

delia's

CANARY CATERING

Item

Price Per Person (ex VAT)

£17.60

Finger Buffet

All finger buffet are served with the following:

Freshly Filled Sandwiches, Bridge Rolls and Tortilla Wraps

Homemade Pork Sausage Rolls with Sage and Onion

Caramelized Red Onion and Goat's Cheese Galette

Desserts, freshly made in our pastry kitchen

Add a Cheeseboard served with Biscuits, Celery and Grapes ~ £6.75 + VAT

Select one dish from the following section

Homemade Quiche (v)

Tomato and Mozzarella Pizza (v)

Grilled Mediterranean Vegetable Skewers with Basil Pesto (v)

Vegetarian 'Sausage' Rolls with Cheddar, Onion and Chives (v)

Crudités (v)

Cucumber, carrot, peppers, celery and cherry tomatoes with cream cheese and chive dip

Sweet Potato Bhajis with Raita (v)

Spicy Potato Wedges and Tomato and Onion Relish (v)

Sweet Potato Chips with Garlic Mayonnaise (v)

Select one dish from the following section

Marinated Thai Chicken Satay with Peanut Satay Sauce

Grilled Chipolata Sausages with Grain Mustard Crème Fraîche Dip

Grilled Lemon Chicken Kebabs with Gremolata

(Parsley, garlic and lemon zest)

Salmon Teriyaki Skewers with Toasted Sesame Seeds

Cajun Fish Goujons with Lime and Coriander Tartar Sauce

Full allergen information is available on request.

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present (menu descriptions do not always display all ingredients), as well as other allergens; therefore, we cannot guarantee that any food item is completely free from traces of allergens. Please ask a member of staff (before ordering), if you have any particular allergen or requirement.

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Item	Price Per Person (ex VAT)
	£24.60

Cold Fork Buffet

To begin with, all of our buffets are served with freshly baked, warm granary and white bread rolls and a salad of mixed leaves with sherry and balsamic dressing.

Mains (Select two dishes*)

Poached Salmon Fillet with a Green Herb Mayonnaise
Turkey Salad in Curried Mayonnaise with Dried Apricots, Raisins and Toasted Almonds
Homemade Pork Sausage Rolls with Sage and Onion
Home-cooked Local Smoked Ham with Cumberland Sauce
Chicken Salad with a Cream Dressing, Tarragon and Grapes
Italian Antipasti (Salamis, Parma Ham, Mortadella and Italian Pickles)

Vegetarian Guests (Select one dish)

*Please note we will cater for the exact amount of vegetarian dietary requirements

Vegetarian 'Sausage' Rolls with Cheddar, Onion and Chives (v)
Tunisian Aubergine Salad with Flat Bread (v)
Char-grilled Aubergine and Roasted-tomato Salad with Feta Cheese (v)
Roast Squash and Sweet Potato Salad with Curried Mayonnaise,
Dried Apricots and Toasted Almonds (v)

Sides (Select two dishes*)

Warm New Potato Salad with a Lemon and Chive Vinaigrette
Classic Potato Salad with Shallots and Chives
Pesto Pasta Salad
Brown Rice Salad with Dried Fruit and Walnuts
Mediterranean Roasted Vegetable Couscous Salad with Harissa Dressing (v)
Spanish Patatas Bravas with Garlic and Smoked Paprika Mayonnaise

Desserts (Select two dishes*)

Baked Vanilla Cheesecake with Cinnamon Cream and Dark Maple Syrup
Very Chocolatey Mousse with Whipped Cream
Passion Fruit Brûlée
Chocolate Brownie with Whipped Cream
Lemon and Almond Tart with Whipped Cream

**If your Event is for 10 delegates or under, you will select one dish from each course.*

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Item Price Per Person (ex VAT)
£26.88

Hot Fork Buffet

*Included within the Hot Fork Buffet: Crusty Bread, Seasonal Vegetables
& New Potatoes with Olive Oil and Herbs*

Mains (Select two dishes*)

Spanish Chicken with Chorizo and Butter Beans

Californian Grilled Cod

Archers Pork Sausages in Cider with Apples and Juniper

Beef in Beer with a Gruyere Croute

Marinated Chicken with Honey and Ginger served with Mango and Sultana Salsa

Vegetarian Guests (Select one dish)

*Please note we will cater for the exact amount of vegetarian dietary requirements

Roasted Mediterranean Vegetable Lasagne served with Mixed Salad with Sherry Vinegar Dressing

Mexican Enchiladas with Cheese and Spicy Tomato Salsa served with a Mixed Salad with Sherry Vinegar Dressing

Pancake Cannelloni with Spinach and Four Cheeses served with a Mixed Salad with Sherry Vinegar Dressing

Desserts (Select two dishes*)

Chocolate Cheesecake with Dark Chocolate Shards and Chilled Pouring Cream

Meringues with Vanilla Mascarpone Cream and Lemon Curd

Key Lime Pie

Warm Pear and Almond Tart with Clotted Cream

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