



CALNE
CATERING & EVENTS

Signature
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Mrs B's
CARING CATERING

The cold fork buffet

PLEASE CHOOSE 2 FROM THE LIST BELOW

- Honey roasted ham (DF,GF)
- Herb roasted turkey (DF,GF)
- Roasted topside of beef (DF,GF)
- Coronation chicken (GF)
- Individual Leek and Gruyere tart (DF+)
- Roasted tomato and pepper quiche
- Ham, mature cheddar and onion quiche
- Chicken, spinach and pesto frittata
- Tradition spanish tortilla
- Chicken satay skewers (DF,GF)
- Blistered roasted pepper with hummus, roasted tomato and basil (GF,VE,DF)

PLEASE CHOOSE 6 FROM THE LIST BELOW

- Mixed green salad - leaves, cucumber, tomato, red onion, apple, celery and radish (VE,GF)
- Coleslaw (DF+)
- Roasted potato salad (DF+)
- Beetroot, orange and red onion salad (VE,GF)
- Orzo, tomato and pesto salad (VE)
- Cucumber, grape and mint salad (GF)
- Mambanito salad (VE,GF)
- black rice, diced tomatoes, avocado, azuki beans, soybeans, spring onion, sauce, balsamic vinegar, sunflower oil, salt*
- Bella ciao salad
- pasta, red cherry tomato, spinach leaves, mozzarella, pesto, yellow cherry tomato, olive oil, grated parmesan cheese, balsamic vinegar, basil, parsley, salt, herbs and spices*
- Indian summer salad
- quinoa, red quinoa, diced tomatoes, broad beans peeled, chickpeas, green curry, diced yellow pepper, diced green peppers, diced red peppers, pumpkin seeds, olive oil, white wine vinegar, salt, turmeric*
- Green valley salad
- buckwheat, broad beans peeled, broccoli rice, garden peas very fine, spinach leaves, olive oil, spring onion, mustard, agave syrup, white wine vinegar, water, salt, pepper*
- Nordic soul salad

*barley, red onion, Diced courgettes, cucumber, kohlrabi pieces, diced tomatoes, olive oil, lemon juice, mint, salt, garlic
puree, agave syrup, seasoning*

Sunny vibes salad (VE,GF)

*diced tomatoes, quinoa, kale, brown rice, soybeans, red onion, spring onion, sunflower oil, concentrated tomato, balsamic
vinegar, salt, seasoning, liquid sugar, curry powder*

Celery, apple and walnut salad (DF+)

ALWAYS INCLUDES BREAD ROLLS AND BUTTER

DESSERT

PLEASE CHOOSE 2 FROM LIST BELOW

Fresh fruit salad (VE,GF)

Chocolate brownie (DF+,GF+)

Individual fruit pavlova (GF)

White chocolate and raspberry cheesecake

Chocolate Eclairs

Individual apple pie (GF+)

Dark chocolate tart (VE)

£20 per head plus VAT

ADD THAT EXTRA SPECIAL SOMETHING TO YOUR EVENT

STAFF TO SERVE AND CLEAR AWAY £20 PER HOUR + VAT

CANAPES FROM £1.50 EACH + VAT

PROSECCO £3.00 + VAT PER GUEST

JUICES £1.50 + VAT PER GUEST

COFFEE AND TEA £1.50 + VAT PER GUEST

GLASS HIRE £9.00 + VAT PER 24

CROCKERY AND CUTLERY UNLESS INCLUDED £9.00 + VAT AND COLLECTION CHARGE

CHEESE SELECTION WITH CRACKERS, FRUITS AND CHUTNEYS £4.50 ER GUEST

RELAX AND ENJOY YOUR EVENT

WE CAN PROVIDE OUR TEAM TO SERVE AND CLEAR AWAY SO YOU HAVE TIME TO ENJOY WITH YOUR GUESTS, THIS IS CHARGED AT £20 + VAT PER HOUR PER STAFF MEMBER NEEDED.

UP TO 30 1 TEAM MEMBER

30 TO 75 2 MEMBERS

76 UPWARDS TO BE DISCUSSED

