



Buffet menu

Staff training lunch

Option 1 **£5.25** per head

- A selection of filled bloomer sandwiches
- Homemade cakes
- Luxury salted crisps

Option 2 **£5.25** per head

- A selection of filled wraps
- Fresh fruit sticks
- Luxury salted crisps

Visitor's lunch

Option 1 **£6.50** per head

- A selection of filled granary petit pain rolls
- Lemongrass and ginger chicken skewers
- Cheddar and onion flutes with chutney
- Handmade tartlets with a variety of fillings
- Fruit tartlets and blueberry muffins

Option 2 **£8.95** per head

- Smoked salmon and cream cheese oatcakes
- Baked ham, chutney and mature Cheddar petit pains
- Free range egg and watercress petit pains
- Lime and coriander chicken bamboo skewers
- Monterey jack cheese goujons
- King prawn and chilli rolls
- Melon, grape and strawberry brochette

VIP lunch **£18.00** per head

Impress your clients with a superior lunch.

Antipasto platter

A wonderful selection of Prosciutto Crudo, Coppa and Salami Milano.

Seafood platter

- Smoked salmon and cream cheese oat cakes
- Tempura coated king prawns
- Thai crab cakes served with sweet chilli and blue cheese dipping sauces

Bread basket

A freshly baked selection of granary, Italian and French breads served with balsamic dipping oils.

Cheese board

A selection of English and continental cheeses served with real ale chutney, celery, grapes and baked water biscuits.

Savoury selection

- Imperial dim sum selection, (prawn croutons, hoi sin duck rolls, chicken and black bean Asian sticks, chicken and ginger parcels)
- Lime and coriander chicken skewers
- Cheddar and spring onion flutes

Dessert platter

A delicious mixture of our bite sized mini cakes including fruit tartlets, blueberry and chocolate muffins, sponge cakes, macaroons and more.



Great british lunch

£8.00 per head

- *Luxury filled savoury tartlets*
- *Roast chicken drumsticks*
- *Cheddar cheese and onion flutes served with real ale chutney dip*
- *Lincolnshire sausage rolls*
- *Traditional cocktail sandwiches*
- *Luxury salted crisps.*

Dessert platter

A selection of bite sized sponge, chocolate and fruit cakes and tarts.

One cannot think
well, love well,
sleep well if one
has not dined well.

Virginia Woolf



Lighter lunch

£9.95 per head

Start with a salad, please choose from:

Chicken Caesar

With fresh Parmesan shavings, herb croutons and our classic Caesar dressing.

Greek salad

Feta cheese, black olives, cucumber, red onions and tomatoes in a light olive oil and dill weed dressing.

Italian tuna pasta salad

Penne pasta with black olives, sweet corn, mixed sweet peppers, red onions and flaked tuna in a light olive oil and fresh dill dressing.

Savoury selection

- *A selection of English and continental cheeses served with real ale chutney, celery, grapes and baked water biscuits*
- *Lime and coriander chicken skewers*
- *Succulent king prawns on a bamboo paddle skewer with vine tomatoes and pesto glaze*
- *Cajun salmon brochettes*
- *Garlic butter baked arctic bread*

Dessert platter

Seasonal sliced fruit platter.



Mix and match

Oriental platter **£7.20** per head

- Prawn twisters
- Imperial dim sum selection, (prawn croutons, hoi sin duck rolls, chicken and black bean Asian sticks, chicken and ginger parcels)
- Thai crab cakes served with sweet chilli sauce
- Selection of filled tortilla wraps with an oriental theme.

Seafood platter **£4.45** per head

- Smoked salmon and cream cheese oatcakes
- Southern fried panagiasius goujons
- Lemon grass and ginger king prawns
- Haddock, spinach and Gruyere cheese parcels
- Tuna and cucumber brochettes

Tapas platter **£6.50** per head

- Lime and coriander chicken skewers
- Chilli marinated king prawns in filo pastry
- Red peppers stuffed with cream cheese
- Garlic, lemon and red pepper marinated olives
- Spanish style meatball brochettes
- Mozzarella croquettes

Sandwich selections **£2.95** per head

- Petit pain selection
- Bloomer selection
- Scandinavian flat bread selection
- Ciabatta selection
- Tortilla wrap selection

There is no love
sincerer than the
love of food.

George Bernard Shaw

Desserts

Dessert platter **£1.95** per head

A delicious mixture of our bite sized mini cakes including fruit tartlets, blueberry and chocolate muffins, sponge cakes, macaroons and more.

Individual large cupcakes **£1.60** per head

Large cake slices **£1.60** per head

Choose from carrot cake, toffee crumble, chocolate fudge cake or chocolate caramel shortbread.

Fresh fruit brochettes **£1.95** per head

Seasonal peeled and prepared fruits on a wooden bamboo skewer.

Extras

Cheese board **£2.45** per head

A selection of English and continental cheeses served with real ale chutney, celery, grapes and baked water biscuits.

Soup **£2.60** per head

Our delicious soup is made on site every morning using the freshest finest ingredients.

Table toppers **£2.20** per head

- Bowl of queen olives
- Sweet potato crisps with salsa dips
- Bread sticks with dips
- Cheese straws with crème fraiche
- Cream cheese stuffed peppers



Hire charges

Waitress	£9.50 per hour
China plate	£0.25 each
Wine glass	£0.25 each
Water glass	£0.25 each
Knife / fork / spoon	£0.25 each
Coffee / tea cup and saucer	£0.30 each
Table cloth	£9.00 each

Dayer's Fine Foods corporate buffet delivery service, 01256 336176

sales@dayers.co.uk

Late orders taken

Minimum head count of just 4 people

Dietary requirements fulfilled

Visit our website on www.dayers.co.uk for more information of the range of services we offer.

Beverages

Orange juice (1 litre carton)	£1.60
Apple and cranberry (1 litre carton)	£1.60
Mineral water still/sparkling (1.5 litre)	£2.50
Tea and coffee (including cup etc)	£2.25 pp
Coke and lemonade (2 litre)	£2.50

