

Our Buffet Menus

All prices per person. Freshly prepared and delivered across Cornwall and Devon.

Minimum 20 guests - Dietary requirements catered for - Next-day delivery available - order before midday

COLD FINGER BUFFETS

The Lite Bites Finger Buffet

£6.75 pp

An easy, crowd-pleasing spread for daytime meetings and casual gatherings - fresh sandwiches on local breads, golden flaky sausage rolls, crisp crudités with house-made dips, kettle crisps and a rotating selection of homemade traybakes.

- o Hand-cut sandwiches on local breads with classic fillings
- o Golden, flaky sausage rolls baked to order
- o Seasonal crudités with house-made dips
- o Kettle-cooked crisps
- o A rotating selection of homemade traybakes

The Classic Sandwich Buffet

£7.50 pp

Our go-to working lunch - freshly made sandwiches alongside flaky sausage rolls, golden quiches, stone-baked pizza slices, kettle crisps, crudités and a generous platter of homemade cakes.

- o Freshly made sandwiches with mixed meat, fish and vegetarian fillings
- o Golden, flaky sausage rolls
- o Hand-cut quiche wedges with buttery shortcrust
- o Stone-baked pizza slices with rich tomato and mozzarella
- o Kettle-cooked crisps
- o Seasonal crudités with house-made dips
- o A generous platter of homemade cakes

The Essential Sandwich Buffet

£7.88 pp

A fuller spread for longer gatherings - sandwich platters with mixed fillings, hand-rolled Scotch eggs, flaky sausage rolls, tomato-mozzarella skewers, three house salads and a bright seasonal fruit platter.

- o Sandwich platters with meat, fish and vegetarian fillings on local breads
- o Hand-rolled Scotch eggs with soft-set yolks
- o Golden, flaky sausage rolls
- o Cherry tomato, black olive and mozzarella skewers
- o Seasonal crudités with smooth, lemony hummus
- o Honey-glazed cocktail sausages
- o Crisp green salad with house vinaigrette
- o Creamy coleslaw with shredded root vegetables
- o Pasta salad with sun-dried tomato and basil
- o Bright seasonal fruit platter

The Classic Savoury Buffet

£10.20 pp

A generous savoury spread for hungrier crowds - mixed sandwich platters, crispy popcorn chicken, hand-raised pork pies, a quiche selection, spiced onion bhajis, Scotch eggs, spring rolls and three fresh salads.

- Sandwich platters with meat, fish and vegetarian fillings on local breads
- Crispy buttermilk popcorn chicken
- Hand-raised pork pies with proper jelly
- A selection of hand-cut quiche wedges
- Spiced onion bhajis with mango chutney
- Hand-rolled Scotch eggs
- Crisp vegetable spring rolls with sweet chilli dip
- Crisp green salad with house vinaigrette
- Creamy coleslaw with shredded root vegetables
- Pasta salad with sun-dried tomato and basil
- Seasonal crudités with house-made dips
- Bright seasonal fruit platter

COLD MIXED & PREMIUM BUFFETS

The Standard Mixed Buffet

£11.90 pp

A balanced mixed spread built around hand-carved honey-glazed gammon, fresh sandwiches, flaky sausage rolls and stone-baked pizza, finished with warm roasted potatoes, three salads and a platter of homemade cakes.

- Hand-carved honey-glazed gammon
- Freshly made sandwiches on local breads
- Golden, flaky sausage rolls
- Stone-baked pizza slices
- Pasta salad with sun-dried tomato and basil
- Cherry tomato and mozzarella with fresh basil
- Herb-roasted new potatoes
- Crisp green salad with house vinaigrette
- Seasonal crudités with house-made dips
- A generous platter of homemade cakes

The Summer Grazing Buffet

£11.90 pp

A relaxed grazing-style spread for warm afternoons - a board of continental cold meats and cheeses with crusty French stick, rustic pâté, golden quiche bites, hand-rolled Scotch eggs and four seasonal salads.

- New potato salad with spring onion and crème fraîche
- Tuna and rice salad with lemon and herbs
- Pasta salad with sun-dried tomato and basil
- Creamy coleslaw with shredded root vegetables
- A board of continental cold meats and cheeses with crusty French stick
- Seasonal crudités with house-made dip
- Golden quiche bites with buttery shortcrust
- Hand-rolled Scotch eggs
- Rustic pâté with crisp crackers and chutney

The Grand Savoury Buffet

£12.60 pp

A generous party spread layered with hot-smoky chicken goujons, spiced samosas and spring rolls, hand-raised pork

pies, melty mozzarella sticks and crisp filo prawns with sweet chilli - plus fresh salads and a bright fruit platter.

