



Corporate

BUFFET
MENU

PAISLEY / FLOUR

Call 01299 333555 | Email contact@paisleyflourcatering.co.uk

Finger Buffet

Standard Menu | 17.50 p/head

Selection of Seasonal Sandwiches (3 different fillings)

Seasonal Vegetable Tart

Paisley Signature, Pork, Apple & Mustard Sausage Rolls

Salted Crisps

Traditional Lemon Drizzle Cake w/ Raspberry Textures

Deluxe Menu | 21.00 p/head

Rustic Baguette, Ham w/ Tomato, Cucumber, Red Onion, Leaf & Wholegrain Mustard Mayo

Traditional Falafel w/ Red Cabbage, Grated Carrot, Pickled Red Onion, Coriander, Spinach & Beetroot

Hummus (Vg)

Cheddar Cheese w/ Spring Onion & Mayo, Finger Sandwich (V)

Pea & Mint Quiche Tart Topped, Ricotta Cheese Crushed Peas & Broad Beans, Feta & Seeds (V)

Rainbow Al Dente Skewered Vegetables w/ Chimi Churru Dressing (Vg)(GF)

Individual Carrot Cake w/ Mascarpone Cream & Crystallised Salted Walnuts **Contains Nuts

**All costs are exclusive of 20% VAT

Finger Buffet - continued

Standard Menu | 25.50 p/head

Rustic Baguette, Heirloom Tomato, Mozzarella, Basil Pesto, Roasted Red Peppers, Leaf, Balsamic Glaze (V)

Tortilla Wrap, Korean BBQ Crispy Chicken w/ Pickled Asian Slaw, Sesame & Lettuce, Red Chillies

Open Sandwich, Smashed Beetroot Chutney w/ Roasted Caramelised Butternut Squash, Pesto & Pine Nuts (Vg)

Coronation Chicken w/ Pineapple Chutney, Coriander & Leaf Finger Sandwich

Traditional Cured Bacon & Cornish Cheddar Turnovers w/ Cranberry & Red Onion Chutney

Waldorf Wedge, Poached Pear, Stilton, Crystallised Walnuts, Ice Berg Lettuce, Balsamic Glaze (V) (GF)

Vanilla Panna Cotta w/ Macerated Raspberries & Biscotti Biscuit

Included

Served in eco/biodegradable boxes

W/ serviettes, wooden cutlery, paper plates

Drop off only - no staff included

**Staff, serve-wear & crockery upgrades are also available at an additional cost - please see last slide

**All costs are exclusive of 20% VAT



Box Food

A choice of 6 items in total from all of the menu | 30.00 p/head

Rustic Baguettes

Ham w/ Tomato, Cucumber, Red Onion, Leaf & Wholegrain Mustard Mayo

Goats Cheese, Rocket & Fig w/ Roasted Balsamic Red Onion (V)

Heirloom Tomato, Basil Pesto, Roasted Red Peppers, Leaf, Balsamic Glaze (Vg)

Open Bagels

Smoked Salmon, Caper & Lemon Cream Cheese w/ Pickled Cucumber Ribbons & Red Onion Rings

Whipped Honey Feta w/ Sliced Avocado, Cherry Tomato, Rocket & Toasted Seeds (v)

Baba Ghanoush w/ Roasted Peppers, Onions & Courgette, Coriander, Sesame Seeds & Pomegranate, Tahini Dressing (Vg)

Tortilla Wraps

Korean BBQ Crispy Chicken w/ Pickled Asian Slaw, Sesame & Lettuce, Red Chillies

Fried Bean Burrito w/ Feta, Lime & Red Chilli Salsa, Cardamon & Coriander Rice (v)

Traditional Falafel w/ Red Cabbage, Grated Carrot, Pickled Red Onion, Coriander, Spinach & Beetroot

Hummus (PB)

Open Sandwiches

Chicken Ceasar w/ Parma Ham, Parmesan, Garlic & Herb Mayo

Brie, Red Onion Chutney, Rocket & Fig (V)

Smashed Beetroot Chutney w/ Roasted Caramelised Butternut Squash, Pesto & Pine Nuts (PB)

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Box Food - continued

Traditional Finger Sandwiches

Coronation Chicken w/ Pineapple Chutney, Coriander & Leaf

Cheddar Cheese w/ Spring Onion & Mayo, Leaf (V)

Cucumber, Plant Based Cream Cheese, Radish, Dill & Watercress (PB)

