



## SHARING PLATTERS

### CLASSIC MIXED PLATTER

**£36.90**

30 pieces of our favourite meaty bites includes: 6 x homemade sausage rolls with black sesame 6 x breaded chicken goujons 6 x vegetable samosas with mango chutney 6 x king prawn filo pastry 6 x mini mozzarella, tomato and basil pizza Served with sweet chilli, BBQ and mango chutney dips

### MEATY PLATTER

**£42.50**

30 pieces of our most classic savoury bites includes: 6 x duck spring rolls 6 x chicken and chorizo skewer 6 x quiche Lorraine 6 x lamb samosa 6 x teriyaki beef skewer Served with lemon aioli, sweet chilli and mint yoghurt sauce

### SEAFOOD PLATTER

**£40.00**

24 pieces of our most popular seafood savoury bites includes: 6 x Thai fish cakes 6 x salmon and dill quiche tart 6 x chilli king prawns 6 x salmon and fennel seed filo parcels. Served with tartare, sweet chilli and soy dips

### VEGGIE PLATTER

**£32.50**

A selection of our delicious veggie bites includes: 6 x goats cheese and caramelised onion quiche tarts 6 x onion bhaji 12 x vegetable spring rolls 6 x falafel and pitta chips, olives & crudité's with sweet chilli, hummus, tzatziki dip and mint yoghurt dip

### MEZZE PLATTER

**£23.00**

Freshly cut vegetables, home-made falafel balls & grilled pita bread with a selection of dips including hummus and tzatziki, marinated feta and olives

serves  
6-8

### CHEESE PLATTER

**£27.00**

A selection of English and French hard cheese with celery, grapes, fruit chutney, walnuts and a variety of biscuits.

serves  
6-8

### CHARCUTERIE PLATTER

**£28.50**

A selection of sliced chorizo, serrano ham, roast beef and honey roast ham with mixed marinated olives, mozzarella balls and cherry tomato, rustic bread and butter

serves  
6-8

### TAPAS PLATTER

**£34.00**

Grilled chorizo, parma ham, Spanish tortilla, spicy prawn skewer, jalepeno and cream cheese bites dressed sliced baguettes with olives and pickles with sour cream and tomato salsa dips

serves  
6-8

### MINI CAKE PLATTER

**£11.10**

12 pieces of our daily changing mini cakes

### BREAD ROLLS SELECTION

**£12.00**

A dozen freshly baked mixed rolls with butter

### MIXED MARINATED OLIVES AND FETA BOWL

Marinated black Kalamata and green olives with diced feta

**£12.00** (serves 6-8)

Prices exc. VAT

**ADD:** Premium crisps to your menu £0.85 pp

Maven Foods Ltd  
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# HOT BUFFET

**MENU OPTION 1      £14.75 pp      MENU OPTION 2      £15.75 pp      MENU OPTION 3      £17.75 pp**

Choice of 1 x meat dish  
Choice of 1 x vegetarian dish  
Choice of 1 x salad  
Choice of 1 x side

Choice of 1 x meat dish  
Choice of 1 x vegetarian dish  
Choice of 2 x salads  
Choice of 2 x sides

Choice of 1 x meat dish  
Choice of 1 x meat or fish dish  
Choice of 1 x vegetarian dish  
Choice of 2 x salads  
Choice of 2 x sides

## TRADITIONAL ROAST DINNER

**£15.75 pp**

Roast beef and roast chicken, sage and onion stuffing, nut roast (vegetarian option), Yorkshire pudding, roasted root vegetables and potatoes, broccoli and gravy.

