

Fork Buffets



Roamers Caterers
YOUR DAY.. OUR PASSION

Our buffets are designed with our customers in mind, which is why we offer a wide selection of dishes to cater for a diverse range of taste.

Would you like a selection of dishes, but not sure what to select? Call our experienced events management team so we can help you select the best selection for your event.

Homemade Lasagne[^]

Beef mince cooked in a Homemade Italian sauce, layered with squash and white sauce. Served with mixed salad leaves and garlic bread.

Mild Chicken Curry[^]

Chicken cooked in a mild and fruity sauce. Served with fluffy white rice and naan bread.

Lamb Moussaka

Minced lamb cooked with tomato, cinnamon and herbs topped with layered aubergine and potato. Served with mixed salad leaves and pitta bread.

Chicken Tagine

Moroccan spiced lamb shoulder slow cooked with apricots and chickpeas. Served with fluffy white rice.

Braised Beef

Slow braised beef cooked in a red wine sauce. Served with horseradish mashed potato.

Sweet and Sour Chicken

Chicken cooked in a homemade sweet and sour sauce. Served with fluffy white rice and prawn crackers.

Mild Chilli Con Carne

Beef mince slow cooked in the a mild and sweet, secret, sauce. Served with fluffy white rice and nachos.

Spanish Chicken

Chicken slow cooked with chorizo, onion and peppers. Served with a rocket salad.

Mongolian Beef

Beef chunks cooked in a soy, honey and ginger sauce. Served with fluffy white rice.

*Unmanned - from £10.25 per person**

*Fully staffed - from £12.95 per person**

**2018 prices, includes VAT. Prices are based on a minimum of 40 guests.*

[^]Chef's special

Extras

Salads

Sweet Potato Salad with a Red Wine Vinegar and Chive Dressing

Baby Tomato and Leafy Salad

Homemade Chunky Coleslaw

Feta and Olive Salad with a Balsamic Dressing

Mushroom and Mixed Pepper Savoury Rice

Red Cabbage Slaw

Baby Plum Tomato and Bocconcini Salad with a Balsamic Dressing

Sun Dried Tomato and Olive Pasta Salad

Baby Potato and Chive Salad

Apple Slaw

*Add two salads - £0.85 per person supplement**

*Add four salad - £1.60 per person supplement**

*Add six salads - £2.35 per person supplement**

Sweets

Selection 1

Triple chocolate brownies, lime posset shots and salted caramel chocolate pots.

*£2.90 per person**

Selection 2

All butter scones filled with clotted cream and strawberry preserve, mini cheesecakes and shortbread cups filled with strawberries and cream.

*£2.65 per person**

Selection 3

Victoria sponge, homemade carrot cake and millionaire's shortbread.

*£2.45 per person**

*Or add any above cake for £0.99 per item**

Cheese

English and Continental - Mature cheddar, stilton, brie, chutney and biscuits.

£30.45 per platter*

Meat

Italian meats, sun dried tomatoes, cocktail gherkins, olives and ciabatta bread.

*£30.45 per platter**

Fruit

Whole fruit - apples, grapes, clementines, pears, plums and strawberries.

*£17.95 per platter**

Prepared fruit - melon, pineapple, grapes, blueberries and raspberries.

*£22.95 per platter**

Drinks

Lemonade 330ml

*£1.00**

Sanpellegrino orange 330ml

*£1.00**

Coke 330ml

*£1.00**

Diet Coke 330ml

*£1.00**

Fresh Orange Juice 330ml

*£1.00**

Still Water 500ml

*£1.50**

Sparkling Water 500ml

*£1.50**

House Wine - Red, White or Rose 750ml

*£15.75**

Homemade Cocktails - 1L

Mojito, Cosmopolitan, Martini, Daiquiri and Pimms

*From £20.95**

**2018 prices, includes VAT. Prices are based on a minimum of 30 guests.*

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Our message to you

We have deliberately avoided too many words in our brochure. We feel the pictures demonstrate what we offer far more elegantly than words. Our aim is to deliver the most memorable experiences, for you and your guests, by providing only the best quality food and service for your important event.

Our customers' words

I was let down by my caterers at the last minute, so I got in touch with Joey and his team to supply all the food and staff and he pulled it off. Roamers Caterers come up with some great ideas and the whole night went smoothly. I don't normally recommend companies but I will definitely be using Roamers again.

Steve and Lee, June 2017

Customer Score - 5 stars

I booked Roamers for a birthday party. The food was excellent a good variety of sandwiches and wraps. Catered for two children who had serious egg allergies. Joey was always quick to respond to any queries either by phone or email. To top it off I got a lovely surprise bunch of flowers from Roamers for my birthday. Thank you Joey and the team!

Gillian Jones, August 2017

Customer Score - 5 stars

We look forward to hearing about your event

Email: info@roamerscaterers.co.uk

Telephone: 01245 353 564

Website: www.roamerscaterers.co.uk

Facebook: [facebook.com/RoamersCaterers](https://www.facebook.com/RoamersCaterers)

Instagram: [instagram.com/RoamersCaterers](https://www.instagram.com/RoamersCaterers)

Buffet Order Form

Full Name		Email Address	
Phone Number		Date Required	
Delivery Address		Number of Guests	
Time Ready For		Special Requests	
Your Order			

Terms and Conditions

Where possible, we like to cook all food fresh on site. Sometimes, we appreciate this isn't practical, so will deliver the food hot, ready to serve. We will advise you on the best option for your event.

Our minimum order is 40 guests.

Our minimum number for each option is 24 guests (one tray).

Orders must be received at least two weeks prior to the event. Late bookings can be accommodated, however, an administration charge may be incurred.

We reserve the right to substitute an item if a particular one is unavailable. If this is the case, we will notify you as soon as possible.