Rolls

Gourmet Pork, Leek & Apple Sausage Rolls, Traditional Chutney

Chorizo, Feta & Chilli Sausage Rolls, Sweet Chilli Jam

Caramelised Root Vegetables & Herb Roll, Seeds & Beetroot Chutney (Vg)

Tarts

Goats Cheese, Caramelised Red Onion, Prosciutto Ham, Fig & Rocket, Balsamic Glaze

Pea & Mint Quiche Tart Topped, Ricotta Cheese Crushed Peas & Broad Beans, Feta & Seeds (V)

Squash Puree, Roasted Vegetables, Tomato Relish, Pickles (Vg)

Pastries

Leek, 3 Cheese & Spinach Croissant w/ Toasted Seeds (V)

Maple Bacon Loin, Swiss Cheese, Tomatoes, Rocket

Traditional Cured Bacon & Cornish Cheddar Turnovers w/ Cranberry & Red Onion Chutney

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Box Food - continued

Skewers & Kebabs

Chicken Satay w/ Peanut Chilli Sauce, Pickled Chillies, Coriander & Peanuts

Traditional Lamb Kofta w/ Flat Breads, Mint Yogurt, Cucumber Ribbons, Pomegranate (GF - without Flat Bread)

Rainbow Al Dente Skewered Vegetables w/ Chimi Churri Dressing (Vg)(GF)

Pots w/ Forks

Chicken & Parma Ham Caesar Salad w/ Croutons & Baby Gem, Garlic Dressing, Bacon Bits, Crispy Onion & Parmesan Crumb

Waldorf Wedge, Poached Pear, Stilton, Crystallised Walnuts, Ice Berg Lettuce, Balsamic Glaze (V)(GF)

Moroccan Pearl Cous Cous w/ Pomegranate (Vg)

Desserts

Loaded Lemon Meringue & Blueberry Tart w/ Meringue Textures & Blueberry Compote

Dark Chocolate Tart w/ Whipped Mascarpone, Edible Flowers & Chocolate Soil

Lemon Drizzle Cake w/ Fresh Raspberries

Salted Caramel & Pecan Nut Eclair ** Contains Nuts

Open Dressed Clotted Cream & Raspberry Conserve Scones w/ Fresh Summer Fruits

Traditional Victoria Sponge

Vegan Chocolate Brownie (Vg)

Vanilla Panna Cotta w/ Macerated Raspberries & Biscotti Biscuit

Coconut & Passion Fruit Syllabub w/ Mango & Passion Fruit Salsa & Dehydrated Fruits (Vg)(GF)

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Box Food - continued

Included

Served in eco/biodegradable boxes

W/ serviettes, wooden cutlery, paper plates

Drop off only - no staff included

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Brunch Buffet

Standard Menu | 12.50 p/head

- Selection of Mini Pastries
- Granola & Yoghurt Pots
- Homemade Cookies & Biscuits
- Fresh Fruit Platter

Deluxe Menu | 17.00 p/head

- Cheesy Leek Croissants w/ 3 Cheese Blend & Crispy Leeks
- Belgium Waffles, Blueberries & Syrup
- Fresh Fruit Platter
- Homemade Double Chocolate Chip Muffins
- Avocado, Chilli & Feta Bagel

Premier Menu | 22.00 p/head

- Open Smoked Salmon & Cream Cheese Bagels w/ Capers
- Potato, Onion & Mediterranean Vegetable Frittata
- Parma Ham, Brie, Caramelised Onion Jam Croissant
- Fresh Fruit Platter
- Homemade Cookies & Biscuits
- Blueberry & Almond Streusel Muffins **Contains Nuts





Brunch Buffet - continued

Included

Served in eco/biodegradable boxes

W/ serviettes, wooden cutlery, paper plates

Drop off only - no staff included

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Dessert Table

A choice of 6 items in total from all of the menu (based on 2 full items pp)
21.00 p/head

Tarts

Lemon Meringue Tart w/ Blueberries

Chocolate Tart w/ Chocolate Textures

Sea Salt & Caramel Tart w/ Honey Comb & Whipped Cream

Patisserie

Stracciatella Slice (GF)

Nougat Rocher (GF) **Contains Nuts

Tiramisù Slice (GF)

Traditional French Opera Cake (GF)

Black Forest Gateau Slice (GF)

Mango & Passionfruit Cheesecake w/ Mango & Passionfruit Salsa (GF)

Chocolate Orange Mousse Dome

Chocolate Craquant **Contains Nuts

Cakes

Individual Carrot Cake w/ Mascarpone Cream & Crystallised Salted Walnuts **Contains Nuts

