

Buffet menu 2010

We aim to offer a unique service by providing our customers with a menu customised to their individual needs. We are happy to tailor the menu to suit your budget and occasion and are only too willing to offer input and ideas. Please call or e-mail to discuss your requirements.

We make our own sandwiches as well as all our own fillings and because of this we know exactly what is in each item that we sell. We believe this sets us apart from our competitors and our customers tell us that is why they continue to come back. Our eggs and chicken are free range and bread is freshly baked daily.

Our platter selections may vary slightly according to seasonal availability, but will always be replaced by an alternative of similar quality and value. We require at least 48 hours notice prior to an event and to avoid disappointment please book as early as possible. We require payment on delivery of buffet food unless otherwise agreed.

We also offer our own distinctive Top Nosh crockery and glasses for hire. We can provide disposable plates, cups, serviettes etc at a reasonable cost. A nominal charge will be made for breakages.

We offer free weekday delivery for orders over £20.00 locally. Delivery £10.00 at weekends within 5 mile radius.

Please note that all prices exclude VAT.

Drinks

Chilled fruit juice, for example cranberry, apple or orange £1.90 per litre. A selection of bottled and canned soft drinks and mineral waters are available. Flasks of tea and coffee £12.00 per 5 litre jug including milk and sugar.

Early starter platter from £0.75 per head

Mini bite sized Danish pastries such as mini cinnamon whirls, mini apple trellis, mini custard squares, pain au chocolat. (£0.75 per head)

Large freshly baked Danish pastries such as raspberry trellis, apricot custard, Belgian bun, croissant with jam and butter (£1.10 per head)

Hot bacon and sausage sandwiches available from £2.40 per head. Ideally accompanied by our seasonal fruit platter.

Simply sandwich platter £4.00 per head (Vegetarian platters available)

Allowing a round and a half per person. A selection of freshly made granary or white bread sandwiches filled with handmade fillings such as tuna mayonnaise, egg mayonnaise with cress, Cheddar cheese & tomato, houmous & roasted red pepper, chicken salad, cream cheese & cucumber and Coronation chicken.

Call/Fax: 01926 888 438
orders@topnoshfood.co.uk
All prices exclude VAT



Deli platter £7.00 per head

A selection of cold meats, such as free range roast turkey breast, breaded gammon ham, and antipasti style meats arranged on a platter with sliced Cheddar, brie, stilton, homemade coleslaw and chutneys garnished with grapes. All served with rustic bread, crackers and butter. An ideal accompaniment to our sandwich platters.

Cheese selection platter (V) £4.50 per head

A selection of cheeses and chutneys served with rustic bread, crackers and butter, garnished with grapes. An ideal accompaniment to our sandwich platters.

Healthy option platter (V) £3.00 per head

Crunchy colourful vegetable crudites and dips for a healthier alternative, served with potato chips.

Mini homemade cake platter (V) £4.00 per head

Our signature homemade mini cakes, cookies, flapjacks, and sweets served as easy to eat portions.

Seasonal fruit platter (V) £4.00 per head

Platter of tropical and seasonal fruit cut into bite sized pieces, with a yoghurt dip.

An ideal accompaniment to the "Simply sandwich platter" and the "Cheeseboard platter".

Salad bowl of the day £1.00 per head

(to accompany any of our menus for a refreshing change!)
Greek feta salad, mixed English summer salad, pasta with pesto and pine nuts, our famous homemade coleslaw, Moroccan style couscous, Chinese noodle salad and other seasonal specialities. Salads are dependent on the most seasonal and fresh produce available. Please ask for daily options.

Classic business lunch £7.00 per head

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as stone baked mini pavé rolls, pitta pockets, wraps, mini soft rolls, or baguette portions. These are filled with a selection of homemade fillings, such as Cheddar cheese & tomato, roast ham & pickle, egg mayonnaise & cucumber, tuna mayonnaise & sweetcorn.

Hand cooked potato chips.

Selection of mini decorated cakes and sweets. A platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

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Deluxe business lunch £9.00 per head

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as stone baked mini pavé rolls, pitta pockets, wraps or dinner rolls, or baguette portions. These are filled with a selection of homemade luxury fillings such as rare roast beef & horseradish, free-range turkey & cranberry sauce, Cheddar cheese & homemade coleslaw, houmous & sun-dried tomato, prawns with Marie rose sauce & mixed leaves. This includes a variety of vegetarian, fish and locally sourced meats.

4 canapé style savouries of the day, for example, smoked salmon with cream cheese blinis, mini sausage turnovers with chutney, prawn tartlets, chicken satays and homemade quiche.

Selection of mini decorated cakes and sweets. A platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

All occasion buffet food from £14.00 per head

Freshly sliced local free range roast turkey and breaded ham
Coronation chicken or alternatively vegetarian quiche
Platter of fresh seafood or whole dressed salmon
Mixed green leaf salad
Tomato, mozzarella & basil salad with olive oil & balsamic vinegar
Homemade coleslaw
Potato salad with mint and chives
Moroccan couscous with mint & apricot
Fresh baked bread rolls with butter
Homemade lemon cheesecake decorated with raspberries
Homemade luxury chocolate roulade with piped cream
Mini meringues with fruit and fresh cream
Cheese board with biscuits and grapes

Canapé platter – from £1.25 per item

This is a small sample of the Canapé menu, please contact us to discuss ideas and suggestions to suit your event.

Mini lamb kofta meatballs with tzatziki dip
Mini Peking duck pancakes with plum sauce tied with a chive
Little gem lettuce with mini Caesar salad
Lime marinated chicken skewers with avocado crema dip
Rare roast beef with wholegrain dressing in pastry tartlets
Thai bean sprout chicken served on Chinese spoons
Tiger prawns wrapped in mange tout
Homemade mini quiches
Prosciutto fig skewers

Mini pavlovas with fresh fruit and cream
Mini sweet tartlets with rainbow fruits
Tropical fruit brochettes served in a melon with dip
Chocolate dipped strawberries with edible gold leaf
Miniature cupcakes with piped frosting

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