



## **The Creative Catering Company**

### **Freshly prepared dishes 2011** **Suitable for a buffet**

The dishes shown are freshly prepared for you and have been listed under hot and cold titles. Certain dishes are seasonal in order to obtain the best flavour from the ingredients. The dishes are priced per-portion based on a main course serving and are priced for a minimum order for six people. Puddings are a set size and price.

The dishes are presented on disposable platters and boxes, however they can be provided on white service china\*, for your convenience.

If you would like a selection for a buffet please choose the dishes and amount of each dish and we will confirm the menu price

We can also provide;



Canapés  
A starter or plated pudding  
China and glassware

**We are happy to loan you china service platters with your food, however we do request a deposit of £50 which is refunded on the return of the un-damaged china.**



## Cold Buffet Dishes

### Chicken

### Portion Price

<b>Greek</b> chicken salad of roasted chicken marinated with lemon, thyme and garlic, slow roasted vine tomatoes, cucumber, olives, feta cheese and lots of parsley	£6.50
<b>Lemon</b> and tarragon chicken cream with grapes	£6.50
<b>Indonesian</b> chicken salad with red peppers and mango, served with a curried yoghurt dressing and garnished with lightly toasted coconut and fresh coriander leaves	£6.50
<b>Brochettes</b> of lemon chicken fillet and vegetables served with a red pepper aioli mayonnaise	£6.50
<b>Seared</b> chicken stuffed with tarragon mousse served on a bed of chargrilled vegetables	£6.50
<b>Chicken</b> Caesar salad with bacon, egg and croutons and an anchovy mayonnaise dressing	£6.50

### Fish and seafood

<b>Traditional</b> whole poached salmon with cucumber scales whole fish @ approx. 4.0 kg	p.o.a.
<b>Side</b> of poached and garnished salmon with cucumber scales @ £38 per kilo	price on amount required
<b>Thai</b> Salmon fillets with roasted sweet red peppers, coriander and lime zest	£6.75
<b>Thai</b> Salmon served onto an oriental vegetable and noodle salad	£7.25
<b>Char-grilled</b> fresh Tuna Nicoise salad with black olives, cherry tomatoes, green beans and potatoes	£10.20

### Meat



<b>Stir-fried</b> Thai beef served cold onto an oriental vegetable and noodle salad sprinkled with toasted sesame seeds, cashew nuts and spring onions	£7.00
<b>Marinated</b> char-grilled beef fillet rolled in cracked black pepper, and served with a horseradish mayonnaise	£14.85
<b>Roast</b> sirloin of beef, cooked pink, sliced and served with a watercress and spring onion salad, with a creamed horseradish mousse	£10.75
<b>Pork</b> Loin roasted with an apricot and fresh herb breadcrumb stuffing and fresh apple sauce	£7.20
<b>Oriental</b> duck salad with confit of duck leg and strips of marinated pink duck breast, sesame noodle salad with beansprouts, spring onions, red peppers, water chestnuts, coriander and chill with a soy and ginger dressing	£10.75

## Cold Buffet Dishes ~ continued



### Vegetarian

	Portion price
<b>Vegetarian</b> Nicoise salad with French beans, tiny potatoes, cherry tomatoes, black olives and marinated Feta cheese	£6.00
<b>Courgette</b> , potato and mint frittata topped with crumbled feta cheese and olives	£6.00
<b>Char</b> grilled red pepper and fresh spinach puff pastry tartlets with toasted pine nuts	£6.00
<b>Summer</b> vegetable and basil terrine	£6.00
<b>Spinach</b> roulade filled with cream cheese, chestnut mushrooms and roasted red peppers	£6.00