Traditional Victoria Sponge

Lemon Drizzle w/ Raspberry Textures

Coffee & Walnut Cake **Contains Nuts

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Dessert Table - continued

Eclairs

Coffee Eclair

Raspberry Eclair

Sea Salt Caramel Eclair

Glass Pots

Vanilla Panna Cotta w/ Macerated Raspberries & Biscotti Biscuit **Contains Nuts

Lemon Posset w/ Lemon Curd & Lavender Shortbread

Coconut & Passion Fruit Syllabub w/ Mango & Passion Fruit Salsa & Dehydrated Fruits (Vg)(GF)

Included

Full Props and Dessert Table Set Up (No Linen or Table included)

Small Bamboo Plates

Cake Forks or Spoons - Wooden **Crockery & Silverware can be incl. at an additional cost

Drop off only - No staff included

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Afternoon Tea

Standard | 17.00 p/head

Ham & Mustard Mayonnaise Finger Sandwich on White Bread

Cheese, Spring Onion & Mayonnaise Finger Sandwich on Granary Bread (V)

Cucumber, Cream Cheese, Dill & Chive Open Sandwich (V)

Fruit & Plain Scone w/ Clotted Cream & Strawberry Conserve

Deluxe | 21.00 p/head

Coronation Chicken w/ Pineapple Chutney, Coriander & Leaf Finger Sandwich on White Bread

Mature Cheddar Cheese & Seasonal Chutney Finger Sandwich Granary Bread (V)

Traditional Egg Mayonnaise w/ Micro Watercress Open Sandwich (V)

Seasonal Savoury Vegetable Tart (V)

Individual Carrot Cake w/ Mascarpone Cream & Crystallised Salted Walnuts **Contains Nuts

Fruit & Plain Scone w/ Clotted Cream & Strawberry Conserve

Deluxe | 30.00 p/head

Smoked Salmon, Cream Cheese, Chive & Dill Finger Sandwich on Granary Bread

Traditional Egg Mayonnaise w/ Micro Watercress Finger Sandwich on White Bread (V)

Parma Ham, Fig, Brie & Rocket Open Sandwich

Seasonal Savoury Vegetable Tart (V)

Mini Traditional Prawn Cocktail

Layered Coffee Cake (GF)

Lemon Macaroon (GF) **Contains Nuts

Fruit & Plain Scone w/ Clotted Cream & Strawberry Conserve

**All costs are exclusive of 20% VAT

(V) Vegetarian / (VE) Vegan / (GF) Gluten free / (DF) Dairy Free
Allergen information available on request.



Afternoon Tea - continued

Included

Cake stands for service

Served in eco/bio degradable boxes

W/ serviettes, wooden cutlery, paper plates

Drop off only - no staff included

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Grazing Table

Original Graze

Speciality Cheeses, Cured Meats, Antipasti, Dips, Falafel, Sweet Pakora, Locally Baked Bread, Crackers, Chutney, Dried Nuts, Dried Fruit, Seasonal Fruit & Vegetables + Some Sweet Treats

If there is something specifically you wish to see (or want us to avoid!) we can work together to ensure your grazing table is just right!

Italian Graze

Pecorino & Fresh Mozzarella, Prosciutto, Salami, Nocherella Olives, Cantaloupe Melon, Figs, Poached Pear, Italian Breads, Baby Carrot, Fennel & Celery, Marinated & Roasted Vegetables (Courgette, Aubergine, Red Onion, Peppers) Ricotta Cheese, Heirloom Tomatoes, Aged Balsamic Reduction, Olive Grissini, Fruits, Crackers

Vegan Graze

Selection of Breads, Mushroom Paté, Vegan Cheese, Olives, Pickles, Mushrooms, Artichoke Hearts, Caramelised Onion Tartlets, Falafel, Pakora, Selection of Vegan Crackers w/ Dips, Hummus, Chutney Dried Nuts, Dried Fruit, Seasonal Fruit & Vegetables to include Peppers, Tomatoes, Roasted Cauliflower + Some Sweet Treats

Optional Extras: Vegan Nut Roast

Pricing

- 1 metre (up to 30 people) £1,000.00
- 2 metres (up to 60 people) £1,500.00
- 3 metres (up to 90 people) £2,000.00
- 4 metres (up to 120 people) £2,700.00

