



HOT BUFFETS

Hot Buffets require a member of the team to remain to serve the food and supervise the Bane Marie or chaffing dishes.

All heating devises, tables and utensils to serve are provided.

OPTION 1 - MEXICAN - £9.50 per person

NB. This can be made to be both vegetarian, vegan, and gluten free if required.

Slow Cooked Steak Chilli,
Mexican Chicken Mix,
Mixed Bean Vegetarian Chilli,
Corn Tortilla Nachos,
Homemade Salsa,
Sour Cream,
Cheese,
Jalepenos.

OPTION 2 - PORK BAPS / BURGERS - £9.50 per person

Slow Cooked Pork / Tunley Farm Beef Burgers,
Halloumi and Salsa (V),
Homemade Apple Sauce,
Homemade Coleslaw,
Brioche Baps.

OPTION 3 - GREEK - £11.00 per person

NB. This will likely require us to set up a food cooking area outside due to gas safety.

Hot Chicken Souvlaki (Skewers),
Lamb Kofta,
Halloumi,
Flatbreads,
Salsa Verde,
Variety of Salads.

OPTION 4 - PAELLA - £11.00 per person

NB. This will require us to set up a food cooking area outside due to gas safety.

The Paella is cooked using a freestanding gas ring and enormous dish.

Meat or Fish Paella,
Variety of Salads.



HOT BUFFETS

Hot Buffets require a member of the team to remain to serve the food and supervise the bane Marie or chaffing dishes.

All heating devises, tables and utensils to serve are provided.

OPTION 5 - INDIAN - £15.00 per person

Beef Madras,
Chicken Dopiaza,
Saag Aloo,
Ghobi Chat (Cauliflower and Chickpea),
Rice,
Naan,
Accompaniments.

OPTION 6 - CARIBBEAN - £15.00

Jerk Chicken,
Ox Tail and Guinness Stew or Goat Stew,
Rice and Peas,
Roasted 'Yam' mash,
Mango Salad.

The beauty of the Eveleigh's approach being to produce well considered food means that if we need to tweak our options, or if you fancy something totally different then let's discuss it.

Your catering needs to be right for you and your guests.