf)

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

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Hot buffet

All hot buffet items will come with a choice of baby herbed roast potatoes, our secret mash, herbed wild rice, fresh seasonal vegetable selections or salad selection

Salmon en croute 'coulibiac'

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Beef wellington

•

Seafood parcels

•

Hot game pies

•

Slow roast short end ribs of beef in horseradish jus

•

Roast blade of wild boar with papas pobre and ensaladilla caliente

•

Roast leg of pork with crackling, lemon and parsley stuffing and brandy cinammon apple sauce

•

Five spice 10 hour roasted belly pork

•

Whole roast duck with passion fruit coulis or retro orange sauce

•

Whole roast lemon, parsley and garlic chicken

•

Beef bourgninon

•

Paella

•

Coquilles st jacques 'fish pie'

•

Smoked haddock 'arnold bennet'

•

Fillet of wild salmon in lemon butter sauce

•

Lobster thermidor

•

Shoulder of lamb tangine, pomegranate cous cous, minted raita

•

Chicken breast in cream, mushroom and white wine sauce

•

Coq au vin

•

Slow roast pork goulash

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Desert buffet

Includes freshly brewed coffee, tea & fruit infusions

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Pear and ginger crumble

•

Dark chocolate and raspberry tart

•

Profiterole mountain

•

Sticky toffee pudding with salted caramel sauce

•

Choclate mouse with poached boozy berries (gf) can be made (vg, df)

•

Pears poached in champage (vg, df, gf)

•

Mini chocolate deserts selection

•

Mini fruit deserts selection

•

Cheese cake lollipop selection

•

Creamy baby cone selection

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Salad suggestions

- Tabbouleh salad (DF)
- Asian slaw with pomegranate and cashew dressing (GF, DF)
- Roasted carrot and feta salad with basil dressing (GF)
- Beef noodle salad with chili dressing (DF)
- New potato salad with chive sour cream (GF)
- Quinoa superfood salad (VG, GF)
- Plum tomato, giant couscous and olive salad with parsley dressing (DF)
- Fattoush with herb buttermilk (GF)
- Baby spinach with pickled onions and hazelnut pangritata (DF)
- Caesar salad
- Penne pasta salad with grilled artichokes, feta and a lemon basil dressing
- Roasted sweet potato and chickpea with tahini dressing (VG, GF)
- Spiced bean chopped salad (VG, GF)
- Yeast roasted cauliflower and pecan salad with a sumac herb dressing (GF, DF)
- Spiced beetroot and baby spinach salad (VG, GF)
- Saffron rice with chopped herbs and sultanas (GF, DF)