

Our Buffet Menus

All prices per person. Freshly prepared and delivered across Cornwall and Devon.

Minimum 20 guests - Dietary requirements catered for - Next-day delivery available - order before midday

COLD FINGER BUFFETS

The Lite Bites Finger Buffet

£6.75 pp

An easy, crowd-pleasing spread for daytime meetings and casual gatherings - fresh sandwiches on local breads, golden flaky sausage rolls, crisp crudités with house-made dips, kettle crisps and a rotating selection of homemade traybakes.

- o Sandwiches on local breads - classic fillings
- o Sausage rolls
- o Crudités with house-made dips
- o Kettle crisps
- o Homemade traybakes

The Essential Sandwich Buffet

£7.88 pp

A fuller spread for longer gatherings - sandwich platters with mixed fillings, hand-rolled Savoury eggs, flaky sausage rolls, tomato-mozzarella skewers, three house salads and a bright seasonal fruit platter.

- o Sandwiches on local breads - meat, fish and vegetarian
- o Sausage rolls
- o Crudités with lemony hummus
- o Coleslaw
- o Pasta salad with sun-dried tomato and basil
- o Seasonal fruit platter

The Classic Savoury Buffet

£10.20 pp

A generous savoury spread for hungrier crowds - mixed sandwich platters, chicken goujons, hand-raised pork pies, a quiche selection, spiced onion bhajis, Savoury eggs, spring rolls and three fresh salads.

- o Sandwiches on local breads - meat, fish and vegetarian
- o Chicken goujons
- o Pork pies
- o Quiche wedges
- o Green salad with house vinaigrette
- o Coleslaw
- o Crudités with house-made dips
- o Seasonal fruit platter

COLD MIXED & PREMIUM BUFFETS

The Summer Grazing Buffet

£11.90 pp

A relaxed grazing-style spread for warm afternoons - a board of continental cold meats and cheeses with crusty

French stick, rustic pâté, golden quiche bites, hand-rolled Savoury eggs and four seasonal salads.

- New potato salad with spring onion and crème fraîche
- Pasta salad with sun-dried tomato and basil
- Coleslaw
- Continental cold meats and cheeses with French stick
- Crudités with house-made dips
- Quiche bites

The Global Flavours Buffet

£12.75 pp

A spice-led world tour on one table - warm onion bhajis, samosas and pakoras, crisp duck spring rolls, sticky BBQ wings and tempura prawns, alongside sandwich and wrap platters, golden quiche and bright salads.

- Sandwiches and wraps with global-inspired fillings
- Onion bhajis, samosas and pakoras
- Duck spring rolls with hoisin
- Crudités with lemony hummus
- Trio of seasonal salads
- Coleslaw
- Seasonal fruit platter

The Executive Cold Buffet

£13.60 pp

Our most-booked corporate buffet - sandwich and wrap platters, loaded potato skins, chargrilled chicken skewers, tomato-mozzarella and a crispy selection of goujons, breaded cod and spring rolls, finished with homemade cakes.

- Sandwiches and wraps on local breads
- Loaded potato skins with sour cream
- Chargrilled chicken skewers
- Heritage tomato and burrata with basil oil
- Wild rocket with parmesan and aged balsamic
- Roasted Mediterranean vegetables on lemon couscous

The Premium Mixed Buffet

£14.88 pp

A step-up celebration spread built around hand-carved gammon, a quiche selection and hand-raised pork pies, lifted by melon wrapped in parma ham, herb-roasted potatoes, salsa salad and a proper platter of homemade cakes.

- Sandwiches on local breads
- Hand-carved honey-glazed gammon
- Quiche wedges
- Pork pie
- Charentais melon with parma ham
- Heritage tomato and burrata with basil oil
- Wild rocket with parmesan and aged balsamic
- Fruit board with fig, pomegranate and grape

The Ultimate Celebration Buffet

£17.85 pp

Our flagship celebration spread - baked brie wedges with cranberry, crisp filo prawns, sticky BBQ wings, duck spring rolls, an Indian selection and chargrilled chicken skewers, finished with homemade cakes, salads and fruit.

- Sandwiches on local breads
- Baked brie with cranberry compote
- Filo prawns with sweet chilli

- o BBQ chicken wings
- o Duck spring rolls with hoisin
- o Sausage rolls and quiche wedges
- o Loaded potato skins with house-made dips
- o Onion bhajis, samosas and pakoras with chutneys
- o Chargrilled chicken skewers
- o Heritage tomato and burrata with basil oil
- o Wild rocket with parmesan and aged balsamic
- o Fruit board with fig, pomegranate and grape

FORK BUFFETS

Served with plates and cutlery for a more substantial sit-down meal.

The Classic Ploughmans Fork Buffet

£11.90 pp

A proper ploughman's-style fork buffet - honey roast ham, spicy chicken wings, new potato salad and creamy coleslaw, alongside a bright Greek salad and crisp leaves dressed with lime and coriander.

- o Green salad with lime and coriander
- o Hand-carved honey roast ham
- o New potato salad with spring onion and crème fraîche
- o Greek salad with feta, cucumber and olive
- o Coleslaw
- o Marinated chicken wings

The Land & Sea Fork Buffet

£16.15 pp

A surf-and-turf fork buffet built around whole poached salmon and a board of continental meats, lifted by tomato-mozzarella, crisp bruschetta, feta and cherry tomato salad, and warm rolls with good butter.

