

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.

- Sandwiches on local breads — classic fillings
- Sausage rolls
- Crudités with house-made dips
- Kettle crisps
- Homemade traybakes

The Essential Sandwich Buffet

£7.88 pp

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

- Sandwiches on local breads — meat, fish and vegetarian
- Sausage rolls
- Crudités with lemony hummus
- Coleslaw
- Pasta salad with sun-dried tomato and basil
- Seasonal fruit platter

The Classic Savoury Buffet

£10.20 pp

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

- Sandwiches on local breads — meat, fish and vegetarian
- Chicken goujons
- Pork pies
- Quiche wedges
- Green salad with house vinaigrette
- Coleslaw
- Crudités with house-made dips
- Seasonal fruit platter

The Summer Sharing Buffet

£11.90 pp

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

- New potato salad with spring onion and crème fraîche
- Pasta salad with sun-dried tomato and basil
- Coleslaw
- Continental cold meats and cheeses with French stick
- Crudités with house-made dips
- Quiche bites

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.

- Sandwiches and wraps with global-inspired fillings
- Onion bhajis, samosas and pakoras
- Duck spring rolls with hoisin
- Crudités with lemony hummus
- Trio of seasonal salads
- Coleslaw
- 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.

- Sandwiches and wraps on local breads
- Loaded potato skins with sour cream
- Chargrilled chicken skewers
- Heritage tomato and burrata with basil oil
- Wild rocket with parmesan and aged balsamic
- Roasted Mediterranean vegetables on lemon couscous

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.

- Sandwiches on local breads
- Hand-carved honey-glazed gammon
- Quiche wedges
- Pork pie
- Charentais melon with parma ham
- Heritage tomato and burrata with basil oil
- Wild rocket with parmesan and aged balsamic
- Fruit board with fig, pomegranate and grape

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.

- Sandwiches on local breads
- Baked brie with cranberry compote
- Filo prawns with sweet chilli
- BBQ chicken wings
- Duck spring rolls with hoisin
- Sausage rolls and quiche wedges
- Loaded potato skins with house-made dips
- Onion bhajis, samosas and pakoras with chutneys
- Chargrilled chicken skewers
- Heritage tomato and burrata with basil oil
- Wild rocket with parmesan and aged balsamic
- Fruit board with fig, pomegranate and grape

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.

- Green salad with lime and coriander
- Hand-carved honey roast ham
- New potato salad with spring onion and crème fraîche
- Greek salad with feta, cucumber and olive
- Coleslaw
- 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 with fresh herbs
- Wild rocket with parmesan and aged balsamic
- Continental cold meats
- Charred fennel and orange with toasted almonds
- Whole poached salmon with lemon and dill
- 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.

- Leaf salad with parmesan croutons
- Slow-cooked turkey in cranberry and port
- Rare peppercorn roast beef with horseradish
- Coleslaw
- Tomato and mozzarella with basil
- Mini Yorkshire puddings with roast beef and horseradish
- Roasted seasonal vegetables with rosemary
- New potato salad with spring onion and crème fraîche
- 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.

- Cajun chicken drumsticks
- Jack Daniels glazed pork ribs
- Coleslaw
- Buttermilk chicken tenders with smoky dip
- Chorizo potato salad
- Cornbread with whipped honey butter
- Smoky baked beans

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.

- Marinated chicken in herbs and spices
- Salt and pepper pork ribs
- Honey-glazed chipolatas
- Jack Daniels glazed pork ribs
- Cold meats with artisan breads
- Trio of seasonal salads
- Coleslaw
- Pasta salad with sun-dried tomato and basil

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 sharing pots, five inventive salads and homemade cakes.

- Marinated chicken in herbs and spices
- Salt and pepper pork ribs
- Jack Daniels glazed pork ribs
- Bread rolls with Cornish butter
- Duck spring rolls with hoisin
- Sharing pots — olives, peppers and cheese
- Asparagus and new potato with lemon
- Radish coleslaw with mustard dressing
- Chorizo potato salad
- Pasta salad with sun-dried tomato and basil
- Homemade cake selection

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.

- Cornish pasty — beef, potato, onion and swede
- Cornish saffron cake
- Cornish hevva cake
- Scones with Cornish clotted cream and strawberry preserve
- Sandwiches with Cornish cheese, ham and chutney

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 shortcrust pastry, hand-crimped
- Filling: beef, potato, onion and swede

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.

- Ham and cheese sandwich
- Mini sausage roll
- Fresh fruit
- Biscuits
- Crisps
- Fruit juice carton

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.

- Child-friendly sandwiches
- Pizza slices
- Chicken dippers with ketchup
- Cocktail sausages
- Mini sausage rolls
- Swiss roll
- Veggie sticks with cheese cubes

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.

- Cornish scone
- Strawberry jam
- Cornish clotted cream

READY TO BOOK?

Call 01209 206255 — Email info@saltwind.catering

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