

# HOT BUFFET MENU AND PRICING



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## MEAT

### [LAMB MOUSSAKA]

Lamb with aubergine and potatoes, topped with a creamy cheese sauce

### [LASAGNE]

Beef ragout layered with creamy béchamel and topped with cheese

### [MOROCCAN LAMB TAGINE] GF, DF

Lamb, chickpeas and sweet spices, roasted to perfection

### [SPANISH PORK AND OLIVES] GF, DF

Slow braised pork in tomatoes and olives

### [HONEY MUSTARD GAMMON] GF, DF

Gammon glazed with honey mustard, cherry tomatoes and rocket

### [BEEF BOURGUIGNON] GF, DF

Red wine braised beef stew

### [COTTAGE PIE] DF

A traditional pie of beef, carrots, onions with a mashed potato topping

### [SAUSAGES AND GRAVY] DF

Grilled Cumberland sausages with a red onion gravy and creamy mashed potatoes

### [CHILI CON CARNE] GF, DF

Spicy beef tomato stew with kidney beans

## CHICKEN AND FISH

### [THAI CHICKEN CURRY] GF, DF

Chicken sautéed with vegetables in a green curry sauce

### [PARMA CHICKEN] GF, DF

Parma ham & sage wrapped chicken breast

### [SPINACH GARLIC CHICKEN]

Chicken breast stuffed with spinach, garlic and mascarpone

### [CHICKEN LEEK MUSHROOM PIE]

Short crust pie shell filled with roasted chicken, leek and mushroom

### [MOROCCAN CHICKEN] GF, DF

Tender pieces of chicken, chickpeas and spices, roasted to perfection

### [HONEY ROAST CHICKEN] GF, DF

Chicken thighs roasted and glazed in honey and sesame

### [FISH PIE]

A handmade pie crust, filled with fish and creamy sauce, topped with mashed potatoes

### [CRUSTED COD] DF

Cod crusted in herb crumb and baked

### [HERBED POLENTA SALMON] GF, DF

Salmon fillet encrusted with herbed polenta

### [SEAFOOD CHOW MEIN]

Prawns, squid and clams stir fried with



## VEGETARIAN

### [VEGETARIAN LASAGNE]

Tomato and vegetables provincial béchamel cheese sauce

### [SWEET POTATO STRUDEL]

Sweet potato, spinach and feta

### [AUBERGINE PARMIGIANA]

Fresh aubergine breaded in herbed crumb and fried with a tomato sauce and topped with parmigiana cheese

### [LENTIL MOUSSAKA]

Lentil and aubergine casserole, topped with ricotta cheese

### [THAI LENTIL CURRY] GF, DF

Lentils and vegetables in a red curry sauce

### [SPINACH CANNELLONI]

Long tubular pasta stuffed with spinach and ricotta cheese, and baked in tomato sauce

## VEGAN

### [MOROCCAN STEW] GF, DF

Chickpeas, cumin and vegetables in a hearty vegan stew

### [SQUASH AND COCONUT CURRY] GF, DF

Spicy roasted squash in a coconut milk and curry sauce

## PACKAGE PRICES

### [LUNCH BUFFET - until 3pm]

Select 1 main from the meat or fish category and 1 main from the vegetarian or vegan category

2 salads

Fresh fruit platter

Assorted cake

Bread basket

**£15.45** +VAT per person

### [DINNER BUFFET - from 3pm onwards]

Select 1 main from the meat or fish category and 1 main from the vegetarian or vegan category

3 salads

Fresh fruit platter

Bread basket

**£16.95** +VAT per person

### [DESSERT]

Select from our dessert menu

**£4.95**+VAT per person

There is a minimum of 8 people for buffets.

Accommodations can be made for special dietary requirements (ie. Gluten Free, Vegan, Halal).

Orders are required to be made and confirmed with accurate numbers by 10am of the working day before the event.

Without 36-hours notice for cancellations, full amount is payable.

