



## *Cold Finger Buffet Menus*

### *Menu 1*

#### *Sandwiches*

*Egg Mayonnaise & Cress*

*Ham & Mustard*

*Cajun Chicken,*

*Cheese & Pickle*

#### *Wrap*

*Smoked Chicken Cesar Salad*

*Quiches*

### *Menu 2*

#### *Sandwiches*

*Smoked Salmon Cream,*

*Chicken Tarragon,*

*Cheese Celery & Apple,*

*Tuna & Red Onion*

#### *Wraps*

*Duck & Hoi Sin*

*Chargrilled Vegetables*

#### *Sides*

*Chicken Wings*

*Mini Sausages with Honey Mustard*

*Goats Cheese Tartlets*

### *Menu 3*

#### *Sandwiches*

*Cheese & Red Onion*

*Smoked Salmon & Cucumber*

*Sweet Chili Chicken,*

*BLT*

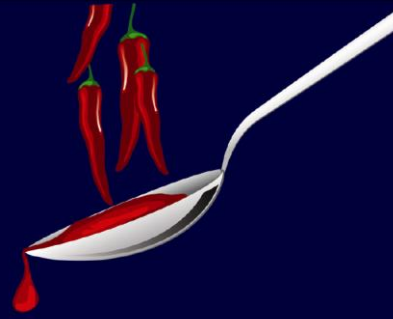
*Chicken Tikka Skewers*

*Ham & Pickle Skewers,*

*Ham Hock Terrine on Toasted Ciabatta with Piccalilli*

*Homemade Vegetable Rolls (v)*

*Homemade Pork & Apple Sausage Rolls*



## ***Sandwich Selector***

*Served on any of the below*

*White, Whole meal or Granary sliced Bread*

*Wensleydale & Pickle*

*Mature Cheddar Cheese & Red onion (v)*

*3 British or Continental Cheeses & Onion Marmalade*

*Egg Mayonnaise & Cress (v)*

*Cream Cheese and Cucumber*

*Roasted Vegetables and Feta Cheese (v)*

*Brie & Grape (v)*

*Yorkshire Ham & Grain Mustard*

*Hand carved Ham Salad*

*Coronation Chicken*

*Smoked Chicken and Sweet Cure Bacon*

*Chicken Caesar with Sun-Blushed Tomatoes and Pine Nuts*

*Sweet Chili Chicken*

*BBQ Chicken*

*Mexican Chicken*

*Bacon, Lettuce & Tomato*

*Bacon, Brie & Cranberry*

*Salami, Mozzarella & Black Olives*

*Roast Beef and Horseradish*

*Salt Beef & Onion*

*Cheshire Turkey stuffing and Cranberry*

*Roast Pork and Apple Sauce*

*Oaked Smoked Salmon*

*Scottish Smoked Salmon and Cream Cheese*

*Atlantic Prawn Cocktail*

*Fresh Salmon, Dill & Cucumber*

*Tuna Mayonnaise with Sweetcorn, Bell Pepper and Red Onion*

*Tuna Mayonnaise and Spring Onion*

## ***Wraps***

*Roasted Garden Vegetables French Goats Cheese Wrap (v)*

*Chicken Caesar Salad Wrap*

*Chicken, Bacon, Cheese and BBQ Sauce*

*Duck and Hoi Sin Sauce*

*Cheeky Tuna*



## *Cold Fork Buffet Menus*

### *Menu 1*

*Caramelized Onion and Mature Cheddar Quiche (v)*  
*Blackened Cajun Chicken Breast Strips*  
*Jambalaya Rice*  
*Coleslaw (v)*  
*Mixed Green Salad with House Dressing*  
*Bread Rolls and Butter*

### *Menu 2*

*Pork Loin with Apple*  
*Feta, Basil, Olive and Mediterranean grilled Vegetable Pasta Salad (v)*  
*Sticky Honey and Mustard Chicken Drumettes*  
*Carrot and Peanut Rice Salad (v)*  
*Rocket, Sun-Blushed Tomato and shaved Parmesan Salad (v)*  
*Rustic Bread and Butter*

### *Menu 3*

*Cold Meat Platter*  
*Chicken*  
*Gammon*  
*Beef*  
*Poached Salmon with a lemon and chive dressing*  
*Cheeky Chilli Potato Salad*  
*Red Cabbage Crunchy Coleslaw*  
*Tuna Nicoise Salad*  
*Sweet Potato & Feta Pasta (v)*



