

Quite Simply Catering

Fork Buffet Menu

Our fork 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.

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

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

- Professional uniformed staff and Chef
- White linen dressed buffet tables, with all appropriate serving utensils
- White china cutlery and crockery
- Napkins

At the start of your event our waiter/waitress will be happy to help welcome your guests and serve an arrival drink. If you would like to hire any additional waitresses for a drinks service our event staff are hired out at £15ph for a minimum of four hours

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

Fork Buffet Food Package Options

Option 1 £15.50 Per Person – Please 2 Main Dishes, 1 Side Dish and 1 Dessert
(or two sides dishes if no dessert is required)

Option 2 £19.50 Per Person – Please 3 Main Dishes, 2 Side Dish and 1 Dessert
(or three sides dishes if no dessert is required)

Option 3 £26.00 Per Person – Please 4 Main Dishes, 3 Side Dish and 1 Dessert
A selection of tea, coffee and mints will be included in this option

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

Beef Bourguignon
Chili Con Carne
Thai Red Chicken Curry
Chicken, Bacon and Leek Pie
Sweet and Sour Pork
Shepherd Pie with Thyme Mashed Potatoes
Beef Or Vegetable Lasagne
Herb Crusted Cod with White Wine Sauce

Cold

Fish Platter – Smoked Mackerel, Smoked Salmon, King Prawns,
Marinated Prawns, Marie Rose Sauce

Anti Pasti Platter – Selection of meats Including Salami, Chorizo, Parma Ham, Olives,
Sundried Tomatoes and Artichokes

Cheese Board – Selection of Cheeses including, Brie, Wensleydale and cranberries, Stilton
cheddar, Crackers and Chutneys

Selection of Meat and Vegetarian Quiches

Tikka Marinated Chicken Legs and Thighs served with Minted Yoghurt

Sides

Buttered New Potatoes
Dauphinoise Potatoes
Egg Fried Rice
Boiled Rice
Broccoli and Cauliflower in Cheese Sauce
Corn on the Cob
Ratatouille
Green Beans
Honey Glazed Carrots

Crushed New Potato Salad with Mayonnaise
Pesto Pasta with Roquette
Greek Salad – Feta, Cucumber, olives and red onion
Fruity Cous Cous
Waldorf Salad
Coleslaw

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Dessert

Chocolate Brownies
Vanilla and Seasonal Berries Cheesecake
Meringue topped with Vanilla Cream and fresh Fruits
Chocolate Gateaux
Profiteroles with Fresh Cream and Baileys Chocolate Sauce
Fresh Fruit Tarts

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