



WELCOME TO MY HOT BUFFET MENU.

Indulge in a selection of vibrant, flavourful dishes crafted to elevate any occasion. From delightful vegan options and classic charcuterie boards to premium seafood and savory meats, our cold buffet offerings are designed to cater to every palate. Let us bring freshness, quality, and exceptional taste to your event, making it truly memorable.

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HOT BUFFETS:

VEGAN AND VEGETARIAN

1. Aubergine And Chickpea Stew.

Freshly picked aubergine slow cooked in tomatoes and herb sauce along with chickpeas served with velvety mashed potatoes.

(vegan)

2. Thai Green Vegetables Curry.

Assorted baby vegetables cooked in galangal lime leaves coriander green chills and coconut silky texture sauce served with jasmine white rice.

(vegan)

3. Mushroom And Pumpkin Stroganoff.

Wild mushrooms and pumpkin cubes stir fried with Shallots, garlic and chili blended with creamy sauce served with white steam rice.

(veggie, gluten, dairy)

4. Leeks, Potatoes And Cheese Pie.

Hand made pastry filled with slow cooked leeks and potatoes folded in cheese finish in oven and served with cheesy mashed potatoes and gravy.

(egg, gluten, dairy)

5. Gnocchi Peas And Spinach Ragu.

Hand made gnocchi, roasted and slow cooked with tomato sauce Italian herbs peas and add wilted spinach served with sliced of bread.

(gluten, egg, dairy)

6. Vegetables Biryani.

Traditional rice cooked in Indian biryani sauce with assorted vegetables served with kachumber salad.

(vegan)

7. Vegetables Chow Mein.

Chinese classic noodles cooked in chow mien sauce and mixed with wok stir fried baby vegetables.

(veggie, egg, soy)

8. Sweet And Sour Vegetables.

Assorted vegetables cooked in traditional chinese sweet and sour sauce served with steamed rice.

(vegan)

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MEAT AND CHICKEN

- 1. Classic Chicken Casserole.** *(dairy)*
Cubes of chicken supreme slow cooked into diced onions, garlic thyme and mushrooms sliced with a creamy sauce served with velvety mash potatoes.
- 2. Roasted Chicken Supreme.**
Slow roasted chicken supreme with thyme and rosemary dressing served with roasted potatoes butter green and gravy.
- 3. Chicken Jalfrezi / Chicken Tikka Masala / Butter Chicken.** *(dairy)*
Chicken supreme cubes cooked in choice of sauce with garlic green chilli and onion served with zeera rice.
- 4. Jerk Chicken And Rice And Peas.**
Caribbean charcoal jerk chicken served with rice and peas and jerk sauce.
- 5. Chick And Mushroom Pie / Chicken And Beans Pie / Chicken And Tarragon Pie.** *(eggs, gluten, dairy)*
Hand made pastry filled with slow cooked chicken and vegetables finish in oven and served with cheesy mashed potatoes and gravy.
- 6. Beef Steak And Ale Pie / Traditional Beef Pie.** *(gluten)*
Hand made pastry filled with slow cooked beef steak and vegetables finish in oven and served with cheesy mashed potatoes and gravy.
- 7. Beef In Black Bean Sauce.** *(egg, soy)*
Beef strip cooked rich black bean sauce together with green and red pepper and onion served with egg fried rice.
- 8. Slow Roasted Sirloin Beef Sliced.** *(dairy)* *(supplement £3.00pp)*
Aged beef sirloin slow roasted and sliced medium or medium rare served with roasted potatoes and butter green.
- 9. Traditional Shepherds Pie.**
Lamb minced meat slow cooked in lamb stock with peas and carrots topped with velvety mashed served with butter green.

MEAT AND CHICKEN

1. Prawns Curry.

Prawns cooked in tomato and onion gravy with chilli garlic served with white steamed rice.

