

22 Catering

SPECIAL OCCASION BUFFETS:

Selection of sliced meats served with sauces.

Lemon and dill poached salmon sat on a bed of lettuce with Icelandic prawns and mixed seafood.

Selection of continental meats served with olives and balsamic vinegar.

Melon wrapped in parma ham served on a bed of curly lettuce and cherry tomatoes

Vegetable crudités served with a lemon and black pepper dip.

Freshly baked bread rolls.

Apple and celery potato salad.

Homemade chunky coleslaw.

Indian selection served with mango chutney and a raita dip.

Chicken drumsticks.

Kettle chips.

Vegetable biryani rice salad.

Red pesto and mushroom pasta salad.

Baby mozzarella, basil and sundried tomato canapés.

Hot buttered new potatoes.

Feta cheese salad bowl

Profiteroles mountain served with fresh cream.

Blackcurrant cheese cake served with fresh cream.

Selection of locally produced cheeses and crackers.

£10.00



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