

BUFFET MENU

2024



PLYMOUTH
CEMETERIES &
CREMATORIUM
THE PARK





WORKING BREAKFAST

MINIMUM 12 PEOPLE

PASTRIES AND FRUIT

£6.00 ex vat per person

- > All butter croissants
- > Assorted Danish pastries
- > Tiptree Strawberry jam
- > Fresh fruit skewers (GF)

Chilled Juice - Orange, Apple
or Cranberry

BREAKFAST BAPS:

£5.30 ex vat per person

- > Back bacon, Westcountry pork
sausage or
- > Quorn Vegan sausage in floured
bap with Tiptree sauces



BUFFET OPTIONS

MINIMUM 12 PEOPLE

BRONZE BUFFET:

£10.00 ex vat per person

Classic mixed sandwich platter -

- > Three cheese and onion
- > Free range egg mayonnaise with salad cress
- > Prawn Marie rose and lettuce
- > Chicken and sweetcorn mayonnaise
- > Westcountry ham with Hogs bottom onion chutney
- > Tuna and cucumber

Sea salt Burts crisps (GF)

Plus 3 choices from the menu items

GOLD BUFFET:

£13.00 ex vat per person

Selection of premium finger sandwiches -

- > Mature cheddar ploughman's
- > Free range egg mayonnaise and salad cress
- > Smoked salmon cream cheese and cucumber
- > Prawn Marie rose and lettuce
- > Coronation chicken and rocket
- > Bacon lettuce and tomato

Sea salt Burts crisps (GF)

Fresh fruit platter (GF)

Plus 5 choices from the menu items

SILVER BUFFET:

£11.30 ex vat per person

Classic mixed sandwich platter -

- > Three cheese and onion
- > Free range egg mayonnaise with salad cress
- > Prawn Marie rose and lettuce
- > Chicken and sweetcorn mayonnaise
- > Westcountry ham with Hogs bottom onion chutney
- > Tuna and cucumber

Sea salt Burts crisps (GF)

Plus 4 choices from the menu items

MENU ITEMS:

Choose from -

- > Vegetable crudites with hummus (GF)
- > Pigs in Blankets
- > Grumpie's local quiche (Tomato & basil / Roasted red onion and pepper) (GF)
- > Tikka chicken skewer (GF)
- > Smoked salmon, creamed horseradish bruschetta (GF)
- > Olive, sunblushed tomato & mozzarella skewer (GF)
- > Scones jam and Trewithen clotted cream
- > Traditional & Cheese and onion Cornish cocktail pasties
- > Carrot cake traycake bites selection (GF)
- > Victoria sponge traycake bites selection
- > Potato wedges with dip (GF)



AFTERNOON TEA

MINIMUM 12 PEOPLE

AFTERNOON TEA:

£10.50 ex vat per person

A selection of finger sandwiches -

- > Free range egg mayonnaise with salad cress
- > Westcountry ham with Hogs bottom onion chutney
- > Smoked salmon cream cheese and cucumber

Grumpie's Blueberry & lemon cake

Grumpie's Carrot cake or
vegan ginger slice

Scones jam and Trewithen
clotted cream

Tea and coffee

EXTRAS

ALL PRICES PER PERSON EX VAT

Tea and coffee (x12) £2.30

Tea, coffee and biscuits (x12) £3.00

Chilled juice – Apple, Orange or Cranberry (x12) £2.30

Fresh fruit skewers (GF) (x12) £3.20

Selection of muffins (x12) £2.60

Selection of cake bites – £2.00

- > Victoria sponge
- > Carrot cake (GF)

Fruit platter (GF)* £3.90

Savoury eggs* £2.00

Burts sea salt crisps (GF) * £1.10

Cocktail Pasty platter (x12) £4.50

- > Traditional
- > Cheese and Onion

* Suitable for 12 people.

