SALT WIND
CATERING

Wake Menu
Cornwall and Plymouth · Now booking 2026 & 2027

Funeral and wake buffets, delivered ready to serve.

- Prices per person, VAT included. Finger buffets from £7.95 a head, fork buffets from £13.25. A wake of 30 from £238.50.
- Buffets from 20 guests. For 10 to 19 guests we make individual lunch boxes instead.
- Drop and go: we deliver the food ready to serve, then leave. We do not provide serving or clearing staff.
- Dietary needs catered for. Tell us when you book.

COLD FINGER BUFFETS

The Lite Bites Finger Buffet — £7.95 pp
Sandwiches on local breads: classic fillings, Sausage rolls, Crudités with house-made dips, Kettle crisps, Traybakes

The Essential Sandwich Buffet — £8.75 pp
Sandwiches on local breads: meat, fish and vegetarian, Sausage rolls, Crudités with lemony hummus, Coleslaw, Pasta salad with sun-dried tomato and basil, Kettle crisps, Traybakes, Seasonal fruit platter

The Classic Savoury Buffet — £11.25 pp
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, Sausage rolls, Pasta salad with sun-dried tomato and basil, Seasonal fruit platter

COLD MIXED & PREMIUM BUFFETS

The Summer Grazing Buffet — £13.25 pp
Potato salad, Tuna rice salad, Pasta salad, Coleslaw, A selection of cold meats and cheeses with French stick, Veggie crudités with dip, Quiche bites, Scotch eggs, Pâté and crackers

The Global Flavours Buffet — £14.25 pp
Sandwiches 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 — £15.00 pp
Sandwiches on local breads, Loaded potato skins with sour cream, Chargrilled chicken pieces, Heritage tomato and burrata with basil oil, Wild rocket with parmesan and aged balsamic, Roasted Mediterranean vegetables on lemon couscous, Quiche wedges, Green salad with house vinaigrette, Coleslaw, Crudités with house-made dips, Seasonal fruit platter

The Premium Mixed Buffet — £16.45 pp
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, Chargrilled chicken pieces, Coleslaw, Crudités with house-made dips, Fruit board with fig, pomegranate and grape

The Ultimate Celebration Buffet — £19.25 pp
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 pieces, Heritage tomato and burrata with basil oil, Wild rocket with parmesan and aged balsamic, Crudités with house-made dips, Coleslaw, Fruit board with fig, pomegranate and grape

FORK BUFFETS

The Classic Fork Buffet — £13.25 pp
Sandwiches on local breads: meat, fish and vegetarian, Hand-carved honey roast ham, Continental cold meats and cheeses with French stick, New potato salad with spring onion and crème fraîche, Greek salad with feta, cucumber and olive, Green salad with lime and coriander, Coleslaw, Crudités with house-made dips, Quiche wedges, Pasta salad with sun-dried tomato and basil, Seasonal fruit platter

The Land & Sea Fork Buffet — £17.95 pp
Sandwiches on local breads: meat, fish and vegetarian, 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, Coleslaw, Crudités with house-made dips, Seasonal fruit platter

HOT BUFFETS

The Southern Style Hot Buffet — £16.95 pp
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, Sandwiches on local breads: meat, fish and vegetarian, Quiche wedges, Green salad with house vinaigrette, Seasonal fruit platter

The Country Feast Hot Buffet — £22.00 pp
Sandwiches on local breads: meat, fish and vegetarian, 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, Quiche wedges, Green salad with house vinaigrette, Crudités with house-made dips, Seasonal fruit platter

The Grand Banquet Hot Buffet — £27.95 pp
Sandwiches on local breads: meat, fish and vegetarian, 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, Cake selection, Crudités with house-made dips, Seasonal fruit platter

SPECIALTY & CORNISH

Hot Cornish Pasty — £2.95 each
Flaky shortcrust pastry, hand-crimped, Filling: beef, potato, onion and swede

The Best of Cornwall Buffet — £14.25 pp
Cocktail Cornish pasty (160g): beef, potato, onion and swede, Cornish saffron cake, Cornish hevva cake, Scones with Cornish clotted cream and strawberry preserve, Sandwiches on local breads: meat, fish and vegetarian

TEAS & EXTRAS

Cornish Jam & Clotted Cream Scone — £3.45 pp
Cornish scone, Strawberry jam, Cornish clotted cream

READY TO BOOK?
Get a free quote online **Email info@saltwind.catering**