

Sharing / Buffet Hot Main Dishes

It's becoming just as popular to share main dishes and desserts at the table as it is starters – a nice relaxed and informal way of enjoying a meal with your fellow guests, or nominate a host on each table to serve.

Alternatively any of the following dishes could be served from a buffet service station.

Seafood

Seafood Paella with Monk, Crevettes, Mussels, Squid and Prawns
 Piedmontese Peppers – Roasted Peppers stuffed with Tomatoes and Anchovies
 Salmon Tranche with fresh lime and ginger sauce
 Luxury Fish Pie with Salmon, Pollack, Prawns and Smoked Haddock
 Catalan Style Hake, Chorizo and Cannellini Bean Stew
 Fresh Haddock Goujons with Tartare Sauce and Crushed Minted Peas

Chicken

Coq au Vin
 Peri Peri Chicken – just let us know how hot you would like it!
 Polpettine al Limone – Lemon Chicken Meatballs
 Chicken Basquaise with Peppers, Shallots, Tomatoes, Black Olives and Lemon
 Chicken and Chorizo Paella with Piquillo Peppers
 Chicken in West Country Cider

Meat Dishes

Steak and Ale Pie
 Boeuf Bourguignon
 Lamb, Chickpea and Apricot Tagine
 Trio of Award Winning Sausages
 Traditional Chilli Beef with rice, tortillas, guacamole, sour cream and cheese
 Pulled Slow-Cooked Pork and Sticky Pork Ribs
 Butterflied Cornish Lamb with Rose Harissa
 Porchetta – slow-roasted Italian style pork
 Rolled Leg of Lamb, Redcurrant and Merlot Gravy, Rosemary or Lavender Jelly
 West Country Rolled Sirloin of Beef, Yorkshire Puddings, Creamed Horseradish

Vegetarian Dishes

Provençal Vegetable Ratatouille
 Spinach and Feta Filo Pie
 Moroccan Vegetable Tagine
 A selection of Middle Eastern style stuffed Peppers and Aubergines
 Spinach and Roasted Butternut Squash Lasagne

All dishes are accompanied with suitable potato, couscous, rice and vegetable dishes

The Good Food Catering Company enquiries @thegoodfoodcompany.co.uk
Call us to discuss your requirements on 01840 211118

Cold Fork Buffet

You really can't beat the elegance of a served buffet for style and a slightly less formal approach to dining. Planning a menu that will suit guests of varying ages and tastes can be difficult, and with a classic buffet everyone will be able to choose something they will enjoy.

Our buffet dishes are displayed attractively in large white dishes and our staff will help with food service. Our Front of House Manager will invite guests to the buffet table by table to avoid long queues, and for large numbers we will have two stations.

The main buffet can be followed by dessert either from the buffet station or served plated and served to guests.

We would recommend you choose three or four main dishes and four salads dishes.

Seafood

Crab Tart
 Whole Dressed Salmon and shell-on prawns with lemon mayonnaise
 Provençale Seafood Salad with French Beans and Aioli Dressing
 Seafood Platters with Cornish Smoked Salmon and Mackerel, Crab Claws,
 Prawns and Crevettes served with Lime Mayonnaise or Aioli
 Prawn and Beetroot Salad
 Insalata di Mare

Chicken

Chargrilled Chicken Caesar Salad
 Chicken Niçoise Salad with Green Beans and St Teath Quails Eggs
 Salad of Middle Eastern Grilled Chicken, Bulghur Wheat and Pomegranates
 The Ultimate Coronation Chicken served with Watercress, Apricots and Toasted Almonds
 Chicken, Ham and Apricot Raised Pie

Meat Dishes

Beef Niçoise Salad
 Cold Roast Beef with a choice of Horseradish Cream or Salsa Verde
 Platter of Italian Charcuterie including Parma Ham, Bresaola & Milano Salami
 Glazed Baked Ham with Brown Sugar, Mustard, Rum and Cloves
 Italian Rosemary Roast Ham

