



OUR CATERING & BUFFET SERVICE

Here at **NO 29 ROMILEY** and at **VILLAGE CAFE** (our “sister” business), we have a small number of simple principles that ensure we consistently beat our customers expectations, these are:

THE START POINT

We prefer to meet face to face so that we can really understand what you want from our Catering and Buffet Service, in the majority of cases it is straightforward, but by meeting up we can discuss requirements for Vegetarian or Vegan guests, Allergy's, Gluten Free requirements etc. this way we ensure we provide a buffet everybody can enjoy.

YOUR BUFFET

This is your buffet and not ours, and so whilst we provide guidelines for all our buffets, balancing, colour, flavour and texture, we are very happy to tailor your buffet to suit your needs.

FOOD QUALITY

Our food is fresh, freshly purchased, freshly made and prepared and freshly delivered, the customer feedback we receive for our homemade Chilli Scotch Eggs and Quiche's, amongst other things, is proof that this approach is important for our customers.

SERVICE

The quality of our food and customer service is our best form of marketing and repeat business, we use our own professional chef's to provide the catering, we deliver the food at the time you want it, and we display it and keep it in appropriate containers until it is required. Our aim is that once you have asked us to provide the catering, you do not have to do, or worry about anything else to do with the food.

PRICE

Our catering & buffets are competitively priced, we do not aim to be the cheapest, but we do aim to provide the best **value for money** for our customers, through the balance of three areas:

- Food quality
- Service that gives customers piece of mind
- Competitive pricing

CONTACT

Call us now on one of our contact numbers below

- NO 29 ROMILEY 0161 430 4671
- VILLAGE CAFÉ 0161 406 9444
- MOBILE 07856 322524



SIMPLE & TASTY HOT BUFFET

All these dishes are made by hand in our café, using only good quality ingredients and come in portion sizes of **20**

- **HOMEMADE LANCASHIRE HOT POT**
 - A beef hot pot with a homemade pie crust in a rich gravy
- **HOMEMADE LASAGNE**
 - Layered Pasta in a delicious Bolognese Sauce with Béchamel, giving a delicious and rich tasting Italian dish
- **HOMEMADE CHICKEN CURRY**
 - Made using high quality chicken breast meat only, in a medium hot Jalfrezi sauce
- **HOMEMADE CHILLI CON CARNE**
 - A medium hot and spicy stew with chilli peppers, high quality beef mince, tomatoes and kidney beans
- **HOMEMADE CHEESE & ONION PIE**
 - We use mature cheddar to create a delicious and tasty pie that delivers a rich and creamy taste, all encased in our own handmade pastry.
- **HOMEMADE MEAT & POTATO PIE**
 - A traditional meat & potato pie with big chunks of cubed beef in a rich gravy, all encased in our own handmade pastry make this dish a firm favourite
- **HOMEMADE CHICKEN & CHORIZO PIE**
 - A new addition to our menu, this dish is made with high quality chicken breast and chorizo, served in a creamy sauce and encased in homemade pastry

EACH OF THE ABOVE DISHES ARE ONLY £6.50 PER PERSON

<i>ACCOMPANIMENTS</i>	<i>PRICE PER PORTION</i>
<i>Thick cut chips</i>	<i>£0.70</i>
<i>Boiled Rice</i>	<i>£0.70</i>
<i>Naan Bread</i>	<i>£0.70</i>
<i>Garlic Bread</i>	<i>£0.70</i>
<i>Crusty Bread</i>	<i>£0.40</i>
<i>Jalepeno's & Sour Cream</i>	<i>£0.70</i>
<i>Mixed Leaf Salad Platter (Serves 14)</i>	<i>£12.00</i>

PLEASE ADVISE IF YOU HAVE ANY SPECIAL ALLERGY OR DIETARY REQUIREMENTS AT THE TIME OF BOOKING



MIX & MATCH FINGER BUFFET

“KEEP IT SIMPLE, FRESH & REAL VALUE FOR MONEY”

Any 3 fillings, 2 appetisers and 1 dessert for only £6.99 per head

Any 4 fillings, 3 appetisers and 2 desserts for only £7.99 per head

Any 5 fillings, 4 appetisers and 3 desserts for only £8.99 per head

SANDWICH PLATTERS

A selection of open and closed sandwiches on White Bread, Brown Bread & Wraps

(Upgrade to a range of Artisan bread for only 75p per head)

