



Dorset Delights Catering

Corporate Catering

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About Us

Dorset Delights Catering was established in 2010, originally located in Sherborne, we relocated to North Cadbury in August 2018 into a purpose built kitchen. We grew up in Rural Dorset within a farming family. We have always been encouraged to support and buy seasonal British produce. Little did we know our childhood was a journey of understanding the fresh quality ingredients produced around us and turning them into dishes we serve today.

We are proud to work with some of the very best suppliers bringing us quality ingredients to use in our cooking.

Our business has built a reputation for the food and service we deliver.

Working with fantastic local businesses around us we know just how important networking is. Whether you are launching a new product or celebrating an in-house achievement our menus will be developed to suit your needs.

We will make sure your guests are impressed with their dining experience, just leaving you to close the deal.

Alice & Louise



Canapés

“Let our staff spoil you with a delicious selection of canapes whilst you sort the more important things. Let us serve your choice of drinks as part of our package.”

Meat

- Mini Yorkshire Puddings with Succulent Roast Beef & Creamed Horseradish (warm)
- Peppered Rump Steak & Roast Potato with Horseradish Crème Fraiche dip (warm)
 - Honey & Mustard Roasted Sausages (warm)
 - Chicken Tikka with Mint Yoghurt Dip (warm)
- Mini Jacket Potatoes with Somerset Cheddar & Bacon (warm)
 - Melon & Parma Ham (cold)

Fish

- Mini Fish n Chips bites with Tartare Sauce (warm)
- Tempura Battered King Prawns with Sweet Chilli Dip (warm)
- Scottish Smoked Salmon & Dill Cream Cheese Blinis (cold)
 - Smoked Mackerel Pâté Crostini (cold)

Vegetarian

- Sundried Tomato, Pesto & Parmesan Palmier (warm)
 - Portobello Mushroom Filo Tartlets (warm)
- Barbers 1833 Vintage Cheddar & Tomato Quiche Tartlets (warm)
- Parmesan Shortbreads topped with cream cheese & chive (cold)
 - Roasted Tomato Burrata Crostini (cold)
- Tomato, Basil & Mozzarella with Pesto Dressing (cold)

Sweet

- Scones with Clotted Cream & Local Preserve
 - Chocolate Brownies
 - Mini Chocolate Eclairs
 - Summer Fruit Mini Meringues



Served to accompany your choice of welcome drinks.

Prices available upon request

Finger Buffet

“With a wide selection to cater for all dietary requirements, our finger buffet menu will be perfect where seating for every guest is not needed and no cutlery is required.”

Selection of Sandwiches

Wiltshire Cured Ham & Mustard
Wiltshire Cured Ham & Tomato
British Roast Beef, Rocket & Horseradish
Chicken, Lettuce & Mayonnaise
Coronation Chicken & Lettuce
Smoked Salmon & Dill Cream Cheese
Tuna & Cucumber
Prawn Mayonnaise & Lettuce
Dill Cream Cheese & Cucumber (v)
Egg Mayonnaise & Watercress (v)
Somerset Cheddar Cheese & Apple Chutney (v)
Roasted Vegetable & Houmous (v)

Savouries

Honey & Mustard Roasted Sausages
Savoury Platter (Sausage Rolls, Pork Pie, Scotch Eggs & Mini Pasties)
Mini Jacket Potatoes with Somerset Cheddar & Bacon
Breaded Chicken with Sweet Chilli Dip
Chicken Drumsticks
Indian Savouries (Samosas & Onion Bhajis) with Sour Cream and Chive Dip (v)
Homemade Pizza (v)
Cheese & Tomato Quiche Tartlets (v)
Barbers 1833 Vintage Cheddar & Fresh Pineapple on sticks (v)
Rosemary & Garlic Roast Potatoes (v)
Tempura Battered King Prawns
Smoked Salmon & Dill Cream Cheese Blinis
Fresh Vegetable Crudities with Houmous (v)
Garlic Bread (v)