Vegetarian

Spanakopita – Filo pie with spinach, feta and herbs
 Platter of British and Continental Cheeses served with a selection of chutneys
 Couscous Terrine with Grilled Red Peppers and Aubergine
 Roasted Tomato and Shallot Tarte Tatin

The Good Food Catering Company enquiries @thegoodfoodcompany.co.uk
Call us to discuss your requirements on 01840 211118

Salads & Side Dishes

The key to our salads and side dishes is top quality ingredients to deliver fresh, exciting flavours. We use a wide range of herbs and natural fruit essences in our dressings, allowing the symphony of the seasonal flavours to shine through.

Caprese Salad with Mozzarella, Basil, Olive Oil and Cornish Sea Salt

Organic Padstow Leaf Salad with Summer Herbs and Honey & Mustard Dressing

Chunky Potato Salad with Grain Mustard Dressing, Chives and Parsley

Romano Tomato and Avocado Salad

Parsley, Mint, Chickpea & Tabbouleh Salad with Lemon

Italian Pasta Salad with Green Beans, New Potatoes, Pine Nuts & Rocket Pesto Dressing

Quinoa, Green Bean and Mange Tout Salad with Toasted Hazelnuts and Citrus Dressing

Fennel, Mint, Coriander and Chilli Salad

Baked Potato Salad with Spring Onion, Radishes and Chives

Persian Rice Salad with Roasted Nuts, Pomegranate & Dried Fruit

Watermelon, Feta and Niçoise Olive Salad

Baby Spinach, Watercress, Cucumber and Strawberries with Strawberry, Mint & Balsamic

Saffron-Scented Pilaff with Courgettes and Cashew Nuts

Griddled Aubergine & Butternut Salad with Crumbled Feta

Summer Vegetable Salad with Asparagus and Chargrilled Courgettes & Butternut Squash

Haricot, New Potato and Tomato Salad

Quinoa, Broccoli, Carrot and Green Bean Salad with Nuts and Soy & Ginger Dressing

Broad Bean, Pea & Mint Couscous

Spanish Chargrilled Vegetables*

* There is an additional cost for this salad

Hot Potato Dishes

Warm buttered New Potatoes with Mint

Roasted New Potatoes with Thyme and Cornish Sea Salt

Jacket Potatoes with Trewithen Butter

**The Good Food Catering Company enquiries @thegoodfoodcompany.co.uk
Call us to discuss your requirements on 01840 211118**

Sample Sharing Menus

Italian Sharing Feast at Lanyon Manor, May 2013

Slow Roast Porchetta with Italian herbs and spices

Or

Cavolo Nero, ricotta and Pine Nut Tart

Pepperonata Rustica

Golden crunchy roast potatoes with lemon, rosemary
and parmesan

Spinach, Green and Broad Beans and Rocket Salad
with almond slivers and Raspberry Balsamic and Mint Dressing
A selection of artisan breads

The Ultimate Tiramisu

or

Dark Chocolate Mousse with Chocolate Strawberries

Tapas and Paella at Scorrier House, April 2014

Tapas Sharing Platters

Potatas Bravas
Manchego and Membrillo Skewers
Chilli and Garlic Prawns

Mini Chorizo Sticks
Marinated Green Olives
Serrano Ham & Melon Sticks

A selection of artisan breads served with olive oil and balsamic vinegar

Paella Mixta

Classic mixed paella with chicken pieces, chorizo, peppers, prawns, squid, crevettes and mussels, cooked with
saffron-infused paella rice

or

Paella Vegetariana

A delicious paella with courgettes, asparagus, artichokes and mushrooms and
a manchego, basil and pinenut pesto

