



Special food for special occasions

"I do hope you are recovered from all your hard work yesterday. It was a resounding success – the Chairman commented during dinner last night that it was the best lunch he's had at a Northcliffe centre! Thank you again for putting on such a wonderful spread".

Sandra Lloyd, Cornwall and Devon Media Ltd October 2007

[The Good Food Catering Company](#)

Specialists in event and wedding catering, since our establishment in 2004 we have gained a reputation for our delicious, imaginative food, professional service and attention to detail. We love good food and our priority is to provide dishes using the best quality seasonal ingredients that are sourced locally from Cornish suppliers wherever possible. All our dishes are prepared by hand with thought and passion so we can provide individual and interesting dishes that are guaranteed to taste as impressive as they look.

From breakfast meetings to canapé parties, mouth-watering buffets to impressive served dinners, we are passionate about creating individual and memorable menus which reflect your personal taste as well as your budget. Whether you're hosting a conference or a fun themed Christmas party, with flair and originality we provide a tailored solution for all your catering needs to help your event be a successful one.

We have catered for many prestigious county events and our professional and experienced team are used to looking after VIP guests. These have included HFT's Royal Patron Princess Ann and television celebrities. Our corporate clients include Cornwall County Council, The National Trust, Edmund Nuttall, Cornwall Sustainable Energy Partnership and Cornwall County Fire Brigade.

[Finger Buffets](#)

We do hope that our finger buffet menu ideas will provide you with some food for thought. Our aim is to provide fresh and healthy buffets that will be loved by carnivores and vegetarians alike. Key to our approach to catering is our flexibility; choosing food is personal and each business function is a unique one. We specialise in tailoring our menus to suit each individual occasion and our sister company, The Good Food Deli & Café, affords us unrivalled access to the largest food larder any caterer could wish for!

To discuss menu ideas contact Mike or Lucy on 01840 770880
enquiries@thegoodfoodcompany.co.uk
www.thegoodfoodcompany.co.uk



Special food for special occasions

Finger Buffet Menus **The Royal Cornwall Pavillion Centre**

Please use these finger buffet 'tasters' as an initial guide and then call us for a chat about your requirements. If you are looking to impress your clients with a wonderful fork buffet or served meal, or canapés for a PR event our innovative menus will help to create the wow factor when it matters most.

About The Buffets

All our dishes are freshly prepared using the best quality seasonal ingredients which are sourced as locally as possible. To that end all our food is made from scratch in our kitchens with thought and passion, and is therefore free from preservatives, additives and artificial ingredients. We are very happy to cater for special dietary requirements.

All finger buffets are provided with high quality biodegradable paper plates and napkins and we will dress the buffet tables with white linen table cloths. China plates and tableware can be supplied at the additional cost of 30p per person for plates and £30 for china serving platters.

Drinks

Speciality Teas and Percolated Coffee:	£1.00 per person
Tregothnan Estate Tea:	£1.30 per person
Cornish Still and Sparkling Water, 750ml	£1.50 per bottle
Cornish Orchards Apple Juice, 750ml	£3.50 per bottle
Cornish Orchards Apple Juice, 5 litres	£14.50
Cornish Orchards Elderflower Presse, 750ml	£3.75 per bottle
Orange Juice, 2.75 litre	£3.00 per carton

Staffing

Our buffet pricing includes delivery and setting up of your chosen buffet. If you would like a staffed event our rates are as follows:

£30 for first 2 hours (£10 per hour thereafter) per member of staff

All prices are exclusive of VAT (charged at 15%)

Telephone: 01840 770880
enquiries@thegoodfoodcompany.co.uk
www.thegoodfoodcompany.co.uk



Special food for special occasions

Sandwich Selection

A Selection of Finger Sandwiches made with wholemeal and white bread with a various Fillings:

*Ham & Swiss Cheese
Creamy free range egg & cress
Tregidra Smoked Salmon with lemon butter and cracked pepper
Lemon Pepper Chicken with crisp shredded lettuce
Cornish Mackerel Pate and Cucumber
Chicken, rocket and Walnut
Mature Davidstow Cheddar & Onion Marmalade
Roast Beef with Horseradish Cream
West Country Brie with apple and walnut
Ham & Dijon Butter
Avocado and Crispy Bacon
Cornish Blue Cheese with Pear
Tuna & Rocket Salad Leaves
Good Food Hummus & Roasted Pepper
Cucumber & Cornish Soft Herb and Garlic Cheese
Peanut Butter and Banana
Chocolate Spread*