### ***More Cold Selection***

*Cheeky Bruschetta with fresh chopped Vine Tomatoes, Olive Oil and Garlic*  
*Mini Pork Chipolatas, tossed with Sweet Honey and Mustard Dressing*  
*Mini Pork Chipolatas, with an Orange Marmalade Glaze*  
*Cheeky Chilli Buffalo wings, with Blue Cheese Dip*  
*Satay Chicken Skewers with Peanut and Chilli Dressing*  
*Cheeky Chilli Chicken Skewers, seasoned with Chilli, Garlic, Lemon, Lime and Paprika*  
*Golden fried Chicken Strips*  
*BBQ Chicken wings*  
*Platter of continental Artisan Meats and Olives*  
*Hand carved Honey Roast Gammon*  
*Chicken and Cointreau Liver Pate on Melba Toast*  
*Oaked Smoked Salmon with cracked Black Pepper and Lemon*  
*Potted Parkgate Shrimps*  
*Artisan locally Baked Breads*

### ***Cold Fork Buffet Selection***

*Cold Meat Platter – Beef, Gammon & Chicken*  
*Chicken & Chorizo Terrine*  
*Mushroom & Stilton Pate*  
*Duck & Brandy Pate*  
*Mixed Vegetable Skewers*  
*Teriyaki Beef Skewers*  
*Chicken Satay Skewers*  
*Chicken Tikka Masala Skewers*  
*Thai Peppered Beef Skewers*  
*Jamaican Jerk Pork & Pineapple Skewers*

*Tartlets*  
*Roasted Red Pepper, Feta & Balsamic Roasted Tomato*  
*Spinach & Stilton*  
*Mature Cheddar Cheese with Red Onion*

*Roasted Herb Crushed Beef Tender Loin*  
*Peppered Beef (French Style)*

*Honey Roast Gammon*  
*Roasted Turkey & Cranberry*



*Roast Pork Loin with Apple & Sage Stuffing*

*Thai Style Gravlax*

*King Prawns in Bloody Mary Sauce*

*Smoked Market Pate*

## ***Side Dishes***

*Mini Pork Chipolatas, tossed with Sweet Honey and Mustard Dressing*

*Mini Pork Chipolatas, with an Orange Marmalade Glaze*

*Cheeky Chilli Buffalo wings with Blue Cheese Dip*

*Golden Fried Chicken Strips*

*Cheeky Bruschetta with fresh chopped vine tomatoes, olive oil and garlic.*

*Oaked smoked salmon cracked black pepper & lemon*

*Artisan locally baked Breads dipping oil*

*Hummus with cheese sticks*

*BBQ Chicken wings*

*Potted Salmon or Prawns*

*Mixed Green Rocket Salad (v)*

*Chickpea, Vine Ripe Tomato with Crunchy Onion and Flat Leaf Parsley Salad (v)*

*Cheeky Chilli Mexican Salad - Rice, Pinto Beans, Chilli, Tomato, Cumin and Fresh Coriander (v)*

*Tomato & Red Onion and Torn Basil Salad (v)*

*Chargrilled Jerk Butternut Squash with Spring Onion & Pineapple Caribbean Pasta Salad (v)*

*Chopped Turkish Salad with Parsley, Mint, Coriander and Lemon (v)*

*Rice, Carrot, Sultana and Peanut Salad (v)*

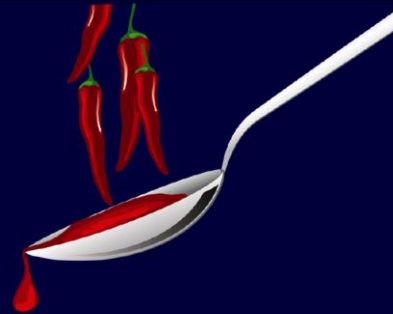
*Smoked or Chilled Chargrilled Chicken Classic Caesar Salad*