Green Leaf and cherry tomato salad with honey and mustard dressing

A selection of artisan breads

Wedding Cake served with Berries and Cream

Marquee at Week St Mary, June 2014

Platters of Gourmet Sausages

Sample: Cumberland, Spanish Chorizo and Pork with Sunblush Tomato and Basil

Or

Spinach, Leek and Cheese Vegetarian Sausages

Cannellini Beans with Thyme and Garlic

French Bistro Salad with Mustardy Vinaigrette

Crushed new potatoes with olive oil and Cornish sea salt

Braised Broad Beans and Peas with Pancetta and Mint

Onion Marmalade

Wholegrain Mustard

Eton Mess with Strawberries, Raspberries and Pomegranate

**The Good Food Catering Company enquiries @thegoodfoodcompany.co.uk
Call us to discuss your requirements on 01840 211118**

Marquee Wedding at Pendennis Castle, August 2014

Sharing Platters
 A selection of Charcuterie, Pate de Campagne,
 Reblochon and Camembert, served with Fig Jam, Cornichons,
 And Olive Tapenade
 A selection of Artisan Breads and Trewithen butter

Coq au Reisling
 or
 Filo Parcel with Spinach, Butternut Squash and Feta
 Served with a Port Wine Sauce

Crushed New Potatoes with Olive Oil and Cornish Sea Salt
 Green Beans and Chantenay Carrots

Individual Meringue Nests filled with Passion Fruit Cream and Berries
 Served with Raspberry Coulis

We just wanted to say a HUGE thank you for the amazing catering you provided for our wedding. We have received fantastic comments about the food from our guests and Mark and the front of house team were exceptional.

Marquee Wedding at Holsworthy, July 2014

Chicken Basquaise with Peppers, Shallots, Tomatoes, Black Olives and Lemon
 Or
 Spinach and Mushroom Filo Torte

Crushed Potatoes with Olive Oil and Cornish Sea Salt
 Watercress, Fennel and Orange Salad

Bowls of Strawberries, Platters of profiteroles and Meringues
 Served with chocolate pouring sauce and clotted cream

Marquee Wedding at St Mawes Castle, April 2014

Steak and Ale Pie
 - A delicious pie served to each table for the table 'chef' to serve

Cornish Early New Potatoes Crushed
 Purple Sprouting Broccoli and Carrots with Thyme Butter

Baileys Cheesecake with Malteser Topping

"We wanted to thank you so much for the most wonderful food at our wedding! The canapés were absolutely delicious and the lamb looked so beautiful on the plates and tasted divine. We've had so many compliments on the food!

The day was managed so professionally by Mark – please pass on our thanks for doing such an amazing job and being such a warm and friendly restaurant manager. Lucy, it was a pleasure to work with a fellow perfectionist – your meticulous approach was so helpful and really put our minds at ease throughout the planning process."

Natalie and Anthony, August 2014

**The Good Food Catering Company enquiries @thegoodfoodcompany.co.uk
 Call us to discuss your requirements on 01840 211118**

Marquee Wedding at Crantock, October 2013

Canapés

Canapé Steak Pasties
 Beer battered Haddock Goujons and Chips
 Served in bamboo cups with homemade tartare sauce
 Baby Scone Halves topped with Strawberry Jam and Clotted Cream

Beef Bourguignonne
 With Shallots, Thyme and Mushrooms

Luxury Mash with Clotted Cream
 Green Beans and Honey Glazed Carrots

Caramel Chocolate Pots with Cornish Sea Salt

Marquee Wedding at St Clements, August 2014

Flaked Fresh Mackerel Niçoise Salad
 Or

Broad Bean, Pea and Artichoke Salad with Parmesan
 And Lemon and Balsamic Dressing

Pulled Slow-Cooked Pork and Sticky Pork Ribs
 Greek Vegetable Kebabs with Haloumi Cheese, Lemon and Mint

Baked New Potatoes with Rosemary and Cornish Sea Salt
 Green Bean Salad with Watercress, Toasted Pistachios
 and Lemon and Basil Dressing

Platters of Meringues served with Strawberries and Cornish Pouring Cream

“So many, many thanks to you both for your seamlessly efficient care of all of us. We were so impressed with all the hard work, preparation and inspiration for the wedding. Thank you for all the support you gave on the phone and by email in the build-up”.

Jenny and Adam, July 2014