



BUFFET MENU ONE

£9.95

A selection of hand-crafted sandwiches

Homemade sausage rolls

Harissa baked chicken skewers served with garlic mayonnaise

Homemade deep filled quiche (seasonal fillings)

Pork pies with HP sauce

Warm sweet potato wedges

Coleslaw salad

BUFFET MENU TWO

£12.95

A selection of hand-crafted sandwiches

Homemade sausage rolls

Chicken & chorizo spring rolls served with harissa mayo

Homemade deep filled quiche (seasonal fillings)

Pork pies with HP sauce

Slow cooked barbeque ribs

Cumin scented rice, golden raisins, coriander & crispy shallots

Coleslaw salad

House leaf salad

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BUFFET MENU THREE

£14.95

A selection of open sandwiches

Fish goujons with tartare sauce

Selections of cooked meats

Homemade deep filled quiche (seasonal fillings)

Homemade sausage rolls

Pork, cheese & chorizo scotch eggs

Cumin scented rice, golden raisins, coriander & crispy shallots

Tomato, mozzarella, and pesto salad

Coleslaw salad

One hot dish from the following selection

- Chicken curry with coconut and coriander served with basmati rice and naan breads
 - Lasagne with rocket and garlic breads
- Pulled beef brisket chilli served with basmati rice, sour cream, cheese & tacos

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BUFFET MENU FOUR

£17.95

A selection of hand carved meats

Fish platter, poached and smoked salmon, smoked trout, mackerel pate, peppered mackerel, king prawns

Homemade deep filled quiche (seasonal fillings)

Pesto and parmesan swirls

Salt and pepper chicken skewers

Warm new potatoes with English butter

Asian noodle salad

Tomato, lemon & herb bulgar wheat salad

Two hot dishes from the following selection

- Lamb hot pot with braised red cabbage
- Chicken, sweet potato & chickpea curry, served with basmati rice
- Braised chicken thigh in a chasseur sauce served with basmati rice
- Spicy meat ball stew with red peppers, borlotti beans served on penne pasta

One dessert from the following selection

- Lemon posset with berries and sable biscuits
 - Classic Eaton mess
 - Deconstructed cheesecakes
- Chocolate brownie with vanilla clotted cream.

Minimum 50 Guests

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