



Kate's Kitchen

Home Cooking by the professionals

Self Selection Sandwich Bubbets

A SELECTION OF **SANDWICHES** OF THE HIGHEST QUALITY **WHITE** AND **WHOLEMEAL BREAD** WITH VARIOUS FILLINGS INCLUDING **MEAT, FISH** AND **VEGETARIAN** OPTIONS, ALONG WITH A DELICIOUS RANGE OF ACCOMPANIMENTS FROM OUR EXCELLENT SELECTION.

SELECTION ONE

One and a half rounds of sandwiches with fresh fruit, homemade cake and premium crisps.

£4.95
PER PERSON

SELECTION TWO

One and a half rounds of sandwiches with **THREE** choices from our accompaniments menu, or...

One round of sandwiches with **FOUR** choices from our accompaniments menu.

£6.50
PER PERSON

SELECTION THREE

One and a half rounds of sandwiches with **FOUR** choices from our accompaniments menu, or...

One round of sandwiches with **FIVE** choices from our accompaniments menu.

£7.50
PER PERSON

SELECTION FOUR

One and a half rounds of sandwiches with **FIVE** choices from our accompaniments menu, or...

One round of sandwiches with **SIX** choices from our accompaniments menu.

£8.50
PER PERSON

SELECTION FIVE

One and a half rounds of sandwiches with **SEVEN** choices from our accompaniments menu, or...

One round of sandwiches with **EIGHT** choices from our accompaniments menu.

£9.50
PER PERSON

If you prefer not to have sandwiches and just make your buffet up from our accompaniments selection please do so allowing **£1.00 PER PERSON PER ITEM**, a minimum of **FIVE** accompaniments is required.



If you would like to add extra accompaniments please go ahead, these can be added to any selection with the additional charge of **£1.00 PER PERSON** per choice.

QUICHES, PIES & TARTS

All our quiches, pies and tarts are home-made right from the pastry to the fillings with all the finest ingredients

QUICHE LORRAINE Delicious home-made quiche with bacon, tomatoes and spring onion.

STILTON AND LEEK QUICHE

SALMON AND BROCCOLI QUICHE

MIXED CHEESE & ONION QUICHE

SPINACH AND GOATS CHEESE QUICHE

FETA, PEPPERS AND SPINACH

CHICKEN AND HAM PIE

CORNED BEEF PIE Hearty, traditional, home-made corned-beef pie.

BALSAMIC GOATS CHEESE TART Delicious, rustic Mediterranean tart with balsamic infused red onions, Welsh goats cheese, cherry tomatoes and basil.

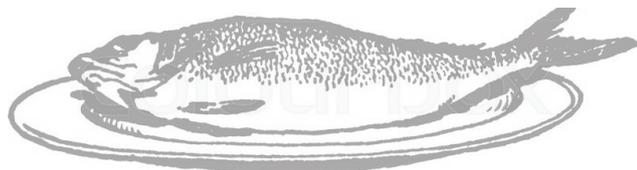
KEFALONIAN PIE Classic specialty from the Greek island of Kefalonia in the Ionian Sea, puff pastry topped with a mixture of spinach and feta cheese.

FISH DISHES

HOT & SPICY PRAWNS SKEWERS King prawns in hot and spicy breadcrumbs.

FISH GOUJONS Choose from plaice or haddock coated breadcrumbs, served with tartare sauce.

VOL-AU-VENTS The classic buffet item. Choose from the following fillings; smoked salmon and cream cheese, prawns in mary-rose sauce, prawns in mayonnaise, tuna onion and tomato.



MEAT DISHES

TORTILLA Classic Spanish tortilla with spicy Chorizo sausage, potatoes onions and peppers. Alternatively try our vegetarian tortilla with courgettes potatoes peppers peas and other seasonal vegetables.

CHIPOLATAS IN BACON Chipolata sausages filled with apricots, wrapped in bacon cooked with a honey and mustard glaze, served on cocktail sticks.

