



PENELOPE EVANS CATERING
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HOT AND COLD BUFFET MENUS

Food can be served in Chaffing dishes or large platters

**A DELUXE BASKET OF MIX ROLLS AND BREAD SERVED WARM – with BUTTER
(rolls do contain seeds and nuts, olives and roasted tomatoes)**

Salads

- ❖ Baby spinach with feta and petit pois with light mint and balsamic vinaigrette
- ❖ Greek Salad
- ❖ Rocket and watercress salad with parmesan shavings and pear with toasted pinenuts
- ❖ Spiced rice Indian style with fresh herbs
- ❖ Cous Cous salad with fresh herbs, apricots, flakes almonds, spices, cucumber etc.
- ❖ Indian style spiced rice salad
- ❖ Malaysian salad with pawpaw
- ❖ Pear, goats cheese and walnut salad with mixed rocket and spinach leaves
- ❖ Tricolor salad with fresh basil and olive oil
- ❖ Griddled asparagus with fresh parmesan and balsamic vinegar with a drizzle of truffle oil and crushed black pepper
- ❖ Pasta salad with baby mozzarella, cherry tomatoes and roasted vegetables
- ❖ Homemade coleslaw with mayo or vinaigrette
- ❖ Platter of Mediterranean vegetables with fresh basil and thyme with buffalo mozzarella
- ❖ Chicory, pomegranate and mozzarella salad with fresh mint and chives
- ❖ Coronation chicken
- ❖ Crushed potatoes with olives, capers and fresh herbs frizzled with olive oil
- ❖ Potato salad with parmesan and pesto
- ❖ Potato salad with mayonnaise and grained mustard with fresh chives
- ❖ Potato salad with natural yoghurt and fresh dill with spring onions
- ❖ Red onion and beef tomato salad with basil
- ❖ Malaysian salad with fresh mango, melon, herbs, cucumber, cherry tomatoes shallots and herbs and spices

- ❖ Deluxe mix salad
- ❖ Waldorf Salad
- ❖ Red onion and beef tomato salad with fresh basil and pine-nuts
- ❖ Spanish style rice salad with fresh saffron
- ❖ Cold asparagus drizzled with hollandaise
- ❖ Mixed herb and leaf salad (Italian style)
- ❖ Mixed bean salad this includes pulses and fresh French and broad beans with petit pois
- ❖ Russian Salad
- ❖ A mixed deluxe platter of roasted Mediterranean vegetables finished off with feta and buffalo mozzarella
- ❖ Heritage tomato salad with micro basil and lemon zest
- ❖ Tabbouleh
- ❖ Sweet potato, aubergine salad with tahini and yoghurt dressing with micro coriander and mint
- ❖ Panzenella
- ❖ Wild rice, lentil with roasted vegetables with topped with pine nuts and onions
- ❖ Red lentil with mint, coriander, paneer and pea salad

Cold buffet dishes

- ❖ Chicken with pesto and fresh herbs
- ❖ Coronation chicken
- ❖ Roasted Beef served medium with mustard and horseradish
- ❖ Chicken with Japanese style pickled ginger and bean shoot salad with a little mayonnaise dressing
- ❖ Mix seafood Salad
- ❖ Griddled chicken Caesar salad with marinated anchovies (these are optional)
- ❖ Quiche Lorraine
- ❖ Roasted red onion tart with goats cheese
- ❖ Asparagus wrapped in parma ham and griddled with shavings of parmesan drizzled with truffle oil and lemon zest
- ❖ New world Coronation chicken (based on the original menu but modified to 2016)
- ❖ Seafood salad with a light zingy dressing
- ❖ Cold portions of lobster
- ❖ Fruit de mar
- ❖ Chicken marinated in ginger, lemon and coriander served cold with bean sprouts, mange toute and sugar snaps
- ❖ Salmon slowly poached served on a bed of watercress with lemons and herbs with king prawns and asparagus with a herb mayonnaise
- ❖ Salmon fillets poached in coconut milk, lemon and lime zest
- ❖ Salmon fillets marinated in coconut milk and Thai spices roasted in the oven served with cherry vine tomatoes (roasted)
- ❖ Cray fish salad with fresh dill and a light mayonnaise dressing