(crustacean)

2. Fillet Of Salmon.

Fresh caught salmon marinated with herb and lemon, pan seared served with creamy leeks and broccoli.

(dairy, fish)

3. Spanish Seafood Paella.

Paella rice cooked in saffron rich tomato sauce along with chorizo and mixed seafood.

(fish, crustaceans, molluscs)

4. Traditional Fish And Chips.

Fresh caught cod deep fried in battered flour served with mashed peas tartare sauce, lemon and chips.

(dairy, fish, crustacean)

5. Fish Cakes.

Smoked haddock, salmon and prawns blended together with herbs, lemon zest and mashed potatoes breadcrumbs crisp fried served with mashy peas and lemon.

(crustacean, fish, gluten)

6. Fish Pie.

Smoked haddock, salmon cooked in white silky sauce along with thyme, garlic and wild herbs topped with velvety mash potato.

(fish, dairy)

7. Fish Pakora Masala.

Cubes of cod fish marinated in Indian spices and herbs with fresh lemon juice clotted in gram flour and deep fried and finished in tomato onion masala sauce.

(fish)

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DESSERTS

1. Vegan Chocolate Cake. *(vegan)*
2. Strawberry Moss And Fresh Fruit Pot. *(vegan)*
3. Triple Chocolate Fudge Cake. *(egg, dairy, gluten)*
4. New York Cheese Cake. *(egg, dairy, gluten)*
5. Chocolate / Strawberry Cheesecake. *(egg, dairy, gluten)*
6. Vanilla Moss And Fresh Berries Mint Jelly Pot.
7. Eton Mess Cup. *(egg, dairy)*
8. Banoffee Pie Cups. *(egg, dairy, gluten)*
9. Mango Mousse And Passionfruit Cup Else.
10. Exotic Tropical Fruit Salad. *(Vegan)*

SELECTION OF SALADS

1. Greek Salad.

Cherry tomatoes, red onions, cucumber, lettuce olives, feta cheese.

(veggie)

2. Mediterranean Salad.

Roasted vegetables chickpeas basil pesto, baby spinach wild rocket.

(vegan, pine nuts)

3. Creamy Potatoes Salad.

Baby potatoes, scallions, chives olive oil fresh cream.

(veggie, dairy)

4. Quinoa Salad.

Barley, beans, grilled pepper chilli garlic cress.

(vegan, gluten)

5. Moroccan Cous Cous Salad.

Mint, parsley, chopped tomatoes and red onion pomegranate raisins.

(vegan, gluten)

6. Garden Salad.

Crispy leave mixed with cherry tomatoes, cucumber and red onion.

(vegan)

Sides:

(Steamed broccoli and beans / buttered greens / creamy mashed potatoes / baby new potatoes / roasted potatoes / coleslaw / boiled sweet corns / roasted root vegetables / section of breads.)

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Price

1. Selection Of 2 Main Buffets And 1 Salad
And One Side With One Dessert. *£15.00pp*

2. Selection Of 3 Main Buffets, 2 Salads
And 2 Sides And 2 Desserts. *£20.00pp*

3. Extra Buffet. *£5.00pp*

4. Salads. *£2.00pp*

5. Side. *£2.00pp*

5. Desserts. *£3.00pp*

Price is included of disposable plates and cutlery and service with private chef and serves (china crockery can be provided with extra coast).



-- general conditions & payment terms --

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event and not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.

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Symbols for dietary considerations: Eggs - contains egg products, not suitable for egg allergies or vegan diets; Soy - contains soy, unsuitable for soy allergies; Dairy - contains milk, not suitable for lactose intolerance or dairy allergies; Fish - contains fish, not suitable for fish allergies; Gluten - contains gluten (wheat, barley, rye), not suitable for gluten sensitivities or celiac disease; Crustacean - contains shellfish (e.g., shrimp, crab), unsuitable for shellfish allergies; Molluscs - contains molluscs (e.g., clams, mussels), not suitable for mollusc allergies.