MIXED ANTIPASTA A mixture of traditional Italian antipasta including prosciutto, salamis and pickles with toasted ciabatta bread. (Minimum 10 persons)

ROASTED CHICKEN DRUMSTICKS Roasted drumsticks marinated in honey, ginger and soy sauce or if you prefer you can have them cooked without marinade.

SPICY CHICKEN SKEWERS Chicken marinated in fresh ginger, lemon and chill on skewers with roasted vegetables.

ITALIAN CHICKEN SKEWERS Chicken marinated in Italian herbs on skewers with roasted peppers and courgettes.

CHICKEN GOUJONS Strips of chicken coated in breadcrumb served with a garlic mayonnaise dip.

YORKSHIRE PUDDINGS Yorkshire puddings filled with roast beef & horseradish sauce.

HAM & CHEESE CROISSANTS Fresh butter croissants topped with sliced ham and covered in cheddar cheese then grilled.

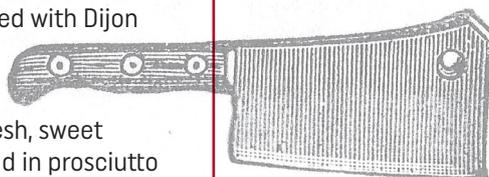
PATE Delicious pate served on crusty crostini breads.

PORK PIES Traditional pork pies served with Dijon mustard.

MINI SAUSAGE ROLLS

MELON & PARMA HAM BITES Fresh, sweet cantaloupe or honeydew melon wrapped in prosciutto on cocktail sticks.

VOL-AU-VENTS The classic buffet item. Choose from ham and mushroom or bacon and egg mayonnaise fillings.



VEGETARIAN SELECTION

BREADED GARLIC MUSHROOMS Whole button mushrooms coated in garlic breadcrumbs and deep-fried served with a garlic mayonnaise.

FILLED MINI PITTAS Mini pitta breads filled with hummus, salad leaves and cherry tomatoes.

CLASSIC SPANISH TORTILLA Vegetarian tortilla with potatoes, onions and paprika.

FRUIT KEBABS Mixed fresh tropical and soft fruit on a skewer, drizzled with honey.

MEDITERRANEAN CUT FRUIT PLATTER Pieces of various ripe melon and pineapple with grapes, strawberries and other fruit.

MINI BITES A range of delicious mini bites on cocktail sticks.

BRUSCHETTA The classic Italian snack. Ciabatta bread, lightly toasted, infused with fresh garlic, drizzled with extra virgin olive oil, topped with roasted red peppers and melted mozzarella cheese.

MINI SPRING ROLLS Cocktail vegetable spring rolls served with sweet chilli sauce.

SAMOSAS Mini vegetable samosas served with mango chutney

VOL-AU-VENTS The classic buffet item filled with egg mayonnaise.



SALADS SELECTION

MIXED CONTINENTAL SALAD Mixed seasonal lettuce with tomatoes, peppers, cucumbers, red and spring onions, sweetcorn and decorated with seasonal extras (comes with our traditional Kate's Kitchen salad dressing)

KATE'S PASTA SALAD A delicious Italian style salad including pasta, roasted peppers, parsley, garlic and extra virgin olive oil.

LOUIS' PASTA SALAD Pasta with tuna, onions, cucumber, capsicum peppers, capers, olives and fresh lemon juice

GEORGIE'S PASTA SALAD Pasta in a tomato and onion sauce with feta cheese, olives, green beans and peppers.

SALAD NICOISE A French classic, deliciously different salad including tuna fish, olives, green beans, eggs, cherry tomatoes and capsicum peppers.

GREEK SALAD Mixed continental lettuce with feta cheese, olives, capsicum peppers, tomatoes, cucumber, red and spring onions, decorated with seasonal extras.

