

M E N U S
COLDFORK BUFFET
01904 403 060

INFO@PURPLECHILLIEVENTSCATERING.CO.UK

Purple Chilli Ltd | Unit 3 Seafire Close, Clifton Moor York YO30 4UU

COLD FORK BUFFET

£16.00 PLUS VAT OR £19.00 PLUS VAT WITH CHOICE OF 2 DESSERTS

PLEASE CHOOSE 4 MEAT/FISH ITEMS, 2 VEGETARIAN ITEMS AND 3 SALADS

BASKETS OF BREAD AND YORKSHIRE BUTTER

MEAT

RARE ROASTED TOPSIDE OF BEEF WITH HORSERADISH CREME FRAICHE
BEEF FILLET WITH CELERIAC REMOULADE [£1.50 SUPPLEMENT]
SWEET CHILI GLAZED BACON LOIN WITH PINEAPPLE AND CORIANDER SALSA
PLATTER OF MEDITERRANEAN MEATS/OLIVES AND SUNDRIED TOMATOES
CURRIED CHICKEN BREAST WITH A CORONATION MAYONNAISE
CHIPOTLE SPICED CHICKEN CAESAR SALAD
CHICKEN MUSHROOM AND PEPPER ROULADE, PARMA HAM
ROAST TURKEY BREAST, SAGE AND CRANBERRY SEASONING
SPICED SCOTCH EGGS WITH A TOMATO AND RED PEPPER CHUTNEY

FISH

POACHED SALMON, WATERCRESS AND ASPARAGUS,

NEW POTATO LEMON AND SAFFRON SALAD

TUNA NICOISE PLATTER

SMOKED SALMON WITH DILL AND BEETROOT CHUTNEY

OT SMOKED SALMON, PEPPERED MACKEREL AND PRAWN PLATT

VEGETARIAN

CARAMELIZED RED ONION THYME AND GOATS CHEESE TART
CHARGRILLED AUBERGINE, HALLOUMI AND SUN DRIED TOMATOES
MED VEG AND BLUE CHEESE TART
BUFFALO MOZZARELLA TOMATO AND AVOCADO, PESTO DRESSING
BUTTERNUT SQUASH BASIL AND PARMESAN FRITTATA
ROASTED RED PEPPER SPINACH AND FETA TART

DECORATED BUFFET CHARGED AT £30.00 PLUS VAT

ARTISAN BREADS AND YORKSHIRE BUTTER

MUSTARD CRUSTED SIRLOIN OF BEEF, HORSERADISH AND GHERKIN CREME FRAICHE

CHALLD FROID CHICKEN WITH CORONATION GLAZE AND MANGO



OUR CATERING

M E N U

STAFFING TO SERVE ARE
CHARGED AT £12.00 PLUS VAT
PER HOUR
EACH, 1 STAFF

01904 403060

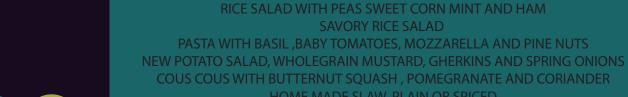
FOOD ALLERGIES AND INTOLERANCES - Please speak to our staff about the ingredients in your meal when placing an order.

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RASKETS OF BREAD AND YORKSHIRE BUTTER



BABY TOMATO, RED ONION AND MANGO SALAD
ASIAN NOODLES WITH SWEET CHILI DRESSING
MIXED LEAF SALAD

MIXED LEAF SALAD MARINATED CUCUMBER SALAD

GLAZED LEMON TART, BERRIES AND CREAM
CREME BRULEE, SHORTBREAD BISCUIT
CHOCOLATE POTS WITH CHOCOLATE ORANGE COOKIES
BAKED VANILLA CHEESECAKE, PEACH CREAM
TOFFEE CHEESECAKE WITH FUDGE SAUCE
FRUITS OF THE FOREST PUDDING, DOUBLE CREAM
FRESH FRUIT PLATTER WITH CREAM

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CHAUD FROID CHICKEN WITH CORONATION GLAZE AND MANGO



OUR CATERING M E N U

STAFFING TO SERVE ARE
CHARGED AT £12.00 PLUS VAT
PER HOUR
EACH, 1 STAFF
PER 25 GUESTS

01904 403060

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