



Plum Duff
PATISSERIE & PARTY CATERERS

Catering menu

(best viewed and printed in landscape to save paper)



Thank you for downloading our menu
and your interest in the services of
Plum Duff Party Caterers.

Our catering menu is designed for parties
small or large including finger buffet,
cold buffet, hot buffet, lunches, and
suppers and sit down meals at a price
which will hopefully suit your budget.

We also provide themed menus i.e.
Greek, Mexican, Western American,
West Indian, Asian, Chinese, and a full
range of seasonal menus, which are
available on request.

If you have any questions, we'd love to
answer them, so either drop in or give us
a ring.



Remember:
We also specialise in celebration cakes
from birthdays to weddings

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Tel: 02089 944751
www.plumduff.co.uk
62 Southfield road Chiswick W4 1BD
Reg. No. 840 0196 59

Finger Buffet £10

Choose any 6 items

Spicy chicken Winglets
Buffet Sausage rolls
Finger sandwich medley (in our own Freshly
baked Brown or White bread)
Prawn Crackers
Onion Bahjis
Celery stuffed with cream cheese
Chicken Tikka Kebabs
Plum Duff's own bridge rolls (various fillings)
Quiche Lorraine Chunks
Spring rolls
French bread Pizza's
Cocktail sausages
Salmon Pate rolls
Chicken Satay
Cucumber and Prawn Rondells
Savoury Chicken sticks
Chorizo and brie Skewers
Swedish Meatballs
Ratatouille tatlets
Torpedo Prawns and Dips
Prawn and Dips
Prawn Choux
Mini open Sandwiches
Chicken and Pepper Tartlets
Mini Tuna Pizzas
Brie and Grape bites
Mini Salmon and Cream cheese Bagels
Smoked Salmon Tartlets
Vol-au-vent tempters (various fillings)
Chicken Liver Bacon
Mini Vegetable Flan
Cheese Straws
Salami and gherkin Nibbles
Goujons and dips
Spinach and cheese tartlets
Crispy bacon Franks
Spicy Samosas (Meaty or Veg)
Crudites and dips
Cheese and onion Tarts

Mini Sweet Selection

1

Cold Buffet £18

Honey roast ham (with Cumberland sauce)
Lamb in mint mayonnaise
Asparagus and Stilton quiche

Tomato and Basil Salad
Sweet corn and Pimentos
Mix Leaf Salad with dressing

Chocolate Mousse
Cheesecake

2

Cold Buffet £25

Poached Scotch Salmon
Roast fore rib of beef
Savoury Chicken and ham Slice
Ratatouille pie

Carrot with Orange and Honey Dressing
French Bean Feta and Tomato Salad
Mixed Leaf Salad with Dressing

Hazelnut Meringues
Chocolate Profiteroles
Luxury Fruit Salad



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3

Extra Cold Buffet

Chicken Coronation
Spicy Meat Loaf
Chicken Red Pepper and Onion Slice
Traditional Roast Chicken
Pork Salad Dijonais
Ginger Glazed Ham
Duck Pie with Apricots and Walnuts
Smoked Mackerel with Lemon Mayonnaise
*Salmon Mayonnaise
*Blue Fin Tuna Pasta Salad
And Lemon Mayonnaise
Neapolitan Pie
Goats cheese Tart
Minted Chicken with Pasta
Thai Beef Salad
Homemade Quiche Flavours:-
Broccoli and mushroom, salmon and leek,
Lorraine, Asparagus and celery, Stilton and
sundried tomato, Bacon and Feta cheese,
Tomato and Herb.

*Extra charge

Salads for Hot and Cold Buffet

Cucumber and Water cress
Mixed Leaf
Broccoli and toasted almond
Beetroot
Carrot with Honey and Orange dressing
Moroccan Spiced Carrot Salad
Tomato and basil
Tomato, chive and onion
Water cress bacon and tomato
Water cress Feta and Melon Salad
Bean Feta and Tomato
Greek
Mediterranean Pasta
Potato and Chive
Cajun spiced potato Salad
Mushroom and Walnut
Coleslaw
Frisce and Garlic Crouton Salad
Egg plant and couscous Salad
Butter bean Mint and Bacon Salad

Desserts for Buffets Hot and Cold

Individual Mixed fruit Flans
Hazelnut Meringues
Profiteroles and Chocolate Sauce
Sherry Trifle
Treachle Tart
Chocolate Mouse
Fruit Strudel
Fruit Salad
Apple Pie and Cream
Cheesecake (various flavour)
Cheeseboard
Tarte aux citron

