

## FINGER BUFFET SELECTION

*Our food is handmade, not bought in and reheated; except where local suppliers do it better than us! We prepare everything fresh for your order. Plattered, garnished, served hot or cold, where appropriate and delivered ready to eat. Why not combine with our cold fork buffet or sandwich menu.*

### SAVOURY SELECTION:

Bowls of cherry tomatoes & grapes and other crudites  
Sausage medley; sausages, rolls and scotch eggs with a honey and mustard dip  
Greek meze – taramasalata, humus and tzatziki with olives & toasted pitta bread  
Italian meze, pasta, artichokes, Parma ham, olives, puff pizzas, mozzarella & sun blush tomatoes  
Indian vegetarian snack assortment  
Japanese chicken skewers with a lime dipping sauce  
Lebanese meze – falafel, almonds, hummus, stuffed bell peppers & fried halumi skewers  
Mini crispy duck pancakes  
Mini Mexican mouth fall, refried beans, chilli & cheese in a taco parcel  
Quiche bites - Goats cheese & roasted pepper, blue cheese & caramelised onion, feta, olive & rosemary  
Selection of pates & breads  
Selection of sandwiches or wraps, baguettes  
Sharing boards of local cheese & charcuterie with pickled vegetables, olives and nut – ready to skewer  
Spanish tortilla bites & meze  
Spicy chicken satay skewers with a peanut dip or chicken goujons with a yoghurt dip  
Spinach & River Test smoked trout roulade with blinis  
Trio of smoked trout on a mini scallop shell (50p supplement per head)  
Roasted butternut squash and mascapone dip or a spicy curry dip with fresh fruit & vegetable crudités  
Hot whole camembert's with toasted pitta dips

### SWEET OR CHEESE SELECTION

Seasonal fruit platter  
Fresh prepared fruit pots  
Cheese, sliced ready to eat with selection with fruit & biscuits  
Homemade cut cake selection, including; lemon drizzle, sticky ginger, iced carrot, date and walnut, chocolate brownies, almond slices, Viennese whirls  
Premium mini individual cake/ sweet selection, ie freshly baked mini scones with clotted cream and jam

**ALL DELIVERY ONLY ITEMS MUST BE REFRIGERATED IMMEDIATELY OR SERVED AND EATEN WITHIN 3 HOURS OF DELIVERY. AFTER THAT TIME THEY MUST BE DISPOSED OF.**

## EVENT TERMS AND CONDITIONS

- Prices are, based on a minimum of 60 adult guests and are guaranteed once your event is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions. A further (non-refundable) 50% of the remaining balance will be required 2 months before your event. The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 1 month before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery, glassware and linen can be included in our quote.
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- Insurance – we strongly advise that you take out event insurance
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- We do not remove rubbish unless by prior arrangement, for which there may be a charge
- Children aged 2-12 charged at half adult rate, over 12 charged at adult rate, under 2s please provide own food.
- Ingredients are subject to availability and change

## CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given