### Salads



<b>Mixed</b> bean salad, celery and spring onion salad with walnut dressing	£3.20
<b>Dressed</b> home grown garden leaf and herb salad with a pot of salad dressing	£2.50
<b>New</b> potato salad with minted mayonnaise	£2.50
<b>New</b> Potato salad with curried mayonnaise, sultanas and toasted almonds	£2.50
<b>Little</b> gem, avocado, cherry tomato and black olive salad with pesto dressing	£3.20
<b>Carrot</b> and courgette ribbon salad with toasted walnuts and rocket leaves	£2.25
<b>Cherry</b> tomato salad with bocconcini, black olives and torn basil leaves	£3.20
<b>Vine</b> tomato salad with fresh and roasted cherry tomatoes, snipped chives	£2.85
<b>Fine</b> green beans, sugar snap and fresh peas with pine kernels tossed in walnut oil	£2.50
<b>Crisp</b> mixed winter leaf salad with garlic croutons and Caesar dressing	£2.50
<b>Roasted</b> beetroot with Feta cheese and pine kernels on a bed of baby spinach leaves	£3.20
<b>Greek</b> Salad with tomato, cucumber, black olives, feta, red onion and parsley	£2.75
<b>Hand-cut</b> coleslaw with a light mayonnaise dressing, chopped apricots and walnuts	£2.25
<b>Thai stir-fry</b> vegetable salad with soy, ginger and sesame dressing	£2.50
<b>Penne</b> pasta with roasted vegetables	£2.50
<b>Fruity</b> cous cous salad with apricots, sultanas, toasted flaked almonds and a fresh herb dressing	£2.75
<b>Char-grilled</b> vegetable platter of red peppers, courgettes, aubergines and fennel with lemon oil dressing	£3.20

### Savoury Tarts ~ 8" tart to serve 5 @ £14.00 or 12" tart to serve 10 @ £25

- Caramelised** red onion and goats cheese tart
- Trio** of salmon – smoked, poached and kiln roasted
- Watercress** and salmon
- Broccoli**, blue cheese and roasted walnuts
- Smoked** haddock, leek and sweetcorn
- Smoked** bacon, leek, mushroom and cheddar
- Char-grilled** vegetables

## Cold and Seasonal Buffet Puddings ~ To serve 10/12 @ £25 each

To enjoy the summer fruits in all their glory we prefer to only serve berries from June to September, Peaches and nectarines from July to September



### Fruity

**Summer** berries set in a Rose wine jelly

**Fresh** fruit salad with baby meringues

**Summer** pudding

**Peaches** roasted in Masala

**Soft** baked passion fruit cheesecake with a mango coulis

**Fresh** nectarines in fudge sauce with vanilla mascarpone cream

**Fresh** lemon syllabub with macerated grapes served with butter shortbread cookies

**Summer** berries, blueberries, strawberries and raspberries served with butter shortbread cookies

### Chocolate

**Mocha** chocolate roulade with fresh cream and raspberries

**Chocolate** Nemesis cake

**Childhood** memories – light chocolate mousse containing pieces of Mars bar, maltesers and decorated with smarties

**Marbled** dark and white chocolate cheesecake

### Pastry

**Butterscotch** choux buns with Cointreau crème patissiere and toasted almond flakes

**Lemon** frangipane tart topped with crème fraiche and Summer berries

**Glazed** lemon and lime tart

**Bitter** Seville orange tart (January only)

**Various** tarts with crème patissiere and seasonal fruits

### Meringue

**Fresh** lemon and hazelnut meringue gateau

**Fresh** summer fruit vanilla pavlova

**Fresh** nectarine pavlova with whipped butterscotch cream

**Hazelnut** meringue roulade filled with lemon curd and whipped cream





## Hot Buffet Dishes

For you to re-heat

### Chicken

### Portion price

<b>Spicy</b> Malaysian chicken casserole with mushrooms, peppers, coconut and coriander.	£6.50
<b>Green</b> Thai Chicken curry with courgettes, aubergine and peas	£6.50
<b>Chicken</b> , chestnut mushroom and smoked bacon bake, topped with toasted Parmesan breadcrumbs	£6.50
<b>Sweet</b> and sour chicken with caramelised pineapple, baby sweet corn and water chestnuts	£6.50
<b>Spanish</b> chicken thighs with saffron, chorizo, olives and artichoke hearts, in a robust tomato sauce	£6.50
<b>Chicken</b> Masala with a spicy ground cashew nut and tomato sauce	£6.50