We offer free delivery between 9am and 2pm in the Old Street area. Charges apply outside of this area.



## SET MENUS

(Must be ordered in advance to ensure availability)

### [ITALIAN BUFFET]

Antipasti platter

Polpette di pollo- Italian chicken meatballs in a tomato sauce

Bianca Lasagna with Pesto and ricotta

Panzanella

Green salad with Italian vinaigrette

**£17.95** +VAT per person

#### Dessert

Classic Venetian Tiramisu

**£3.95**+VAT per person

### [SPANISH BUFFET]

Olivada with vegetable crudités and chorizo

Slow braised pork in tomatoes and olives

Aubergine and potato Tumbet

Ensalada Mixta- Spanish Mixed Green Salad

Lentil salad

**£17.95** +VAT per person

#### Dessert

Spanish Magdalena cake

**£3.95**+VAT per person

## SET MENUS

(Must be ordered in advance to ensure availability)

### [FRENCH BUFFET]

Herbed goats cheese and tomato tart

Coq au Vin

Baked ratatouille with lemon and herb crumb

Potato gratin

French bean salad

**£17.95** +VAT per person

#### Dessert

Tart au Citron

**£3.95**+VAT per person

### [GREEK BUFFET]

Spanakopita- Cheese and spinach filo pastry triangles

Beef Souvlaki skewers

Mediterranean grilled vegetable skewers

Tzatziki

Flatbreads

Traditional Greek salad with feta cheese and olives

**£17.95** +VAT per person

#### Dessert

Karithopita - Greek Walnut Cake

**£3.95**+VAT per person



## SET MENUS

(Must be ordered in advance to ensure availability)

### [INDIAN BUFFET]

Samosas and Pakoras with mango chutney and cucumber raita

Spicy Lamb Rogan josh  
Cauliflour and potato curry  
Pilaf rice  
Naan bread and poppadoms  
**£17.95** +VAT per person

#### Dessert

Mango Shirkhand- an Indian yogurt mango pudding flavored with saffron & cardamom  
**£3.95**+VAT per person

### [MEXICAN BUFFET]

Marinated chicken skewers with chilli, lime and coriander

Slow cooked marinated pulled pork shoulder  
Mexican style vegetarian stew- peppers, squash, kidney beans and tomatoes  
Mexican rice salad  
Refried beans  
Guacamole, pico de gallo and sour cream  
Tortilla wraps  
**£17.95** +VAT per person

#### Dessert

Mexican chili-chocolate cheesecake  
**£3.95**+VAT per person

## SET MENUS

(Must be ordered in advance to ensure availability)

### [AMERICAN BUFFET]

Spicy buffalo chicken wings served with celery and a blue cheese dip

Chicken parmesan with a tomato sauce  
Mac and cheese topped with truffle oil  
Corn on the cob  
American cornbread  
**£17.95** +VAT per person

#### Dessert

Rich chocolate and pecan brownie  
**£3.95**+VAT per person

### [MOROCCAN BUFFET]

Marinated olives served with hummus, pitta breads, and tzatziki

Slow cooked Lamb tagine with chick peas  
Spiced squash and vegetable stew with harissa  
Coriander and pomegranate cous cous  
Flatbreads  
**£17.95** +VAT per person

#### Dessert

Honey and pistachio cake  
**£3.95**+VAT per person

### [LOW CARB BUFFET]

Red Kidney bean hotpot with a parmesan crust  
3 varieties of healthy salads  
**£17.95** +VAT per person

#### Dessert

Dark chocolate strawberry cups  
**£3.95**+VAT per person



There is a minimum of 8 people for buffets.

Accommodations can be made for special dietary requirements (ie. Gluten Free, Vegan, Halal).

Orders are required to be made and confirmed with accurate numbers two weekdays prior to the event for set menus.

Without 36-hours notice for cancellations, full amount is payable.

We offer free delivery between 9am and 2pm in the Old Street area. Charges apply outside of this area.

