



# *Chefsyed*

## **WELCOME TO OUR KNIFE BUFFET MENU.**

Indulge in a selection of vibrant, flavorful dishes crafted to elevate any occasion. From delightful vegan options and classic charcuterie boards to premium seafood & savory meats, our cold buffet offerings are designed to cater to every palate. Let us bring freshness, quality, & exceptional taste to your event, making it truly memorable.

[info@chefsyed.com](mailto:info@chefsyed.com) | +44 7796 778155



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# SELECTION OF SALADS

## 1. Greek Salad.

(veggie)

Cherry tomatoes, red onions, cucumber, lettuce olives feta cheese.

## 2. Mediterranean Salad.

(vegan pine nuts)

Roasted vegetables chickpeas basil pesto, baby spinach wild rocket.

## 3. Creamy Potatoes Salad.

(veggie, dairy)

Baby potatoes, scallions, chives olive oil fresh cream.

## 4. Quinoa salad.

(vegan)

Red and white quinoa,blended with roasted aubergine,courgette parsley and fresh oregano.

## 5. Moroccan Cous Cous Salad.

(vegan, gluten)

Mint, parsley, chopped tomatoes and red onion pomegranate raisins.

## 6. Prawns and crab salad

( crustacean,fish)

Freshly caught Atlantic prawns and Dorset white crab meat with cherry tomato , chopped broccoli, brown rice and caramelised onion.

## 7. Pasta Salad

(gluten,)

Fusilli pasta with Basil pesto sauce mixed with roasted cherry tomatoes, roasted peppers ,red onions and baby spinach

## 8. Roasted chicken & butternut squash salad.

Slow roasted chicken shredded and mixed with butternut squash, roasted cubes, wild herbs, olive oil and balsamic dressing.

## 9. Tuna Salad.

(fish)

Pasta Farfelle , fresh homemade tomato sauce ,sweetcorn, peppers & wild rocket

## 10. Five Bean Salad.

Freshly cooked assorted beans mixed with tomato and asparagus & kale blended with extra virgin olive dressing and garlic chilli.





# VEGAN / VEGETARIAN

1. Vegetables Spring Roll Sweet Chilli Sauce. ( *vegan, gluten* )
2. Roasted Pumpkin And Spinach Roulade. ( *vegan, gluten* )
3. Stuffed Red Point Pepper Quinoa Courgettes Brown Rice. ( *vegan* )
4. Onion Bahji with Asian Salad. ( *vegan* )
5. Roasted Tomatoes Peppers And Avocado Basil Bruschetta. ( *vegan, gluten* )
6. Fusilli Pasta. ( *vg, gluten, pine nuts* )  
Black Olives Cherry Tomatoes Grilled Artichoke Basil Pesto And Cress.
8. Stuffed Grilled Aubergine. ( *vegan* )
9. Chickpea Mushroom And Herbs And Tomatoes Salas.





# CHICKEN / MEAT

1. Slow Roasted Chicken Supreme Rosemary & Orange Dressing.

2. Indian lamb seekh Kabab.

Lamb mince blended with coriander chilli & garlic, mixed with Indian spices & finely finished on flame grilled.

3. BBQ Or Teriyaki Chicken Large Skewers.

(soy)

4. Bang Bang Chicken Scallion And Mint Bang Sauce..

(egg, gluten)

5. Tagliatelle Pasta With Chicken, Wild Mushrooms  
Cherry Tomatoes.

(egg, dairy, gluten)

6. Pull Chicken Brioche Roll And Cress.

(egg, gluten)

7. SHand Made Sausages Roll Spiced Mayo.

(gluten)

8. Yorkshire Pudding Stuff With Roast Beef & Horseradish Sauce.

(egg, gluten)

9. Sliced Roasted Sirloin Beef Steak Horseradish Sauce.

(£3.00pp supplement)

10. Chicken and cheese Baps

(Gluten,dairy,eggs)

Pulled chicken with three cheese herb mayo in grilled soft baps

11. Beef Chili Con Carne Burrito.

(soy, gluten free)

12. Lamb Meat Balls Pots With Wild Herbs.

13. Mini Cocktails Sausages Onion Dip.

(gluten)





## FISH / SHELLFISH

1. Tempura King Prawns Sweet Chilli Sauce. (gluten,crustacean)
2. Pan seared sea bass with garlic and lime dressing (crustacean,egg)
3. Pan Seared Fillet Of Sea Bass Thyme Garlic Dressingor Dressed Salomon. (Fish )
4. Dressed Salmon. (Fish )
5. Smoked Haddock Fish Cakes Tartar Sauce lemon. (gluten free, fish,egg)
6. Red Wine Poached Fillet Of Cod Wild Garlic & Lime Sauce.
7. Dorset Crab Meat Baguette Smoked Lime Butter. (gluten, pine nuts)
8. Lobster Mousse And Shrimps Sliders Pickled Cucumber & Slaw. (crustaceans, dairy, gluten)
9. Seafood Mix Tagliatelle Black Olives Basil Pesto Sauce. (crustaceans, fish, mollusc, pine nuts)
10. Smoked Salmon And Dill Cream Cheese Brioche. (fish, dairy, gluten)





## DESSERTS

1. Vegan Chocolate Cake. (vegan)
2. Strawberry Moss And Fresh Fruit Pot. (vegan)
3. Triple Chocolate Fudge Cake. (egg, dairy, gluten)
4. New York Cheese Cake. (egg, dairy, gluten)
5. Chocolate / Strawberry Cheesecake. (egg, dairy, gluten)
6. Vanilla Moss And Fresh Berries Mint Jelly Pot. (dairy, egg)
7. Eton Mess Cup. (egg, dairy)
8. Banoffee Pie Cups. (egg, dairy, gluten)
9. Mango Mousse And Passionfruit Cup Else.
10. Exotic Tropical Fruit Salad. (fish, dairy, gluten)

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| 1. Selection Of 3 Salads 4 Buffet & Selection Of Mini Desserts. | £18.00pp  |
| 2. Selection Of 3 Salad And 5 Buffet And Mini Dessert.          | £22.00 pp |
| 3. Selection Of 4 Salads And 6 Buffets And Mini Dessert.        | £25.00 pp |
| 4. Extra Salad Or Buffet Item.                                  | £ 2.50 pp |





# Our Terms & Condition

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- We do not take any responsibility for any delays when the weather is extremely bad as such storms , snow ect which effect to drive .
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- We do not take any responsibility for any delays when the road traffic is extremely bad due to extreme traffic, due to main road , dual carriage way or motorway closures or have major accident ahead.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event & not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).

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