

Rens Finger Buffet Menu

This menu is perfect for office meetings, family events, or any event where there is no kitchen space.

We arrive with the food already beautifully plated on slate trays, and will set it all up for you on a buffet table for your guests to enjoy at their leisure. We then return at a time to suit you to collect the dirty dishes!

Simple, and sure to impress your important guests!



Cost

Choose 4 options

£5.95 per guest

Choose 6 options

£8.50 per guest

Choose 8 options

£9.95 per guest

Plus vat @ 20% Prices based on minimum 20 guests



Savoury Dishes

Rens Classic Sandwich Selection

Ham and mustard, Tuna and cucumber, Mature cheddar and pickle, Egg and cress

On farmhouse white, and granary seeded bread

Home Made Quiche

Smoked bacon and mature cheddar quiche slices, freshly baked on the day or with a Mediterranean vegetable, pesto and brie filling (veggie)

Home Made Scotch Eggs

Topped with chorizo salad cream, and cress

Mini Individual Sausage Rolls

With fresh pork and sage stuffing

Goats Cheese Confit Puffs

With our own red onion marmalade and fresh parsley (veggie)

Open Foccaccia Rolls

Mozzarella, Parma ham and basil / Smoked salmon, cream cheese, black pepper and dill/ Beetroot, goats cheese and watercress (veggie)/ Houmous, roast pepper and rocket (vegan) on our own mini focaccia rolls

Home Made Duck Spring Rolls

with a crispy duck, hoisin, spring onion and chilli filling in a lettuce wrap



Tiger Prawn and Avocado

In individual filo pastry baskets with Marie Rose sauce, lemon and dill

Coronation Chicken

In a filo pastry basket topped with flaked almonds, spring onion and grapes

Pizza Bites

Made by hand and topped with chorizo, mozzerella, blackolives and fresh basil or with a mozzarella, tomato and basil topping (veggie)

Feta and Basil Skewers

Pesto marinated feta, cherry tomato, Kalamata olive and fresh basil (veggie/ gluten free)

Mini Stuffed Jacket Potatoes

Filled with bacon and toasted cheddar or with a cheddar and spinach filling (vegetarian)

Home Made Falafel

On home made grilled flatbread with houmous, sweet chilli and sesame seeds (vegan)

Ren's Rainbow Dip Selection

Creamy beetroot dip, lime and avocado dip, houmous with roasted cumin, served with crudites (veggie/ gluten free)

Or home made focaccia breadsticks



Something Sweet

Triple Chocolate Brownie Bites

With white chocolate chips, chocolate frosting and walnuts!

Sweet Pastry Selection

Mini individual freshly baked Danish pastries

Lemon Tart

With clotted cream and raspberries

Cup Cakes

Selection of home made and decorated chocolate and vanilla cup cakes

Mini Pavlovas

With vanilla cream, raspberries, kiwi and mango

Presentation Cakes

why not add a whole presentation cake to your buffet to add the wow factor to your spread! (from £13.00 each!- see our cake list)



Sides and Salads - £1.50 Each Per Guest

Turn your finger buffet into a more substantial meal by adding a side dish or two!

Mixed Baby Leaf salad

with honey and mustard dressing

Creamy Potato Salad

with lemon, caper and chives

Mango, Avocado and Feta salad

with parsley, chilli and lime dressing

Mexican 'Slaw

with chilli and lime vinaigrette

Roasted Beetroot, Goats cheese, Hazelnut and Sprouting Bean Salad

with orange dressing

West Indian Inspired Spicy Rice Salad

with peppers and black eyed peas

Smokey Roast Veg and Three Bean Salad

with rosemary oil and balsamic glaze

Fresh Fruit Bowl

Kettle Chips and Honey Roast Nuts