**ADD:** Fresh fruit or dessert – See options below.

## CHOOSE YOUR MENU

### CHICKEN

#### CHICKEN CHASSEUR

Braised chicken cooked in red wine, chestnut mushrooms, thyme and onion

#### THAI GREEN CHICKEN CURRY

Pan-fried chicken cooked in exotic Thai spices

#### GRILLED CHICKEN WITH CREAMY MUSTARD SAUCE

Rosemary marinated chicken breast with white wine mustard sauce

#### BUTTER CHICKEN/MURG MAKHANI

Tandoori chicken tikka cooked with tomato and cream, fenugreek and spices

### BEEF/PORK

#### CLASSIC BEEF LASAGNE

Slow cooked ragu sauce layered with fresh pasta, mozzarella, parmesan and topped with white wine béchamel sauce

#### BEEF AND ALE PIE

Cooked with chunks of steak in rich thyme scented gravy sauce

#### BEEF BOURGUIGNON

Chunks of beef cooked in red wine, bacon, thyme, carrots, mushroom and shallots

#### CUMBERLAND SAUSAGE AND ONION

Succulent pork sausages red wine onion gravy

### LAMB

(Supplement £1.50 per person)

#### MOROCCAN LAMB TAGINE

Cubes of lamb cooked slowly with onions, tomatoes, apricots, fresh herbs and spices

#### LANCASHIRE HOT POT

Cubes of lamb with sliced potato in rich onion gravy sauce

#### NAVARIN OF LAMB

French classic. Slow cooked lamb cooked in white wine, with seasonal root vegetables, onions, tomatoes, rosemary and thyme

### FISH

#### CLASSIC FISH PIE

Cod, haddock and salmon pieces with king prawn in béchamel sauce

#### COD WITH TOMATO AND BASIL SAUCE

Cod loins baked in rich tomato sauce topped with fresh basil  
(Supplement £1.50 per person)

### VEGETARIAN

#### PENNE ARRABIATTA

Tomato sauce with chilli, parsley, lemon and tomato

#### VEGETABLE MOUSSAKA

Lentil, peppers and aubergine filling with cheese sauce topping

### SALAD

#### GARDEN SALAD

Mixed leaves, cherry tomato, peppers, cucumber, radish, carrot with Dijon dressing

#### POTATO SALAD

New potatoes with chives

**FISH****SALMON WITH TARRAGON CREAM SAUCE**

Lemon, rosemary and thyme baked salmon with rich creamy sauce

**VEGETARIAN****PANEER KORMA**

Cubes of paneer with onions, spices, coconut cream sauce topped with coriander

**SALAD****TRICOLORE SALAD**

Mozzarella, tomato and avocado salad

**SEA BASS WITH HERB CREAM SAUCE**

Pan fried sea bass fillets with banana shallot and herb cream sauce

**VEGETABLE BAKE**

Gratin of leek, mushroom and potato with cheddar crusty topping

**GREEK SALAD**

Tomatoes, black olives, cucumber, red onions, feta and thyme oil dressing

**THAI VEGETABLE CURRY**

Thai green curry with courgettes, broccoli, mangetout, baby sweet corn and cashew nuts

**MIXED BEAN SALAD**

Chick peas, kidney beans, cannellini, tomatoes, coriander and fresh chilli

**MEDITERRANEAN COUS COUS SALAD**

Spiced cous cous, flat leaf parsley, mint, garlic, onions and chopped apricot

**SIDES****CREAMY MASH POTATOES****STEAMED BASMATI RICE****NEW POTATOES IN BUTTER AND MINT****ROASTED ROOT VEGETABLES****STEAMED SEASONAL VEGETABLES****STEAMED BROCCOLI****SMOKY POTATO WEDGES****MEDITERRANEAN ROASTED VEGETABLES****GARLIC BREAD****NAAN BREAD****MIXED ROLL SELECTION WITH INDIVIDUAL BUTTER****DESSERT****FRESH FRUIT SKEWER****FRESH FRUIT PLATTER**

Seasonal selection of mixed sliced fruits

**MIXED FRUIT TART**

Bountiful seasonal fruits nestled in freshly made pastry cream and crispy all butter tart shell

**LEMON TART**

Freshly made lemon curd with crispy all butter tart shell

**CARAMEL MOUSSE CAKE**

Elegant layers of almond and pecan base, diced pears, caramel mousse, rich dark chocolate mousse, chocolate almond sponge topped with caramelized sugar

