



Butterfly Garden Tea Parties

Event Buffets

Perfect for family gatherings, business lunches, memorial wakes etc.

Our event buffets include good quality disposable plates, napkins & bamboo cutlery. Presented on catering platters, bowls etc (to be collected back after the event). If you would prefer to use our vintage china & silver cutlery please let us know at time of booking (subject to a 10% security/breakages deposit and small additional charge). If there is anything not listed that you would like included, please let us know.

Tea/Coffee service is available throughout your event, using our vintage china tea cups & saucers – at a £2 per guest charge (we provide a selection of teas, coffee, milks, sugar and fruit cordials). The tea/coffee service can include serving welcome drinks, subject to drinks & glasses being provided by the host or venue.

Finger Buffet Option 1

Mixed platters of sandwiches (5 flavours) topped with salad leaves & tomatoes

Vegetarian quiche slices

Quiche Lorraine slices

Sausage rolls & cheese rolls

Vegetable crudité's with hummus dip and bread sticks

Chicken goujons with bbq dip

Nibble bowls with olives, pickles, pretzels etc

Crisps

Dark chocolate brownies

Zesty lemon & Vanilla mini cake slices

£10.00 per guest (minimum 10 guests)

Finger Buffet Option 2

Mixed platters of sandwiches/rolls (6 flavours) topped with salad leaves & tomatoes

Vegetarian quiche slices

Quiche Lorraine slices

Sausage rolls, pork pies, scotch egg platter

Cheese platter with crackers, pickles and chutneys

Vegetable crudité's with hummus dip and bread sticks

Chicken goujons with bbq dip

Vegetable spring rolls with sweet chilli dip

Nibble bowls with olives, pickles etc

Crisps

Dark chocolate brownies, lemon & vanilla mini cake slices

£15 per guest (Minimum 10 guests)

Event Buffet Option 3

Mixed platters of sandwiches/rolls (6 flavours) topped with salad leaves & tomatoes

Vegetarian quiche slices

Quiche Lorraine slices

Sausage Rolls, pork pies and scotch egg platter

Cheese Platter with crackers, pickles and chutneys

Meat Platter, crusty bread, olives and tomatoes

Seasonal fruit platter

Vegetable crudité's, hummus & mayo dips

Canapes with goats cheese & Parma ham

Canapes with salmon, cream cheese and chives

Crisps

Cake Platter - Dark chocolate brownies, zesty lemon, carrot cake and vanilla cake slices

£20 per guest (minimum 10 guests)

Feast for the Eyes Buffet Menu

This is an ideal choice if you want something a bit different from the usual buffets, with huge bowls of delicious sharing salads & platters for all your guests to enjoy.

Mixed platters of sandwiches, rolls or wraps (4 flavours)
Meat Platter with crusty bread, sun dried tomatoes & olives
Cheese & Biscuits, celery, grapes & chutney
Seasonal fruit platter
Crisps

Cake Platter – mixed mini portions of chocolate brownies, zesty lemon cakes, carrot cakes, vanilla cakes

Then choose 4 of the following salads:-

Large Mixed Green Salad Bowl VG
Creamy Potato Salad & Coleslaw Salad
Veggie pasta with lemon mayonnaise, piquant peppers, peas, sweetcorn, carrot
Veggie pasta salad with vegan green pesto, peas and spring onions VG
Tuna pasta salad – penne pasta + tuna, mayonnaise, red peppers, sweetcorn, basil, red onion
Chargrilled Chicken pasta salad – with herby mayonnaise, mixed peppers, cherry tomatoes, rocket
Colourful mixed veggie rice VG
Greek Salad – crisp lettuce, cucumber, tomatoes, olives, feta cheese
Rainbow couscous salad – with peppers, radishes, spring onions, peas and mint VG
Mediterranean Tabbouleh Salad – bulgur wheat, parsley, mint, tomatoes, onions, lemon, olive oil VG
Italian salad – mozzarella cheese, vine ripened tomatoes and fresh basil leaves
*Additional salad choices charged at £1.50 per guest.

£22.50 per guest (minimum of 15 guests)

Just Tea, Cake & Scones - £16 per guest (minimum 10 guests)

This is a pared back version of our Afternoon Tea, ideal for family gatherings.

All served on our beautiful vintage china, with table cloths, bunting, table decorations, cutlery, napkins & a hot water urn for the duration of the event. We set everything out and serve throughout the event or we can leave you to enjoy your afternoon with your guests and return later to collect. For events with more than 30 guests in attendance, additional serving staff will be charged for.

Choose three of the following cakes:-

Classic Victoria sponge or Chocolate Fudge sponge
Chocolate & Cherry, Coffee & Walnut sponge, Raspberry & White Chocolate sponge
Zesty Lemon cake, with lemon curd & lemon buttercream,
Jam & Coconut – vanilla sponge filled & topped with strawberry preserve and coconut
Carrot Cake with orange buttercream

Scones – Sultana, plain or chocolate chip served with clotted cream and
a selection of fruit preserves & butter
Teas, coffee, milk & sugar and fruit cordials

Standard, fruit, decaff teas and coffees provided. Additional cakes charged at £2 per guest, per cake choice.
Vegan & Gluten Free guests can be accommodated.
Mixed platters of sandwiches can be added at £18.50 per platter.

* Please advise us of any dietary requirements at time of booking. Our products may contain any of the 14 allergens, including wheat, peanuts and nuts. If you or anyone consuming our products has allergies, please inform us at time of booking. Even if a product does not directly contain an allergen, it might still contain traces as we use all the allergens in our kitchen.

Free delivery within 5 miles of our base in Herne Bay. After that, a 50p per mile charge is added, each way.

Debbie Jones

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[Tel:07518 373 970](tel:07518373970)

www.butterflygardenteaparties.co.uk Info@butterflygardenteaparties.co.uk

