



## **HOT BUFFET**

Opulent Catering only use locally bred and traceable Higher Welfare Meat. We can also supply Halal and Kosher meat

### ***Pork Lovers***

#### **Chinese Pork Belly**

Slow Roasted Pork Belly Strips cooked in Honey, Cider Vinegar, Five Spice and Light Soy Sauce, Served with Mixed Peppers, Spring Onion, Bok Choy and Sesame Oiled and Seeded Egg Noodles

#### **Posh Sausages and Mash**

Cumberland Sausages served with Leek and Spring Onion Mash Potato, Rich and Delicious Cranberry, Cinnamon, Balsamic & Red Onion Gravy, Topped with Crispy Shallots

#### **Apple & Fennel Pork Meatballs**

Our Favorite Homemade Apple & Fennel Meatballs cooked in Rich & Fresh Tomato, Basil, Oregano and Mascarpone Sauce, Served with Fresh Linguini or Tagliatelle Pasta, with a Slice of Parsley & Garlic Bread for Dunking

### ***Lamb Lovers***

#### **Haggis, Clapshot & Whisky Sauce**

A Scottish Classic - Haggis, Neeps & Tatties our Way. Haggis, Clapshot, which is Mash Potato, Swede and Fresh Chives Mixed Together, Served with Whisky & Pepper Sauce, Topped with Crispy Shallots

#### **Lamb Scouse**

Rich and Warm Dish is Similar to Irish Stew, Slow Roasted, Lamb Neck Fillet Chunks Cooked Together with Potatoes, Carrots, Onions and Turnip. Slow Roasted in Beef Stock, Bay Leaves, Thyme & Dark Bitter Ale Sauce

#### **Lamb Rogan Josh**

Braised Lamb Chunks Cooked in Tomato Gravy, Based on Onions, Yoghurt, Garlic, Ginger and Aromatic Spices, Such as Cloves, Bay Leaves, Cardamom and Cinnamon. Served With Coriander & Lime White Long Grain Rice

### ***Beef Lovers***

#### **Beef Bourguignon**

Tender Beef Chunks Cooked in Burgundy Red Wine, Tomato Puree, Smoked Streaky Bacon, Onions, Mushrooms, Garlic, Rosemary, Thyme, Bay Leaves and Cardamom. Served with Roasted Rosemary Baby Potatoes and Honey Roasted Carrots

#### **Chilli Con Carne**

Lean Minced Beef Cooked Together with Onions, Celery, Red Peppers, Tomatoes, Garlic, Chilli Powder, Cumin, Paprika, Bay Leaves, Marjoram and Red Kidney Beans. Served with Plain Boiled Long Grain Rice, Soured Cream and Tortilla Chips

#### **Beef Tagliatelle**

Tagliatelle Pasta and Lean Minced Beef Cooked Together with Burgundy Red Wine, Tomatoes, Carrots, Onions, Garlic, Worcester Sauce. Topped up with Grated Parmigiano Reggiano

#### **Thai Beef Massaman Curry**

Slow Cooked Meltingly Tender Beef Cooked in Massaman Curry Paste with Potatoes, Onions, Lime Leaves, Cinnamon, Tamarind, Fish Sauce, Coconut Cream and Brown Sugar and topped with crunchy peanuts. Served with Jasmine Rice and Fresh Red Chillies



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### ***Chicken Lovers***

#### **Thai Green Chicken Curry**

Impress Your Friends with This Fragrant and Delicious Creamy Curry. Free Range Chicken Breast Strips Cooked in Coconut Cream Sauce and Infused with Fragrant Thai Spices, Cooked Together with Garlic, Lime Leaves, Lemon Grass, Green Beans, Spinach and New Potatoes. Served with Parsley Boiled Rice

#### **Balmoral Chicken**

This Dish is an Absolute Delight. Free Range Chicken Breast Stuffed with Haggis and Wrapped in Streaky Bacon. Cooked in Whisky and Dijon Mustard Cream Sauce. Served with Parsley Boiled Potatoes and Chantenay Carrots

#### **Chicken & Sweet Potato Curry**

Perfectly Balanced, Sweet and Spicy, Versatile Curry Dish. Free Range Chicken Breast Strips Cooked Together with Sweet Potato, Red Onion, Spinach, Garlic and Tomatoes in Rogan Josh Curry Sauce. Served with Boiled Fragrant White Rice

#### **One-Pot Chicken & CousCous**

This One-Pot Meal is Perfect for Fuss-Free Midweek Entertaining. Pan Fried Free Range Chicken Thighs Cooked Together with Onions, Garlic, Mixed Peppers, Mixed Olives, Turmeric, Garam Masala Spice and Lemon Parsley Couscous

### ***Fish & Seafood***

#### **Saffron Fish Pie**

A Real Crowd-Pleaser. Smoked & Skinned Haddock Fillet Chunks, Scottish Salmon Fillet Chunks, Peeled Raw King Prawns Cooked Together with Garlic, Shallots, Spinach, Red Chillies, Green Peas in White Wine Parsley & Cream Sauce. Topped with Saffron Creamy Mash Potato and Baked Together with Grated Cheddar Cheese Over the Top

