

COLD FORK BUFFET MENUS

- Our cold buffets all arrive attractively garnished and ready to serve on our white china dishes. Menus 1 and 2 are suitable for 6 to 16 guests while menus 3 and 4 are ideal for more than 16 guests. These menus can be easily altered to suit your individual requirements.

Menu 1

Chicken breast filled
with mozzarella and wrapped in Parma ham
Courgette and cherry tomato filo tartlet
Slices of rare Scottish beef
~
Freshly baked rolls, butter and dressings
~
Choice of three freshly prepared salads
and
Choice of two desserts

Menu 2

Side of Scottish salmon attractively garnished
Slices of traditional gammon ham
Slices of roast turkey
Watercress, baby corn, sweet pepper quiche
~
Freshly baked rolls, butter and dressings
~
Choice of three freshly prepared salads
and
Choice of two desserts

Please refer to the next page for details on our salads and desserts.

Menu 3

Fresh salmon, with a julienne of vegetables
all wrapped in filo pastry
Coronation chicken garnished with
apricots and flaked almonds
Roasted peppers filled with vegetables and
topped with melted Brie
Slices of traditional gammon ham
~
Freshly baked rolls, butter and dressings
~
Choice of four freshly prepared salads
and
Choice of two desserts

Menu 4

Chicken and bacon en croute
Diced salmon and dill pieces in a
light crème fraiche dressing
Frittata made with
Emmental, tomato, shallots and herbs
Platter of assorted home cooked meats
~
Freshly baked rolls, butter and dressings
~
Choice of four freshly prepared salads
and
Choice of two desserts

CALCULATING COSTS

- **For the supply of the food only** our cold fork buffets including main dishes, salads, desserts, breads, dressings, vat and delivery to your venue is £19.95 per person.
- Menus 3 and 4 are designed for over 16 guests. For less than 16 guests the cost for menu 3 or 4 is £22.95 per person.
- **With service and equipment.** Using our fine china, cutlery, crystal glasses, table linen and smartly dressed staff offering a buffet service the cost including vat would be £29.95 per person, based on 40 or more guests.
- We can also provide canapés on arrival, wine and soft drinks, coffee after the meal and a drinks service during and after the buffet. Please call to discuss.

**We have a book full of wonderful comments from customers about our catering
Many say "the food was fantastic and the service superb"**

COLD FORK BUFFET MENUS

Salads

All our salads are freshly prepared by our own chefs

Salad Nicoise
Waldorf
Hand cut coleslaw
Feta cheese salad with cucumber, cherry tomato and black olives
Savoury rice
Potato and crispy bacon
Pasta with pesto and pine nuts
Cherry tomato, mozzarella and avocado
Caesar salad
Cous-cous with roasted vegetables
Mixed salad
Potato and chive salad
Mange tout, baby corn and peppers
Mixed green leaf and avocado salad

We suggest three salads for under 16 guests and four salads for above

Desserts

All our desserts are made by our own chefs

Tarte au citron
Profiteroles and chocolate sauce
Banoffi pie
Oranges in Grande Marnier
Chocolate, pear and almond tart
Fresh fruit salad
Tiramisu
Fresh cream sherry trifle
Rich chocolate mousse
Summer pudding
Raspberry pavlova
Fresh fruit flan
Apricot and almond tart
Baked cheesecake with fruit compote
Platter of sliced fresh fruit of the season

We suggest two desserts for under 16 guests and two or three desserts for over

- Please do not hesitate to contact Truffles. We are happy to discuss your event and you are welcome to come along to our kitchens, have a look around and go through the party in detail. Alternatively, we can visit you at your home or the venue without obligation.

Telephone 01932 352300 or Email 'info@truffles.co.uk'

"The party was a great success, in no small measure due to the delicious food and your staff who looked after everyone quite beautifully. We look forward to using Truffles again."