

Meet the Chef

OUTSIDE CATERERS

WEDDINGS ~ EVENTS ~ PARTIES ~ HOG-ROASTS ~ BBQS ~

LUNCHESES CHRISTENINGS ~ FUNERAL TEAS ~ FAMILY

CELEBRATIONS ~ FULLY LICENSED BARS

HOT & COLD BUFFETS



Office: 01423 359 920

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Please make sure Orders left on answerphone, contain all contact and menu details !

UNIT 20E

MARSTON BUSINESS PARK
TOCKWITH, YO26 7QF

Email: info@meetthechef.co.uk

Web: www.meetthechef.co.uk

All Our Sandwiches are Freshly Made Each Morning
Using a Selection of Granary, White and Seeded Breads
We can Also Provide Specialty Breads, Pitta & Wraps.

FINGER BUFFET MENU **A** £7.50p per person

MENU A Comes With Sandwich Selection (4 Types) With Yorkshire Crisps & Fresh Fruit Kebabs

Please Choose **3** Items from the Following Selection (Or Our Choice) Extra Options: **£1.20pp**

1. Piri-Piri Chicken Skewers
2. Lemon & Thyme Chicken Skewers
3. Tradition Pork Sausage Rolls
4. Pork & Red Onion Chutney Bites (Our Pork Pies)
5. Pork & Bramley Apple Pastry Bites (Our Pork Pies)
6. Mini Chicken, Cherry Tomato & Chive Quiche
7. Bite-Size Yorkshire Puddings with Roast Beef & Horseradish
8. Lamb Somosas with Minted Cucumber & Yogurt Dip
9. Tomato, Mozzarella, Basil Pesto Skewers (v)
10. Cheese & Tomato Bite Size Pizza (v)
11. Haloumi & Mixed Pepper Skewers (v)
12. Onion Bhaji's (v)
13. Vegetable Spring Rolls with Dip (v)
14. Mini Tomato, Mozzarella & Basil Quiche (v)

FINGER BUFFET MENU **B** £9.00p per person

MENU B Comes With Sandwich Selection (4 Types) With Yorkshire Crisps

Please Choose **5** Items from the Following Selection (Or Our Choice) Extra Options: **£1.40pp**

1. Sausage & Red Onion Bites with Sesame Seeds
2. Mini Hoi-Sin Duck Spring Rolls
3. Roast Chicken, Asparagus & Prosciutto Ham Skewers
4. Pork & Red Onion Chutney open Pastry Basket
5. Salmon Kebabs with Peppers (Plain)
6. Salmon Kebabs in Lemon & Thyme
7. Salmon Kebabs in Sweet Chilli Sauce
8. Crab Cakes with Sweet Chilli Dip
9. Swedish Style Pork Meatballs on Sticks in Oyster Sauce
10. Hoi-Sin Duck & Spring Onion Mini Quiche
11. Chicken Skewers in Oyster Sauce
12. Chicken, Chorizo & Peppers Skewers

Vegetarian:

13. Cherry Tomato, Mozzarella, Basil Pesto Skewers (v)
14. Mini Asparagus, Roquette & Mozzarella Pizza (v)
15. Haloumi & Mixed Pepper Skewers (v)
16. Onion Bhaji's with Cucumber Dip (v)
17. Vegetable Spring Rolls with Dip (v)
18. Mini Roast Vegetable Quiche (v)
19. Wensleydale & Red Onion Chutney Mini Quiche (v)

Sweet Selection:

20. Fruit Scones with Cream & Fresh Fruit
21. Bite Size Fresh Fruit Tarts
22. Carrot Cake
23. Belgium Chocolate Brownies
24. Sliced Fresh Fruit Selection

LUXURY BUFFET MENU **C** £12.00p per person

MENU C Open Sandwich's on French Stick & Ciabatta with Yorkshire Crisps & Marinated Balsamic Mixed Olives

Please Choose **7** Items from the Following Selection (Or Our Choice) Extra Options: **£1.60pp**

