

Cafe Ei8ht Catering Menu

1st January 2011 – 31st December 2011

Cafe Ei8ht are delighted to extend our food & service direct to your workplace or home. Whether a buffet for 5 or 500 we can very happily cater for you. We are here to bring you the highest quality food & drink for your occasion and aim to deliver good food & service at reasonable prices.

Take a look at some of the special buffet food treats that we can prepare for you to make your life easier and your buffet experience a little bit tastier. The varied ingredients are combined imaginatively - far excelling the usual limp offerings received at corporate events and presented with care.

Silver service and staffing are also available. VAT is applicable at the current government rate.

The Manhattan Breakfast

Bagels with cream cheese & crispy bacon/Ham, emmental cheese & tomato
Assorted muffins & pastries
Freshly squeezed orange juice

£4.75 per head. Minimum of 5 persons

The European Breakfast

Croissants with preserves
Assortment of sweet pastries
Hot chocolate

£4.95 per head. Minimum of 5 persons

The standard platter

A selection of sandwiches on thick sliced granary & white breads with our exclusive home-made fillings.
Served quartered with salad

£3.10 per head. Minimum of 5 persons

The 3 star platter

The standard platter plus...
Mini luxury cake slices
Kettle chips

£4.50 per head. Minimum of 5 persons

The 5 star platter

The 3 star platter plus...
Savoury platter (3 per person)
Fresh fruit or Fruit salad drizzled with orange juice. Please state on ordering.

£6.75 per head. Minimum of 5 persons

Buffet menu 1

- Assorted quartered deep filled sandwiches on sliced white and granary bread.
- Mini sausage rolls
- Mini quiche slices
- Mini vegetarian parcels
- Mini savoury eggs
- Dinky chocolate or blueberry muffins
- Selection of seasonal fruits

£4.75 per head. Minimum 12 persons

Buffet menu 2

- Assorted quartered deep filled sandwiches on sliced white and granary bread.
- Breaded chicken goujons
- Pork pie quarters
- Mini quiche slices
- Mini vegetarian parcels
- Mini scotch eggs
- Mini cakes
- Selection of seasonal fruits

£5.55 per head. Minimum 12 persons

Buffet menu 3

- Assorted quartered sandwiches on white & granary, sunflower & rustic buns.
- Breaded chicken goujons
- Onion bhajis
- Mini quiche slices
- Vegetable samosas
- Spring rolls
- Vegetable crudités (pepper, carrot, cucumber & celery) tortillas & a dip
- Selection of seasonal fruits

£6.45 per head. Minimum 12 persons

Buffet menu 4

- A selection of flavoured tortilla wraps.
- Mini quiche
- Puff Pastry assortment (Moroccan Vegetable Squares, Chilli and Cheese Diamonds etc)
- Chicken satay
- King prawn & lemon crème freche blinis
- Vegetable crudités (pepper, carrot, cucumber & celery) tortillas & dip
- Continental cheeses and biscuits with a chutney or pickle
- Mini chocolate éclairs
- Fruit skewers with a grand marnier cream

£8.25 per head. Minimum 20 persons

Buffet menu 5

- Assorted quartered sandwiches on thick white, organic granary, sunflower, rustic buns & wraps.
- Sun blushed tomato & mozzarella tartlets
- Brie & roast vegetable quiche
- Puff Pastry assortment (Moroccan Vegetable Squares, Chilli and Cheese Diamonds etc)
- Savoury eggs
- Spring Rolls
- Vegetable Samosas
- Onion Bhajis with mint yoghurt dip
- Vegetable crudités (pepper, carrot, cucumber & celery) tortillas & dip
- A selection of continental cheeses, biscuits & dips
- Table fillers of kettle chips, nuts & pickles
- Fruit skewers with a grand marnier cream
- Still & sparkling waters

£8.75 per head. Minimum 20 person

Buffet menu 6

- Antipasto platter containing Mediterranean style meats & olives (Salami, Mortadella, Parma ham, Green & black olives, antipasti, lemon & parsley)
- A selection of continental cheeses, biscuits & chutney/pickle
- Vegetable crudités (pepper, carrot, cucumber & celery) tortillas & dip

- A selection of mini pizzas
- French bread with pate
- Baby potatoes with rosemary
- Tossed green leaf salad with vinaigrette dressing
- Tomato & cucumber salad
- Table fillers of kettle chips, nuts & pickles
- Home made coleslaw
- Tropical fruit platter
- Chocolate profiteroles
- Tea/coffee & mints

£10.95 per head. Minimum 12 person

Cheese & biscuits

Continental cheeses & cheese biscuits

Red & white seedless grapes

Sweet chilli tomato chutney, caramelised onions or houmous

£9.50 small platter (serves up to 7)

£13.95 medium platter (serves up to 12)

£19.95 large platter (serves up to 20)

The savoury platter

Selection of savoury items (e.g. Mini quiche, chicken satay, , samosas, mini spring rolls etc.)

3 per person £2.15

5 per person £3.15

7 per person £4.15

Chips & dips

Vegetable crudities (red, green, yellow peppers, carrot, cucumber & celery)

Tortilla chips with dip (e.g. Houmous, guacamole or salsa)

£2.25 per head minimum of 5 persons

Seasonal fruit platter

Selection of seasonal fruits including strawberries, kiwi, pineapple, melon, seedless grapes etc.

Small platter (serves up to 7) £9.50

Medium platter (serves up to 12) £13.95

Large platter (serves up to 20) £19.95

Antipasto platter

A platter of Mediterranean meats & olives consisting of: Salami, Mortadella, Parma Ham, Green Olives, Black Olives, Antipasti etc.

Small £9.00 (7 persons)

Medium £14.00 (12 persons)

Large £20.00 (20 persons)

Soup

Homemade soup of the day with Ciabatta bread

£1.75 per person. Minimum Of 10 persons

Salad bowls

- Tomato, basil & red onion £7.50
- Beetroot & Feta £8.50
- Red onion & cucumber £7.00
- Mozzarella, Basil & plum tomato £9.50
- Potato, Avocado & Cress £9.50
- Penne pasta with an Italian style sauce £10.50

Canapés

- Miniature continental soft cheese on a water biscuit £0.70
- Blinis with King prawn & lemon crème freche £1.20
- Blinis with smoked salmon and cream cheese £1.20
- Balsamic roasted mini vegetable & tomato kebabs £0.90
- Selection of miniature quiches £0.90
- Miniature Yorkshire pudding with beef & horseradish £0.90
- Goats cheese with black olives £1.00

Desserts

- Banoffee pie £13.00
- Pavlova £13.00
- Carrot cake £14.00
- Swiss fruit roulade £13.00
- Various cheesecake £12.00
- Chocolate profiteroles (3 per person) £1.50
- Black forest gateau £13.00
- Double chocolate fudge cake £13.00
- Apple pie £11.00
- Lemon/blackcurrant cheesecake £12.00
- Bakewell tart £8.00

Don't forget cafe 8 can also offer you...

The vegetarian platter

The healthy breakfast platter

The oriental platter

The italian platter

The roast meat platter

...in fact anything you wish on a platter!

Ordering your buffet

Please call us at least 24 hours prior to your event, although we endeavour to fulfill same day orders, this may not always be possible delivery is included in the price a charge may be applicable if outside the area.

Plates, napkins & cutlery can be supplied if required. Please let us know when ordering.

All food is subject to availability. Occasionally, a like for like replacement may need to be used.

To order, please call 0191 4901705 or email cafe8info@aol.com