Hot Fork Buffet £20

Chicken Provencal
Beef in Guinness with Pin Onions
Vegetable Moussaka

Hot New Potatoes
Seasonal Vegetables or salad choice

Mix fruit Flan
Cheeseboard Selection

Hot Fork Buffet #2 £20

Thai Green Chicken Curry
Paprika Lamb
Spiced Vegetable Curry

Savoury Rice

Greek Salad
Carrot and Coriander Salad
Mixed Leaf Salad

Fresh Fruit salad

Cheese Board

Extra Hot Buffet choices

Chicken Chinese Style
Chilli Con Carne
Coq au Vin

Braised Lamb with Baby Vegetables
Chicken chasscur (White wine bacon and mushrooms)

Beef a l'orange

Chicken a la King (Creamy White wine and mushroom sauce)

Beef Goulash

(V) Spicy Root Vegetable Stew

(V) Provencal Bean Stew

(V) Tomato and fusilli Bake (Red peppers and cheese)

(V) Cheese and Spinach Crumble

(V) Thai Red Vegetable Curry

(V) Potato and Feta Gratin

(V) = Vegetarian



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Standard £25

Sit Down 3 course.

Chicken Satay with sweet chilli sauce

Spicy Beef with Apricots and Olives

Seasonal Vegetables

Tarte Aux Citron with Custard cream sauce

Standard #2 £25

Sit Down 3 course

Prawn and asparagus Millie Feuille

Chicken Italian with Ham and Mushroom sauce

Banana Cream Choux with Mango Puree

Extra Standard sit down Choices Starters

Cheese, Garlic and Herb Pate'
Red Onion and Cherry Tomato Salad
Spring Rolls with Hoi Sin Sauce
Spinach Roulade with Ricotta Cheese
Soup Various Flavours
Pate'

Spicy Chicken Wings in BBQ Sauce
Mixed Seafood Vol Aux Vents
Beetroot Hummus
Tomato and Basil Brochette

Main Course

Creamy Mustard chicken
Beef a L'orange
Steak and Kidney pie
Oriental Chicken
Chicken Provencal
Braised Beef in Guinness
Traditional Irish stew
Paprika Chicken
Lamb Moussaka
Lamb and Leek Pie.

Extra Standard Desserts Choices

Dutch Apple Pie with Cream
Apricot Crumble with Custard Sauce
Tiramisu
Treacle Tart with Carmel Sauce
Chocolate Roulade with Chocolate Cream
Old English Sherry Trifle
Apple Sultana and Cider Slice and Brandy Cream
Baked Lemon Cheesecake with Kiwi Sauce
White and Dark Chocolate Mousse
With Chocolate Sauce
Bread and Butter Pudding with Vanilla Cream

The Chef's Choice £28

Sit down 3 course

Smoked Duck with Tomato and garlic Dressing.

Breast of Chicken Stuffed
with Bavarian Cheese in Smoked Ham

Seasonal Vegetables

Mixed Berry in Champagne Jelly
With Mascarpone cream served with Shortbread

Chef's Choice #2 £28

Smoked Salmon Trio with Lemon Mayonnaise

Slow Cooked Grass Fed Beef Steak
In Red wine with pin Onions and baby Vegetables

Seasonal Vegetables

Assiette of Dark and Milk chocolate desserts
With White Chocolate Sauce

Extra Chef Choice Menu

Starters

Smoked Salmon and Avocado Mousse
Goats Cheese and Garlic Croustades
Spinach and feta Salad
Prawn, Smoked Salmon and Asparagus
Mille-Feuille Gravlax
Prawn Pate with Garlic Toast
Seafood and Asparagus on toasted Brioche
Prawn, Mango and Cashew Salad
Chicken Tikka Skewers on leaves with Yogurt
Sauce

Main Course.

