

Taste Inc.

appetising, delectable, delish, divine, flavourful, heavenly, luscious, mouth-watering, savory, scrumptious, spicy, sweet, tasteful, yummy.

We take amazing fresh ingredients, most of which are sourced locally, and then by adding our creativity and expertise we deliver fresh food that is inviting, delicious, healthy and easily affordable too.

All of our dishes are 'handmade' fresh everyday in our local specialist kitchen, so you'll always receive attractively presented, high quality buffet food that has been produced under stringent food hygiene rules. Our guaranteed service means you can count on us every time, and never have to worry about any of your events.

"We have used taste Inc. over the last 2 years. They are always prompt on delivery, polite & helpful. Food is top class & variable menus when requests are made. The premises' are above standard Highly recommended"
Julie Mabbett, Chesapeake



Homemade Blueberry Muffin



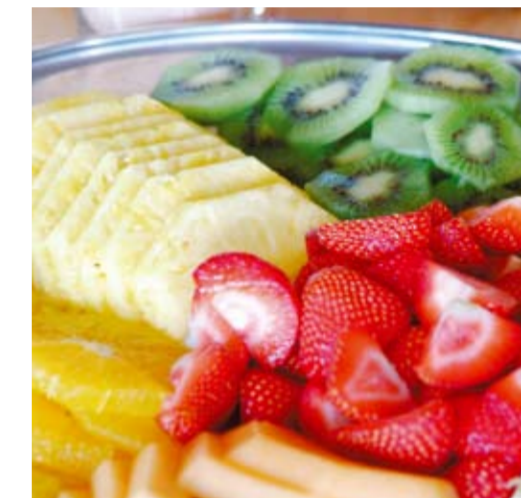
Antipasta Skewers



Mediterranean Roasted Vegetable Couscous Salad



Feta Cheese, Sun Blushed Tomato and Basil Quiche



Tropical Fruit Platter



Freshly Squeezed Orange Juice

BREAKFAST

Croissants and Pastries

£4.50 (MIN 10 people)

A Selection of Freshly Baked Croissants, Smoked Salmon Bagels, Pastries and Muffins, Fresh Fruit Skewers

Hot Breakfast Buffet

£8.25 (MIN 20 people)

Served in hot chaffers dishes for a self-serve English breakfast

A Selection of Dry Cured Bacon, Local Sausages, Sautéed Mushrooms, Grilled Tomatoes, Scrambled Eggs, Smoked Salmon Kedgeree, with Freshly Baked Rolls

Hot Breakfast Rolls

£4.75 (MIN 20 people)

Served in hot chaffers dishes for you to make your own breakfast roll

Make a Breakfast Roll from a choice of Dry Cured Bacon, Local Sausages, Sautéed Mushrooms, Grilled Tomatoes and Scrambled Eggs.

BUFFET

Classic Platter

£4.75 (MIN 10 people)

Platter of Classic Sandwiches (Selected Breads)
Mini Mushroom and Thyme Quiche
Chocolate Crunch / Muffins / Banana and Walnut Cake
Fresh Fruit Basket

Small Meeting Menu

£5.95 (MIN 5 people)

Platter of assorted Sandwiches (Selected Breads)
Summer Vegetable tart (v)
Greek Salad Skewers (v)
Chocolate Coated Choux Buns with Pina Colada Cream

Working Lunch Platter

£5.75 (MIN 10 people)

Choose 4 of the following
Platter of assorted Sandwiches (Selected Breads)
Homemade Baked Scotch Eggs
Roasted Bay New Potatoes with Aloï Dip
Homemade Sausage Rolls
Fresh Pea Bruschetta with Mozzarella and Mint
Mini Mushroom and Thyme Quiche
Mildly Spiced Tomato Chicken Drumsticks
Platter of Indian and Thai Savouries with a Riata Dip
Greek Salad Skewers (v)
Cattfish Bites with Homemade Tartar Sauce
Crudities and Dips

Mango Lime Marinated Chicken and Spring Onion

Skewers

Fresh Fruit Skewers

Chocolate Crunch / Muffins / Carrot Cake

Chocolate Truffle Macaroon Slice

Individual Fresh Fruit Pavlova

Deluxe Plater

£7.25 (MIN 10 people)

Choose 5 of the following:

Platter of Deluxe Sandwiches (Selected Breads)
Platter of Assorted Wraps
Aromatic Peking Duck Pancakes
Asparagus and Smoked Salmon with Lemon and Dill
Antipasta Skewers
Spicy Tomato and Red Pepper Gazpachio
Marinated Tiger Prawn Skewers
Sushi Rolls
Chicken Goujons
Prosciutto Wrapped Figs
Seared Salmon with Ginger and Almond Sauce Skewer
Individual Moroccan Chicken Pie
Feta Cheese, Sun blushed Tomato & Basil Quiche
Platter of Thai and Indian Savouries
Summer Vegetable Tart
Crudities and Dips
Fresh Tropical Fruit Platter
Fresh Fruit Tarts
White and Dark Chocolate Tart
Strawberries Dipped in White and Dark Chocolate
Chocolate Coated Choux Buns with Pina Colada Cream
Scones with Cloated Cream and Fresh Strawberries

Vegetarian Platter

£5.75 (MIN 5 people)

Platter of Vegetarian sandwiches (Selected Breads)
Roasted Summer Vegetable Skewer with Balsamic Glaze
Fresh Pea Bruchetta with Mozzarella and Mint
Chocolate Truffle Macaroon Slice

Sandwich and Salad Platter

£6.50 (MIN 10 people)

