



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

02392 153679



info@baffledcoffee.co.uk

www.baffledcoffee.com





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*



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

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 B

Perfect for
something a
little bit
special.





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

Mascarpone & Seasonal Berries

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, 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)

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

Goopy 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)



**Menu D
Classic
Baffled**



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



1. Vegan Chana Masala style chickpea, lentil, sweet potato and cauliflower curry. To be served with steamed basmati rice, torn naan breads and cucumber dip.

£20/person

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