**INDIVIDUAL HONEY AND RAISIN CHEESECAKE**

Creamy baked cheesecake infused with honey soaked raisins on crumbly biscuit base

**MINI CAKE SELECTION (2pp)**

Mixed selection of freshly made mini cakes

£1.40 each

£2.50 pp

£2.95 each

£2.95 each

£3.00 each

£3.00 each

£1.85 pp

Prices per person (exc. VAT)

## COLD FORK BUFFET

### MENU 1

£17.00

Charcuterie Selection  
Classic Caesar Salad with Parmesan and Crutons (V)  
Halloumi Cous Cous Salad (V)  
Goats Cheese and Caramelized Onion Tart (V)  
Lamb Samosa with Mint Yoghurt Dip  
Mixed Bread Selection with Butter (V)  
Mini Cake Selection  
Fresh Fruit Skewer

### MENU 2

£18.50

Fillet of Chicken, Crusted Herb & Pistachio and Salsa  
Lemon and Herb Cous Cous Salad (V)  
Rocket Leaf Salad (V)  
Roasted Mediterranean Veg, Feta & Pesto Galette  
Salmon & Pepper Cajun Kebab  
Trio of Dips including Hummus, Tzatziki and Guacamole with Mini Pita (V)  
Mini Cake Selection  
Sliced Fruit Skewer

### MENU 3

£19.50

Roasted Atlantic Salmon, Sauteed Spiced Prawns with Avocado Salsa  
Lemon Chargrilled Sliced Chicken with Salsa Verde  
Superfood Green Salad (V)  
Pesto Pasta with cherry tomato, Bocconcini, Basil (V)  
Leek, Cream and Cheese Slice (V)  
Quiche Lorraine  
Mini rolls with Butter (V)  
Fresh Fruit Skewer

### MENU 4

£17.50

Ham Hock and Mustard Terrine  
Sweet Potato, Orange and Pomegranate Salad (V)  
Garden Salad (V)  
Teriyaki Beef Skewer  
Stilton and Broccoli Tart (V)  
Chargrilled Ciabatta with butter (V)  
Fresh Fruit Platter

### MENU 5

£18.50

El Ras Hanout Spiced Chicken  
Feta, Edamame and Quinoa Salad (V)  
Fattoush Salad with Tomato, Red Onion, Cucumber, Pita with Yoghurt Dressing (V)  
Breaded Jalepeno and Cream with Tomato Salsa (V)  
Lamb Parcels  
Cheese Platter with Savoury Biscuits, Fig Jam, Celery and Grapes (V)  
Mini Cake Selection

### MENU 6

£17.50

Sliced Rare Roast Beef, Horseradish Cream, Watercress  
Smoked Chicken, Avocado, Orange Salad  
New Potato Salad (V)  
Noodle Salad with Mange tout, Cucumber, Spring Onion, Coriander with Sesame Soy Dressing (V)  
Sliced baguette with Butter (V)  
Bhaji, Pakora, Samosa Selection, mango Chutney (V)  
Duck Spring Roll with Sweet Chilli  
Fresh Fruit Platter

Prices per person (exc. VAT)