Platter of Assorted Sandwiches (Selected Breads)

Pesto, Pine Nut and Pasta Salad

Red Cabbage Coleslaw

Summer Leaf Salad

Tropical Fruit Platter

Salad Buffet

£6.95 (MIN 10 people)

Home Baked Honey Roast Ham
Roast Chicken
Individual Mushroom and Tyme Quiche (v)
Homemade Coleslaw
Mixed Bean, Buckwheat and Mint Salad
Watermelon, Feta Cheese and Toasted Pumpkin Seeds
Summer Leaf Salad
Freshly Baked Rolls
Fresh Fruit Pavloav / Chocolate Truffle Macaroon Slice

Italian Buffet

£7.95 (MIN 10 people)

Platter of Antipasta (cured meats)

Selection of Olives
Tomato, Bocconcini And Basil Salad
Basket of Focaccia and Sour Dough Rolls
Selection of Italian Cheeses
Relish Tray and Condiments
Italian Leafy Salad with Walnut Dressing
Pepperonata Salad

The Traditional One

£5.75 (MIN 10 people)

Platter of Traditional Sandwiches (Selected Breads)
Dickinson and Morris Melton Pork Pie with Tomato Chutney
Homemade Baked Scotch Eggs
Homemade Sausage Rolls
Handmade Red Leicester Cheese and Red Onion Quiche
Brie and Onion Val-au-vents
Chicken Drumsticks
Chocolate Crunch / Muffins / Carrot cake
Fresh Fruit Skewer

Hot Buffet

£14.95 (MIN 25 people)

Provided in heated buffet chaffer dishes for self serve (or staff service by arrangement)

Select 4 choices from below for 25-50 persons, for 50+ persons select 8 choices

Steamed Cantonese Sea Bass
Thai Chilli Chicken with Basil and Coconut cream served with Jasmine Rice
Chicken Veronique Braised in White Wine, Tarragon and garnished with Grapes
Italian Style Meatballs with Tricolour Fusilli Pasta
Local Pork and Leek Sausages with Onion Gravy
braised red Cabbage and Mustard mashed Potato
Freshly Baked Fish Pie
Jamaican Jerk Chicken with Rice and Peas Jaipuri
Lamb Curry Served with Chapattis
Chilli-con-carne with Coriander Rice
Vegetable Tagine with Citrus Couscous (v)
Mediterranean Ratatouille Bake (v)
Okra & Tomato Casserole Mildly Spiced (v)
Gnocchi, roasted Cherry Tomato, Pine nuts and buffalo mozzarella (v)
Served with a Selection of Salads and Freshly Baked Rolls

Freshly made Seasonal Soups

£2.45 (MIN 10 people) Served with Freshly Baked Rolls

ACCOMPLISHMENTS

BELOW ARE IDEAL ACCOMPLISHMENTS TO OUR PLATTERS AND BUFFETS (or just great on their own)

Cheese Platter

A Selection of Fine Cheeses from around Britain, served with Chutney, Biscuits and Grapes.

Medium Platter

£24.50 (Serves Up To 10)

Large Platter

£30.95 (Serves Up To 20)

Meze Platter

£27.50 (Serves 10-12 people)

A Selection of Dolmades, Olives, Feta, Tzatziki, Houmous, Lime and Coriander Falafal and Sunblushed Tomatoes
Grilled Pita.

Antipasta Platter

£42.90 (Serves 10-12 people)

A Selection of Cured Meats, Cheeses, Italian Pickles
Olives and Freshly Baked Rolls

Sausage Platter

£21.95 (Serves 10 people)

A Selection of Homemade Sausage Rolls, Home Baked Scotch Eggs and Local Sausages

Skewer Platter

£36.00 (Serves 10 people)

Mango Lime Marinated Chicken and Spring Onion Skewer
Antipasta Skewer
Seared Salmon with Ginger and Almond Sauce Skewer

Vegetarian Skewer Platter

£36.00 (Serves 10 people)

Greek Salad Skewer
Roasted Summer Vegetable Skewer with Balsamic Glaze
Basil Marinated Mozzarella and Cherry Tomato skewer

Platter of Strawberries Dipped in White

and Dark Chocolate

£16.50 (Serves 10 people)

Tropical Fruit Platter

A Selection of Sliced Tropical and Seasonal Fruit

Medium Platter

£14.95 (Serves Up To 12)

Large Platter

£24.95 (Serves Up To 20)

Desert Platter

£13.50 (Serves 10 people)

A selection of fresh fruit tarts, Chocolate Coated Choux Buns with Pina Colada Cream, Chocolate Truffle Macaroon Slice, Fresh Fruit Pavlova, White and Dark Chocolate Tarts

DRINKS

Teas and Coffees

95p per person

Mineral Water

£1.75 per litre

Fresh Fruit and Vegetable Juices

£5.95 per Jug (Serves up to 8 Glasses)

Citrus Sunrise – Freshly Squeezed Orange Juice

Tropical Fruit Juice – Strawberries, Pineapple,

Mango and Orange

Cartons of Orange Juice (from concentrate)

£1.95 per jug

Fresh Fruit Smoothies

£6.95 per Jug

(Fresh Fruit blended with Low Fat Yogurt)

Mardi Gras – Strawberry, Mango and Pineapple

Key Wester – Banana, Strawberry and Cranberry

NOTES:

VAT to be added to all prices.

24 hours notice would be greatly appreciated

Menus can be altered to your needs, vegetarian and special

dietary or religious requirements – please call to discuss

Large numbers no problem – please call to discuss

Crockery, Disposable plates, napkins, forks can be supplied