1. Chicken Skewer Selection – Cajun, Sweet Chilli, Lemon & Thyme
2. Caesar Chicken Mini Salads topped with Parmesan Flakes
3. Beef Rolls with Roasted Vegetable Strips with Creamy Horseradish Dip
4. Beef & Pepper Skewers in Oyster sauce
5. Pastrami & Chicken Cornets with Gherkins
6. Hoi-Sin Shredded Duck with Spring Onions
7. Oven Baked Curried Chicken Tortilla with Mango Chutney
8. Sticky Pork in Honey, Ginger & Garlic Salad served in a Bamboo Basket
9. Roast Salmon, Prawns & Crab Sticks with Wasabi
10. King Prawn Kebabs with Chilli Tomato Salsa
11. Crab, Spring Onion & Red Chilli Tart
12. Cod & Salmon Bites with Sweetcorn Relish Dip
13. Smoked Salmon Mousse & Lemon Kilner Pots with Crostini
14. Salmon, Chorizo & King Prawn Teriyaki Skewers
15. Pastry Case with King Prawns & Salmon in Brandy Marie-Rose Sauce
16. King Prawns In Sweet Chilli Sauce, Spring Onions and Roast Peppers
17. Crayfish & Roquette Salads with Lemon & Chive Mayonnaise
18. Panko Salmon Fingers with Tomato, Chilli & Coriander Dip
19. Oriental Prawn & Vegetable Spring Rolls with Plum Sauce
20. Blue Cheese, Roquette & Walnuts Salad served in a Bamboo Basket (v)

Vegetarian:

21. Mozzarella Balls in Basil Pesto with Roquette in a Pastry Case (v)
22. Oriental Stir Fry Vegetable Parcels (v)
23. Open Filo Basket with Pesto Roasted Vegetables (v)
24. Feta & Spinach Spring Rolls in Chinese Pastry with Sesame seeds (v)

Sweet Selection:

25. Individual Strawberries & whipped Sweet Cream topped with mint
26. Mini Vanilla & Raspberry Crème Brule's
27. Rich Chocolate Orange Mousse Kilner Pots
28. Cheesecake of the day
29. Sliced Fresh Fruit Selection with Toasted Coconut
30. Individual Cake & Fresh Fruit Tarts Selection

EXTRAS TO BE TAKEN WITH BUFFET OPTIONS:

Fresh Sliced fruit platter: **£12** (8 people)

Fresh Fruit Basket: (8 Person) **£10.00**

Fresh Fruit Kebabs: **£1.20p** Each

Marinated Mixed Balsamic Olives: **60p** pp

Chocolate Brownies & Rocky Roads: **£1.75** pp

Cheeseboard with Grapes & Chutney: **£2.20** pp

Dessert Selection: Please Ask From: **£2.00** pp

Selection of mini finger desserts: **£2.00** pp

Yorkshire Crisps 150gr Packets: **£1.80p** Each

Coffee/Tea & O.J: **£1.75** pp

SALAD BOWLS TO BE TAKEN WITH ALL ABOVE OPTIONS:

£14.00 per bowl serves 10 persons – Supplied with Forks

1. Mixed Leaf
2. Homemade Creamy Coleslaw
3. Cherry Tomato & Marinated Olives
4. Potato & Spring Onion
5. New Potato, Spinach & Red Onion In House Dressing
6. Pasta with Roquette and Pesto Dressing
7. Cous Cous with Roast Vegetables
8. Grilled Aubergine, Haloumi & Salad
9. Chicken, Bacon, Avocado, Croutons Supplement: **£3.00**
10. Chicken Caesar Supplement: **£3.00**

AFTERNOON TEA: £6.95 per person

Sandwich Selection 4 types
Homemade Cake Selection
Fresh fruit scones with Clotted cream
Luxury Belgium Chocolate Brownies
Fresh Fruit Tarts

WORKING BREAKFAST: £5.50 per person Min 10 People

Hot Bacon Baps with HP Sauce or Tomato Ketchup Sachets
Selection of Danish Pastries, Muffins & Freshly Baked Croissants

BUFFET BREAKFAST: £12.00 per person Minimum of 15 People

1. Breakfast Pork Sausages
2. Bacon Rasher’s
3. Baked Beans
4. Sautéed Potatoes
5. Cold Sliced Ham Platter
6. Sliced Fruit Selection Platter
7. Cheddar Cheese & Sliced Tomato Platter
8. Assorted Muffins & Yogurt Selection
9. Cereal Selection
10. Croissants with Jam & Butter
Sauce Selection, Butter Portions, Bloomer Breads