Sweet Selection

*Treacle & Orange Tarts
Melon and Grape Skewers
Rich Chocolate and Pecan Brownies
Mini Sticky Orange and Almond Cakes
Cocktail scones with Boddington's strawberry jam & clotted cream
Platters of Roskilly's Cornish Cream Fudge
Carrot and Marmalade Muffins
Lemon Drenched Ginger Cake
Lavender Shortbread
Basket of Fresh Fruit
Banana Bread*



Special food for special occasions

Sample Finger Buffet Menus

Menu A

A selection of finger sandwiches
Baby Cheese Scones with Chive Butter
Honey & Sesame glazed cocktail sausages
Cornish Saffron Loaf
Fresh Fruits

£6.50 per person

Menu B

A selection of finger sandwiches
Good Food Humous and vegetable crudités
West Country Handmade Crisps
Thai Chicken Sausage Rolls
Rolled Crepes: Ham and Vegetarian
Chocolate & Pecan Brownies
Fresh Fruit Skewers

£7.50 per person

Menu C

A selection of finger sandwiches
Mini Pittas with Guacamole and Roasted Peppers
Mini Scones with Ham and Fig Relish
Thai Coconut Chicken Sticks
Spinach and Feta Fritatta

Cocktail scones with Boddington's strawberry jam & clotted cream
Fresh Fruit Platter

£8.50 per person



Special food for special occasions

Something Extra Special

Chicken Caesar Wraps
St Teath Quail's Eggs with Spiced Salts
Peking Duck served on Radicchio Leaves
Cheese and Spinach Roulade Bruschetta
Smoked Salmon and Rocket Rolls
Watercress Sandwiches

Blueberry Muffins
Chocolate Dipped Strawberries

£9.75 per person

Continental Finger Buffet

Prosciutto with Melon
Pan Bagna Niçoise - Pain Campagne stuffed with tuna, Tapenade, tomato, and
crunchy lettuce
Mini Focaccia with Pesto and Roasted Vegetables
A Trio of Dips (Guacamole, Taramasalata and Tzatziki)
served with vegetable crudites
Mozzarella and Cherry Tomato Sticks
Sesame Grissini Breadsticks
Marinated Olives
Dolmades

Amaretti
Mini Orange and Almond Polenta Cakes

£11.00 per person

Notes

1. Menus A, B and C include a selection of four sandwich fillings from the sandwich menu. 2. Additional sweet dishes can be chosen from the sweet menu at a rate of 70p per person. 3. The above prices are based on serving a minimum of 20 people and are subject to VAT.



Special food for special occasions

Local Buffet Menu

The local buffet menu has been designed to bridge the gap between a standard finger buffet and a cold fork buffet, whilst showcasing some of the finest food producers in Cornwall.

Crab and Ginger Tartlets
Mini Scones with Ham and Fig Relish
Tregidda Smoked Mackerel Pate served with Melba Toast
Cocktail Sausages glazed with Cornish Wildflower Honey & Mustard
A Selection of Homemade Quiches
Tregidda Smoked Salmon on soda bread
Rare roast beef with horseradish cream on rye bread
Chicken Liver and Cointreau Pâte served with Mini Oatcakes
Thai Chicken Skewers with Cornish Chilli Jam
Mini Chorizo and Tomato Frittatas
Coronation Chicken Chapatti Wraps
Cornish Crab Cakes with Lime Mayonnaise
Prosciutto, Pear and Rocket Rolls
Caramelised Onion Tartlets with Gruyere and Thyme
Baby Cheese Scones with Chive Butter
Good Food Guacamole and Roasted Pepper Wraps
Thai Crab Salads served in Lettuce Leaves
Jacket potato wedges with salsa relish
Italian Pizza Slices
Cornish Cheese and Fruit Skewers
Vegetable Frittata with Black Olives
Rolled Ham, Ricotta & Sage Crepes
Mini Gourmet Pasties
A selection of West Country cheeses and crackers

A Selection of sandwiches + 5 options: £11.00 per person

A Selection of sandwiches + 6 options: £12.00 per person

A Selection of sandwiches + 7 options: £13.00 per person

The above prices are based on serving a minimum of 20 people and are subject to VAT.