

A social enterprise
CATERING SERVICE
by Enfield Clubhouse



020 8360 6660
catering@enfieldclubhouse.org.uk

Sample Buffet Menu

Choose from the options below to create your own menu perfect for conferences, parties or other intimate gatherings!

(V)= Suitable for vegetarians

Sandwich platters

Made with freshly-baked and speciality breads

Enjoy a range of toppings or fillings including:

- (V) Grated Cheddar cheese with cucumber
- Tuna and sweetcorn
- Honey-roasted ham and vine tomatoes
- (V) Free range egg and mayonnaise

Homemade main dishes

Served hot from our oven

Spicy beef meatballs

Chicken drumsticks marinated in honey with freshly-picked herbs

- (V) Cornish pasties with spicy minced beef and/or vegetarian filling
- (V) Potato and vegetable *Frittata* (Italian-style omelette)

Delicious dips

Served with freshly prepared salad vegetables

(V) Sweet cherry tomatoes in a garland of celery, carrots, peppers and spring onions, specially cut for dipping

(V) *Tzatziki* - Greek-style yoghurt and cucumber with garlic & fresh mint

(V) *Houmous* - Crushed chickpeas with sesame seed *tahini* and garlic

Prawn mayonnaise

(V) Hot tomato *salsa* made with chillis and fresh coriander

(V) *Guacamole* - mashed avocado with chilli and garlic

Freshly-made salad bowls

- (V) Crunchy green leaves of lettuce, rocket, cress or baby spinach
- (V) New potatoes in lemon juice and fresh herbs or mayonnaise
- (V) Greek salad - feta cheese, olives, tomatoes and cucumber
- Wholegrain rice with tuna

Homebaked breads

Served hot from our oven

- (V) *Peynirli ekmek* - Turkish cheese bread
- (V) *Zeytinli ekmek* - Turkish black olive bread
- (V) Traditional English cheese scones

Homemade desserts

- (V) Fresh seasonal fruit platter
- (V) Sweet and spicy carrot cake
- (V) Juicy fruitcake
- (V) Creamy fruit trifle
- (V) Cheesecake made with hand-picked blackberries

Wherever possible, all our food is made with fresh ingredients prepared on the day of your event or the day before if necessary for larger orders.

We always use olive oil for cooking and try to balance healthy eating with food that tastes great.

We understand that you have your own preferences and requirements, so please call us to discuss. We endeavour to cater for all our customers' needs, whatever your budget or occasion.

Food for thought

We believe that food is a source of nourishment and sustenance not just for the body, but also for the soul.

What we eat is important to us not just for its nutritional goodness and the pleasure it brings to our senses, but also because it says something about who we are.

If we care about what we eat and where it comes from, we feel better in our hearts and in our minds.

We are what we eat.

We want you to be delighted by our food from the moment you see it, to the moment you eat it. And we also want you to know that we value your health and well-being, so that we strive to use the freshest, organic and best local or Fairtrade produce wherever we can.

We want you to enjoy our food, feel mentally and physically better for eating it and to feel good about where it comes from.

We even grow some of our own seasonal fruit, herbs and vegetables so that we can create great tasting dishes with ingredients picked from our organically grown garden and prepared in our kitchen on the same day!

All surplus income generated from our Catering Service pays the wages of the Enfield Clubhouse members we employ and helps to develop our charitable aims.

*Enfield Clubhouse is the operating name of the Enfield Clubhouse Limited.
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