- Healthy Tuna with a touch of Mayo
- Savoury Cheese, Mature Cheddar with Peppers, Red Onion & Celery
- Honey Roast Ham & Tomato
- Rich & Creamy Egg Mayonnaise
- Chicken & Bacon
- Cheese & Onion
- Roast Beef with Horseradish Sauce
- Spicy Chicken with Coriander, Lime and drizzled in a Hot Sauce
- Cucumber & Cream Cheese
- Prawns in Marie Rose Sauce and a hint of Tabasco
- Chicken and Sweetcorn
- Turkey, Stuffing and Cranberry
- Smoked Salmon and Cream Cheese

SALADS & CENTREPIECES

A selection of crisp, fresh salad platters and stunning centerpieces (will cater c.15 people)

- Leafy salad with Feta, Pear & Pomegranate
- Potato Salad - with crème fraîche, celery & red onion
- Pasta Salad – with spicy arrabiata sauce
- Chickpea, Avocado & Quinoa Salad
(Gluten Free, Nut Free & Vegan)

(ALL SALAD PLATTERS £13.00)

- Sliced cold meat & cheese platter *(caters 15 people)* **£23.00**

- Poached Salmon, dressed with Prawns, Smoked Salmon, Cream Cheese & Chives *(caters 15 people)* **£30.00**

APPETISERS

We make our appetisers fresh to order so feel free to mix and match to suit your individual taste buds...

(See over for our full range of appetisers)

- Homemade Quiche
- Homemade Scotch Eggs
- Skewers
- Chipolata's
- Dips
- Handmade Pork Pies

INDIVIDUAL DESSERTS & CENTREPIECES

Just the right finish...

- See over for our full range of individual dessert options
- Cheese Slate (caters 20 people) **£25.00**
 - A selection of individual cheeses, accompanied with biscuits, chutneys and fresh grapes
- Large Gateau (caters 14-16 people) **£25.00**
 - Chocolate Orange Cake
 - Earl Grey & Lemon Drizzle Cake
 - Victoria Sponge
 - Carrot Cake

(These our the most popular options, please see over for a fuller range of gateau's)

- Donut Bar (Caters 20 people) **£25.00**
 - A wicked selection of decadent donuts, served with delicious dipping sauces

Ask us about our dessert “specials”

We have no hidden costs, all our prices include all “disposables”, (napkins, cutlery and plates / bowls)



ARTISAN BUFFET

Any 5 sandwich fillings, 4 appetisers and 3 desserts for only £10.99 per head

SANDWICH FILLINGS

A selection of 5 types of open sandwiches on a range of Artisan Breads

- Marinated Pulled Pork
- Savoury Cheese
Mature Cheddar with Peppers, Red Onion & Celery
- Line caught Tuna Mayo
- Lemon Pepper Chicken
- Cucumber & Cream Cheese
- Smoked Salmon and Cream Cheese
- Turkey & Cranberry
- Coronation Chicken
- Crab & Prawn
- Falafel, Chickpea, Yogurt & Mint

SALADS AND CENTREPIECES

A selection of crisp, fresh salad platters and stunning centerpieces (caters for 15 people)

- Leafy salad with Feta, Pear & Pomegranate (€13.00)
- Pasta Salad – with spicy arrabiata sauce (€13.00)
- Chickpea, Avocado & Quinoa Salad (€14.00)
(Gluten Free, Nut Free & Vegan)
- Sliced cold meat & cheese platter (€22.00)
- Cheese & Pate Slate (€24.00)
A selection of cheese and Pate accompanied with biscuits, chutneys and fresh grapes
- Poached Salmon, dressed with Prawns, Smoked Salmon, Cream Cheese & Chives (€30.00)

Our prices include all “disposables”, (napkins, cutlery, plates, bowls), porcelain crockery hire is available on request and priced separately

APPETISERS

Mix and match your choice of 4 of the following appetisers

Homemade Quiche

- Broccoli & Stilton
- Asparagus & Tarragon
- Smoked Salmon & Cajun Sweet Potato

Homemade Scotch Eggs

- Sweet Chilli Eggs
- Salt & Pepper
- Italian Herbs
- Cajun

Skewers

- Salt & Pepper Chicken with cooling Tzatziki
- Cajun King Prawn with Cherry Tomato
- Halloumi & roast Peppers

Marinated Chipolata's

- Hoisin & Honey
- Jack Daniels
- BBQ
- Sweet Chilli

Dips - choose from:

- Crudités, Breadsticks & Dips
- Hummus with sliced Pitta Bread

Handmade Pork Pies

DESSERTS

Just the right finish...

