

Finger Food / Small Events Buffet

Fryton Catering Co.

As every event is different, please choose from the options below to create your own bespoke menu. These options are just a guideline.

Finger Food / Smaller Events Buffet

Savoury

Trays of Dainty Sandwiches (V)

Including fillings such as smoked trout and cucumber, roast beef and horseradish, egg and cress, Yorkshire gammon and mustard, and smoked salmon and cream cheese. Made with a variety of freshly baked bread.

Selection of Quiches (V options)

Including Traditional Quiche Lorraine, Salmon and King Prawn, Red Onion and Stilton, Mushroom and Leek, Salmon and Asparagus, and Roasted Vegetable

Vegetable Crudités and Dips (V) (VE options)

Home Baked Cheese Scones (V)

Selection of Golden Sausage Rolls / Garlands

Yorkshire Scotch Eggs and Pork Pies

Cheese Pastry Straws (V)

Mini Yorkshire Puddings served with Yorkshire Roast Beef and Fresh Horseradish

Bite-sized Sausages in a Honey Mustard Glaze

Stilton and Caramelized Red Onion Tartlets (V)

Sweets

Selection of Cakes

A choice of homemade cakes, such as...

Victoria Sponge

Rich Chocolate Cake

Sultana Scones with Raspberry Jam and Cream

Fruit Cake with Wensleydale Cheese

Carrot Cake

Chocolate Brownie (VE options)

Iced Bakewell Tart

Iced Lemon Cake

Butter Shortbread

Vanilla Slice

Double Chocolate Brownie

White Chocolate and Strawberry Muffins

Fairy Cakes

Fresh Cream Mini Meringues

Yorkshire Cheeseboard with Savoury Biscuits

Our Buffet Menu is accompanied by a selection of teas and freshly brewed coffee.