

Fork Buffets



These work with anything from a standing lunch, an informal seated buffet to spectacular place settings with full crystalware.

For al fresco summer events, why not investigate our barbecue dishes?

Many clients choose three main courses (hot or cold), four vegetable or salad dishes and three puddings. If you've no suitable oven on-site, we can hire one in for you.

Here are some suggestions to whet your appetite...

Hot Dishes

Smoked Paprika Spiced Hungarian Goulash
Tarragon Chicken Breasts steeped in Amontillado Sherry
Traditional Bœuf Bourguignon
Venison Casserôle infused with Juniper Berries & Red Wine
Anjou-Style Chicken (with creamy white wine & mushroom sauce)
Lamb Tagine with Apricots, Dates and Almonds (n)
Salmon en Croûte with Dill Sauce
Smoked Fish Pie with Luscious Leek & Cheesy Potato Topping
Thai Green Vegetable Curry (v)
Wild Mushroom Stroganoff (v)
Roasted Vegetable & Puy Lentil Moussaka with Ricotta Topping (v)
Grilled Aubergine with Spicy Chick Peas, Yoghurt & Walnuts (v/n)
Rosemary-roasted Squash & Red Onion Bake with a Wensleydale Crust (v)

Cold Dishes

Ginger & Lime Chicken Breasts with Spring Onions
Chicken Salad with Avocados, Tomatoes and Basil
Creamy Tarragon Chicken with Yoghurt Dressing
Whole Ham on the Bone glazed with Caramelised Mustard
Rare Fillet of Scottish Beef with Horseradish
Whole Poached Salmon with Fresh Hollandaise
Smoked Salmon Terrine
Courgette, Mozzarella & Basil-infused Tomato Terrine (v)
Caramelised Onion Tart (v)
Provençal Tart (v)
Spinach & Ricotta Tart (v)
Savoury Feta Cheesecake (v)

(cont.)

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Inspired already?

If you've a favourite dish you'd like to see on your menu, let us know and we'll recreate it for you...

Barbecues

Marinated Butterfly Leg of Lamb
Moroccan Spiced Lamb & Red Onion Kebabs
Lemon & Cumin Chicken Kebabs
Selection of Speciality Sausages
Whole Salmon Fillets with Basil Dressing
Chilli Tiger Prawn Skewers
Tangy Spare Ribs with BBQ Sauce
Grilled Aubergine, Feta & Pinenut Parcels (v)
Goats Cheese Stuffed Courgettes (v)
Marinated Halloumi Cheese (v)

Vegetables

Hot New Potatoes with Butter & Chives
Potatoes Gratin Dauphinois
Creamy Mashed Potatoes & Celeriac
Braised Red Cabbage
French Beans with Dill & Mascarpone Dressing
Baked Vegetable Tian
Butter-glazed Carrots

Salads

Hot New Potatoes with Butter & Chives
New Potato Salad with Spring Onion Mayonnaise
Tabboule with Fresh Mint & Coriander
Tuscan Summer Salad (ciabatta, tomatoes, garlic, peppers, olives)
Tomato, Mozzarella and Rocket Salad
Carrot, Sultana and Pumpkin Seed Salad with Lemon Dressing
Mediterranean Red & Wild Rice Salad
Roasted Vegetable Pasta Salad
Fine Green Beans with Red Onion Dressing
Puy Lentil, Feta Cheese & Sun-dried Tomato Salad
Mixed Leaf Salad with French Dressing
Greek Salad with Balsamic Dressing

Puddings

Lemon Tart
Fresh Fruit Salad
Yummy Banoffee Pie
London Vanilla Cheesecake
Chocolate Marron Roulâde (n)
Passion Fruit and Raspberry Roulade (n)
Rich Almond Tart with Strawberries (n)
Sunken Chocolate Soufflé with Armagnac Prunes
Chocolate Profiterôles with Rich Chocolate Sauce
Lemon Polenta Cake with Confit of Lemons & Crème Fraîche

v=vegetarian, n= contains nuts