*Mozzarella, Beef Tomato and Basil Salad with Balsamic Dressing (v)*

*Goats Cheese Salad with Balsamic Dressing (v)*

*Stilton, Rocket & Pine Nuts Salad (v)*

*Beetroot, Goats Cheese & Toasted Pine Nuts (v)*



## *Hot Buffet*

*Slow cooked Chunky Beef Chilli with Steamed Rice*  
*Cumberland Sausage with a Rich Onion Gravy*  
*Thai Green Chicken Curry with Sticky Rice*  
*Lamb with Red Wine & Rosemary Sauce*  
*Chicken and Chorizo Lasagne with Mixed Salad*  
*Butternut Squash, Sweet Potato, Spinach and Cashew Nut Curry with Basmati Rice (v)*  
*Thai Chicken Massaman Curry with Sticky Rice*  
*Warm Scottish Salmon, Red Onion and Dill Tart with Rocket and Watercress & Potato Salad*  
*Slowly braised Lamb Shoulder with Bubble and Squeak Mash*  
*Slow cooked Beef Steak with Parsley Mash Potato & Root Vegetable Jus*  
*Chicken in a Tarragon Cream Sauce with New Potato's*  
*Confit of Duck leg with Sweet Potato Fondant and a Cointreau Stock Sauce*  
*Slow cooked Beef in Guinness with Mushrooms in a Heart shaped Puff Pastry with Mash*  
*Chicken, Leek and Ham Pie with Puff Pastry Top*  
*Chickpea, Cauliflower and Sweet Potato Curry with Coriander Rice (v)*  
*Cod with a Risotto Verdi and Balsamic Drizzle*  
*Trout fillet, set on Crab and Spring Onion Mashed Potato with a Parsley Cream Sauce*  
*Pork fillet with a Grain Mustard and Mushroom Stock Sauce with Celeriac Dauphinoise*  
*Potatoes*  
*Poached Salmon on chive Crushed Potatoes with lemon Butter Sauce*  
*Chicken wrapped with Strike Bacon and Sage, served with a Shiitake Mushroom Jus & Dauphinoise Potato*  
*Butternut Squash, Toasted Pine Kernel and Baby Spinach Tagliatelle (v)*

## *Side Dishes*

*Cauliflower Cheese*  
*Long stem Broccoli Au Gratin*  
*Fine Beans with Red Pepper & Toast Almonds*  
*Crushed Butternut Squash*  
*Roasted Parsnip with Honey*  
*Cream Leeks*  
*Red Cabbage*  
*Garlic Mushrooms*  
*Cream of Spinach*  
*Seasonal Vegetables*  
*Stir Fry Vegetables*



## ***Cheeky Chilli Tray Service***

### ***Skewered Meats***

*Chicken Satay & a Satay sauce*

*Pork Mae Tang – Marinated Asian Pork served with Sweet Soy Sauce*

*Thai Peppered Beef with a Lime and Ginger Dressing*

*Jamaican Jerk Chicken with Sweet Lime Salsa*

*Garlic Chicken & Sun-Blushed Tomato*

*Roasted Red Peppers and Halloumi with Mustard Dressing (v)*

### ***Mini Burgers***

*Cajun Chicken Burger with lime Mayonnaise on a Mini Bun*

*Homemade Beef / Buffalo / Minted Lamb Burger served with Salad Gherkins and Burger Relish*

*Pulled Pork with Tangy BBQ Sauce served on a Soft Floury Batch*

*Mini Hotdogs with American Mustard*

*Lamb Burgers*

*Cheese Burgers with Gherkins*

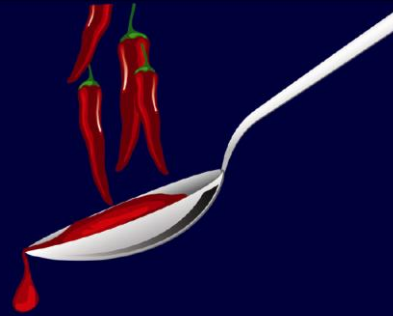
### ***Many More.....***

*Japanese Salmon & Scallop Cakes*

*Light Oriental Fish Cakes with a Lime Soy and Spring Onion Dipping Sauce*

*Thai Fish Cakes with Sweet Chilli Sauce*

*Duck Spring Rolls with Hoi Sin Sauce*



*Vegetable Spring Rolls (v)*

*Fish and Chips with Tartar Sauce*

*Chicken Goujons and Wedges with Dip*

### ***Mini Desserts***

*Meringue with Cream and Fresh Strawberries*

*Lemon Tart with Clotted Cream*

*Victoria Sponge*

*Lemon Drizzle Cake*

*Carrot Cake*

*Chocolate Torte*

*Chocolate Fudge Cake*

*Strawberry Cheesecake*

*Chocolate Brownie*

*Millionaire Shortbread*





## ***Cheeky Chilli Bowl Food***

*Alternative style of food allowing your guest to sample mini portion's of lots of different dishes*

