



Kings Catering Executive Buffets

Our Executive Buffets are beautifully presented and a excellent choice for many occasions, whether you are providing catering for a Corporate Event, Special Anniversary or Wedding Reception, these menus are a perfect option.

The price includes linen table cloth for the buffet table, cutlery and crockery for your function.

Executive 1 £9.95 per head

*Roast Topside of Beef,
Honey Roast Gammon with Pineapple,
Chicken Portions in our own Spicy Sauce,
Minted New Potatoes with Butter,
Fresh Garden Salad, (Lettuce, Tomato, Onion, and Cucumber),
Homemade Crunchy Coleslaw Salad,
Curried Rice and Mixed Bean Salad,
Homemade Potato and Chive Salad,
Sliced Bloomer Bread with Butter*

Profiteroles Filled with Fresh Cream and Drizzled with Belgium Chocolate Sauce

Executive 2 £11.50 per head

*Poached Salmon Darnes
Pâté-de-Maison with French Bread,
Roast Topside of Beef,
Broccoli & Cheese Flan,
Chicken Portions in our own Spicy Sauce,
Garlic and Rosemary New Potatoes with Butter,
Fresh Garden Salad (Lettuce, Tomato, Onion, and Cucumber),
Spicy Rice and Mixed Bean Salad,
Waldorf Salad, (celery, apple, walnuts and bound with mayonnaise)
Homemade Crunchy Coleslaw Salad,
Tomato and Fresh Basil Pasta
Sliced Bloomer Bread with Butter*

French Apple Tart Drizzled with Toffee Sauce and Fresh Cream

ALL PRICES ARE SUBJECT TO V.A.T. @ current rate.

You may also create your own menu, please contact 01670 732500 for details.



Create Your Own Hot Executive Buffet

Create your own bespoke special menu from our selections below and call our catering manager for a quotation. Why not add our Platters from our Special Buffet Selections to provide a beautiful centre piece to your table.

All equipment needed to serve Hot Executive Buffets will be included in the price.

Hot Executive Buffet Menu

*Succulent Chicken Curry,
Spicy Chilli-Con-Carne,
Chicken Princess (chicken with cream & asparagus sauce),
Beef Bourguignon (chunks of steak, red wine, mushroom, shallots),
Gammon Steak Hawaiian (cider and pineapple sauce),
Lasagne al Forno,
Paella Catalonia
Lamb Moussaka (aubergines, peppers, potatoes & minced lamb)
Prime Steak & Kidney Pie with Puff Pastry
Spicy Red Thai Chicken Curry*

Vegetarian Options

*Vegetable Mediterranean Crumble
Spicy Vegetable Red Thai Curry
Vegetable Lasagne*

To accompany your main course choose any of the following;

*Mixed Garden Salad, Potato and Chive Salad, Crunchy Coleslaw Salad, Curried Rice and Mixed Bean Salad, Tomato and Fresh Basil Pasta Salad, Waldorf Salad, Russian Salad, Greek Feta Salad
New Minted Potatoes, Garlic and Rosemary New Potatoes or Jacket Potatoes
Sliced Crusty Breads, Harvest Bakers Selection or Artisan Breads with Butter Portions*

Choose Your Dessert

*Chocolate Fudge Cake
Fresh Fruit Salad
Fresh Cream Gateau
French Apple Pie
Lemon Torte
Raspberry Pavlova
Chocolate Profiteroles*

All Desserts are served with fresh cream.



Whole Dressed Scottish Salmon price on application

Whole Fresh Scottish Salmon poached in a white wine glazed sauce and highly decorated.

Homemade Pies & Flans

Steak and Mushroom

Steak and Onion

Chicken & Mushroom

Chicken and Leek

Corned Beef & Potato Lattice,

Cheese & Caramelised Red Onion,

Bacon & Egg Tomato Flan,

Spanish Style Quiche,

Salmon & Asparagus,

Broccoli & Blue Cheese



Homemade Gateau

Black Forrest with Morello Cherries,

Pear and Chocolate,

Fruit Cocktail,

Pina Colada (Coconut & Pineapple),

Peach Melba

All gateaux are approximately 18 portions

ALL PRICES ARE SUBJECT TO V.A.T. @ current rate.
You may also create your own menu, please contact 01670 732500 for details.