



CHILTERN VALLEY CATERING

From THE CHEQUERS



BUFFET MENUS

Hot & Cold Finger Buffet

A pick & mix style grazing buffet – choose anything from 4(£12.00) to 8 (£20.00) choices

Selection of Traditional Sandwiches on white and granary bread (gluten free available on request)

To include – rare roast beef & horseradish, tuna mayonnaise & cucumber, cheddar cheese & pickle, roasted pepper, hummus & rocket, egg & cress

Sliders - homemade burgers in homemade buns

Chicken Caesar Wraps

5 Spice Roast duck – hoi sin and cucumber wraps

Vegetable Samosas – yoghurt mint dip

Vegetarian Quiche

Salmon & Dill fishcakes – caper mayonnaise

Arancini – risotto rice balls with sun blush tomato and basil

BBQ Chicken Drumsticks

Handmade Pork Sausage rolls with red onion confit

Vegetable Frittata with pesto mayo

Selection of Crudite and dips

Warm Chicken & Chorizo Skewers

Cajun Spiced Potato Wedges – dirty mayo dip

Marinated Olives

Selection of Artisan Breads – flavoured butters and caponata





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Hot & Cold Fork Buffets

Please choose 4 principle dishes and up to 5 accompaniments / salads, from £18 per person

Served Cold

Rare Roast Sirloin of Beef Platter – with green beans and mange tout in horseradish dressing

Roast Turkey Breast & Honey Roast Ham Platter

Whole Dressed Salmon– watercress, lemon and dill mayonnaise

Contadina Salad – smoked chicken, green beans, new potatoes, olives, roast peppers

Selection of Vegetarian Quiche

Chargrilled Chicken Caesar Salad – romaine, crutons, parmesan

Chicken Ballotine – wrapped in pancetta, mortadella and herb stuffing

Antipasti platter of artichokes, olives, sun blushed tomatoes roast peppers, mozzarella & caponata

Frittata – peas, new potatoes and soft herbs

Spinach Roulade – ricotta, sun blush tomato & olives

Served Hot

Fish Pie – smoked and fresh haddock, king prawns and cod, creamy dill sauce, mash top

Beef Bourguignon – red wine, mushrooms, smoked bacon

Coq au vin – on the bone with button onions, mushrooms and red wine

Lasagne – beef ragu, fresh pasta, parmesan

Wild Boar & Apple Sausages – beer and onion gravy

Spinach, Quinoa, Lentil & Asparagus Cassoulet – finished with cashew cream (VE)

Butternut Squash & Sweet Potato Curry

Accompaniments – presented as a grazing buffet

HOT

Roast New Potatoes with garlic & rosemary

Medley of Seasonal Vegetables

Creamy Mashed Potato

Pilau Rice

Cajun Spiced Potato Wedges

Parmentier Potatoes – diced with shallots and bacon

Cauliflower Cheese

Dauphinoise Potatoes

Roasted Roots – honey glaze

Selection of Home Baked Artisan Breads, with olive oil, balsamic and caponata

SALADS

Potato Salad – with olive oil, chives and sun blush tomatoes

Classic Potato Salad – mayonnaise and spring onions

House Slaw – red & white cabbages, carrots and red onions, mustard vinaigrette

Asian Slaw – white cabbage and Chinese leaf with ginger and Szechuan peppercorn dressing

Classic Coleslaw – cabbage and carrot in creamy mayonnaise

Tomato & Onion Salad – with olives, basil and sunblush tomato

Green Bean & Courgette Salad – with garlic, mint and olive oil

Roasted Pumpkin Salad Agridolce – with balsamic & Rosemary

Couscous Salad – with chargrilled Mediterranean vegetables

Herby Tabbouleh – cooked with saffron, finished with lemon, olive oil and lots of herbs

Mixed Leaf salad – cherry tomatoes, cucumber and red onion

Classic Caesar salad – romaine, croutons and parmesan

Waldorf salad – apple, celery, walnuts, mayonnaise

Greek Salad – cucumber, tomato, olive, red onion and feta

Watermelon, Cucumber and Feta Salad

Pasta Pesto Salad – farfalle with olives, green beans and yellow peppers

Baby Spinach – anchovy and parmesan dressing, croutons

Asian Noodle Salad – sesame and soy dressing

Rice Salad – with peppers, peas and sweetcorn

Add a Buffet Dessert, from £5

Seasonal & Exotic Fruits Salad – lime crème fraiche

Old Fashioned English Sherry Trifle

Berry Bowl – macerated strawberries, raspberries and seasonal berries, clotted cream

White Chocolate and Raspberry Cheesecake

Lemon Tart – with seasonal berries

Berry & Mascarpone Tart

Pot au Chocolat – orange & rosemary shortbreads

Lemon Posset – honeycomb shard

Baked Rum & Raisin Cheesecake

Tiramisu

Eton Mess – crushed meringue, raspberry's, Pimms syrup