*Traditional Shepherds Pie with a Cheese Topping*

*Mushroom Risotto with Parmesan Shavings (v)*

*Traditional Bangers and Mash with Rich Onion Gravy*

*Medallions of Welsh Lamb served with Rosemary, Red Wine Jus and Dauphinoise Potatoes*

*Chunks of Beef slowly braised with Shallots & Mushrooms served with a Rich Red Wine Sauce and Creamy Mash*

*Cajun King Prawns with Potato Wedges and Sweet Chilli Sauce*

*Moroccan Lamb Tagine Lamb cooked slowly with Apricots, Tomatoes, Fresh Cumin and Coriander with Couscous*

*Chunky Chilli Beef with Mexican Rich, Tortilla Chips, Cheese and Sour Cream*

*Fillet of Beef strips with Chunky Chips and Creamy Pepper Sauce*

*Cumberland Sausage and Puy Lentil Casserole with Parsley Mash*

*Thai Green Chicken Curry with Sticky Rice*

*Lancashire Hotpot*

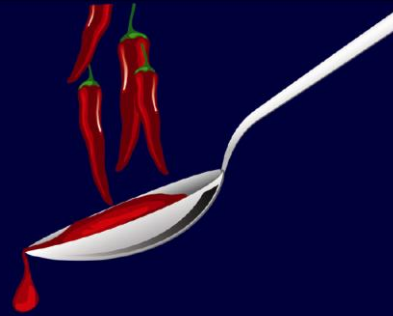
*Creamy Fish Pie*

*Pan Fried Chicken in a Creamy Pepper Sauce*

*Creamy Chicken and Chorizo Lasagne*

*Butternut Squash, Sweet Potato, Spinach and Cashew Nut Curry with Basmati Rice (v)*

*Beef stew with Dumplings*



*Thai Chicken Massaman Curry with Sticky Rice*

*Mixed Seafood Gumbo*

*Caribbean Chicken Curry with Peas, Rice & topped with Crispy Plantain*

*Seafood Paella*

*Noodles*

*(Various flavours available)*

*Pan Fried Scallops with Chilli Jam, Roasted Pepper and Sticky Rice*

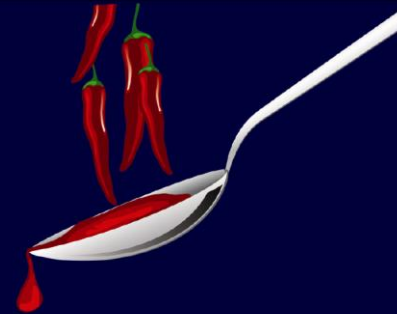
*Searred Salmon served on a Risotto cake with Watercress & Rocket salad*

*Pan Fried Cod with Grain Mustard Mash and a Lemon Butter Sauce*

*Penne with Porcini Mushrooms with shaved White Truffle, Pancetta and shaved Parmesan*

*Warm Potato Salad with Lemon Fresh Mint & Spinach (v)*

*Moroccan Vegetable Fricassee with Lemon & Minted Cous-Cous (v)*



## ***BBQ Menus***

### *Mixed Meat Satay*

*Marinated Asian Pork fillet, Chicken and Beef grilled on Skewers, served with a Indonesian Sweet Soy*

### *Chicken Satay Skewers*

*Jerk Chicken served with Sweet Lime Salsa.*

*Roasted Red Pepper and BBQ Halloumi Kebabs served with hot Mustard Dressing (v)*

*Cajun Pork, dusted in our own Cajun seasoning and a Light Stock Sauce*

*Pork Mae Tang Kebabs Marinated Asian Pork served with Sweet Soy Sauce*

*Tai Peppered Beef Kebabs with a Lime and Ginger Dressing*

*Moroccan Lamb Koftas with cumin Garlic Chillies, Moroccan Spices with Yogurt Dip*