Sweet

Homemade Scones with Clotted Cream & Local Preserve
Victoria Sandwich
Lemon Drizzle
Coffee & Walnut Cake
Chocolate Cake
Farmhouse Fruit Cake
Carrot Cake
Chocolate Brownies
Summer Fruit Mini Meringues
Chocolate Eclairs with Fresh Cream
Fresh Fruit Platter



Prices available upon request

Hot Fork Buffet- Main Courses Menu 1

“A choice of traditional homecooked dishes served from stainless steel bain-maries or plated to the table. Perfect for any sized corporate event for a casual dining experience”



Prices available upon request

Traditional Steak & Ale Pie
with a puff pastry top served with Mashed Potato & Seasonal Vegetables

Cottage Pie
Served with Seasonal Vegetables & gravy

Beef Curry
Served with Basmati Rice, Mango Chutney & Poppadoms

Beef Lasagne
served with Garlic Bread, Green Salad & Coleslaw

Shepherd's Pie
Served with Seasonal Vegetables & gravy

Lamb Moussaka
Served with Green Salad & Crusty Bread

Chicken Curry
Served with Basmati Rice, Mango Chutney & Poppadoms

Chicken, Leek & Ham Pie
with a puff pastry top served with Mashed Potato & Seasonal Vegetables

Fishermans Pie
Smoked Haddock, Cod & Salmon topped with mashed potato served with Seasonal Vegetables

Traditional Pork Sausages with Onion Gravy
Served on a bed of wholegrain mustard Mashed Potato with red onion gravy

Mediterranean Vegetable Lasagne
Served with Garlic Bread, Green Salad & Coleslaw (v)

Vegetable Curry
Served with Basmati Rice, Mango Chutney & Poppadoms (v)

Desserts

*“Finish your dining as good as it started. Our dessert menu can be served as a buffet, sharing platters or plated to the table.
Warm, Cold, Trio’s we have something for everyone!”*

Warm

Sticky Toffee Pudding with toffee sauce

Homemade Chocolate Fudge Cake with indulgent chocolate sauce

Chocolate Brownies with Salted Caramel Sauce

Bramley Apple Crumble

Cold

Summer Berry Meringue with raspberry coulis

Luscious Lemon Cheesecake

Raspberry & White Chocolate Cheesecake with raspberry coulis and white chocolate shard

Salted Caramel Cheesecake topped with pretzels and toffee popcorn

Profiteroles with Chocolate Sauce

Raspberry & Lemon Curd Meringue Roulade

Vanilla Crème Brule, Berry Compote & Homemade Shortbread

Lemon Posset with Homemade Shortbread

Sherry Trifle with Amaretti Biscuit

Rich Chocolate Roulade with berry compote

Fresh Fruit Salad

Somerset Strawberries & Clotted Cream

Somerset Cheese & Biscuits (locally sourced cheeses with spiced apple chutney)

Trio of Desserts

Summer Berry Meringue, Lemon Posset with Butter Shortbread, Chocolate Brownies with Salted Caramel



Prices available upon request

Business Breakfast

“If getting business deals done before the working day begins is right for you, then we are here to help. Let us provide the food, serve copious amounts of tea, coffee & juice and leave you to seal the deal”



Traditional Cooked Breakfast

British Pork Sausages
Smoked Back Bacon
Baked Beans
Free Range Fried Eggs
Scrambled Eggs
Grilled Tomatoes
Portobella Mushrooms
Hash Browns
Fried Potatoes
Black Pudding
Toast (Branary & White)

Served with Condiments (Tomato Ketchup & Brown Sauce)
Freshly Brewed Tea & Cafetierre Coffee

Continental Breakfast

Locally Sourced Cheeses
Antipasti Meats
Croissants
Selection of Pastries
Cereals, Granola & Yoghurt
Selection of Prepared Fresh Fruits
Toast (Branary & White) with preserves & honey

Freshly Brewed Tea & Cafetierre Coffee

Prices available upon request