

Quite Simply Catering

Finger Buffet Menu

Our finger buffet menu options are designed to give you freedom to create your own menus. All our food is prepared in our premises then brought to your event for final cooking and presentation. Our finger buffet menu is ideal for either a seated or standing event

If you have any suggestions, or special requirements for the buffet please do ask, we are more than happy to help design a more bespoke menu for you when needed

Our finger buffet menu includes the following for a minimum of 35 Guests

- Professional Chef and Waiting staff
- Dressed buffet tables, with all appropriate serving utensils
- White china cutlery and crockery
- Napkins

If you would like to hire any additional waitress for a drinks service during your event this can be arranged.

We have three options for you to choose from, if you would like to customise your selection please do ask.

Finger Buffet Food Package Options

Option 1 £14.00 Per Person – Please choose 6 dishes from the menus below

Option 2 £17.00 Per Person – Please choose 8 dishes from the menus below

Option 3 £20.00 Per Person – Please choose 10 dishes from the menus below

If you have any dietary requirements, please let us know and we will discuss with you the options available to you in more detail

All our food is prepared in a kitchen where cross contamination may occur. The menu descriptions do not include all ingredients. Please do ask for full allergen information if required. If you have a question, food allergy or intolerance, please let us know before your event. If you have any guests with food allergies, please make the chef aware of these guests at the event

Hot

Minted Lamb Skewers with Mint yoghurt Dip
Jerk Chicken Skewers
BBQ Chicken Wings
Southern Fried Chicken fillets with Salsa
Tikka Marinated Chicken Legs
Filo wrapped Prawns
Honey and Hoi Sin Chipolatas
Vegetable Spring Rolls with Soya Sauce
Vegetable Samosa with mango chutney
Onion Bhajis with Mango Chutney
Breaded Mushrooms with Garlic Mayonnaise Dip

Cold

Selection of Sandwiches and Wraps
Lemon and Chilli Prawn Skewers
Smoked Salmon Blinis
Selection of Meat and Vegetarian Quiches
Honey Mustard Chicken Skewers
Sausage Rolls
Pork Pies
Crudities and Houmous
Anti Pasti Skewers – Salami, Olives, Mozzarella sundried Tomatoes

Desserts

Individual Mini Loaf Cakes
Chocolate Brownies
Mini Fruit Meringue Bites

All our food is prepared in a kitchen where cross contamination may occur. The menu descriptions do not include all ingredients. Please do ask for full allergen information if required. If you have a question, food allergy or intolerance, please let us know before your event. If you have any guests with food allergies, please make the chef aware of these guests at the event