Sausage Baps / Bacon Baps: £2.80 Each

Mini Danish: 2pp £1.80

Croissants / Pain au Chocolate: £1.30 Each

SANDWICHES LUNCH £5.50 per person (Minimum 8 persons)

1½ Rounds plus Crisps per Person Please Select **4** Sandwich’s from the following selection “Or Our Selection if you don’t have time”

Typical Choice would Be 2 Meat, 1 Fish, 1 Vegetarian

1. BLT – Bacon, Lettuce & Tomato
2. Bacon & Spanish Chorizo
3. Roast Beef, Roquette with Horseradish
4. Italian Roast Chicken with Stuffing
5. Chicken & Sweetcorn
6. Sweet Chilli Chicken with Salad
7. BBQ Chicken with Peppers
8. Sausage & Red Onion Chutney
9. Egg, Sausage, Bacon Mayonnaise
10. Hoi-Sin Duck with Cucumber & Spring Onion
11. Roast Ham with Red Onion Chutney
12. Ham, Roquette & Red Onion Chutney
13. Roast Ham Salad
14. Tuna & Peppers
15. Tuna & Red Onion Mayonnaise with Cucumber
16. Poached Salmon with Lemon Mayonnaise
17. Prawn Salad Marie-Rose
18. Smoked Salmon & Cucumber
19. Smoked Salmon, Cream Cheese & Roquette Salad

Vegetarian:

20. Spicy Mexican Cheese & Onion
21. Cheddar Cheese & Onion
22. Tomato, Mozzarella & Basil
23. Humus, Roquette, Sesame seeds and Grated Carrot
24. Pesto Roasted Vegetables with Olives
25. Roast Peppers & Asparagus
26. Brie, Red Onion Chutney & Baby Lettuce
27. Creamy Egg Mayonnaise with Cress

All Our Cold Fork Buffets Come With Salad Selection, Sauces, Bread, Crockery & Cutlery

Cold Fork Buffet 1: £9.50 per person Minimum 15

Sandwich Selection with Yorkshire Crisps
Sliced Meats with Olives & Peppers
Chefs Daily Quiche
Platters of English & Continental Cheeses with Red Onion Chutney
Sliced Tomatoes & Mozzarella, Basil
Belgium Chocolate Brownies

Cold Fork Buffet 2: £12.00 per person Minimum 15

Sliced Cold Cuts of Meats with Olives
Chicken Liver Pate with Crusty Bread & Crackers
Mini Smoked Salmon & Asparagus Salads
Sweet Chilli Chicken Kebabs
Roast Tomato’s with Mozzarella & Olive Platter (v)
Fresh Fruit Tarts & Baby Crème Brulee

Cold Fork Buffet 3: £13.50 per person Minimum 25

Selection of Tortilla Wraps
Our Home Roasted Ham Sliced With Roquette and Orange Salad
Roasted Sirloin of Yorkshire Mustard Coated Beef
Herb Roasted Chicken Breast Pieces
Individual Leek and Cheddar Quiche (v)
Crusty Bread Roll Selection and Butter
Strawberry Cheesecake

Cold Fork Buffet 4: £15.50 per person Minimum 30

Roast Sirloin with Caramelised Onions and Garlic
Dressed Scottish Salmon Platter
Cornish Crab Baskets
King Prawn Skewers with Brandy Dip
Garlic Roast Chicken & Prosciutto Roulade
Asparagus Spears with Mozzarella & Baby Plum Tomatoes (v)
Sliced Exotic Fruit Platter
Trio of Brownies, Fruit Tarts & Baby Fruit Crème Brulee

Notes:

