

CORPORATE CATERING BUFFET MENU

- FRESHLY PREPARED AND DELIVERED TO LOCAL BUSINESSES DAILY -

BUILD - A - BUFFET

Build your ideal buffet – simple, flexible and perfect for any team size

Most customers choose 5–6 savouries for best balance. Add drinks from £1.00 & desserts from £1.90

Sandwiches & 4 savouries pp 7.45

Sandwiches & 6 savouries pp 8.95

Sandwiches & 5 savouries pp 8.25

Sandwiches & 7 savouries pp 9.75

Inclusive savouries

- Tapenade of tomato, olives & feta on bruschetta ✓
- Homemade pork & apple sausage rolls
- Mac & cheese bites ✓
- Tandoori chicken skewers
- Salt & pepper battered cauliflower florets ✓
- Spinach pakoras ✓ with yoghurt & mint dip
- Homemade cheese, chive & spring onion roll ✓

----- Want something extra special? Upgrade your savouries below. -----

Upgrade a savoury (only 35p supplement each)

- Homemade salt & chilli chicken tenders
- Tiger prawns in a filo pastry with marie rose dip
- Homemade chicken & stuffing plait
- Mini Yorkshires filled with roast beef, horseradish and a balsamic glaze drizzle
- Mini Yorkshires filled with roast pork & apple sauce
- Thai-style chicken skewers
- Golden crumb Mexican jalapeno bites ✓
- Homemade tempura battered tandoori chicken
- Hand-raised pork pie
- Pepperoni mini pizzettas
- Margherita mini pizzettas ✓
- Mini naan topped with tandoori chicken & mango chutney

Upgrade a savoury (only 45p supplement each)

- Cheese & roasted tomato tartlets ✓
- Mango & brie parcels ✓
- Cheese & bacon tartlets
- Breaded brie wedges with cranberry dip ✓
- Homemade seasoned Scotch eggs
- Homemade ham & cheese pinwheel
- Cheeseburger bruschetta
- Smoked salmon roulade
- Honey & ginger spring rolls ✓
- Mini pie selection (beef & ale / chicken & tarragon)

GOURMET SET MENUS

Continental Table

16.75 pp

Selection of continental meats & cheeses, sliced beef tomatoes with mozzarella & basil ✓, sliced boiled eggs on crispy leaves ✓, crusty bread & rolls ✓

Country House Platter

16.75 pp

A generous selection of mixed breads, sliced ham & cheeses ✓, hand-raised pork pie, homemade Scotch egg & sausage roll, accompanied by pickles, chutney & a fresh salad garnish.



SET MENUS

Quick & easy options for meetings and team lunches



Boardroom lunch

9.95 pp

Selection of mixed breads with margherita mini pizzettas **v**, tiger prawns in filo pastry with a marie rose dip, Thai-style chicken skewers, mini Yorkshire puddings filled with roast beef and horseradish, and cheese, chive and spring onion rolls **v**.

Executive lunch

9.05 pp

Sandwiches and wraps with pepperoni mini pizzettas, Thai-style chicken skewers, mac and cheese bites **v**, mini naan topped with tandoori chicken and mango chutney, and tapenade of tomato, olives and feta on bruschetta **v**.

Standard lunch **MOST POPULAR** 7.95 pp

Selection of mixed breads with tandoori chicken skewers, mini Yorkshire puddings filled with roast beef and horseradish, salt and pepper battered cauliflower florets **vg**, and homemade pork & apple sausage rolls.

VIP lunch

11.45 pp

Selection of mixed breads with brie wedges **v**, homemade seasoned Scotch eggs, ham and cheese pinwheels, tiger prawns in filo pastry with a marie rose dip, mini Yorkshire puddings filled with beef and horseradish, and tapenade of tomato, olives and feta on bruschetta **v**.

Basic lunch

7.45 pp

A simple option for smaller groups. Sandwiches, spinach pakoras **vg** with yoghurt and mint dip, mini Yorkshire puddings filled with roast pork and apple, tapenade of tomato, olives and feta on bruschetta **v**, and cheese, chive & spring onion rolls **v**.

Chef's selection buffet

8.95 pp

Leave it to us - our chef will hand-pick a tempting mix of savouries for your guests to enjoy

SALAD & SIDES

Ready Salted Walkers crisps 0.85 pp

Fruit basket **vg** 15.95

Serves up to 10

Crudit  platter **vg** ***MOST POPULAR** 6.95

Serves up to 5 as a side. Selection of carrot sticks, celery & bell pepper sticks with sour cream, hummus & chilli mayo

Pesto penne **v** 6.95

Serves up to 5 as a side. Basil pesto, penne pasta, cherry tomatoes, finished with wild rocket & parmesan shavings

Garden salad **vg** 6.95

Serves up to 5 as a side. Lettuce, cherry tomatoes, cucumber, red onion, grated carrot, homemade croutons, vinaigrette

PLATES & MORE

Plate, napkin & wipe 0.35

Individual buffet boxes 1.50

Knife & fork 0.20

SWEET

Chef's selection of desserts 1.90 pp

One per person

Chef's selection of desserts 3.00 pp

Two per person

Cake box 27.45

A selection of 16 pick-up cakes in a display box

DRINKS

Orange juice (1L carton) 3.00

Natural spring water (750ml) 2.20

Sparkling water (750ml) 2.20

Fizzy drink selection (330ml) 1.20

Tea & coffee POA

ON SITE SERVICE

Hot food service tables, interactive sandwich bar, hot & cold buffets, Christmas specials and more. Enquire now!

POA

Prices shown are exclusive of VAT @ 20% and delivery charge of £4.00. Minimum buffet order value £25.00. Buffet orders for next working day delivery must be placed before 2:30pm to best ensure exactly as ordered. All orders placed after this time will be subject to availability and confirmation. To view full T&Cs please visit sofood.co.uk. Online ordering can be set up via the corporate page on our website - QR code below.

Allergies or intolerances? Please ask for allergen information when ordering.



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