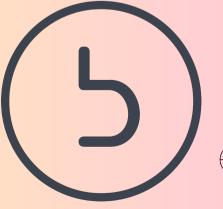
# BAFFLED CATERING

CATERING SERVICE FOR ANY EVENT

With a wide selection of off menu items, we've got what you need to make your event memorable!

everything is catered to your needs, gluten free & vegan options available.





## **CONTACT US**

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## Menu A

Perfect for those office lunches, work events or private gatherings.

### **Topped Focaccia Trays**

£45 per tray
Homemade focaccia sliced
into 30 x generous fingers

- Caramelised onion and reblochon
- Sundried tomato and mozzarella
- Roast pepper and black olive VE
- Salami and mozzarella
- Roasted vegetable & parmesan
- Artichoke and reblochon

#### **Closed Sandwiches Platter**

£50 per platter feeds up to 10x people

Mixed sandwiches on soft white/ seeded granary bread arranged as triangles on eco friendly platters.

ONLY 4 flavours per order

- Roast chicken and mayo
- Coronation Chicken
- Ham and mustard
- Prawn & Lemon Mayo
- Smoked Salmon & Lemon Cream
   Cheese
- Cucumber & Mint Cream Cheese
- Free range Egg mayo
- Mature cheddar and pickle

### Homemade Sausage Roll

£25 per whole sausage roll
1 Giant sausage rolls sliced into
approx. 16 slices

Pork Sausage Roll Vegan Sausage Roll



### Crostini Canape

£2.95 per piece

All served on toasted rustic baguette
minimum order of 10 per flavour
only 4 flavours per order

- Locally reared home cured salt beef, horseradish cream cheese,
  - gherkin & mustard
- Smoked salmon, horseradish cream
  - cheese & dill
- Spiced roast butternut squash and goats cheese cream (Veggie)
- Black olive tapenade and artichoke
  - (vegan)
- Homemade hummus and roasted

peppers (vegan)

### Salad Sharing Bowls

£50 per bowl

Large salad bowls designed with sharing in mind would feed 10 x persons

- Middle eastern spiced & roast butternut squash, goats' cheese, spinach and pomegranate dressing
- Tuna & Rice Niçoise Classic niçoise flavours of peppers, black olives, capers, anchovy with basmati rice
- Homemade Falafel with coriander hummus and a jewelled couscous salad
- Roast chicken Whole free-range roast chicken torn and mixed with cos lettuce, avocado and focaccia croutons
- Pear and gorgonzola cheese with chicory lettuce, toasted walnuts and croutons with a blue cheese dressing
- Home cured salt beef with charred peach and stilton on rocket
- Roasted vegetables with marinated artichokes, caper berries and olives





# Menu C grazing boards

£15 per head pic shows a board for two Each grazing board is designed to share, to include: 2 X Slice sausage roll 2 X Crostini Canape 2 X Cake Bites 1 X Mini Brunch Item

### **Mini Brunch**

Choose 1 flavour per board Spinach & Feta Frittata Chorizo & Red Pepper Frittata Smashed Avocado on toast with Chilli Mango Salsa Banana Loaf with Sweetened

### Sausage Roll Slices

choose from either per board Homemade pork sausage roll Homemade vegan sausage roll

### **Crostini Canape**

Choose 1 flavour per grazing board

Locally reared home cured salt beef, horseradish cream cheese, aherkin & mustard

Smoked salmon, horseradish cream cheese & dill

Spiced roast butternut squash and goats cheese cream (Veggie) Black olive tapenade and artichoke (vegan)

Homemade hummus and roasted peppers (vegan)

### **Cake Bites**

all cake bites GF Choose a max of 2 flavours per board

Triple Chocolate Brownie Cherry Bakewell Blondie Peanut Crunch Peanut Butter Brownie Gooey Banana Slice (VG)

# **Deli Sandwiches**

£9 Each

Larger sandwiches available on
freshly baked rustic baguette, sourdough or homemade focaccia
most flavours available gluten free

- Chicken Milanese Pan fried breaded chicken breast with rocket, vine tomato and lemon mayonnaise
- Ham & Cheese Outdoor bred smoked ham, mature cheddar, salami & dill pickles with mustard mayo
- Chorizo & Halloumi Cooked sausage chorizo, seared halloumi with rocket and apricot chilli jam with mayo
- B.L.A.T Grilled smoked streaky bacon, cos lettuce, sliced avocado and vine tomato with rocket and mayo
- Caprese Mozzarella, vine tomato, pesto and rocket
- Chorizo & mozzarella Sliced chorizo with mozzarella and rocket
- Halloumi and Avocado with chilli jam
- Roast vegetable & hummus Slow roasted vegetables and homemade coriander hummus (Vegan)





To be served at a central point at your event, guests to come up one by one & be served by staff.

For an added cost we can provide staff for service & bamboo disposable tableware.

Please see examples, we can create bespoke menus on request.

# **Hot Buffet**



2. Malaysian style Beef Rendang curry with beef slow cooked in ginger, lemongrass, chilli and coconut. . To be served with steamed basmati rice, torn naan breads and cucumber dip.

£25/person