

Mad Hatter's Buffet Menus 2019

Free Delivery In The Cardiff Area For Orders Over £50 (exc vat)

1a) Strictly Business £5.25+VAT Per Person – Mix of meat & vegetarian sandwich selection, breaded mozzarella sticks, buffet pork pies & English mustard dip, BBQ chicken wings, crisps, cake, plates & serviettes 24 hrs notice required. (All vegetarian items plated and labelled separately) **24 hrs notice required.**

(Glu,Cru,Ses,Soy,Egg,Fish,Mil, Cel,Mus,Sul)

1b) Strictly Vegetarian £5.25+VAT Per Person VEGETARIAN sandwich selection, breaded mozzarella sticks, spring roll with sweet chilli dip, mini quiche, crisps, cake, plates & serviettes **24 hrs notice required.**

(Glu,Egg,Mil,Cel,Sul,Ses,Soy)

2) Classic Lunch £5.25+VAT Mini rolls filled with a mix of meat and vegetarian fillings 2pp, mini sausages coated with honey & wholegrain mustard, cheese & chive stuffed potato skins, spring rolls with sweet chilli dip, fresh fruit bowl, popcorn – Plates & serviettes (All vegetarian items plated and labelled separately) **24 hrs notice required.**

(Glu,Cru,Ses,Soy,Egg,Fish,Mil,Cel,Mus,Sul)

3) The Hatter £6.25+VAT Mixed deli rolls with a variety of meat & vegetarian fillings, SFC & BBQ dip, sweet potato falafel with yoghurt & mint dip, Swedish toast topped with cream cheese & smoked salmon & capers, mozzarella, baby tomato & olive on cocktail stick, mini quiche, mixed tray bake squares, crisps, plates & serviettes (All vegetarian items plated and labelled separately) **24 hrs notice required.**

(Glu,Cru,Soy,Ses,Egg,Fish,Mil,Cel,Mus,Sul)

4a) The Executive £6.25+VAT Per Person Thick sliced bloomers with a mix of meat & vegetarian fillings, chicken satay sticks, vegetable samosas, quiche, onion bhajis, sausage rolls, crisps, brownies 24 hrs notice required (All vegetarian items plated and labelled separately) **24 hrs notice required.**

(Glu,Cru,Soy,Ses,Egg,Fish,Mil,Pea,Nut,Cel,Mus,Sul)

4b) Vegetarian Executive £6.25+VAT Per Person Thick sliced VEGETARIAN bloomers, mozzarella, cherry tomato & fresh basil skewers, vegetable samosas, quiche, onion bhajis, vegetarian sausage rolls, crisps, brownies **24 hrs notice required.**

(Glu,Egg,Mil,Soy,Cel,Sul,Ses,Soy)

5) The Healthy Low Carb £7.95 + VAT Three low carb salads (avocado, egg & olive salad (V), apple, grape, walnut & celery salad, Ceasar Salad with low calorie dressing, mackerel platter, sliced cheese platter, lemon & herb chicken skewers, tropical fruit platter dessert. (All vegetarian items plated and labelled separately)

Minimum order 15 people & 48 hrs notice required

(Glu,Tre,Mol,Egg,Fish,Mil,Cel,Mus,Sul)

6) Classy Cuisine £8.25+VAT Sourdough baguettes with a mix of meat & vegetarian deluxe fillings, duck spring rolls, sweet chilli steak skewers, prawn & chorizo sticks, goats cheese & caramelised red onion tartlets, Mediterranean cous cous with minted yoghurt dip, breaded brie wedges, mini individual cheesecakes, plates & serviettes, plastic forks & Knives (All vegetarian items plated and labelled separately) **24 hrs notice required**
(Glu,Cru,Soy,Ses,Egg,Fish,Mil,Cel,Mus,Sul)

7)Welsh Fayre £9.50 +VAT per person Locally sourced rustic breads, freshly baked in Wales and filled with our finest meat & vegetarian fillings, to include Y-fenni & Welsh cheddar cheese, individual Welsh egg quiches with roasted peppers, Welsh sausages, coated in Welsh honey & sesame seeds, mini Welsh rarebits, cockles, leek & bacon mini tarts, dessert platter consisting of traditional Bara Brith, Welsh cakes & sliced melon (All vegetarian items plated and labelled separately) **Minimum order 15 people & 48 hrs notice required**
(Glu,Ses,Soy,Mol,Egg,Fish,Mil,Cel,Mus,Sul,Cru)

***Add our Welsh Cheeses & Crackers on slate as an extra treat for £2.75 + VAT pp**
(Glu,Soy,Ses,Cel,Mil,Sul,)

8)The Italian £9.75 Mediterranean sliced meats & continental cheeses with olives, artichokes & sundried tomatoes, focaccia bread, olive oil, herb & balsamic vinegar dip, breaded squid strips with a light lemon mayonnaise dip tricolore pasta salad, mixed Mediterranean pizza slices, melon & parma ham sticks mini tiramisu desserts, paper plates & serviettes, plastic forks & knives **Minimum order 15 people & 48 hrs notice required**
(Glu,Soy,Ses,Egg,Mil,Cel,Mus,Sul,Mol)

The VIP £12.00 + VAT per head – Platter of filled meat & vegetarian sandwiches using a variety of breads & rolls, butterfly prawns with a seafood dip, marinated steak & pepper skewers, bourbon glazed baby back ribs, breaded camembert with a tomato chutney dip (V), Italian bruschetta(V), new potato & dill salad bowl, Greek salad bowl, mini dairy cake assortment, plates & serviettes, disposable knives & forks. (All vegetarian items plated separately) **Minimum order 15 people & 48 hrs notice required**
(Glu,Cru,Soy,Ses,Egg,Fish,Mil,Cel,Mus,Sul,)