- o Sandwich platters with meat, fish and vegetarian fillings
- o Golden chicken goujons with smoky BBQ dip
- o Spiced vegetable samosas and crisp spring rolls
- o Hand-raised pork pies and flaky sausage rolls
- o Melty golden mozzarella sticks
- o Crisp filo prawns with sweet chilli dip
- o A trio of fresh seasonal salads
- o Creamy coleslaw with shredded root vegetables
- o Seasonal crudités
- o Bright seasonal fruit platter

The Global Flavours Buffet

£12.75 pp

A spice-led world tour on one table - warm onion bhajis, samosas and pakoras, crisp duck spring rolls, sticky BBQ wings and tempura prawns, alongside sandwich and wrap platters, golden quiche and bright salads.

- o Sandwich and wrap platters with global-inspired fillings
- o Warm onion bhajis, spiced samosas and crisp pakoras
- o Crisp duck spring rolls with hoisin dip
- o Seasonal crudités with smooth, lemony hummus
- o Hand-cut quiche wedges and flaky sausage rolls
- o Sticky BBQ chicken wings and crisp tempura prawns
- o A trio of fresh seasonal salads
- o Creamy coleslaw with shredded root vegetables
- o Bright seasonal fruit platter

The Executive Cold Buffet

£13.60 pp

Our most-booked corporate buffet - sandwich and wrap platters, loaded potato skins, chargrilled chicken skewers, tomato-mozzarella and a crispy selection of goujons, breaded cod and spring rolls, finished with homemade cakes.

- o Sandwich and wrap platters on local breads
- o Loaded potato skins with sour cream and chive dip
- o Chargrilled chicken skewers with a light herb marinade
- o Cherry tomato, black olive and mozzarella skewers
- o Crispy chicken goujons, breaded cod bites and vegetable spring rolls
- o Golden, flaky sausage rolls
- o A generous platter of homemade cakes
- o A trio of fresh seasonal salads
- o Seasonal crudités
- o Bright seasonal fruit platter

The Premium Mixed Buffet

£14.88 pp

A step-up celebration spread built around hand-carved gammon, a quiche selection and hand-raised pork pies, lifted by melon wrapped in parma ham, herb-roasted potatoes, salsa salad and a proper platter of homemade cakes.

- o Freshly made sandwiches on local breads
- o Hand-carved honey-glazed gammon
- o A selection of hand-cut quiche wedges
- o Hand-raised pork pie with proper jelly
- o A trio of fresh seasonal salads

- Herb-roasted new potatoes
- Tomato salsa salad with red onion and coriander
- Sweet Charentais melon wrapped in parma ham
- Seasonal crudités
- Bright seasonal fruit platter
- A generous platter of homemade cakes

The Ultimate Celebration Buffet

£17.85 pp

Our flagship celebration spread - baked brie wedges with cranberry, crisp filo prawns, sticky BBQ wings, duck spring rolls, an Indian selection and chargrilled chicken skewers, finished with homemade cakes, salads and fruit.

- Freshly made sandwiches on local breads
- Baked brie wedges with tart cranberry compote
- Crisp filo prawns with sweet chilli dip
- Sticky BBQ chicken wings
- Crisp duck spring rolls with hoisin dip
- Flaky sausage rolls and hand-cut quiche wedges
- Loaded potato skins with house-made dips
- Indian selection - onion bhajis, samosas and pakoras with chutneys
- Chargrilled chicken skewers with a light herb marinade
- Cherry tomato, black olive and mozzarella skewers
- Crispy chicken goujons and breaded cod bites
- Sweet chilli-glazed chicken goujons
- Homemade cakes, seasonal salads, crudités and a fresh fruit platter

FORK BUFFETS

Served with plates and cutlery for a more substantial sit-down meal.

The Classic Ploughmans Fork Buffet

£11.90 pp

A proper ploughman's-style fork buffet - honey roast ham, spicy chicken wings, new potato salad and creamy coleslaw, alongside a bright Greek salad and crisp leaves dressed with lime and coriander.

