



Professional Catering with a Personal Touch

**£35.00 Per Person**  
*(min 30 persons)*

## **EXECUTIVE BUFFET MENU**

*Selection of Speciality Breads & Olives*

*Lobsters In Shell With a Mango & Red Onion Salsa & Herb Oil*  
*Smoked Salmon & King Prawn Platter Dill Sauce*  
*& Sauce Marie Rose*  
*Cracked Pepper Crusted Salmon*  
*Roast Salmon with a Sweet Lemon Glaze*  
*Honey Glazed Chicken Supreme with Toasted Sesame Seeds*  
*Cajun Chicken Supreme with Sour Cream Chives & Red Onion*  
*Four Cheese & Baby Onion Quiche*

### **Salad**

*New Potato & Spring Onion Salad*  
*Beef Tomato & Red Onion Salad Dijon Mustard Dressing*  
*Caesar Salad*

### **Dessert**

*Toffee Apple & Pecan Pie*  
*Forest Fruit Custard Crumble Pie*

*Selection Of Cheese & Biscuits Grapes, Pickles & Chutneys*

*D. Antoniou*