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Grazing Table - continued

Included

All Props & Setup

Disposable Bamboo Plates, Wooden Cutlery & Serviettes

Drop off only - no staff included

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P / F

Picnic Boxes

Seasonal Picnic Box | 15.00 p/head

Finger Sandwiches w/ seasonal fillings
Individual Loaded Vegetable Quiche Tart
Seasonal Salad Pot
Carrot, Cucumber, Celery Sticks w/ Hummus
Sliced Orange, Melon & Berries

Mediterranean Box | 15.00 p/head

Marinated Chargrilled Chicken Focaccia
Vegetable Pickles
Roasted Vegetable Salad w/ Feta Cheese
Marinated Olives
Parma Ham, Salami
Grapes, Fig, Berries

Middle Eastern Box | 15.00 p/head

Chicken Shawarma Flat Bread w/ Tahini Sauce, Coriander & Lemon
Spiced & Jewelled Giant Cous Cous
Vegetable Pickles
Marinated Olives
Lamb Kofta Skewer w/ Pomegranate
Grapes, Figs, Berries

**All costs are exclusive of 20% VAT

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Allergen information available on request.

P / F



Picnic Boxes - continued

Included

Served in individual eco/bio degradable boxes

W/ serviettes & wooden cutlery

Drop off only - no staff included

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P / F



Hot Buffet

Choose one of the following dishes.

Vegan/Vegetarian equivalent supplied alongside each choice.

Chinese | 17.50 p/head

Sticky Sweet & Sour Chicken, Stir Fried Peppers, Fine Beans

Egg Fried Rice, Prawn Crackers

or

Ginger & Black Bean Spiced Belly of Pork, Stirred Peppers & Soy Cooked Noodles

Thai | 17.50 p/head

Chicken, Courgette, Fine Bean & Mangetout Thai Green Coconut Curry

Sticky Rice, Thai Spiced Prawn Crackers

Spanish | 17.50 p/head

Classic Paella: Chicken Thigh & Chorizo Sausage w/ Saffron Rice, Peppers, Tomatoes, Chilli, Sweet Peas & Fresh Parsley

Crusty Bread, Mixed Leaf & Aioli

Italian | 17.50 p/head

Asparagus Risotto, Confit Tomato & Black Olive Risotto, Parmesan Shavings

Crusty Bread, Green Salad

or

Pulled Beef Ragù, Rich Tomato Sauce, Parpadella Pasta,

Sea Salt & Rosemary Focaccia, Dipping Oils, Rocket & parmesan Salad

**All costs are exclusive of 20% VAT

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Allergen information available on request.





Hot Buffet - continued

Indian | 17.50 p/head

Chicken Tikka Masala, Tomato, Coriander, Cardamon, Cinnamon & Fenugreek

or

Lamb Rogan Josh, Spiced yoghurt & Tomato Sauce

Both served with:

Garlic Naan Bread, Mini Poppadoms, Lemon & Chilli Infused Salad, Coriander & Mint Chutney

Included

Served with individual eco/bio degradable boxes

W/ serviettes & wooden cutlery

Chaffing Dishes to keep food warm or delivered hot for immediate consumption

Drop off only - no staff included

**All costs are exclusive of 20% VAT



2 Course Hot Buffet

Choose two of the following dishes:

*All dishes are available as vegan, vegetarian, or gluten-free on request.

Braised Beef Ragu with Pappardelle

Paired with Artisan Sourdough and a Fresh Mixed Greens Salad

Smoky Pulled Beef & Mixed Bean Chilli

Served with Loaded Nachos, House-Made Guac, Salsa Trio, and Citrus Rice Salad

Moroccan Chicken, Apricot & Almond Tagine

Accompanied by Pomegranate Couscous and a Seasonal Market Salad

Classic Chicken Curry

Featuring Cool Raita, Heirloom Tomato & Cucumber Salad, Charred Naan, and Vibrant Jeweled Rice

Creamy Beef Stroganoff

Served with Steamed Jasmine Rice and Farm-Fresh Seasonal Vegetables

Pesto Chicken Risotto

Grilled Chicken with Fresh Basil Pesto, Shaved Parmesan, and Rocket, Served with a Crisp Green Salad

