

Hot and Cold Fork Buffet Summer/Autumn 2019



Hot Fork Buffet Menu 1

Chipotle and Thyme Chicken

Chicken breast marinated in lemon, olive oil and fresh thyme with roasted chipotle chillies

Risotto Tomatoes (V)

Beef tomato filled with classic risotto. Flavoured with wine, fresh herbs and parmesan (V)

Honey Mustard Potatoes (V)

Baby potato in Dijon and wholegrain mustard with a hint of honey finished with fresh parsley

Tomato and Feta Salad (V)

Mixed baby tomato, red onion, feta, mint with a lemon and rapeseed dressing

Bread and Butter Selection

To Finish

Summer Berry Mess

Mixed summer berries with crushed meringue, cream and berry compote

Hot Fork Buffet Menu 2

Chicken Cacciatore

Chicken breast, olives, chicken stock, crushed tomatoes and white wine make for a deep flavoured Italian classic

Spinach, Rocket And Ricotta Cannelloni (V)

Cannelloni pasta filled with creamed spinach, rocket and ricotta cheese and parmesan topped with mozzarella

Farfalle Pasta Salad

Farfalle pasta with roasted Mediterranean vegetables and pine nuts

Caeser Salad

Kos lettuce, sundried tomatoes, herb croutons with classic Caeser dressing

Bread and Butter Selection

To Finish

Panna Cotta Pie

Vanilla panna cotta with seasonal berry compote and fresh seasonal berries

Hot Fork Buffet Menu 3

Atlantic Fish Cake (F)

Cod, salmon and smoked haddock with potato in panko bread crumbs

Ras El Hanout Chicken

Breast of chicken in a traditional Moroccan spice blend

Potato Gratin (V)

Thinly sliced potato with cream, garlic, thyme and Parmigiano-Reggiano

Seasonal Vegetables (V)

Buttered carrots and tender stem broccoli (please confirm vegetables at time of ordering)

Bread and Butter Selection (V)

To Finish

Summer Berry Mess

Mixed summer berries with crushed meringue, cream and berry compote

Hot Buffet Menu 4

Thai Green Chicken Curry

Our signature dish. Traditional Thai green curry with chicken, pea aubergine and kaffir lime leaf

Squash and Green Bean Yellow Curry (V)

Squash, green beans and peppers in a yellow curry sauce with Thai basil

Asian Coleslaw (Vv)

Shredded white cabbage, carrot and spring onion in a sesame and honey dressing

Vegetable Spring Rolls With Sweet Chilli Sauce (Vv)

Basmati Rice (Vv)

Bread and Butter Selection (V)

To Finish

Fig And Honey Cheesecake

Vanilla cheesecake with fresh fig, honey and coconut shavings

Cold Fork Buffet Menu 1

Honey Wiltshire Ham

Thick sliced Wiltshire ham with a honey and mustard dressing

or

Mustard Roast Topside of Beef

Roast topside of beef in an English mustard crust (pre sliced)

Asparagus and Spring Onion Tart (V)

Shortcrust pastry tart filled with cheddar cheese, spring onion and asparagus

Potato and Chive Salad

Chive and thyme give this classic a floral note finished with a mustard and mayonnaise dressing (V)

Green Bean and Feta Salad

Green beans and feta cheese with sesame seed and balsamic reduction (V)

To Finish

Classic Lemon Tart

Baked lemon egg custard tart with summer berry compote

Cold Fork Buffet Menu 2

Chicken and Chorizo

Roast chicken breast and chorizo with roasted tomato and roasted red peppers

Salmon with Preserved Lemon

Salmon fillets with a fresh herb, yogurt and preserved lemon sauce

Harissa Cous Cous

Cous cous with roasted Mediterranean vegetables and harissa

Courgette and Artichoke Salad

Courgette and artichoke with mint, lemon and olive oil (Vv)

Bread and Butter Selection

To Finish

Fig and honey cheesecake

Vanilla cheesecake with fresh fig, honey and coconut shavings

Cold Fork Buffet Menu 3

Meze

Chicken Shish

Chicken thigh skewers in an oregano, lemon and rapeseed oil marinade

Vegetable Moussaka

Layers of roasted aubergine, courgette, tomato, peppers and oregano topped with béchamel (V)

Hummus

Blended chickpeas with tahini, olive oil and fresh lemon (V)

Classic Greek Salad

Black olives, tomato, peppers, red onion and feta cheese with an olive oil and red wine vinegar dressing (V)

Flat breads

To Finish

Summer Berry Mess

Mixed summer berries with crushed meringue, cream and berry compote (V)

Grazing Tables

New grazing table menu coming soon!

Information and Pricing

Our buffets include Piptree waiting staff to help serve your guests and clear up after your event.

Or you can simply have your food delivered and set up by a member of our team who will then return later to collect our equipment.

All buffets include high quality biodegradable plate, napkins and cutlery.

If you prefer to have china, silver cutlery and linen, please speak to us about our hire service.

Please feel free to swap items on our buffet menus and if you can't see exactly what you are looking for, please speak to a member of our team about creating a bespoke menu specifically for your event.

If your place of work or venue requires daily, weekly or monthly catering, please speak to us about how we can help.

All of our buffets are charged at £20+VAT PP

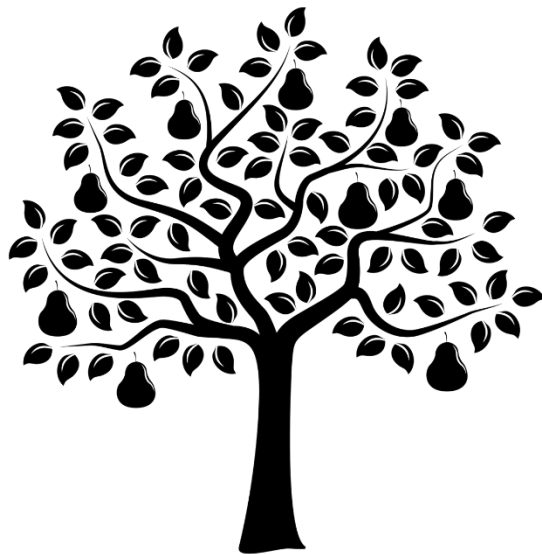
For catering enquires please
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The Catering Team

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Piptree Catering