- Homemade Fresh Fruit skewers
- Homemade Fresh Fruit & Marshmallow skewers
- Selection of individual Petit Fours
- Cheese Slate
A selection of individual cheeses accompanied with biscuits, chutneys and fresh grapes

Large Gateau Selection (caters 14-16 people) (€22.00)

- Chocolate Orange Cake
- Earl Grey & Lemon Drizzle Cake
- Victoria Sponge
- Carrot cake

Ask about our individually priced “Specials”, e.g.

- Doughnut Board
- Individually wrapped sweet jar



APPETISERS & DESSERTS SELECTION

APPETISERS

- **Homemade Quiche**, choose from
 - Cheese & Tomato,
 - Broccoli & Stilton
 - Mixed Peppers & Red Onion
 - Smoked Salmon & Cajun Sweet Potato
- **Homemade Scotch Eggs**, choose flavouring from
 - Sweet Chilli Eggs
 - Salt & Pepper
 - Italian Herbs
 - Cajun
- **Skewers**, choose from
 - Salt & Pepper Chicken drizzled in cooling Tzatziki
 - Cajun King Prawn with Cherry Tomato
 - Halloumi & roast Peppers
- **Chipolata's**, choose your glaze from
 - Hoisin & Honey
 - Jack Daniels
 - BBQ
 - Sweet Chilli
- **Dips**, choose from
 - Crudités, Breadsticks & Dips
 - Hummus with sliced Pitta Bread
- **Handmade Pork Pies**

DESSERTS

- Homemade Fresh Fruit skewers
- Homemade Fresh Fruit & Marshmallow skewers
- Dipped Oreo & Macaroon selection
- Panacotta Shots
- Selection of individual bite size cakes (e.g.)
 - Victoria Sponge cake
 - Vanilla Slice
 - Pecan Tart
 - Chocolate Opera
 - Lemon Cheesecake
 - Macaroons
 - Banoffi Pie



AFTERNOON TEA

Something a little bit different than a traditional buffet

- **SANDWICH FINGERS** *(Choice of 4 of the following)*
 - Healthy Tuna with a touch of Mayo
 - Savoury Cheese, Mature Cheddar with Peppers, Red Onion & Celery
 - Honey Roast Ham & Tomato
 - Rich & Creamy Egg Mayonnaise
 - Chicken & Bacon
 - Cheese & Onion
 - Roast Beef with Horseradish Sauce
 - Spicy Chicken with Coriander, Lime and drizzled in a Hot Sauce
 - Cucumber & Cream Cheese
 - Prawns in Marie Rose Sauce and a hint of Tabasco
 - Chicken and Sweetcorn
 - Turkey, Stuffing and Cranberry
 - Smoked Salmon and Cream Cheese

- **SCONE**
 - Freshly made Sultana, Cherry or Mixed Fruit Scone with lashings of Strawberry Jam & Clotted Cream

- **MINI DESSERT SELECTION**
(3 individual cakes that may change due to popularity & availability, typical examples are)
 - Victoria Sponge cake
 - Vanilla Slice
 - Pecan Tart
 - Chocolate Opera
 - Lemon Cheesecake
 - Banoffi Pie
 - Macaroons

Only £11.50 per person



CHILDREN'S MENU

Party Food for the little ones

- **MAINS**
 - A selection of closed sandwich's
 - Ham
 - Cheese
 - Tuna

- **THE ASSORTMENT** *(Choose any three)*
 - Vegetable Crudités & dips
 - Cheese & Pineapple on sticks
 - Cheese & Cherry Tomato on sticks
 - Crisps
 - Breadsticks & dips

- **CAKES AND "STUFF"** *(Choose anytwo)*
 - Platter of individual cakes
 - Fresh fruit skewers
 - Fruit & Marshmallow kebab
 - Rice Crispy cake
 - Chocolate Cornflake cakes

Only £5.75 per person