Chicken, Leek & Bacon Pasta Bake

Golden-Baked and Served with Garlic Flatbread and a Green Leaf Salad

**All costs are exclusive of 20% VAT

2 Course Hot Buffet - continued

Sausage & Root Veg Casserole

A Hearty Blend of Sausages, Creamy Mash, and Seasonal Vegetables

Cottage Pie

Classic Comfort with Herbed Green Beans and Rustic Sourdough Bread

Lemon & Garlic Summer Chicken

Served with Refreshing Tabbouleh Salad and Herb-Roasted New Potatoes

Thai Green Chicken Curry

Fragrant and Spicy, with Sticky Coconut Rice and Crispy Prawn Crackers

Layered Beef Lasagne

With Velvety Béchamel, Fresh Pasta, and a Side of Garlic Focaccia & Caesar Salad

Red Wine Beef Bourguignon

Slow-Cooked with Mushrooms & Pearl Onions, Served Over Creamy Mashed Potatoes

Beef or Chicken Hot Pot

Topped with Golden Potato Slices, Served with Wilted Seasonal Greens

**All costs are exclusive of 20% VAT

2 Course Hot Buffet - continued

Dijon Chicken

Pan-Seared Chicken in Creamy Dijon Sauce, Paired with Roasted Baby Potatoes and Steamed Asparagus

Spaghetti & Meatballs

House-Made Meatballs in a Rich Tomato Sauce, Served with Garlic Bread

Pork Goulash

Rich Hungarian-Style Stew with Buttered Egg Noodles and a Dollop of Sour Cream

Hunter's Chicken

Grilled Chicken Wrapped in Smoked Bacon, Topped with BBQ Sauce & Melted Cheese, Served with Skin-On Fries and Slaw

Included

Served with individual eco/bio degradable boxes

W/ serviettes & wooden cutlery

Chaffing Dishes to keep food warm or delivered hot for immediate consumption

Drop off only - no staff included

**All costs are exclusive of 20% VAT



2 Course Hot Buffet

Choose 2 options from our selection of our delicious sweets to accompany your savoury course.

Zesty Lemon Drizzle Cake

A Moist, Citrusy Slice with a Light Glaze

Mint Aero Brownie

Rich Chocolate Brownie Infused with Mint Aero Chunks

Victoria Sponge Bites

Classic Sponge Cake with Fresh Cream & Raspberry Jam

Fruit Scone Duo

Served with Clotted Cream and a Dollop of Strawberry Jam

Raspberry & Lemon Éclair

Vibrant Raspberry Filling with a Zesty Lemon garnish

Fresh Fruit Skewers

Seasonal Fruit Served on Skewers for a Refreshing Treat

Lemon Posset with Shortbread

Silky Smooth Lemon Posset Paired with a Buttery Shortbread Cookie

**All costs are exclusive of 20% VAT



2 Course Hot Buffet - continued

Individual Chocolate Mousse with Chocolate Textures

Rich Chocolate Mousse with Layers of Different Chocolate Textures for an Indulgent Experience

New York-Style Cheesecake

Classic Cheesecake with a Buttery Graham Cracker Crust and a Smooth Cream Cheese Filling, Topped with a Berry Compote

Salted Caramel Chocolate Tart

A Decadent Chocolate Tart with a Rich Salted Caramel Center

Coconut & Mango Panna Cotta

A Tropical Panna Cotta Layered with Mango Puree and Toasted Coconut

Included

Served in sharing eco/bio degradable boxes w/ Paper plates

W/ serviettes & wooden cutlery

Drop off only - no staff included

**All costs are exclusive of 20% VAT



Upgrade Your Buffet

Table Scapes, Equipment & Serve Wear Hire Costs

Your buffet displayed and set up by Paisley Flour, using our unique & beautiful platters:

10 - 50 Guests £200

50 - 80 Guests £300

80 - 120 Guests £350

Foliage and/ or Bloom Display Costs

Extra special touch with blooms or foliage.

Foliage:

10 - 50 Guests £150

50 - 80 Guests £200

80 - 120 Guests £250

120 + Guests - TBC

Blooms:

£POA

Crockery & Cutlery

Crockery & Cutlery as an upgrade from our biodegradable and eco friendly range:

Standard White Crockery (10.5" Dinner Plate) | £3.00 p/person

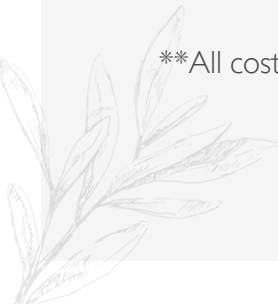
Standard Stainless Steel Cutlery (1 Knife/1 Fork) | £3.00 p/person

Plain White Linen Napkins | £2.00 p/person

Cups & Saucers w/ Teaspoons | £2.50 p/person

** Vintage Crockery, Cups & saucers can also be arranged

**All costs are exclusive of 20% VAT





Upgrade Your Buffet - continued

Serving Staff

Minimum 6 hr shift p/member of staff:

Front of House | £35.00 p/hr

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