

Cold Fork Buffet £16.50

(A minimum number of 10 applies)

Christmas Continental Meat Selection

Scottish Seafood Platter

Fig Infused Balsamic Glazed Chicken

Poached Pears with Cinnamon Syrup

Mixed Salad

Waldorf Salad

Christmas Tabouleh

Scottish Cheese Platter

Profiteroles with Cointreau Chocolate Sauce
and Strawberries

Desserts

All desserts are priced at **£20**
and serve up to 10 people

Apple Pie

Banoffee Pie

Blueberry Cheesecake

Chocolate Gateau

Chocolate Tart

Lemon Tart

Pavlova

Profiteroles

Salad of Seasonal Fruits

Scottish Cheeseboard
£10 supplement

Tarte Tatin

Christmas Fork Buffet Builder

All Prices are Per Person. Minimum number of 10 persons applies to orders for Fork Buffets.

Starters

Prawn & Champagne Smoked Salmon Roulade with Dill Sauce, Lemon & Brown Bread with Mixed Leaf Salad £3.50

Smoother Carrot & Fresh Coriander Soup with a Freshly Baked Roll £3.00

Chicken Liver Pate and a Toasted Brioche with Crème Fraiche Dressing and Mixed Leaf Salad £3.00

Main Courses

Roast Crown Of Turkey with Pigs in Blankets and Stuffing £5.00

Braised Lamb Shank in Red Wine & Rosemary £8.00

Breast of Chicken with Portobello Mushrooms and Madeira Sauce £5.00

Accompaniments

Brussel Sprouts £0.75

Carrots & Parsnips £1.00

Cauliflower Cheese £1.00

Winter Vegetables £1.00

Chateau Potatoes £1.20

Roast Potatoes £1.00

Mashed Potatoes £1.00

Desserts

Christmas Desserts are priced per dish (each dish serves up to 10 persons)

Steamed Christmas Pudding with Brandy Sauce with Lightly Whipped Cream £30.00

Chocolate Fudge Yule Log with Lightly Whipped Cream £25.00

Orange & Cranberry Roulade with Lightly Whipped Cream £20.00

The following Desserts are also available
(each dessert serves up to 10 persons)

Apple Pie with lightly whipped cream £20.00

Banoffee Pie £20.00

Blueberry Cheesecake £20.00

Chocolate Gateau £20.00

Chocolate Tart £20.00

Lemon Tart £20.00

Pavlova with Vanilla Cream & Summer Fruit £20.00

Profiteroles with Chocolate Sauce & Strawberries £20.00

Salad of Seasonal Fruits with a Minted Syrup £20.00

Tarte Tatin £20.00

Scottish Cheeseboard
Dunsyre Blue, Howgate Brie & Truckle Cheddar
With Grapes Strawberries & Oatcakes £30.00

BookaBuffet.com

Get Fresh...

For all your Catering Needs



Christmas Menu 2009

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Visit our web site at

www.bookabuffet.com

Thank you for your enquiry about our Christmas Menus. We are pleased to enclose our menu packages for Christmas. Whilst we are sure you will find a menu style suited to your own personal taste and budget, you also have the option of selecting your menu from either our Christmas Brochure or our normal Finger Buffet or Fork Buffet menus and we will be delighted to quote accordingly for you.

DELIVERY

The buffet of your choice is delivered to your home, office, showroom or factory, freshly prepared and garnished on plastic platters (Finger Buffets) or smart black and white crockery for Hot or Cold Buffets. The platters or crockery will normally be picked up by our driver on the following day. Delivery and set up for your buffet is charged according to your postal area. Please ask for a quotation.

TABLEWARE

Some customers prefer disposable tableware, but real crockery and cutlery is available for hire if required and the hire price includes the cost of washing when returned which leaves you free to enjoy the party! Prices for disposables or crockery vary in price depending if you select a one or a two course buffet requiring cutlery, dinner plate and sweet bowl. Again we would be delighted to quote you for this facility.

PAYMENT

We are pleased to open accounts for Corporate Clients and issue invoices.
Payment is due 14 days after the date of the invoice.
Payment can be made by BACS, cheque or credit card.

For private clients, payment can be made by cash, cheque, Debit or Credit Card and payment must normally be made in advance or on delivery.

CANCELLATION / ALTERATION OF BOOKINGS

Final numbers for Hot & Cold Buffets and Canapes must be confirmed 48 hours in advance of the booking. BookaBuffet reserves the right to charge the full cost of any abortive work as a result of cancellations or alterations after this deadline.

Book Early for Christmas

CALL US NOW ON

0845 271 20 77 TO BOOK

For all Christmas Menus we require a minimum of 48 Hours notice to ensure that all the items on your selected menu are available and that a delivery slot is also available. Last delivery 12 noon on Christmas Eve.

Christmas Menus 2008

Finger Buffet 1

Smoked Trout and Cucumber Oatcake Cups

Individual Prawn Cocktails

Mango and Brie Presents

Christmas Trimmings Platter with Cranberry Dip
(Stuffing Balls, Pigs in Blankets, Sweet Curry Potato Bites)

Crispy Salmon Brochettes with Lemon Dip

Spinach and Feta Goujons

Mousse Filled Chocolate Cups
(Hazelnut, Passion Fruit, Strawberry)

Mince Pies

£7.75 per person

Finger Buffet 2

Sticky Redcurrant Cocktail Sausages

Chicken Korma Split Sticks

Chicken Liver Pate Vol Au Vents with Redcurrants

Smoked Salmon Blinis with Dill and Lemon

Curried Sweet Potato Bites

Tempura Prawns with Sweet Chilli Jam

Glittered Meringues – Christmas Cupcakes
Strawberry and Coconut Tart

Mince Pies

£8.50 per person

Christmas Sandwich Platter £15.00

5 Rounds of Sandwiches Cut into 20 Quarters

Turkey and Cranberry

Brie and Bacon

Prawn Marie Rose and Smoked Salmon

Roast Beef and Horseradish

Chicken and Wild Mushroom

Christmas Veggie Sandwich Platter £15.00

5 Rounds of Sandwiches Cut into 20 Quarters

Brie and Redcurrant Jelly

Red Pesto, Pepper and Sun Dried Tomato

Wendlesleydale and Cranberry

Asparagus and Cream Cheese

Mushroom and Stilton

Hot Christmas Dinner Buffet £7.50

(A minimum number of 10 applies)

Roast Turkey and Trimmings
Gravy

Roast Potatoes

Brussel Sprouts

Carrots and Parsnips

Cranberry Sauce

Why not add a dessert to your buffet from the list overleaf or add one of our special Christmas Desserts (From the Buffet Builder)