- o New potato and spring onion salad
- o Feta and cherry tomato with fresh herbs
- o Wild rocket with parmesan and aged balsamic
- o Continental cold meats
- o Charred fennel and orange with toasted almonds
- o Whole poached salmon with lemon and dill
- o Bread rolls with Cornish butter

The Roast Dinner Fork Buffet

£19.97 pp

A proper roast-dinner fork buffet - slow-cooked turkey in cranberry and port, peppercorn rare roast beef with horseradish, mini Yorkshires filled with beef, rich roasted vegetables and three fresh salads.

- o Leaf salad with parmesan croutons
- o Slow-cooked turkey in cranberry and port
- o Rare peppercorn roast beef with horseradish
- o Coleslaw
- o Tomato and mozzarella with basil
- o Mini Yorkshire puddings with roast beef and horseradish
- o Roasted seasonal vegetables with rosemary
- o New potato salad with spring onion and crème fraîche
- o Bread rolls with Cornish butter

HOT BUFFETS

Delivered hot in thermal containers - ready for immediate serving.

The Southern Style Hot Buffet

£15.30 pp

Southern-inspired comfort food for a proper crowd - sticky Jack Daniels ribs, crisp chicken drumsticks, buttermilk chicken tenders and chorizo potato salad, alongside fresh sandwich platters, quiches and bright salads.

- o Cajun chicken drumsticks
- o Jack Daniels glazed pork ribs
- o Coleslaw
- o Buttermilk chicken tenders with smoky dip
- o Chorizo potato salad
- o Cornbread with whipped honey butter
- o Smoky baked beans

The Country Feast Hot Buffet

£19.97 pp

A generous farmhouse-style hot feast - marinated chicken, salt-and-pepper ribs, honey chipolatas and sticky Jack Daniels ribs, plus a rustic board of meats with artisan breads, fresh salads and homemade cakes.

- o Marinated chicken in herbs and spices
- o Salt and pepper pork ribs
- o Honey-glazed chipolatas
- o Jack Daniels glazed pork ribs
- o Cold meats with artisan breads
- o Trio of seasonal salads
- o Coleslaw
- o Pasta salad with sun-dried tomato and basil

The Grand Banquet Hot Buffet

£26.55 pp

Our top-tier hot banquet - marinated chicken, salt-and-pepper ribs, honey chipolatas, Jack Daniels ribs and crisp duck spring rolls, layered with grazing pots, five inventive salads and homemade cakes.

- o Marinated chicken in herbs and spices
- o Salt and pepper pork ribs
- o Jack Daniels glazed pork ribs
- o Bread rolls with Cornish butter
- o Duck spring rolls with hoisin
- o Grazing pots - olives, peppers and cheese
- o Asparagus and new potato with lemon
- o Radish coleslaw with mustard dressing
- o Chorizo potato salad
- o Pasta salad with sun-dried tomato and basil
- o Homemade cake selection

SPECIALTY & CORNISH

The Best of Cornwall Buffet

£12.75 pp

A proper taste of Cornwall - hot traditional pasties, golden saffron cake, buttery hevva cake and scones piled with Cornish clotted cream and strawberry preserve, alongside sandwiches on local breads.

- o Cornish pasty - beef, potato, onion and swede

- o Cornish saffron cake
- o Cornish hevva cake
- o Scones with Cornish clotted cream and strawberry preserve
- o Sandwiches with Cornish cheese, ham and chutney

Hot Cornish Pasty (cocktail size)

£2.50 each

Hot, hand-crimped Cornish pasties delivered straight from the oven - flaky shortcrust enclosing seasoned beef, potato, onion and swede. Available in cocktail, small, medium or large.

- o Flaky shortcrust pastry, hand-crimped
- o Filling: beef, potato, onion and swede

CHILDREN'S & FAMILY

The Kids Picnic Bag

£4.88 pp

An individually packed picnic bag for every child - a ham and cheese sandwich, a mini sausage roll, a piece of fresh fruit, biscuits, crisps and a juice carton. Easy to hand out, nothing to wash up.

- o Ham and cheese sandwich
- o Mini sausage roll
- o Fresh fruit
- o Biscuits
- o Crisps
- o Fruit juice carton

The Kids Party Buffet

£6.00 pp

A proper kids' party spread - fresh sandwiches, stone-baked pizza, crispy chicken dippers, cocktail sausages and mini sausage rolls, plus veggie sticks with cheese and a generous Swiss roll to finish.

- o Child-friendly sandwiches
- o Pizza slices
- o Chicken dippers with ketchup
- o Cocktail sausages
- o Mini sausage rolls
- o Swiss roll
- o Veggie sticks with cheese cubes

TEAS & EXTRAS

Cornish Jam & Clotted Cream Scone

£3.00 pp

The proper Cornish cream tea - two half scones per person, baked fresh, served with strawberry jam and a generous spoonful of Cornish clotted cream. Jam first, naturally.

- o Cornish scone
- o Strawberry jam
- o Cornish clotted cream

READY TO BOOK?

Call 01209 206255 - Email info@saltwind.catering

37 Fore Street, Redruth, TR15 2AE - Cornwall and Devon