Classic Sandwich platter (x12) £5.70

- > Three cheese and onion
- > Free range egg mayonnaise with salad cress
- > Prawn Marie rose and lettuce
- > Chicken and sweetcorn mayonnaise
- > Westcountry ham with Hogs bottom onion chutney
- > Tuna and cucumber

Premium Sandwich platter (x12) £6.10

- > Mature cheddar ploughman's
- > Free range egg mayonnaise and salad cress
- > Smoked salmon cream cheese and cucumber
- > Prawn Marie rose and lettuce
- > Coronation chicken and rocket
- > Bacon lettuce and tomato

Wrap Platter (x12) £6.10

- > Three Cheese & Onion
- > Free Range Egg Mayonnaise with Salad Cress
- > Cheddar Cheese & Pickle
- > Tuna mayonnaise & Cucumber
- > Prawn Marie Rose & Lettuce
- > Salmon & Cucumber
- > Chicken & Sweetcorn Mayonnaise
- > West Country Ham with Hogs Bottom Red Onion Chutney
- > Ham & Cheddar Cheese

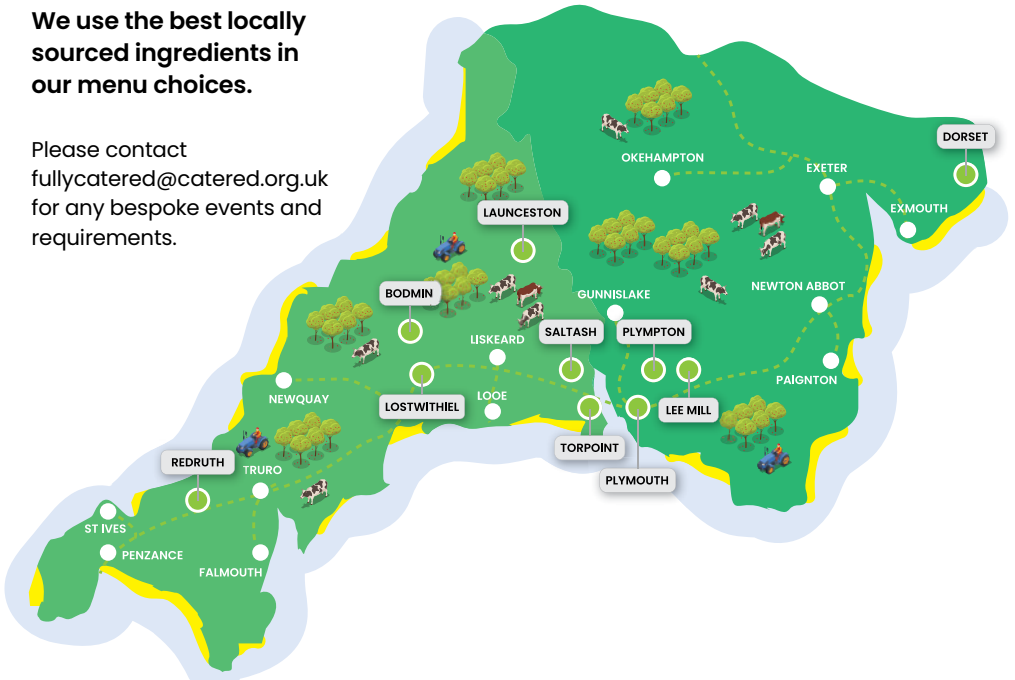
Crockery and cutlery £0.90

Serving staff £18.00 ph

OUR SUPPLIERS

We use the best locally sourced ingredients in our menu choices.

Please contact fullycatered@catered.org.uk for any bespoke events and requirements.



TERMS AND CONDITIONS

FOOD SAFETY & STORAGE

We operate a strict food safety policy and all fresh delivered products have been designated to be consumed within 2 hours of delivery, as food deteriorates when left out at room temperature for long periods. FullyCATERed will not be liable for quality or food safety outside of this timeframe.

Food items removed are consumed at your own risk and FullyCATERed will not be liable for quality or food safety outside of this time frame. We provide allergen information with all our buffets but if you require further information please ask a member of staff or contact us at fullycatered@catered.org.uk.

For your information, food prepared on site may contain or have come in to contact with celery, gluten, shellfish, fish, eggs, lupin, milk, mustard, nuts, sesame seeds, soya beans or sulphur dioxide.

PAYMENT

Payment can be facilitated with a purchase order, all other bookings will need to contact Fully Catered and then be invoiced after the event. All prices are per person and subject to VAT where applicable. Prices in this menu exclude VAT.

Please contact fullycatered@catered.org.uk for bookings and payments.

CONTACT INFORMATION

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