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COLD BUFFETS

CB1 Cold Buffet Menu 1

Minimum 25 people

- A selection of our speciality “open” sandwiches including, for example:
 - Yorkshire outdoor reared ham with Colman’s English mustard
 - Matured cheddar with homemade rhubarb and date chutney (v)
- Butternut squash, chick pea and spinach filo pastry parcels (v)
- Summer sausage rolls with chicken, homemade pesto and sun-dried tomato
- Homemade and freshly baked quiche with pan-fried mushrooms and brie (v)
- New potato and chive salad (v)
- Pasta salad with mozzarella, rocket, pesto and cherry tomato (v)
- Asian coleslaw with ginger, chilli and coriander
- Fresh fruit platter
- A selection of homemade cakes and patisserie. (e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB2 Cold Buffet Menu 2

Minimum 25 people

- Grilled marinated chicken kebab skewers
- Pitta breads (v)
- Pork and paprika parcels
- Falafel fritters with tzatziki dip (v)
- Minted potato and green bean salad (v)
- Moroccan carrot dip, hummus with cumin & coriander, roasted Mediterranean vegetables (v)
- Pearl cous cous with saffron, garlic and cumin (v)
- Tomato and cucumber salad (v)
- Red pepper aioli, yoghurt with mint and cucumber (v)
- Fresh fruit platter
- A selection of homemade cakes and patisserie. (e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)



CB3 Cold Buffet Menu 3

Minimum 25 people

- Jerk chicken
- Artisan breads (e.g. locally baked pain de campagne and boule pavet) (v)
- Locally made pork pies and homemade tomato chutney
- Homemade and freshly baked quiche with Wensleydale and roasted cherry tomato (v)
- Crostini with creamy mushrooms and blue cheese (v)
- Greek salad with feta and olives (v)
- Caribbean rice and black eye pea salad (v)
- Potato salad with bacon and blue cheese
- Fresh fruit platter
- A selection of homemade cakes and patisserie. (e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB5 Cold Buffet Menu 5

Minimum 25 people

- A selection of our speciality sandwiches including, for example:
 - Yorkshire free range chicken with mozzarella and pesto
 - Brie, semi-dried tomato and avocado (v)
- Pissaladière slices
- Empanadas with chorizo and red pepper
- Sweet potato, chilli and garden pea salad (v)
- Mini falafel and spiced bulgur wheat salad with goat's cheese, chickpeas and butternut squash (v)
- Orzo pasta salad with mozzarella, cherry tomatoes and homemade pesto (v)
- Traditional coleslaw
- Fresh fruit platter
- A selection of homemade cakes and patisserie. (e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB4 Cold Buffet Menu 4

Minimum 25 people

- Honey roasted Yorkshire outdoor reared ham
- Artisan breads (e.g. locally baked sourdough and rye bread) (v)
- Cheddar and caramelised red onion quiche (v)
- Roasted vegetable tortilla bites (v)
- Smoked mackerel, potato, beetroot, watercress and cherry tomato salad
- Florence potato salad
- Butternut squash, sun dried tomato, seasonal greens (e.g. purple sprouting broccoli) and pearl barley salad with a balsamic vinaigrette (v)
- Roasted pepper, tuna, caper and olive pasta salad
- Fresh fruit platter
- A selection of homemade cakes and patisserie. (e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB6 Cold Buffet Menu 6

Minimum 25 people

- Yorkshire rare roasted beef
- Artisan bread (e.g. locally baked sourdough and rye bread) (v)
- Cheese scones with soft cheese and chilli jam
- Courgette, lemon and ricotta galettes
- Spiced chick pea, new potato and chorizo salad
- Tabouleh
- Farfalle pasta salad with mackerel, green beans and cherry tomatoes
- Apple and root coleslaw
- Fresh fruit platter
- A selection of homemade cakes and patisserie. (e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)



CB7 Cold Buffet Menu 7

Minimum 25 people

- Crisp pork belly salad with mint and coriander **(gf)**
- Moroccan carrot salad with harissa **(v) (gf)**
- Panzanella **(v) (leave bread out for gf)**
- Winter Kale and Quinoa salad **(v)**
- Soy and honey chicken skewers **(gf)**
- Thai fish cakes with sweet chilli dip
- Potato and miso tart **(v)**
- Onion bhajis with raita **(v)**
- A selection of homemade cakes and patisserie.
(e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB9 Cold Buffet Menu 9

Minimum 25 people

- Roasted beef with wholegrain mustard crust **(gf)**
- Artisan bread (e.g. locally baked sourdough and rye bread) **(v)**
- Golden beetroot salad with ricotta and trout **(gf)**
- Apple and cheddar salad **(v) (gf)**
- Italian bean and olive salad **(v) (gf)**
- Ricotta fritters with tomato sauce **(v)**
- Roasted chilli frittata **(v) (gf)**
- Chorizo and apple sausage rolls
- Cottage cheese muffins **(v) (gf)**
- A selection of homemade cakes and patisserie.
(e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB11 Cold Buffet Menu 11

Minimum 25 people

- Roasted ham with winter spices **(gf)**
- Artisan breads
- Parsley, lemon and cannellini bean salad **(v) (gf)**
- Jewelled cous cous salad **(v)**
- Noodle salad with turkey, green beans, chilli and sesame seeds
- Pork and apple sausage rolls
- Butler's secret cheddar and balsamic onion skewers **(v) (gf)**
- Devilled eggs with smoked salmon and capers **(v) (gf)**
- A selection of homemade cakes and patisserie.
(e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB8 Cold Buffet Menu 8

Minimum 25 people

- Roasted salmon with herbs and caramelised lemon **(gf)**
- Artisan bread (e.g. locally baked sourdough and rye bread) **(v)**
- Thai beef salad with nam jim
- Pear, rocket and fennel salad **(v) (gf)**
- Bocconcini, tomato and basil salad **(v) (gf)**
- Asian coleslaw **(v) (gf)**
- Chicken satay skewers **(v) (gf)**
- Parmesan, poppy seed and caraway seed twists **(v)**
- Cheese scones with soft cheese and chilli jam **(v)**
- A selection of homemade cakes and patisserie.
(e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

CB10 Cold Buffet Menu 10

Minimum 25 people

- A selection of our speciality "open" sandwiches including, for example:
 - Yorkshire outdoor reared ham with Colman's English mustard
 - Matured cheddar with homemade rhubarb and date chutney
- Chicken, olive and caper berry salad **(gf)**
- Sweet potato, Kale and pumpkin seed salad **(v) (gf)**
- Rocket, pear and goat's cheese salad with pomegranate molasses dressing **(v) (gf)**
- Goat's cheese and sundried tomato jam profiteroles **(v)**
- Glamorgan cheese sausage rolls **(v) (gf)**
- Prosciutto, feta and courgette pies **(gf)**
- A selection of homemade cakes and patisserie.
(e.g. lemon drizzle cake, chocolate brownie, blackcurrant frangipane tart, chocolate and mango tart)

N.B. All of our menu items may contain one or more of the 14 allergens which, by law, we must now make you aware of. Specifically gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide preservative, lupin and molluscs. Please let us know in advance if you require specific allergen information or a specific meal to cover your requirements and we will be happy to help.

(v) suitable for vegetarians
(gf) gluten free