1. VAT To Be Added To Final Invoice.
2. 24hr Notice To Be Given To Guarantee The Menu Required Our Choice of Dishes Thereafter.
3. Free Delivery (Within 10 Miles of YO26 7QF) 80p Per Mile Thereafter.
4. Crockery & Cutlery (where applicable) We Collect All Dirties.
5. Chafing Dishes & Fuel or Disposable Trays For Hot Choices.
6. Buffets Delivered Under Refrigerated Conditions or Hot Boxes.
7. Customers Accept Responsibility For All Items Once Left On Site Once Meetthechef Caterers Have Delivered.
8. Meetthechef Reserve The Right To Substitute Dishes “Like for Like” Due To Product or Supply Issues In Extreme Cases.
9. Table Linen Hire £6.50 per Cloth.
10. Linen Napkins Hire £1.00 per Napkin.
11. 6ft Trestle Tables £10 per Table.
12. Service Staff £8.50 per hour (Min 4 Hours).
13. Cold Buffets Can be Left Un-Refrigerated for 2 Hrs Then Must Be Disposed Of. (Current Regulation).
14. Menu May Be Altered/Updated At Any Time.
15. Served Buffets – Food “Not Eaten” Is the Property of Meetthechef .
16. Customers Are Requested To Scrap Plates, We Will Collect & Sterilise.
17. Certain Menus / Items Require Minimum Numbers.
18. **Cash Bar** Can Be Provided For Your Event For A Setup Fee Of £249.
19. Menu Date: October 2015 – Menu May Be Updated From Time To Time.

Hot Buffet Options: £14.50 per person (Minimum Numbers)

Please Choose **3** Dishes for your party from the Following options
Extra Dishes £4.00 per person, served with Vegetables & Potatoes, Or Rice, Bread, pending dish choice

BEEF:

1. Beef in Oyster Sauce with Peppers & Onions
2. Stir-Fry Beef in Black Bean Sauce
3. Sirloin Steaks in Peppercorn Sauce **(Supplement £2.00pp)**
4. Beef and Mixed Pepper Kebabs, Bombay Potatoes
5. Roast Sliced Topside of Beef In Gravy
6. Beef Rogan-Josh, Peppers & Onions
7. Stir-Fry Beef with Peppers & Onions
8. Hoi-Sin Beef with Vegetables
9. Meatballs in Spinach & Oyster Sauce
10. Minced Beef Lasagne with Garlic Bread

CHICKEN:

11. Chicken with Rich Tomato sauce with Herbs & Olives
12. Chicken & Mushrooms in Garlic and Parsley Cream Sauce
13. Chicken Rolled with Peppers in Mushroom Sauce
14. Chicken Pieces in White Wine & Tarragon Cream Sauce
15. Japanese “Katsu” Style Chicken Curry, Prawn Crackers
16. Sweet Chilli Chicken with Peppers & Onions
17. Chicken, Bacon, Chorizo in Spiced Tomato Sauce
18. Chicken Stir-fry with Vegetables & Peppers
19. Satay “Peanut Sauce” Chicken Breast Pieces
20. Chicken Kebabs with Roasted Vegetables & Nutty Cous-Cous

PORK:

21. Roast Sliced BBQ Pork with Vegetables Bound in BBQ sauce
22. Roast Pork in Gravy, Apple Sauce
23. Hoisin Pulled Pork
24. Pork Kebabs
25. Cajun Pork Kebabs with Noodles & Peppers
26. Hungarian Pork Goulash
27. Cider Glazed Pork Loin Steaks with Wholegrain Mustard Sauce
28. Swedish Style Pork Meatballs in Oyster sauce
29. Handmade Cumberland Sausages in Ale Gravy
30. Diced Gammon & Leek, Tarragon Cream Sauce

Miscellaneous:

31. Scottish Salmon in Lemon, Thyme & Garlic Sauce
32. Salmon & Vegetable Kebabs with Noodles and Peppers
33. Fish Pie **(No Prawns)** with Sliced Potato & Cheddar Cheese
34. Lamb Tagine (slow cooked shoulder with tomato & herb sauce)
35. Lamb & Mixed Pepper Kebabs with Minted Gravy
36. Turkey Breast in White Wine Sauce with Mushrooms & Tarragon
37. Turkey in White Wine & Shallot Cream Sauce

Vegetarian options:

38. Stuffed Peppers with Tomato, Mozzarella and Basil
39. Bean & Chilli Hot-Pot topped with potato scallop’s
40. Griddled Aubergine, Courgette, Tomato & Mozzarella Gratin
41. Griddled Aubergine Stuffed with Pesto Roasted Vegetables
42. Pasta, Olives, Roast Garlic Tomatoes, Cheddar Cheese Topping
43. Creamy Garlic Mushrooms With Whole Shallots & Flat Parsley
44. Sweet & Sour Oriental Vegetables

Hot & Cold Bespoke Celebration Buffet Options

Available with Sit Down Starters & Sweets