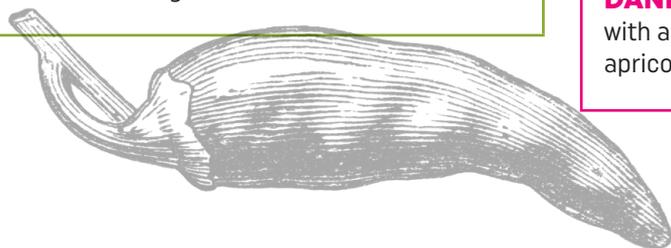
MOZZARELLA, TOMATO & BASIL SALAD Fresh tomatoes chopped with red onions with cubes of mozzarella cheese and freshly torn basil leaves with Kate's own special vinaigrette dressing.

POTATO SALAD New potatoes with chives, red and spring onions with mayonnaise.

ROASTED NEW POTATOES New potatoes (skin on) roasted with olive oil, sea salt and rosemary.

KATE'S RICE SALAD Kate's delicious basmati rice salad with capsicum peppers, red and spring onion, petit pois, sweetcorn, ham, tomatoes, prawns and special dressing.

COUSCOUS & GRILLED VEGETABLE SALAD This fantastically spicy salad containing red peppers, asparagus, courgettes, spring onions, chill peppers and mixed fresh herbs with a lemon dressing



SWEET SELECTION

HOMEMADE GINGER CAKE Delicious rich ginger cake.

HOMEMADE CHOCOLATE CRUNCH SLICE Rich, dark chocolate with a ginger biscuit crunch.

HOMEMADE CHOCOLATE CARAMEL SHORTBREAD Millionaire's shortbread very very rich.

HOMEMADE SCONES Freshly baked scones served with whipped cream and strawberry jam.

HOMEMADE LEMON DRIZZLE CAKE Light lemon sponge topped with a lemon crust

☺ ☺ ☺ CUSTOMER FAVOURITE ☺ ☺ ☺

HOMEMADE CHERRY CAKE Light sponge with cherries topped with frosted icing.

HOMEMADE LEMON & GINGER CHEESECAKE Rich lemon cheese cake ginger biscuit base.

HOMEMADE BARA BRITH Buttered traditional Welsh tea cake.

HOMEMADE CHOCOLATE FUDGE CAKE Light chocolate sponge topped with rich sticky topping.

HOMEMADE CARROT CAKE Traditional carrot cake with a creamy topping.

HOMEMADE HONEY CAKE Rich sponge laced with honey.

HOMEMADE FRUIT CAKE Delicious moist fruit cake.

HOMEMADE APPLE DRAPPLE CAKE Sponge cake full of chunks of apples topped with toffee.

HOMEMADE CAPPUCCINO CAKE Coffee sponge topped with rich creamy topping.

HOMEMADE SWISS APPLE TART Apples infused with custard in sweet pasty.

PROFITEROLES Choux pastry buns filled with fresh whipped cream and topped with melted dark chocolate.

DANISH PASTRIES A mixture of freshly baked pastries with apple chocolate and orange, crème patisserie, and apricot and blackcurrant fillings.

ADDED EXTRAS

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| Mixed bowls of fresh seasonal fruit | £1.10 PER PERSON |
| Fruit juices (litre jugs) grapefruit, cranberry and orange | £1.50 PER LITRE |
| Glass bottled still or sparkling water | £1.20 PER LITRE |
| Coffee and tea | £1.50* PER PERSON |
| Coffee, tea and biscuits | £2.40* PER PERSON |

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| Paper plates and napkins | £0.15 PER PERSON |
| Paper plates, napkins and plastic cups | £0.25 PER PERSON |
| China plates and napkins | £0.30 PER PERSON |
| China plates, napkins and glasses | £0.40 PER PERSON |
| Cutlery and crockery hire | £0.70 PER PERSON |

**If you opt for paper cups reduce cost by 40p*