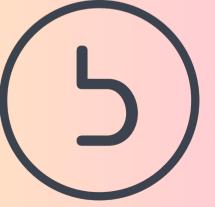
BAFFLED CATERING

CATERING SERVICE FOR ANY EVENT

With a wide selection of off menu items, we've got what you need to make your event memorable!

everything is catered to your needs, gluten free & vegan options available.





CONTACT US

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Menu A

Perfect for those office lunches, work events or private gatherings.

Topped Focaccia Trays

£45 per tray
Homemade focaccia sliced
into 30 x generous fingers

- Caramelised onion and reblochon
- Sundried tomato and mozzarella
- Roast pepper and black olive VE
- Salami and mozzarella
- Roasted vegetable & parmesan
- Artichoke and reblochon

Closed Sandwiches Platter

£50 per platter feeds up to 10x people

Mixed sandwiches on soft white/ seeded granary bread arranged as triangles on eco friendly platters.

ONLY 4 flavours per order

- Roast chicken and mayo
- Coronation Chicken
- Ham and mustard
- Prawn & Lemon Mayo
- Smoked Salmon & Lemon Cream
 Cheese
- Cucumber & Mint Cream Cheese
- Free range Egg mayo
- Mature cheddar and pickle

Homemade Sausage Roll

£25 per whole sausage roll
1 Giant sausage rolls sliced into
approx. 16 slices

Pork Sausage Roll Vegan Sausage Roll



Crostini Canape

£2.95 per piece

All served on toasted rustic baguette
minimum order of 10 per flavour
only 4 flavours per order

- Locally reared home cured salt beef, horseradish cream cheese,
 - gherkin & mustard
- Smoked salmon, horseradish cream
 - cheese & dill
- Spiced roast butternut squash and goats cheese cream (Veggie)
- Black olive tapenade and artichoke
 - (vegan)
- Homemade hummus and roasted peppers (vegan)

Salad Sharing Bowls

£50 per bowl

Large salad bowls designed with sharing in mind would feed 10 x persons

- Middle eastern spiced & roast butternut squash, goats' cheese, spinach and pomegranate dressing
- Tuna & Rice Niçoise Classic niçoise flavours of peppers, black olives, capers, anchovy with basmati rice
- Homemade Falafel with coriander hummus and a jewelled couscous salad
- Roast chicken Whole free-range roast chicken torn and mixed with cos lettuce, avocado and focaccia croutons
- Pear and gorgonzola cheese with chicory lettuce, toasted walnuts and croutons with a blue cheese dressing
- Home cured salt beef with charred peach and stilton on rocket
- Roasted vegetables with marinated artichokes, caper berries and olives



Perfect for something a little bit special.



Menu C grazing boards

£15 per head pic shows a board for two Each grazing board is designed to share, to include: 2 X Slice sausage roll 2 X Crostini Canape 2 X Cake Bites 1 X Mini Brunch Item

Mini Brunch

Choose 1 flavour per board Spinach & Feta Frittata Chorizo & Red Pepper Frittata Smashed Avocado on toast with Chilli Mango Salsa Banana Loaf with Sweetened

Sausage Roll Slices

choose from either per board Homemade pork sausage roll Homemade vegan sausage roll

Crostini Canape

Choose 1 flavour per grazing board

Locally reared home cured salt beef, horseradish cream cheese, aherkin & mustard

Smoked salmon, horseradish cream cheese & dill

Spiced roast butternut squash and goats cheese cream (Veggie) Black olive tapenade and artichoke (vegan)

Homemade hummus and roasted peppers (vegan)

Cake Bites

all cake bites GF Choose a max of 2 flavours per board

Triple Chocolate Brownie Cherry Bakewell Blondie Peanut Crunch Peanut Butter Brownie Gooey Banana Slice (VG)

Deli Sandwiches

£9 Each

Larger sandwiches available on
freshly baked rustic baguette, sourdough or homemade focaccia
most flavours available gluten free

- Chicken Milanese Pan fried breaded chicken breast with rocket, vine tomato and lemon mayonnaise
- Ham & Cheese Outdoor bred smoked ham, mature cheddar, salami & dill pickles with mustard mayo
- Chorizo & Halloumi Cooked sausage chorizo, seared halloumi with rocket and apricot chilli jam with mayo
- B.L.A.T Grilled smoked streaky bacon, cos lettuce, sliced avocado and vine tomato with rocket and mayo
- Caprese Mozzarella, vine tomato, pesto and rocket
- Chorizo & mozzarella Sliced chorizo with mozzarella and rocket
- Halloumi and Avocado with chilli jam
- Roast vegetable & hummus Slow roasted vegetables and homemade coriander hummus (Vegan)

