
-OH HONEY GRAZING & EVENTS-

ARTISAN FILLINGS & MODERN FLAVOUR COMBINATIONS

COLD BUFFET OPTIONS

MEAT DISHES

- Sliced Roast Beef with a Mustard and Horseradish Cream Dressing
- Seared Sliced Steak with a fresh Chimichurri Sauce
- Mediterranean Grilled Chicken with Oregano, Paprika and a Puttanesca Style Salsa
- Cajun Spiced Chicken with a Coriander and Lime Dressing
- Seared Garlic King Prawn Skewers with a Coriander and Fresh Lime Dressing
- Honey Soy Glazed Salmon Fillets with Toasted Sesame Seeds and a Lemon, Chilli & Parsley Dressing

VEGETARIAN DISHES **most dishes can be made vegan, please enquire*

- Roasted Pumpkin Wedges and Beetroot, Goats Cheese, Toasted Pumpkin Seeds and a Tahini Balsamic Dressing
- Mediterranean Frittata with Goats Cheese, Red Peppers & Cherry Tomatoes
- Mixed Roasted Vegetable Herby Couscous, Toasted Pine Nuts, Fresh Pomegranate and a Pomegranate Balsamic Dressing
- Mediterranean Frittata with Goats Cheese, Red Peppers & Cherry Tomatoes

SALADS **most dishes can be made vegan, please enquire*

- Cos Lettuce & Green Pea Salad with a Creamy Parmesan Dressing
- Seasonal Tomatoes, Mozzarella, Citrus & Nectarine Segments with Fresh Basil and a Balsamic Dressing
- Tomatoes, Cucumber, Feta, Red Onion and an Oregano & Olive Oil Dressing
- Crushed New Potatoes, Gherkins, Spring Onion, Eggs and a Creamy Mustard and Chive Dressing
- French Beans, Toasted Almond Slices, Parmesan and an Olive Oil Balsamic Dressing
- White & Red Cabbage, Carrot, Green Apple, Toasted Walnuts and a Creamy Apple Cider Vinegar Dressing
- Green Creamy Pasta Salad with Asparagus, Crispy Roasted Broccoli and Green Peas with a Basil Dressing

PROTIEN SALADS

- Vietnamese Inspired Chicken Salad, Fresh Vegetables and a Ginger Soy Dressing
- Cos Lettuce, Green Pea's and Grilled Chicken with a Creamy Parmesan Dressing
- Thai Inspired Rice Noodle & Steak Salad with a Sweet Chilli & Lime Dressing
- Green Pesto Orzo, Grilled Lemon Chicken, Green Peas & Tenderstem Broccoli

SWEETS

- New York Lemon and Raspberry Drizzle Cheesecake
- Pistachio and Coffee Tiramisu with a Pistachio Crumb
- Raspberry Chocolate Ganache Tart with Fresh Raspberries
- Pavlova Meringue Nests, Lemon Curd, Whipped Cream, Berry Compote & Fresh Berries

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PRICING & INFO

Want a Full Sized Dinner Plate Quantity per person?
We recommend Selecting 2 Meat & 2 Sides

- All dishes come on a reusable plastic platter that you keep or recycle



Meat Dishes

£50 each

Serves between 7-10 people

Vegetarian Dishes



£35 each

Serves between 7-10 people



Salad Dishes

All dishes £30 each

Serves 7 - 10 people

Protien Salad Dishes

All dishes £40 each

Serves 7 - 10 people

Sweet Dishes



All desserts £35 each

Comes as a 7.5 inch whole cake

Customers cut as desired

Serves 14 - 20 people depending on portion size