**ADD:** Premium crisps £0.85 pp

**ADD:** Mini cake £0.95 each or £1.85 (2pp)

**ADD:** Fresh fruit skewer £1.40

**ADD:** Fresh fruit platter £2.50 pp

## SALAD

### VEGETARIAN

	<b>MEDIUM</b> Serves 4-6	<b>LARGE</b> Serves 8-10	<b>INDIVIDUAL</b> Serves 1
<b>WILD RICE SALAD</b> Avocado, artichoke, cucumber, celery, mixed herbs with a light mustard dressing	<b>£15.00</b>	<b>£20.00</b>	<b>£7.50</b>
<b>HALLOUMI COUS COUS SALAD</b> Middle Eastern style cous cous with halloumi, courgettes, chick peas and light citrus dressing	<b>£15.00</b>	<b>£20.00</b>	<b>£7.50</b>
<b>FETA, EDAMAME AND QUINOA SALAD</b> Crumbled feta, edamame, quinoa with lime and herb oil dressing	<b>£14.50</b>	<b>£19.50</b>	<b>£7.00</b>
<b>COURGETTE, BEAN AND FETA SALAD</b> Griddled courgette, broad bean, butter bean and feta with light Dijon mustard dressing	<b>£14.50</b>	<b>£19.50</b>	<b>£7.00</b>
<b>SUPERFOOD GREEN SALAD</b> Mixed salad leaves, cucumber, avocado, sunflower seeds, pumpkin seeds with cider mustard vinaigrette dressing	<b>£14.00</b>	<b>£19.00</b>	<b>£6.50</b>
<b>BEETROOT AND GOAT'S CHEESE SALAD</b> Crumbled goats cheese, beetroot, rocket and roasted pine nut salad with olive oil and balsamic dressing	<b>£15.00</b>	<b>£20.00</b>	<b>£7.50</b>
<b>GREEK SALAD</b> Vine tomatoes, cucumber, green peppers, onion, feta and olives and olive oil and oregano dressing	<b>£13.50</b>	<b>£18.50</b>	<b>£5.95</b>
<b>POTATO SALAD</b> Baby potatoes with egg, red onion, parsley and honey mustard dressing	<b>£13.50</b>	<b>£18.50</b>	<b>£5.95</b>
<b>MEDITERRANEAN ROASTED VEGETABLE COUS COUS SALAD</b> Roasted courgettes, bell pepper, aubergine, onion, fresh herbs and olives	<b>£14.50</b>	<b>£19.50</b>	<b>£7.00</b>
<b>PESTO PASTA SALAD</b> Fusilli with basil pesto, cherry tomato, rocket, parmesan and chopped green olives	<b>£14.00</b>	<b>£19.00</b>	<b>£6.75</b>
<b>GARDEN SALAD</b> Mixed leaves, cherry tomato, peppers, cucumber, radish, carrot with Dijon dressing	<b>£13.50</b>	<b>£18.50</b>	<b>£5.95</b>

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**VEGETARIAN****MEDIUM****LARGE****INDIVIDUAL**

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**MIXED BEAN SALAD**

Chick peas, kidney beans, cannellini, tomatoes, coriander and fresh chilli

**£14.50****£19.50****£7.00****BOCCONCINI AND TOMATO SALAD**

Bocconcini, cherry tomato and rocket salad with basil infused olive oil dressing

**£15.00****£20.00****£7.50****CITRUS SPANISH SALAD**

Roasted sweet potato, orange, sweet corn, pomegranate with mustard dressing

**£15.00****£20.00****£7.50**

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**FISH****ROASTED SALMON NIÇOISE SALAD**

Roasted salmon fillet with new potatoes, soft boiled eggs, red onion, olives, cherry tomato and green beans

**£17.50****£23.50****£8.00****TUNA NIÇOISE SALAD**

Tuna flakes, new potatoes, soft boiled eggs, red onion, olive, cherry tomato and green beans

**£15.50****£22.00****£7.50****PRAWN SOBA NOODLE SALAD**

Seared prawns, soba noodle, mangetout, cucumber, spring onions and coriander with sweet chilli dressing

**£17.50****£23.50****£8.00**

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**MEAT****CLASSIC CHICKEN CAESAR SALAD**

Chargrilled chicken with romaine gem lettuce, croutons in Caesar dressing topped with shaved parmesan

**£15.50****£22.00****£7.50****CHICKEN CAESAR PASTA SALAD**

Chargrilled chicken, romaine lettuce, edamame, Caesar dressing topped with parmesan

**£15.50****£22.00****£7.50****PROSCIUTTO SALAD**

Crispy Prosciutto, rocket, melon and mozzarella salad with light balsamic dressing

**£16.50****£23.50****£8.00****CITRUS SPANISH SALAD WITH CHORIZO**

Grilled chorizo, roasted sweet potato, orange, sweet corn, pomegranate with mustard dressing

**£15.50****£22.00****£7.50**

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Prices exc. VAT