



PINKTANK CATERING
THE PUBLIC
WEST BROMWICH
www.thepublic.com

SAMPLE BUFFET MENUS

We can cater for all dietary requirements



WORKING BREAKFASTS

Choose From:

Bacon Baps / Sandwiches
Sausage Baps / Sandwiches
Egg Baps / Sandwiches (V)
Cookies (V)
Danish Pastries (V)
Croissant (V)
Muffin (V)

WORKING LUNCH SAMPLE MENU OPTION 1

Sandwiches (Meat, Fish, Vegetarian and Vegan Options Available)
Bowl of Crisps (V)
Fruit Kebabs (V)
Chocolate Brownie Bites (V)

WORKING LUNCH SAMPLE MENU OPTION 2

Sandwiches (Meat, Fish, Vegetarian and Vegan Options Available)
Vegetable Samosa with Chilli Mint Dip (V)
Homemade Pork, Apple and Sage Roll
Bowl of Crisps (V)
Fruit Kebabs (V)
Chocolate Brownie Bites (V)

WORKING LUNCH SAMPLE MENU OPTION 3

Sandwiches (Meat, Fish, Vegetarian and Vegan Options Available)
Bruschetta with diced tomato, onion and basil oil topping
Mini Greek Salad Lettuce Cups (V)
Thai Vegetable Money Purses (V)
Crumbed salmon Goujons with Lemon and Caper Mayonnaise Dip
Chicken Satay with Peanut Sauce
Fruit Kebabs (V)
Chocolate Brownie Bites (V)



DRINKS / SNACKS

Choose From:

Tea, Filter Coffee, Speciality Tea, Hot Chocolate, Orange Juice, Fruit Juices, Bottled Soft Drinks
Homemade Cakes and Biscuits

SAMPLE MENU A

Mixed Salad – Tossed Mixed Leaves, Coleslaw, Tomato and Red Onion,
Roasted Vegetable Pasta (V)

Cold Meat Platter – Honey Roast Ham / Coronation Chicken

Vegetable Quiche – Homemade Broccoli and Stilton (V)

Hot Meat Dish – Chicken, Sundried Tomato and Basil Cream

Hot Fish Dish - Homemade Fish Pie Topped with Creamy Mash Potato

Vegetarian Dish – Homemade Vegetable Lasagne (V)

Mixed Vegetables – Sugar Snap, Carrots and Fine Beans (V)

Potato Dish – Roasted New Potatoes with Cracked Black Pepper and Olive Oil (V)

Hot Dessert – Chocolate Sponge Pudding with Orange Sauce (V)

Fresh fruit salad (V)

Cheese Board – Mature English Cheddar, Cornish Brie and English Stilton (V)