#### **Asian Fisherman's Seafood Curry**

This Authentic Asian Dish is Perfect for Your Table. Scottish Salmon Fillet Chunks, Peeled Raw King Prawns, Cleaned and De-bearded Fresh Mussels Cooked Together with Spanish Onion, Ginger, Chilli, Garam Masala, Asafoetida, Turmeric, Plum Tomatoes, Coconut Cream. Topped with Fresh Coriander and Lime Juice. Served with Plain Boiled White Rice

#### **Cajun Salmon Fillet Tray-Bake**

This is an Exciting Dish. It comes As a Tray-Bake, However You'll be Able to Pick Salmon Filet You Like the Most. Cajun Spiced Scottish Salmon Fillets Baked Together with Sweet Potato, Cherry Tomatoes, Lemongrass, Onions, Garlic, Ginger, Sesame Oil, Coconut Cream, Lime Leaves, Lime Juice, Balsamic and Soy Sauce. Served with Sautéed Green Beans

### ***Vegetarian***

#### **Sweet Potato Dhal Curry**

You Can't Go Wrong with Our Sweet, Delicious, Iron-Rich, Low-Fat, Low-Calorie Curry. Our Dhal Curry Cooked with Sweet Potato, Butternut Squash, Red Split Pea Lentils, Spinach, Onion, Garlic, Ginger, Red Chillies, Thai Basil, Spring Onion, Cumin, Turmeric, Sesame Oil, Lime Juice, Cinnamon & Five Spice. Served with Plain Boiled Rice

#### **Vegetable & Kidney Bean Chilli**

This Healthy Veggie Chilli Makes for a Satisfying Supper. Quorn Mince Cooked Together with Onion, Garlic, Ginger, Courgettes, Mixed Peppers, Split Pea Lentils, Kidney Beans, Tomato Puree, Plum Tomatoes, Chilli Powder, Red Chillies and Sweetcorn. Served with Jasmine Rice, Sour Cream & Guacamole.

#### **Mediterranean Vegetable Lasagne**

A Light but Luscious Veggie Lasagne Will Tickle Your Taste Buds. Aubergine & Courgette Cooked Together With Mixed Peppers, Onions and Garlic in Rich Tomato Sauce. Layered & Oven Baked with Lasagne Pasta Sheets, Béchamel Sauce & Grated Cheddar Cheese.

Served with Parsley & Garlic Bread

[www.opulent-catering.co.uk](http://www.opulent-catering.co.uk)

Tel: 0131 656 6474

Prices are subject to VAT at the current rate.



## **HOT BUFFET**

### **Side Dishes & Salads**

#### **Roasted Vegetable Medley**

This Colourful Dish has the Perfect Blend of Sweet & Savoury. Roasted Aubergine, Courgette, Onions, Garlic, Carrots, Mixed Peppers, Green Beans Cooked Together with Coriander and Lime Juice.

#### **Classic Potato Salad**

This Classic Potato Dish is Hard to Resist. Boiled Baby Potatoes Mixed Together with Shallots, Capers, Cornichons, Mayonnaise, Crème Fraiche, White Wine Vinegar and Handful of Finely Chopped Parsley

#### **Caesar Salad**

This is an Ultimate New York Salad with Loads of Goodness. Crisp Gem Lettuce Mixed Together with Anchovies, Eggs, Focaccia Croutons, Parmigiano Reggiano Shavings and Garlicky Caesar Dressing

#### **Roasted Peppers Caprese Salad**

This is an Italian Classic Dish with a Little Twist is Perfect For a Hot Summer Day. Roasted Red Peppers Mixed Together with Sweet Plum or Cherry Tomatoes, Mozzarella, Fresh Basil, Olive Oil and Cider Vinegar

#### **South-Western Style Salad**

This is an Exciting Main Course Salad, Packed with Interesting Flavours and Textures. Sweet Corn Mixed Together with Kidney Beans, Cherry Tomatoes, Avocado, Red Onions, Spring Onions, Feta Cheese. Tossed with Olive Oil, Lime Juice, Sherry Vinegar, Cumin, Tabasco, Sugar Dressing

#### **Minted Green Bean Salad**

Perfect Addition to Any Main Course. Boiled Topped & Tailed Green Beans Mixed Together with Butter, Lemon Juice, Dijon Mustard & Mint

## **Desserts**

#### **Banoffee Tart**

Sweet short crust pastry layered with toffee, banana and whipped cream topped with cocoa rich chocolate shavings

#### **Chocolate Fudge Cake**

A light moist fudge cake, always a popular choice

#### **Apple Pie**

Bramley Apples sandwiched between a rich butter pastry and a crunchy cinnamon crumble

#### **Cheesecake**

A traditional cheesecake on a biscuit base, served with seasonal fruits

#### **Choux Buns**

Mini choux pastry buns filled with cream and topped with a delicious chocolate or butterscotch sauce

#### **Prices – Subject to numbers (Minimum 10 people)**

Each main Course £11.95      Or.      Choose 1 main course and 1 dessert = £14.95

Sides/Salads only £2.75 per person

**Prices include hire of heating equipment but do not include hire of plates & cutlery. Please ask for details of our hire prices.**

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