Packed Lunches £4.95 + VAT Mix of filled sandwiches & rolls (25% made vegetarian), bag of walkers crisps, cereal bar, bottle of water, individual fruit pieces. This lunch is delivered in individual brown bags and are a great option for eating whilst travelling. **48 hrs notice required**
(Glu,Cru,Soy,Ses,Egg,Fish,Mil,Cel,Mus,Sul,Tre,Pea)

Dietary Requirements

Vegan Menu £7+VAT – Vegan filled rolls (Chunky Humous & roasted peppers, vegan cheese salad & avocado, butterbeans, tomato & spinach with Non dairy spread) Vegan Prawn style pieces, onion rings, sweet potato falafel balls, carrot sticks & homous, ready salted crisps Fruit Kebab stick, plates & serviettes. **24 hrs notice required.**

(Glu,Soy,Ses,Cel,Mus,Sul,)

Dairy Free/Lactose £7 + VAT – Mix of sandwiches filled with sliced meats, eggs & lactose free vegetarian fillings, Vegetable Crudites with humous dip, BBQ chicken wings (2pp), Flavoured Rice, Mini bruschetta, ready salted crisps, fruit kebab stick, plates & serviettes **24 hrs notice required.**

(Glu,Soy,Ses,Cel,Mus,Sul,Fis,Cru)

Gluten Free £7 + VAT – Gluten free filled rolls with meat & vegetarian fillings, cucumber wedge topped with cream cheese & smoked salmon, Gluten free breaded chicken pieces, Gluten free mozzarella sticks, Mediterranean falafel balls, ready salted crisps, fruit kebab sticks, plates & serviettes. **24 hrs notice required.**

(Soy,Fis,Cru,Mil,Egg,Ses,Cel,Mus,Sul,)

Additional Optional Items

These items can be added on to your above buffet menus to add additional quantities as well as variety

Finger Food Additions £1 per item + vat Sweet Potato Wedges with Tomato Chutney (V), Chicken Souvlaki, Luxury Samosas(V) Spanish Tortilla Wedges (V)Tandoori Tikka Skewers with Yoghurt and Mint Dip, Mixed Olives (V), Cheese and Bacon Potato Skins, Mediterranean Pizza Slices(V), Southern Fried Chicken & Bbq Sauce, BBQ Chicken Wings, Quiche (V) Sweet Chilli Steak Skewers

(Glu,Soy,Ses,Egg,Mil,Cel,Mus,Sul)

Fruit Kebab Sticks £1.50 each plus vat

Salads Bowls (Serves 10 people) £10.00 each + vat

Cous Cous & Roasted Vegetables Plump cous cous, mint, lemon & roasted peppers

Herbed Bean Salad A variety of beans, parsley, peppers & Spinach

Waldorf Salad Celery, Walnuts, grapes & Red Apple, Dressed in Mayonnaise

Classic Potato Salad New Potatoes, Shallots, Capers & Parsley, dressed in Mayonnaise

Greek Salad Cucumber, Ripe Tomatoes, Red Onions, Black Olives & Greek Feta

Traditional Coleslaw Shredded Cabbage, Carrots and Onion in a Creamy Mayonnaise

(Glu,Egg,Mil,Nut,Cel,Mus,Sul)



Charcuterie Board £26.00 (Serves 10 people) plus vat Pate, Prosciutto, Dry Cured Salami, Sundried Tomatoes, Grapes, Cornichons, Chutney, Gouda Cheese, Brie & Dried Figs. Accompanied with a Variety of Crackers and Sliced Breads.

(Glu,Mil,Cel,Mus,Sul)

Traditional Cheeseboard £28.50 (Serves 10 people) plus vat An array of Soft and Hard Cheeses, Pickles, Fruit, Nuts, Crackers & Breads Fresh Fruit Platter £15.00 (Serves 10 people) plus vat A Selection of Fresh Melon, Pineapple, Grapes, Kiwi and Tangerines

(Glu,Mil,Tre,Cel,Sul)

Allergen Advice

Please be advised that we use all 14 allergens listed by the Food Standards Agency. As food allergens are present in our production kitchen, we can not guarantee any menu item will be completely free from a particular allergen.

All allergen information which is provided on our website, menus and customer allergen card should not be considered as any form of guarantee but as a best faith effort to provide you with information on our menus. You should use this information to help assess your own level of risk, based on your own personal circumstances, before eating from our menu.

Please make sure that if you are ordering on behalf of other people that they have access to our website or have a copy of our menu so they can make an informed decision. If anyone has mentioned that they suffer from a severe allergic reaction to any food allergens, please call the our office to discuss further.

All menus have been clearly marked using an abbreviated three letter code at the end of each menu. The key for this can be found below:

Allergen Key Code

GLU: cereals containing gluten **CRU:** crustaceans, for example prawns, crabs, lobster and crayfish

EGG: eggs **FIS:** fish **PEA:** peanuts **SOY:** soya **MIL:** milk **TRE:** nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts **CEL:** celery (and celeriac) **MUS:**

mustard **SES:** sesame **SUL:** sulphur dioxide, which is a preservative found in some dried fruit

LUP: lupin **MOL:** molluscs, for example clams, mussels, whelks, oysters, snails and squid