

Catering Services

Beautifully presented, freshly prepared catering for private celebrations, weddings and corporate events.

Catering, styled for your event

From an intimate gathering to a larger celebration, Mollie's Patisserie provides freshly prepared food with thoughtful presentation and a polished on-site set-up.

We create layered buffet displays using elevated platters, fresh greenery, floral details, décor and serving accessories. Menus can be tailored to suit your event, tastes and dietary requirements.

Fork Buffet Catering

All prices include disposable plates, cutlery and napkins. Minimum order: 20 guests.

Menu 1 | £17.95 per person

- Shawarma chicken thighs
- Medium-rare roast beef with horseradish cream
- Honey-roasted gammon with wholegrain mustard crème fraîche
- Homemade vegetarian quiche
- Tomato, mozzarella & avocado salad
- Pesto pasta salad with cherry tomatoes, olives, feta & rocket
- Homemade coleslaw
- New potato salad with chives & wholegrain mustard mayonnaise
- Mixed leaf salad with balsamic reduction
- Selection of breads

Menu 2 | £20.50 per person

- Poached salmon with cucumber scales, fresh dill & citrus
- Honey-sumac roasted gammon
- Shawarma chicken thighs
- Greek salad with feta, olives, cucumber & baby tomatoes
- Mediterranean couscous with roasted vegetables & halloumi
- New potato salad with chives & wholegrain mustard mayonnaise
- Mandarin, rocket & feta salad with pecans, pomegranate and cranberries, finished with honey-mustard-lime vinaigrette
- Coleslaw
- Selection of breads

Desserts

Available from £6.50 per person.

- Signature meringue tranche with fresh fruit & cream
- Crème pâtissière-filled profiteroles
- Strawberry or raspberry panna cotta
- Assorted cheesecakes - flavours tailored to your event
- Individual pâtisseries including strawberry mousse, lemon meringue, Black Forest gâteau, triple chocolate, orange & pistachio

Grazing Tables

A feast for the eyes - £19.50 per person.

Our abundant grazing tables are styled on-site and can be adapted to suit your event. A typical table may include:

- Artisan cheese selection - Brie, Manchego, Red Leicester, Cheddar, mozzarella, smoked cheese, Edam, Wensleydale, goat's cheese, Port Salut and feta
- Charcuterie - prosciutto, salami, chorizo, Serrano ham and mortadella
- Fresh seasonal fruit including grapes, watermelon, figs, kiwi and berries
- Vegetable crudités, stuffed peppers and dips
- Crackers, nuts, dried fruits and breadsticks
- Assorted breads
- Marinated olives, cornichons and pickles
- Chicken skewers
- Pesto pasta salad with tomato, feta, olives & rocket
- Prawn salad

Optional additions

- Brunch and lunch items: filled croissants, smoked salmon bagels, bistro sandwiches, wraps, yoghurt parfaits, quiches, sausage rolls, sushi, tempura prawns, crostini and salads
- Mini desserts: cheesecake shots, chocolate-dipped strawberries, cupcakes, mini cakes, brownies, pavlovas, profiteroles and French-style tarts
- Freshly cooked meats and additional salads
- Themed grazing tables: Middle Eastern, Mediterranean, Valentine's, Easter, Halloween and Christmas

Finger Buffet Catering

Freshly prepared finger food, ideal for parties, wakes, meetings and corporate events.

Menu 1 | £14.95 per person

Sandwich selection - freshly made on white and granary bread:

- Cheddar cheese & pickle
- Tuna mayonnaise
- Egg mayonnaise & cress
- Honey-roasted ham & wholegrain mustard
- Cucumber & cream cheese
- Hummus & carrot

Finger food

- Chicken skewers
- Vegetable spring rolls with sweet chilli dip
- Mini Yorkshire puddings with roast beef & horseradish cream
- Homemade mini quiche
- Caprese skewers
- Mini sausage rolls

Menu 2 | £18.50 per person

Sandwich selection - freshly made on white and granary bread:

- Cheddar cheese & pickle
- Tuna mayonnaise
- Egg mayonnaise & cress
- Honey-roasted ham & wholegrain mustard
- Coronation chicken
- Smoked salmon & cream cheese
- Hummus & carrot

Premium finger food selection

- Homemade signature sausage rolls
- Chicken skewers
- Smoked salmon crostini with mascarpone, dill & lemon
- Caprese skewers
- Vegetable spring rolls with hoisin sauce
- Homemade mini quiche
- Tempura king prawns served with Marie Rose sauce
- Mini Yorkshire puddings with roast beef & horseradish cream
- King prawn & avocado crostini

Optional Extras

Fresh Fruit Platter £3.50 per person	A colourful selection of seasonal fruit, prepared in bite-sized pieces.
Cheese Platter £6.50 per person	A selection of cheeses with crackers, chutneys, grapes and berries.
Vegetable Platter £3.50 per person	Fresh vegetables with mini pitta breads, breadsticks and hummus dips.
Dessert Selection £4.95 per person	A selection such as Oreo, white chocolate & pistachio, Biscoff, salted caramel, white chocolate & strawberry cheesecake shots; raspberry panna cotta; Eton mess; chocolate brownie; and strawberry & marshmallow skewers.

What's included

- Buffet presentation platters
- Full on-site set-up with floral and decorative styling
- Disposable plates, cutlery and napkins

Presentation is part of the experience.

Your buffet is arranged ready for your guests' arrival, with a layered, elegant display designed to complement the occasion.

The finishing touches matter

Every buffet is prepared with care and styled to create a welcoming focal point for your event. We work closely with you on menu choices, presentation and dietary requirements so the finished table feels considered and personal.

Allergy & Dietary Information

Please tell us about any allergies or dietary requirements when confirming your booking.

While every care is taken, all food is prepared in a kitchen that handles common allergens. Please speak to us if you require further information about ingredients or cross-contamination risks.

MOLLIE'S PATISSERIE

Catering created with care, beautifully presented for your occasion.