### Fish and seafood

<b>Salmon</b> fillets wrapped in puff pastry with spinach and prawns	£7.50
<b>Thai</b> Seafood Curry with a creamy coconut, lime and coriander sauce	£6.50
<b>Luxury</b> seafood pie with prawns, smoked and plain fish in a creamy stock and white wine sauce	£8.75
<b>Smoked</b> fish and horseradish breaded fishcakes (2 per-serving)	£6.25
<b>Salmon</b> , dill and potato fish cakes with tartar sauce (2 per-serving)	£6.25

### Meat

<b>Minted</b> red wine lamb casserole with button mushrooms, sweet red peppers, and shallots	£8.00
<b>Tuscan</b> loin of pork cooked slowly with milk, lemon and fresh thyme, garnished with sea salted crackling	£7.20
<b>Lamb</b> Rogan Josh with chickpeas and char-grilled aubergine in a rich tomato and ground almond sauce	£8.00
<b>Moroccan</b> lamb tagine in a rich cumin and tomato sauce with ground almonds, pistachio nuts and coriander	£8.00
<b>Beef</b> stroganoff - a creamy beef stock, brandy and fresh thyme sauce with chestnut mushrooms, shallots, bacon and peppers	£7.50
<b>Beef</b> Lasagne with smoked bacon and tomatoes layered with fresh pasta and a rich cheese sauce	£6.75
<b>Shepherds</b> pie with minced lamb, carrots and peas and a creamed potato topping	£6.75
<b>Braised boeuf bourguignonne</b> with caramelised shallots and roasted sweet red peppers	£7.50
<b>Slow braised pork</b> with chorizo and lemon herb crumbs	£7.20

### Vegetarian

<b>Roasted</b> butternut squash risotto with pine kernels, thyme and grated Parmesan	£5.75
<b>Spring</b> risotto of asparagus, baby peas and pea tips	£5.75
<b>Risotto</b> of mixed mushrooms	£5.75
<b>Chestnut</b> mushroom and spinach lasagne	£5.75
<b>Spinach</b> and aubergine lasagne with a rich Gruyere cheese sauce	£5.75
<b>Roasted</b> vegetable curry	£5.75

## Warm vegetables and accompaniments

Portion price

<b>Char-grilled</b> summer vegetables with lemon oil	£2.75
<b>Roasted</b> winter vegetables roasted with honey and balsamic	£2.75
<b>Steamed</b> French beans and sugar snap peas with petit pois	£2.25
<b>Stir-fried</b> vegetable platter with toasted sesame and soy dressing	£2.25
<b>Cinnamon</b> and honey roasted squash sprinkled with toasted pine kernels and fresh herbs	£2.25
<b>Jewelled</b> basmati rice with sultana, almonds and crispy onion trimmings	£2.50
<b>Fragrant</b> coconut and cardamom rice with toasted almonds	£2.50
<b>Cous cous</b> with roasted vegetables	£2.50
<b>Gratin</b> of potato dauphinoise	£2.50
<b>Gratin</b> of celeriac and leek bake	£2.50
<b>New</b> potatoes with olive oil, spring onions and herbs	£2.20
<b>Flavoured</b> mashed potato (to compliment the dish)	£2.20

## Warm Puddings ~ Serve 10/12 @ £25 each

All served with pouring cream

**Apple** tarte tatin

**Brioche** bread and butter pudding with whiskey sultanas

**Lemon** scented Norfolk treacle tart

**Sticky** toffee date pudding with fudge sauce

**Roasted** Pear and frangipane puff pastry tart with fudge sauce

**Canterbury** Tart similar to a French lemon tart with apple

**Deep** filled apple pie with cinnamon pastry and sultanas

### Cheese

A selection of cheeses served with grapes, celery and water biscuits –

Price dependant on choice of cheeses