- ❖ Garlic, herbs and mustard marinated beef served cold and hand sliced with a side dish of horseradish
- ❖ Greek style spinach and feta tarts
- ❖ Roasted red onion and goats cheese salad topped with rocket
- ❖ Medley of prawns and crevettes served with lemon wedges and herbed mayonnaise
- ❖ Whole ham with a orange, honey and mustard marinated hand sliced with side dishes of English, French and Grained Mustard
- ❖ Dressed crab served with lemon wedges
- ❖ Tartlet of asparagus, pesto, goats cheese with a topping of fresh rocket and roasted vine tomatoes
- ❖ A selection of vegetarian, salmon and meat quiches and pies
- ❖ Game pie served with chutneys
- ❖ Selection of terrines and pates
- ❖ Selection of vegetarian terrines and pates
- ❖ Platter of cheeses with grapes, celery, apples and pears
- ❖ Chicken portions roasted with a herb and wine marinated served cold
- ❖ BBQ style chicken drumsticks
- ❖ Cold poached chicken with light vinaigrette and cherry roasted tomatoes
- ❖ Stuff red peppers with tomatoes, capers and olives finish with mozzarella

Hot Dishes

- ❖ Roast her crusted lamb served with gratin potatoes or saffron roasted potatoes
- ❖ Homemade chili with rice, side of sour cream
- ❖ Homemade Lasagna
- ❖ Rib of beef served medium on a bed of watercress with bearnaise sauce
- ❖ Pork Belly slow roasted with sage and garlic
- ❖ Fillets of cod with white wine and vine tomatoes
- ❖ Italian meatballs serve in a rich tomato and red wine sauce
- ❖ Beef Bourgogne served with mash potatoes or rice
- ❖ Beef Stroganoff
- ❖ Coq au vin
- ❖ Meet balls in a red wine and roasted tomato sauce served with sauté potatoes
- ❖ Chicken and chorizo with red wine sauce
- ❖ Chicken breast marinated in honey and lemon roasted served with a breadcrumb, garlic and herb crumb
- ❖ Hot pot with a selection of vegetables and roasted potatoes
- ❖ Chicken stuffed with herb and goats cheese wrapped with pancetta or with roasted vine baby tomatoes
- ❖ Chinese chicken with black bean sauce with peppers, with rice and prawn crackers

- ❖ Moroccan style lamb marinated in preserve lemons, apricots tomatoes and honey with flake almonds and coriander (HOT)
- ❖ Vegetarian kebabs with Haloumi cheese
- ❖ Lobster Termidor
- ❖ Fish cakes with tartar sauce with sauté potatoes and mixed vegetables
- ❖ Beef cooked with brandy and mustard
- ❖ Lamb shanks with rosemary, wine and garlic
- ❖ Roast lamb with the trimmings
- ❖ Roast chicken with all the trimmings and a white wine gravy
- ❖ Roast beef with the trimmings and home made Yorkshire puddings
- ❖ Leek and potato pie
- ❖ Beef and Guinness pie
- ❖ Fish and shell fish pie topped with rich mash potato and cheese
- ❖ Beef, shallot and wild mushroom pie in a rich red wine gravy
- ❖ Courgette and Haloumi fritters with a yoghurt dip on the side
- ❖ Fricassee of chicken with Dry sherry, morels and wild mushrooms
- ❖ Chicken breasted marinated in fresh orange, grapefruit and fresh herbs cooked in their own juices
- ❖ Stuffed red peppers
- ❖ Baked Portobello Mushrooms with Cashel Blue Cheese, Pecan Crumbs and Sage with Smoked Paprika Aioli
- ❖ Roast loin of lamb with basil puree potato
- ❖ Bangers and mash with a rich red onion and wine gravy
- ❖ Breast of chicken with Green curry, mango, lime and coconut
- ❖ Stuffed chicken breasts with goats cheese and cherry vine tomatoes
- ❖ Lamb cutlets marinated in honey, rosemary and red wine roasted (on the bone)
- ❖ Lemon chicken
- ❖ Home made chicken kiev served with lemon wedges
- ❖ Chicken cooked in a tagine with saffron, olives and fresh tomatoes and new potatoes
- ❖ Herb stuffed roasted chicken cut into portions
- ❖ Scallops wrapped in panchetta marinated in olive oil and rosemary
- ❖ Fish kebabs with cucumber raita
- ❖ Spiced Meat kebabs served with a coriander and mint chutney
- ❖ Scallop and king prawn kebabs infused with rosemary and lemon zest
- ❖ Salmon fillets marinated in coconut milk and Thai spices roasted in the oven served with cherry vine tomatoes (roasted)
- ❖ Poached fillets of salmon with wine, and a basil pesto with lemon wedges on the side
- ❖ Herb and bread crusted fillets of salmon roasted in the oven
- ❖ Thai Green curry served with coconut Thai rice
- ❖ Thai Red Curry served with coconut Thai rice
- ❖ Pad Thai