*Peri Peri Chicken Kebabs with Dipping Sauce*

*Jerk Chicken Breast*

*Chargrilled Chicken Breast*

*Thick Pork Sausages (Hot Dogs)*

*Pork BBQ Ribs with a Tangy BBQ Sauce*

*Pork Chops with an Herb dusting*



## ***Burgers***

*Cajun Chicken Burger with lime Mayonnaise*

*Homemade Beef / Buffalo / Minted Lamb Burger served with Salad Gherkins and Burger Relish*

*Harissa Lamb Burgers*

## ***Salads***

*Cheeky Chilli Mexican Salad with Rice, Pinto Beans, Chilli, Tomato, Cumin and Fresh Coriander*

*Tomato & Red Onion and torn Basil Salad (v)*

*Chargrilled Jerk Butternut Squash with Spring Onion, Pineapple and Caribbean Pasta Salad (v)*

*Chopped Turkish Salad with Parsley, Mint, Coriander and Lemon (v)*

*Rice, Carrot, Sultana and Peanut Salad (v)*

*Smoked or chilled chargrilled Chicken Classic Caesar Salad*

*Mozzarella, Beef Tomato and Basil Salad with Balsamic Dressing (v)*

*Asparagus, Tomato, Dolcelatte Cheese and Toasted Hazelnut Salad (v)*

*Goats Cheese Salad with Balsamic Dressing (v)*

*Stilton Rocket & Pine Nuts with Stilton Dressing (v)*

*Tuna Nicoise Salad*

*Crunchy Coleslaw (v)*

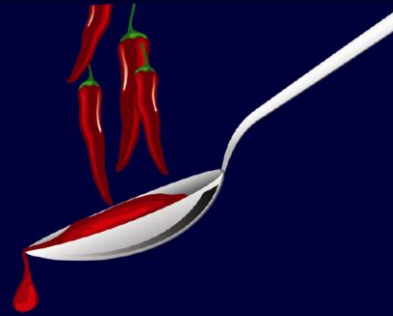
*Beetroot Goats Cheese & Pine Nuts (v)*

*Couscous and Roasted Vegetable Salad (v)*

*Crab Salad with Lime Mayonnaise*

*Asian Pulled Pork Salad*

*Tai Shredded Duck Salad with Plum Sauce Dressing*



*Asian Noddle Salad*

*Asian lemon Grass Chicken and Green Papaya Salad with Tamerin Dressing*

*Duck and Green Papaya Salad with Palm Sugar and Lime Dressing*

*Carrot, Apricot, Pine Nuts, Coriander, Chilli Flakes and Yoghurt (v)*

*Feta, Beetroot and Rocket Salad with Balsamic and Herb Dressing (v)*

*Spinach Salad with warm Lemon Mushrooms Red Onion and crumbled Goats Cheese (v)*

***Children's Menu***

*Beef Burgers, Cheese and Relish*

*Hot Dogs*

*Tomato Pasta*

*Carrot & Cucumber sticks*

*Chicken Strips with Chips & Beans*



## ***Carved Buffet Menu***

*The joints of meat are carved and served with the vegetables and choice of potatoes*

### ***Main Courses***

#### ***Roast sirloin of beef***

*With Yorkshire pudding, horseradish, gravy, roast potatoes, peas, carrots and swedes, broccoli or cauliflower cheese & red cabbage*

#### ***Roast loin of Pork***

*With apple sauce, stuffing, gravy, roast or mashed potatoes, roast baby carrots, spiced red cabbage and green beans.*

#### ***Roast Turkey***

*Breast of turkey with cranberry sauce, gravy, stuffing, sprouts, carrots and cauliflower gratin*

#### ***Braised shoulder of lamb***

*Gravy, fresh mint sauce, cheddar mashed potatoes, crushed peas and buttered baby carrots. Red cabbage*

#### ***Honey Roast Ham***

*Crushed garlic potatoes or grain mustard mash, baby corn carrots green beans*



## *Desserts*

*Apple Crumble with custard*

*Lemon Tart with Clotted Cream*

*Chocolate Fudge Cake with Pouring Cream*

*Lemon Meringue Pie*

*Strawberry Cheesecake*

*Vanilla Cheesecake*

*Meringues Fresh Cream & Strawberries*

*Eton Mess*

*Cheese and Biscuits with Celery, Grapes & Chutney*