- Crisp green salad with lime and coriander dressing
- Hand-carved honey roast ham
- New potato salad with spring onion and crème fraîche
- Greek salad with feta, cucumber, olive and oregano
- Creamy coleslaw with shredded root vegetables
- Spicy marinated chicken wings

The Land & Sea Fork Buffet

£16.15 pp

A surf-and-turf fork buffet built around whole poached salmon and a board of continental meats, lifted by tomato-mozzarella, crisp bruschetta, feta and cherry tomato salad, and warm rolls with good butter.

- New potato and spring onion salad
- Feta and cherry tomato salad with fresh herbs
- Crisp green salad with garlic croutons
- Cherry tomato, black olive and mozzarella skewers
- Crisp bruschetta with tomato, basil and extra virgin olive oil
- A board of continental cold meats
- Creamy coleslaw with shredded root vegetables

- o Whole poached salmon with lemon and dill
- o Warm bread rolls with Cornish butter

The Roast Dinner Fork Buffet

£19.97 pp

A proper roast-dinner fork buffet - slow-cooked turkey in cranberry and port, peppercorn rare roast beef with horseradish, mini Yorkshires filled with beef, rich roasted vegetables and three fresh salads.

- o Leaf salad with Parmesan croutons and balsamic dressing
- o Slow-cooked turkey in rich cranberry and port sauce
- o Peppercorn rare roast beef with sharp horseradish cream
- o Creamy coleslaw with shredded root vegetables
- o Tomato and mozzarella with fresh basil dressing
- o Mini Yorkshire puddings filled with roast beef and horseradish
- o Tray-roasted seasonal vegetables with rosemary and garlic
- o New potato salad with spring onion and crème fraîche
- o Warm bread rolls with Cornish butter

HOT BUFFETS

Delivered hot in thermal containers - ready for immediate serving.

The Southern Style Hot Buffet

£15.30 pp

Southern-inspired comfort food for a proper crowd - sticky Jack Daniels ribs, crisp chicken drumsticks, buttermilk chicken tenders and chorizo potato salad, alongside fresh sandwich platters, quiches and bright salads.

- o Crispy chicken drumsticks with a light Cajun crust
- o Sticky Jack Daniels glazed pork ribs
- o Sandwich platters with mixed fillings on local breads
- o Creamy coleslaw with shredded root vegetables
- o Hand-raised pork pies with proper jelly
- o Crisp vegetable spring rolls with sweet chilli dip
- o Buttermilk chicken tenders with smoky dip
- o Chorizo potato salad with paprika and chive
- o Golden, flaky sausage rolls
- o Pasta salad with sun-dried tomato and basil
- o Hand-cut quiche wedges with buttery shortcrust
- o Greek salad with feta, cucumber, olive and oregano

The Country Feast Hot Buffet

£19.97 pp

A generous farmhouse-style hot feast - marinated chicken, salt-and-pepper ribs, honey chipolatas and sticky Jack Daniels ribs, plus a rustic board of meats with artisan breads, fresh salads and homemade cakes.

- o Hot, marinated chicken in a blend of herbs and spices
- o Crispy salt and pepper pork ribs
- o Honey-glazed chipolatas with a sticky finish
- o Sticky Jack Daniels glazed pork ribs
- o Freshly made sandwiches and wraps with mixed fillings
- o A rustic board of cold meats with artisan breads
- o Hand-raised pork pies and flaky sausage rolls
- o Hand-cut quiche wedges with buttery shortcrust
- o A trio of fresh seasonal salads

- o Creamy coleslaw with shredded root vegetables
- o Pasta salad with sun-dried tomato and basil
- o A generous platter of homemade cakes

The Grand Banquet Hot Buffet

£26.55 pp

Our top-tier hot banquet - marinated chicken, salt-and-pepper ribs, honey chipolatas, Jack Daniels ribs and crisp duck spring rolls, layered with grazing pots, five inventive salads and homemade cakes.