- ❖ Chicken cooked with wild mushrooms, white wine, fresh cream and herbs
- ❖ Chicken madras with pilau rice and naan breads
- ❖ Roasted Monkfish with Crushed Potatoes, Olive Oil and Watercress Pasta bake meat or vegetarian
- ❖ Beef cooked with brandy and mustard
- ❖ Roasted salmon fillets with a beau blanc
- ❖ Middle eastern chicken dish with preserve lemons and saffron
- ❖ Stuffed monk fish with sun dried tomatoes, fresh herbs, lemon zest and anchovy fillets wrapped with parma ham and roasted with vine tomatoes served with salsa verde
- ❖ Chicken with white bean casserole served with salsa-verde
- ❖ Steamed salmon with cream, white wine and chive sauce
- ❖ Lamb cutlets with fresh mint and wine jus
- ❖ Rich Middle Eastern style lamb with cous cous
- ❖ Saffron chicken with preserved lemons
- ❖ Paella
- ❖ Lasagne
- ❖ Spaghetti bolognese
- ❖ Rich chilli con carne with a hint of dark chocolate served with steamed rice and sour cream
- ❖ Spanish style chicken and chorizo stew served with saffron rice
- ❖ Beef stew with red wine, shallots and wild mushrooms
- ❖ Stuffed red peppers

Desserts all served with jugs of fresh cream Further desserts available upon request

- ❖ Carrot cake with a cream cheese and lime icing
- ❖ Rich apricot and chocolate tarte
- ❖ Rocky Road Cheese cake with mix berries
- ❖ Chocolate Brownies
- ❖ Dark chocolate and pear tart (french style)
- ❖ Deluxe fruit salad with cassis and fresh mint
- ❖ Triple chocolate cake (no flour) contains nuts
- ❖ Lemon drizzle cake
- ❖ Black forest gateaux with dark chocolate and kirsh cherries
- ❖ Home made chocolate Mouse served with brandy snaps
- ❖ Rich milk and white chocolate cake
- ❖ Rich Chocolate and Hazelnut Cake with Clotted Cream and Raspberries
- ❖ Almond and plum tart
- ❖ Pavlova with fresh berries and passion fruit
- ❖ Tarte Citreon
- ❖ Profiterole cake with white, dark and milk chocolate
- ❖ Crème brûlée
- ❖ Summer puddings
- ❖ Lemon and lime cheesecake on a ginger biscuit base
- ❖ Tiramisu
- ❖ Triple chocolate cheesecake

- ❖ **White chocolate and cranberry cheese cake**
- ❖ **Apricot Tarte**
- ❖ **Bitter chocolate Tarte**
- ❖ **Fresh deluxe fruit salad with a mint and cassis syrup**
- ❖ **Chocolate fudge gateaux**
- ❖ **Raspberry Tartelette**
- ❖ **Banana and chocolate cake**
- ❖ **Mousse au Cassis**
- ❖ **Pyramide de Mousse au Chocolate et Crème Brûlée**
- ❖ **Chocolate brownies**
- ❖ **Fridge Cake**
- ❖ **Apple pie with cream**
- ❖ **A selection of flans and tarts serve by the slice**
- ❖ **Ginger and plum cake and a Vanilla Mascarpone**
- ❖ **Rich Chocolate and Hazelnut Cake**
- ❖ **Triple chocolate torte**
- ❖ **Four Seasons Tartelette**
- ❖ **Tarte de tain**
- ❖ **Apricot Tarte de tain**
- ❖ **Fruit of the Forest Cheesecake**
- ❖ **Cheese board with fresh fruit and biscuits with fresh figs and grapes**