



Dish

○ EVENTS AND CATERING ○

Buffet Menus



HOW TO ORDER A BUFFET FOR YOUR EVENT:

Our buffet menus are a great option for a wide range of events. They are designed to be flexible and suitable for venues with specific catering requirements, ensuring a smooth and hassle-free service.

Minimum Order

Minimum of 15 guests (menu dependent)

How to Order

1. Browse our menus and select your preferred dishes – you're welcome to mix and match across menus
2. Confirm your guest numbers (minimum 15)
3. Provide your event details (date, time, location)
4. Send your selections along with your budget to info@disheventsandcatering.com for a tailored quote
5. Receive confirmation and final details from our team



Essentials Buffet Menu - From £15pp

A simple, well-balanced buffet ideal for more budget-conscious events.

Locally sourced pork pies

Homemade sausage rolls

Homemade cheese & chive roll

Mini homemade cheese, chive and onion quiches (V)

Chicken strips with sweet chilli dip

Herb roasted chicken legs

Caesar salad with homemade garlic croutons

Classic house salad

Mini cheese & onion pizzas

Pork chipolata sausages with honey mustard mayo dip

Selection of sandwiches & crisps

~ Mix of meat, veggie & vegan supplied

Selection of bread



Signature Buffet Menu - From £18pp

An enhanced buffet with premium meats, deli options & broader variety.

Locally sourced pork pies

Homemade sausage rolls

Mini homemade broccoli and stilton quiches (V)

Mini homemade quiches lorraine

Chicken strips with sweet chilli dip

Herb roasted chicken legs

Chargrilled vegetable salad (Vegan)

Caesar salad with homemade garlic croutons

Mini cheese & onion pizzas

Pork chipolata sausages with honey mustard mayo dip

Antipasti meat platter

Paprika hummus

Greek olives

Cold cuts platter

Honey roasted gammon | Roast topside of beef | Roast chicken

Selection of sandwiches & crisps

~ Mix of meat, veggie & vegan supplied

Selection of bread



International Buffet Menu - From £18pp

A vibrant, globally inspired buffet featuring fresh, simple dishes, with a balanced selection of meat, vegetarian and vegan options, all suitable for cold service.

Lemon and herb chicken skewers

Sweet chilli glazed chicken with spring onion

Moroccan spiced vegetable skewers (VG)

Falafel with tahini yoghurt dip (V/VG option)

Mediterranean pasta salad with olives, tomato and herbs (VG)

Crunchy Asian noodle salad with sesame dressing (VG)

Roasted pepper, tomato and red onion salad (VG)

Cumin spiced roasted potatoes (VG)

Vegetable saffron rice (VG)

Selection of breads and flatbreads

Hummus with crudité's (VG)

✦ Optional Add-Ons

Indian snack selection (+£2.50pp)

Asian snack selection (+£2.50pp)



Greek Buffet Menu - From £18pp

A Mediterranean-inspired buffet with fresh ingredients and traditional Greek flavours, offering a balanced mix of meats, salads, seafood and classic accompaniments.

Antipasti meat selection with Greek olives

Paprika garlic hummus with colourful crudité

Greek lamb koftas with tzatziki dip

Greek salad with balsamic olive oil dressing

Souvlaki chicken skewers served with chargrilled peppers and onions

Grilled white fish in oregano lemon dressing

Chargrilled vegetable herb lemon cous cous

Selection of flatbreads and pittas

Greek garlic and herb new potatoes

Tiger prawns cooked in a white wine and garlic sauce

Feta mell – feta cheese wrapped with filo pastry

honey and sesame seeds