



Fork Buffet Menus

From £18.95 per person

Includes flavoured breads, crockery, cutlery and serviceware

kingfisher
event caterers

Fork Buffet Menus...

Cold Buffet

Spinach, leek and roasted cherry tomato quiche

Broccoli and Shropshire blue quiche

Roasted mediterranean veg and basil pesto quiche

Gammon glazed with orange and blossom honey

Rare roasted Hereford beef, green peppercorns, horseradish creme fraiche

Slow roasted turkey breast. lemon thyme. cranberry

Platter of anti pasti meats, salami. prosciutto. bresola

Thai style sirloin of beef. chilli and ginger noodle salad

Duck and toasted hazelnut pate encroute

Shredded duck. chinese leaf salad. julienne vegetables. sweet chilli

Chinese spiced pork loin

Lemon and summer herb poached chicken fillets

Tandorri style chicken fillets with lime and coriander

Roasted vine tomatoes stuffed with greek salad

Parmesan and rosemary shortbreads

Marinated vegetable and mozzarella tians

Selection of English and French cheeses. chutneys. nuts and speciality biscuits

Anti pasti board. sun blushed tomatoes. boccicini. artichokes and olives

Baked salmon fillets. goats cheese pesto crust

Poached fillets of salmon. chervil hollandaise

Timbales of smoked salmon peppered mackerel and dill mousse

Hot Buffets

Breast of chicken, double cream, tarragon, field mushrooms and sherry

Lemon roasted salmon with an anya potato, green bean and caper salad

Beef bourguignon

Lamb, feta and sweet potato moussaka with pitta strips

Thai green chicken curry with fragrant rice

Braised shin of Hereford beef, red wine, root vegetables and rosemary

Sweet pepper and coriander beef chilli, rice and soured cream

Roasted vegetable, mozzarella and artichoke calzone

Moroccan lamb tagine with sultana spiced cous cous and baked figs

Cassoulet of pork, chorizo, butter beans and thyme

Trio of pork sausages, cheddar mash and red onion gravy

Chicken, leek and parmesan pie

Root vegetable, goats cheese and thyme gratin

Steak, ale and chestnut mushroom pie

Potato, applewood cheese, onion and sage pie

Shepherds pie

Lamb rogan josh with mushroom pilau rice

Carved rib of beef, horseradish and flour bap

Pork belly, parsnip and bramley hot pot

Thai red vegetable curry with fragrant sticky rice

Smoked haddock, salmon and tiger prawn pie with gruyere and spring onion mash

Salads

Classic Caesar

Cherry tomatoes, rock salt, basil and crumbled goats cheese

Cous cous, coriander, sultanas, baked figs and spices

Classic Nicoise with quails eggs

Greek salad

Homemade coleslaw

Baby potato salad, cornichons and Dijon mayo

Roasted mediterranean vegetables with lemon olive oil

Baby leaf and summer herbs with French dressing

Vine tomato, boccicini, red onion and roquet pesto

Carrot and courgette ribbons with mustard seeds and orange dressing

Penne, roasted aubergine, sweet red peppers and salsa verde

Roquet, toasted pine nuts, parmesan and balsamic dressing

Cucumber, tomato and watermelon with honey and pumpkinseed dressing

Vegetables

Buttered carrots

Braised red cabbage

Spinach and nutmeg

Roasted Potatoes

Cajun sweet potato wedges

Sticky parsnips

Butternut and sage mash

Brussel sprouts

Steamed broccoli

Cauliflower cheese

Roasted root vegetables

Roasted pumpkin and red onions

Peas

Buttered savoy cabbage

Root vegetable and thyme dauphinoise

Cheddar mash potato

Baby corn

Lemon and garlic green beans

Celeriac mash

Buttered baby new potatoes with chervil

Roasted baby new potatoes

Roasted peppers, courgettes and red onions

Steamed courgettes

Asparagus (May & June)

Slow roasted vine tomatoes

- All prices exclude furniture, kitchen equipment, glassware and staff. These will be included at time of quotation if required
- A full bar service can be provided if required and Kingfisher are licenced to supply and sell alcohol. Please ask for our highly competitive alcohol lists
- Prices based on 100 guests. Discounts can be offered for guests numbers above 150 and for weddings taking place between October and March.
- All crockery and cutlery provided is from our high quality standard range. Linen provided is plain white. Upgrades are available on crockery, cutlery and glassware at an additional charge and linen can be provided in various colours to suit the theme of your day.
- Some dishes do carry a supplement and these are clearly indicated on our menus.
- All prices are subject to VAT

Kingfisher Event Caterers Ltd.

21 Maynard Road, Hemel Hempstead, Hertfordshire HP2 4TR
Telephone: 01442 247477 Email: cater@kingfishercaterers.co.uk
www.kingfishercaterers.co.uk

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