
-OH HONEY GRAZING & EVENTS-

ARTISAN FILLINGS & MODERN FLAVOUR COMBINATIONS

HOT BUFFET OPTIONS

MEAT

Beef Stroganoff with onions, mushrooms, paprika and sour cream

Beef Goulash with a rich tomato based sauce, paprika, peppers and sour cream

Seared Steak with a fresh chimichurri sauce

Mediterranean Grilled Chicken with oregano, paprika, and a puttanesca-style salsa

Honey Mustard Chicken Thigh with mustard, honey, onion and a cream sauce

Cajun Spiced Chicken with a tomato, coriander and lime sauce

Chicken Drumlettes marinated and roasted in a sweet bbq marinade

Bosciaola Pasta Bake with a creamy garlic, bacon and mushroom sauce topped with cheese and baked until golden

Bolognese Pasta Bake homemade meat sauce, topped with a final layer of cheeses and baked until golden

Creamy Macaroni Cheese with cherry tomatoes & bacon topped with a breadcrumb crust

SEAFOOD

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 Most dishes can be made vegan – please enquire

Broccoli & Cauliflower Cheese Bake topped with homemade Bechamel sauce and covered in cheese baked till golden

Vegetarian Pasta Bake, penne pasta, roast pumpkin, semi dried tomatoes, onion, spinach in a creamy sauce topped with cheese and baked till golden

Potato Bake, layers of potato, onion, three cheeses and cream topped with a final layer of cheese and baked till golden

Italian Ragatoni with a Roasted Red Pepper, Mozzarella & Fresh Herbs Sauce

Mexican Inspired Spiced Rice with sweetcorn, coriander and lime (mild)

Creamy Macarooni Cheese with cherry tomatoes and a breadcrumb crust

Corn on the Cob with parmesan, lime & chilli dressing (not spicy)

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SALADS Most dishes can be made vegan – please enquire.

Roasted Pumpkin Wedges & Beetroot with goat's cheese, toasted pumpkin seeds, and a tahini balsamic dressing

Cos Lettuce & Green Pea Salad with a creamy Parmesan dressing

Tomatoes, Cucumber & Feta Salad with an oregano & olive oil dressing

Crushed New Potatoes with gherkins, spring onion, egg, and a creamy mustard & chive dressing

French Beans & Toasted Almonds with Parmesan and an olive oil balsamic dressing

White & Red Cabbage Slaw with carrot, green apple, toasted walnuts, and a creamy apple cider vinegar dressing

Green Creamy Pasta Salad with asparagus, crispy roasted broccoli, green peas, and a basil dressing

Charred Corn Salad with coriander, sweet red onion, and a creamy Parmesan & lime dressing

Herby Couscous with roasted pepper, courgette, pine nuts and a balsamic dressing

PROTIEN SALADS

Vietnamese Inspired Chicken Salad with fresh vegetables and a ginger soy dressing

Chicken Cos Lettuce Salad with grilled chicken, green peas and a creamy Parmesan dressing

Thai Inspired Rice Noodle & Steak Salad with a sweet chilli & lime dressing

Green Pesto Orzo Salad with grilled lemon chicken, green peas, and tenderstem broccoli

SWEETS

New York Cheesecake - Lemon & raspberry drizzle cheesecake

Oreo Cheesecake - Chocolate and oreo cheesecake

Tiramisu - Pistachio & coffee tiramisu with a pistachio crumb

Ganache Tart - Raspberry and chocolate ganache tart with fresh raspberries

Meringue - Pavlova meringue nests with lemon curd, whipped cream, berry compote, and fresh berries

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PRICING & INFO

Meat

- Serves up to 12
- £55 each

Seafood

- Serves up to 12
- £55 each

Vegetarian

- Serves up to 12
- £45 each

Protein Salads

- Serves up to 12
- £50 each

Salads

- Serves up to 12
- £45 each

Sweets

- Serves up to 12
- £40 each

Other Costs

£150 for Heating Units - these are required for hot food serve and includes, gas, set up & pack down of these units