

Catering Services

Whether a small get together or an elaborate event, Mollie's Patisserie is the only place you need.

We take care of everything including full set up of your buffet, creating an elaborate layered display assembled on-site on beautiful elevated platters with fresh greenery, flower arrangements, decor and serving accessories. Freshly prepared food made from scratch, exactly how you want it! From sandwich platters to varied buffets and gorgeous desserts, your taste buds will be delighted!

We work closely with you to create the perfect buffet for your event.

Fork Buffet Catering

All prices include plates, cutlery and napkins

Our delicious menus have been created to offer a great selection of finger food at affordable prices. Made fresh on the day and set up for you at the time you need. Ideal for birthday parties, anniversaries, engagement parties etc, either at your home or chosen venue.

Menu 1- **£14.25 a head**

Selection of freshly roasted slice meats:

Shawarma chicken thighs

Roasted medium rare beef with horseradish cream

Honey Roasted Gammon with wholegrain mustard creme fraiche

Homemade vegetarian quiche

Tomato mozzarella and avocado salad

Pasta pesto salad with sun blushed tomatoes, walnuts and rocket

Coleslaw

Potato Salad, new potatoes with chives and wholegrain mustard mayonnaise

Mixed leaf salad with balsamic reduction dressing

Selection of breads

Menu 2 - **£16.75 a head**

Whole salmon - baked in a honey glaze topped with a lemon dill sauce and a cranberry slivered almond and pomegranate tapenade

Honey Sumac Roasted Gammon

Coronation Chicken with almonds apricots and pistachio

Greek Salad with feta olives cucumber and baby tomatoes

Mediterranean Couscous with roasted vegetables and halloumi

New potato salad with chives and wholegrain mustard mayonnaise

Mandarin orange and rocket salad with pecans, pomegranate, cranberries and feta with a homemade honey mustard and lime vinaigrette

Coleslaw

Selection of breads

Dessert Options from £5.50 a head

Creme patisserie filled profiteroles

Strawberry or Raspberry Panacotta

Assorted Cheesecakes (any flavour)

Individual Patisseries (strawberry mousse, lemon meringue, black forest gateaux, triple chocolate, orange and pistachio)

Grazing Tables - a feast for the eyes- £13.50 a head

Grazing tables may include (not limited to):

- Assortment of cheeses (Whole Brie, Manchego, Red Leicester, Cheddar, Burrata, Goats cheese, Port Salut, Feta etc)
- Assortment of meats (Prosciutto, Salami, Chorizo, Jamon Serrano, Soppressata, etc)
- Fresh seasonal fruits, red and green grapes, fresh figs, kiwis, strawberries, blueberries, blackberries, etc)
- Vegetable crudites with various dips
- Assorted crackers, nuts crisps and breadsticks
- Assorted breads and freshly baked baguette
- Marinated olives, cornichons and pickles
- Fresh herbs, seasonal foliage and floral accents

Additional options:

- Brunch/lunch items (filled croissants, smoked salmon bagels, bistro sandwiches, wraps, yoghurt parfaits, quiches, sausage rolls, sushi, chicken skewers, tempura prawns, crostinis, salads
- Mini assorted desserts, cheesecake shots, chocolate strawberries, cupcakes, mini cakes, brownies, mini pavlovas, profiteroles, mini french tarts -lemon meringue, strawberry, orange and pistachio,
- Freshly cooked meats and assorted salads
- Themed tables, (Middle Eastern, Mediterranean, Valentines, Easter, Halloween, Christmas)