



BUFFET MENU

WORKING BREAKFASTS

Continental Breakfast Platter **£4.50** per head

- A selection of freshly baked croissants with butter & preserve, Danish pastries, orange juice & fresh fruit brochettes •

Warm Breakfast Platter **£5.00** per head

- Freshly baked baguettes •

With your choice of grilled back bacon, Cumberland sausage, free range fried eggs, fresh fruit brochette and a Danish pastry

WORKING LUNCHES

Value Platter **£3.50** per head

- Selection of cocktail sandwiches and a bowl of luxury salted crisps •

Buffet Platter 1 **£5.00** per head

- Round and a half of sandwiches and a fresh fruit brochette or cake •

Buffet Platter 2 **£4.50** per head

- Selection of filled tortilla wraps, fresh fruit brochette or selection of home made cakes •

Buffet Platter 3 **£10.00** per head

- Selection of filled sandwiches and wraps •
 - Selection of 5 luxury savouries •
 - Selection of cakes •
 - Cheese board •
 - Orange juice •

Great British **£8.00** per head

- Selection of traditional filled sandwiches or wraps •
 - Selection of 3 home made savouries •
 - Selection of home made cakes •
 - Selection of crisps •

Tortilla Platter **£4.50** per head

- One luxury filled tortilla wrap per person (*cut into 4*) •
- Corn chips with salsa & crème fraiche dips •

Italian Platter **£7.50** per head

- Luxury filled freshly baked ciabatta (*with an Italian theme*) •
 - Sicilian pizza slices •
 - Parma ham & melon kebabs •
- Mozzarella, olives & sun blushed tomato fingers •

Sweet platter **£1.95** per head

- Selection of home made sliced cakes •

Cheeseboard **£3.50** per head

- Mature cheddar, creamy Brie & Roquefort cheese •

With Crackers, crusty bread & butter, pickle or chutney, apples & seedless grapes

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AVAILABLE PLEASE VISIT WWW.DAYERS.CO.UK



Our sandwich fillings will vary every day to give a greater choice to your attendees. Our savoury selection wherever possible is prepared and baked by our chefs on a daily basis, these will again be a different selection every day to give a greater choice. All our buffets can be tailored for vegetarians, gluten & dairy intolerance diets

Some examples for you:

- Puff pastry bacon & cheese turnover •
 - Sausage rolls •
 - Savoury tartlets •
- (*ham & crème fraiche, smoked bacon & Brie, sun blushed tomato & feta*)
 - Salmon & cream cheese crostini •
- Sun blushed tomato & pesto pin wheels •
(*Savoury platter of 4 items £3.50 per head*)

Examples of luxury savoury items

- Steak & mixed pepper brochette •
- Lime & lemongrass chicken fillets •
 - Tiger prawns •
 - Luxury filled tartlets •
- (*Roquefort & pear, prosciutto & olive*)
- Salmon & cream cheese crostini with lemon & dill •
(*Savoury platter of 4 items £4.50 per head*)

ADDITIONAL ITEMS

Hire Charges

- Waitress **£8.00** per hour
- China Plate **£0.20**
- Wine Glass **£0.20**
- Water Glass **£0.20**
- Knife/Fork/Spoon **£0.20** per item
- Coffee/Tea Cup & Saucer **£0.30**
- Table Cloth (90x54) **£6.00**

Beverages

- Orange Juice (1 Litre Carton) **£1.50**
- Apple and Cranberry (1 Litre Carton) **£1.50**
- Mineral Water Still/Sparkling (1.5 Litre) **£2.50**
- Tea & Coffee **£1.95** per person
(*To include Cup, Saucer, Milk & Condiments*)
- Coke & Lemonade (2 Litre) **£2.50**

Executive platters and be-spoke menus available on request

Terms and Conditions

Cancellations can be made free of charge with up to 24 hours notice. Cancellations there after will be charged in full. Orders can be placed by telephone, email or fax by 2.00pm on the day prior to the booking. Late bookings will incur a 25% surcharge. We will also need to negotiate an acceptable menu and delivery time that suits both ours and your schedules. Tray collections are made 1 – 2 days after the event or otherwise arranged. Any items of cutlery and crockery not returned or returned damaged will be charged at full replacement cost. Orders placed under the minimum per head requirement will incur a 25% surcharge. All prices quoted are subject to VAT.