- o Hot, marinated chicken in a blend of herbs and spices
- o Crispy salt and pepper pork ribs
- o Honey-glazed chipolatas with a sticky finish
- o Sticky Jack Daniels glazed pork ribs
- o Freshly made sandwiches and wraps with mixed fillings
- o Warm bread rolls with Cornish butter
- o Crisp duck spring rolls with hoisin dip
- o Individual grazing pots with marinated olives, peppers and cheeses
- o Hand-cut quiche wedges with buttery shortcrust
- o Cool cucumber and fresh mint salad
- o Asparagus and new potato salad with lemon dressing
- o Crunchy radish coleslaw with a light mustard dressing
- o Chorizo potato salad with paprika and chive
- o Pasta salad with sun-dried tomato and basil
- o A generous platter of homemade cakes

SPECIALTY & CORNISH

The Best of Cornwall Buffet

£12.75 pp

A proper taste of Cornwall - hot traditional pasties, golden saffron cake, buttery hevva cake and scones piled with Cornish clotted cream and strawberry preserve, alongside sandwiches on local breads.

- o Traditional Cornish pasty - flaky pastry, meat, potato and swede
- o Golden Cornish saffron cake, rich with fruit
- o Buttery hevva cake with a lattice top
- o Warm scones with Cornish clotted cream and strawberry preserve
- o Cornish sandwiches with local cheese, ham and chutney

The Retro Classics Buffet

£15.30 pp

A nostalgic party spread straight from the buffet table of memory - cheese-and-pineapple hedgehog, vol au vents, ham-and-pineapple pizza, cocktail sausages, chicken goujons and a proper sweet trolley of gateaux, Battenburg and fondant fancies.

- o Freshly made sandwiches on local breads
- o Hand-raised pork pies with proper jelly
- o Golden breaded savoury eggs
- o Golden, flaky sausage rolls
- o Cheese and pineapple on sticks - the original hedgehog
- o Seasonal crudités with smooth, lemony hummus
- o Crispy chicken goujons with smoky dip
- o Stone-baked ham and pineapple pizza
- o Classic vol au vents with creamy fillings

- Hand-cut quiche wedges with buttery shortcrust
- Honey-glazed cocktail sausages
- Kettle-cooked crisps
- A sweet trolley of gateaux, Battenburg and fondant fancies

Hot Cornish Pasty (cocktail size)

£2.50 each

Hot, hand-crimped Cornish pasties delivered straight from the oven - flaky shortcrust enclosing seasoned beef, potato, onion and swede. Available in cocktail, small, medium or large.

- Flaky, golden shortcrust pastry, crimped by hand
- Seasoned beef, potato, onion and swede filling

CHILDREN'S & FAMILY

The Kids Picnic Bag

£4.88 pp

An individually packed picnic bag for every child - a ham and cheese sandwich, a mini sausage roll, a piece of fresh fruit, biscuits, crisps and a juice carton. Easy to hand out, nothing to wash up.

- A freshly made ham and cheese sandwich
- A mini golden sausage roll
- A piece of fresh seasonal fruit
- A packet of biscuits
- A bag of crisps
- A carton of fruit juice

The Kids Party Buffet

£6.00 pp

A proper kids' party spread - fresh sandwiches, stone-baked pizza, crispy chicken dippers, cocktail sausages and mini sausage rolls, plus veggie sticks with cheese and a generous Swiss roll to finish.

- Freshly made child-friendly sandwiches
- Stone-baked pizza slices
- Crispy chicken dippers with ketchup
- Honey-glazed cocktail sausages
- Mini golden sausage rolls
- Classic Swiss roll, sliced to share
- Crunchy veggie sticks with mild cheese cubes

The Family Party Platter

£9.00 pp

A combined spread that keeps both kids and adults happy - child-friendly sandwiches, pizza, dippers and sausages alongside grown-up sandwich and quiche platters, a boneless chicken selection and a warm Indian spread.

- Kids favourites - sandwiches, pizza slices, chicken dippers and cocktail sausages
- Crunchy veggie sticks, mild cheese cubes and sweet treats
- Grown-up sandwich and hand-cut quiche platters
- Boneless chicken and a warm Indian spread with chutneys

TEAS & EXTRAS

Cornish Jam & Clotted Cream Scone

£3.00 pp

The proper Cornish cream tea - two half scones per person, baked fresh, served with strawberry jam and a generous spoonful of Cornish clotted cream. Jam first, naturally.

- Two half scones per person, baked fresh
- Sweet strawberry jam
- A generous spoonful of Cornish clotted cream

READY TO BOOK?

Call 01209 206255 - Email info@saltwind.catering

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