

Buffets

Raphael's buffets can be enjoyed in our own dining room or as an outside catered event. (Outside venues may require refrigeration and / or oven facilities).

Raphael's buffets are ideal when you have a large number of guests or when you are unsure exactly how many guests you have attending your event.

Buffets can serve large numbers of guests quickly and conveniently at their own pace.

Here are a selection of our favourite buffet ideas, vegetarian options are always available and we will happily make arrangements for special dietary needs.

Finger Buffet

Ham, egg-mayonnaise and tuna sandwiches or rolls, sausage rolls, quiche, scotch egg, pork pie, pizza, fresh celery, carrot sticks and grapes.

This menu includes; paper plates and paper napkins

Luxury Finger Buffet

Smoked salmon and cream cheese, three cheese and spring onion, roast beef and horseradish sandwiches or rolls.
Southern coated chicken pieces, gala pie, vegetable samosas, spring rolls, fresh celery, carrot sticks with dips and grapes

This menu includes; paper plates and paper napkins

Luxury Cold Buffet

Choose from two: Sliced turkey, sliced roast beef, poached salmon or prawns in marie-rose sauce.

Vegetable quiche (Vegetarian option)

Coleslaw and potato salad, fresh mixed leaf salad, tomatoes, cucumber, peppers, assorted pickles and crusty bread

This menu includes; linen table covers, paper napkins, cutlery and crockery and serving staff to assist your guests

Luxury Hot Buffet

Hot sliced beef and sliced turkey, hot vegetable quiche, baked potatoes or new potatoes, coleslaw, tossed mixed salad, assorted pickles; beetroot, pickled onions, pickled eggs and bread rolls

This menu includes; linen table covers, paper napkins, cutlery and crockery and serving staff to assist your guests

Dessert Buffet

A selection of individual bite-size cakes, cream cakes and scones

[More desserts on page 3](#)