

Maritime House Conference Room Buffets

Option 1 (for a minimum of 10 persons) at £7.00 per head:

A selection of the following savouries provided:

- Sandwiches: prawn, tuna, cheese, ham & egg mayo
- Mini prawn cocktails
- Bellinis & smoked salmon
- Celery & cream cheese
- Grapes & cheese
- Pineapple & cheese
- Bed of lettuce with crab sticks
- Mini Cornish pasties
- Home cooked vol-au-vents
- Home cooked sausage rolls

A selection of the following desserts provided:

- Chocolate strawberries
- Coconut squares
- Caramel squares
- Mini battenburgs
- Fruit cake squares
- Seasonal fruit

Option 2 (for a minimum of 7 persons) at £7.00 per head:

A selection of speciality sandwiches and bridge rolls plus one option from Group 1, two options from Group 2 and two options from Group 3, plus a fruit platter:

Option 3 (for a minimum of 7 persons at £9.00 per head:

A selection of speciality sandwiches and bridge rolls plus two options from Group 1, two options from Group 2 and three options from Group 3:

Additional options are available up to £13.00 per head, including hot lunches. Please enquire directly should you require an alternative option or have specific requirements.

Group 1:

- Honey roast baby back ribs
- Sliced smoked Scottish salmon with fresh lime & dill
- Hand carved ham and cheddar ploughmans platter
- Orange, thyme and fennel chicken skewers with sour cream & lime dip
- Thai prawn skewers with garlic & ginger, served with a sweet Thai dipping sauce
- Mini Thai fishcakes with red chilli, lime & coriander dipping sauce
- Homemade chicken goujons with garlic mayo or mint yogurt dip
- Continental sliced meat and cheese platter
- Fried plaice goujons served with tartar sauce

Group 2:

- Bruschetta with traditional Italian toppings
- Spanish tortilla with olives, tomatoes & oregano
- Mini sausages wrapped in smoked bacon
- Traditional homemade pizzas
- BBQ chicken wraps
- Marinated sticky chicken pieces
- Char grilled chicken satay skewers with a sour cream & coriander dip
- Homemade scotch eggs
- Spicy chorizo sausage and red pepper skewers
- Homemade quiche fingers
- Mini goats' cheese & sundried tomato tartlets
- Mini shepherd's pies
- Thai chicken skewers
- Cheese, ham & pineapple kebabs
- Breaded mushrooms with a garlic mayo dip

Group 3:

- Marinated Italian tomato salad with lemon thyme & olive oil
- Caesar salad
- Mini roast potatoes with garlic & rosemary, served with a mint yoghurt dip
- Taramasalata & houmous served with a selection of crudités and pitta breads
- Baby potato salad with a roast garlic, chive & mayonnaise dressing
- Mini jacket potatoes with sour cream, chive & bacon bits
- Selection of vol-au-vents with seasonal filling
- Homemade sausage rolls and Cornish pasties
- Mediterranean vegetable skewers

