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MEDITERRANEAN BUFFET

Main

Whole sides of salmon poached in white wine with lemon and dill mayonnaise
Freshly carved slow roasted joints of ham glazed in honey, mustard, and black pepper
Lemon and herb roast chicken breast
Homemade sun blushed tomato, feta and pesto pastry rolls (v)
Roasted Mediterranean vegetable and parmesan quiche (v)
Roasted red peppers, stuffed with garlic mushrooms, topped with feta and harissa drizzle (v)
New potatoes, mint, parsley, and extra virgin olive oil (ve)
Caprese salad – tomato, mozzarella, basil, balsamic (ve)
Homemade crunchy rainbow coleslaw (ve)
Sun blushed tomato and roasted red pepper cous cous (ve)
Dressed chopped salad (ve)
Freshly baked crusty bread and butter (ve)

Dessert

A selection of homemade cakes and pastries and a fresh fruit platter

Or choose any two from the list below:

A choice of crumble:
(Served with Devon custard and pouring cream)
Apple and cinnamon



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Apricot and almond

Apple and cherry

A choice of cheesecake:

Baked New York vanilla cheesecake, topped with berry coulis

Lemon and lime cheesecake, fresh strawberries

Biscoff cheesecake, fresh raspberries

A choice of fruit:

Served with pouring cream (optional)

Fruit platter

Tropical fruit salad

Mixed berries salad

Strawberries and cream

Salted caramel chocolate brownie, warm chocolate sauce, fresh strawberries, and cream

Banoffee pie, fresh berries

Lemon tart with fresh raspberries and raspberry coulis

Cheese board - A selection of luxury cheeses, biscuits, grapes, celery, caramelised red onion chutney

Please let us know of any dietary requirements

Gluten free, dairy free and vegan options available (on request)

**Everything is homemade by Alex who is a qualified chef with over 17 years' experience*