Sweet and spicy Pineapple Chicken
Thirlmere Forrest Venison with Red Currant and
Red Wine Sauce
Lemon Grass Chicken with Saffron Risotto
Lamb Tagine with Apricots and Almonds
Black Velvet Chicken with Guinness and Cham-
pagne Sauce
Braised Duck in Orange and almond sauce
Goose Cassoulet
Pork Steak with Blue Cheese and Mushroom
Sauce

Extra Chefs Choice Desserts

Brandy snap Baskets with Mixed Berries on
Mango Custard Cream
Poached Pears on Chocolate Cookie with Fudge
Sauce
Cappuccino Tart with Chocolate Sauce
Chocolate Roulade with Baileys Cream and
Raspberry Coulis
Summer Trifle
Hazelnut Meringue with Mixed Berry Compote
Tarte Citron with Vanilla Custard cream and
Raspberry Coulis
Strawberry Shortcake Towers with Brandy
Cream
Lemon Grass and Ginger Infused Fruit Salad
Poached Peaches in Wine with Toasted
Almonds and Clotted Cream

Canapés

Smoked chicken and mango salsa
Tortilla of goat's cheese and spinach
Tuna tapenade with broccoli
Asparagus and sundried tomato
Mushroom with pine kernel salsa in pastry cup
Mini Brushella topped with feta and red peppers
Parma ham with creamy artichoke on toasted croute.
Chicken with pesto on croustini.
Carpaico of beef with Parmesan
Ratatouille with Parmesan in pastry cup
Brie and grape croustini
Dolce latté with grape en croute
Parmesan shortbread with mozzarella and sun
blushed tomatoes.

Day time Meetings Options chose a combination

Breakfast selection - £4.00 per head
Tea, Coffee, Croissant, and Pastries.

Morning Coffee Tea and biscuits - £1.50 per head

Lunch - £8.50 per head
Finger Buffet 5 Items (see finger buffet menu)

Corporate presentation canapés - £6.75 per head
6pieces

Afternoon - £3.00 per head
Tea, coffee, and mini cakes

Juice Selection\ Water

*Juice - £1.80 per litre

*Water still or sparkling - £1.80 per litre

*Wine Red and White - £8.00 per bottle

Items marked with * are charged on number used
you can also have a cold or hot buffet lunch if
required.

All prices exclude VAT



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Weddings

Plum duff offers you a bespoke service. Once you have gathered your ideas together, Ian Moore will personally design your wedding cake for you, giving you a sketched drawing of your design.

Your cake can be either traditional fruit, with marzipan, or you may choose from a rich chocolate brownie, a light sponge or butter Madeira or you may choose to have a mixture of different flavoured tiers.

Prices start from £300.00 for 3 tiers. Plum Duff offers you the best choice at an affordable price.

We offer a large choice of dishes to create your own menu for your event, or you can choose one of our specially selected menus from this brochure.

All sit down menus come with a potato choice and seasonal vegetable selection. Canapés, coffee and or petit fours can be added to any menu.

Vegetarian alternatives are available for all menus. We cater for guests with special dietary requirements.

We also have an extensive wine list to choose from.

Price list

Canapés	£6.75 (for 6 pieces)
Finger buffet	£10.00
Cold buffet	£18.00 and £25.00
Hot buffet	£18.00
Standard 3 course dinner	£25.00
The chef's choice 3 course dinner	£28.00
Coffee/ tea	£1.00
Cheese board	£2.00 (per portion)
Petit fours	£1.50(per person)

Terms and Conditions

Booking:

Plum duff requires a deposit and completed booking confirmation.

Numbers:

Final numbers normally required 5 working days prior to event.

Prices:

For sit down menus all china, cutlery, table linen are included. For buffet menus china, cutlery and service are included; table linen for buffet table is also included. Table linen for additional tables is charged at £3.00 per cloth.

Staff:

Staffing for events is charged at £ 15.00 per hour per waitress, with a minimum 4 hour staffing period per waitress. Numbers of staff required will be advised at time of booking with an estimated cost for staff required being given. Numbers of staff required will vary depending on type of event and level of service required.

Equipment:

Any damage to plum duff equipment used by client at events will be charged at current market rate (e.g.) damage to table linen from any, table decorations. Broken glasses when hired from Plum Duff. In locations with inadequate kitchen facilities HIRE OF COOKER, GAS AND HOT CUPBOARD will be charged at current market rate.

Children:

Children up to 10 yrs old charged at half menu price.

Corkage and ice:

Plum duff do not charge corkage, all we ask is that you employ extra staff to perform this duty

Plum duff can supply ice at £7.00 per box.

Glasses:

If plum duff supply your drinks glasses and service are included. If you supply the drinks plum duff can hire you glasses at 15p per glass.

Payment:

Plum duff will invoice you after your event, and full and final payment is required within 21 days of invoice.

All prices EXCLUDE VAT. This will be charged at its current rate.



Plum Duff
INTERIORS & PARTY CATERERS

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