

ren's
KITCHEN

FINGER BUFFET MENU

2026 & 2027



FINGER BUFFET MENU

This menu is perfect for office meetings, family events or any event where there is no kitchen space.

We arrive with the food already beautifully plated on slate platters, and will set everything up for you on a buffet table for your guests to enjoy at their leisure. The food is guaranteed to stay fresh for up to two hours.

We can also provide buffet tables and table cloths if required!

We will then return at a time to suit you to collect the dirty dishes - simple and sure to impress your guests!

We can also create a bespoke menu so if you are looking for something particular let us know and our chefs would love to create something personal.

Choose 4 options for £9.95 per guest
Choose 6 Option for £12.95 per guest
Choose 8 Options for £16.95 over guest

Plus VAT @ 20%
(Based on 20 guests or more)

FINGER BUFFET MENU

REN'S CLASSIC SANDWICH SELECTION

A selection of four fillings: ham and mustard, tuna and cucumber, mature cheddar and pickle, hummus and roasted pepper (vegan)

HOMEMADE QUICHE LORRAINE

Smoked gammon and mature cheddar quiche

PIZZA BITES

Homemade focaccia pizza either topped with chorizo, mozzarella, black olives and fresh basil or topped with mozzarella, tomato and basil (veggie)

CHEDDAR STRAWS

Made with mature cheddar, rosemary and cayenne pepper (veggie)

HOMEMADE SAUSAGE ROLLS

With pork and caramelised red onion stuffing

HOISIN DUCK SPRING ROLLS

With crispy duck, hoisin sauce, spring onion and fresh chilli with sweet chilli dipping sauce

PULLED PORK SLIDERS

With barbecue glaze, pickled red onions, fresh watercress

PERI PERI CHICKEN SKEWERS

Spicy grilled chicken thigh skewers with a tomato, mango coriander salsa

OPEN FOCACCIA SANDWICHES

A selection of four fillings on our homemade foccacia: Mozzarella, parma ham and basil, smoked mackerel and watercress, beetroot, toast cheese and rocket (veggie), hummus, roast pepper and rocket (vegan)

THAI FISHCAKES

With pickled cucumber and sweet chilli

VEGAN SAUSAGE ROLLS

With spiced sweet potato, chick pea and corriander stuffing (vegan)

GOATS CHEESE CONFIT PUFFS

With our own red onion marmalade and fresh parsley (veggie)

VEGAN PULLED PORK SLIDERS

With our own homemade jackfruit with barbecue sauce

HOMEMADE ARANCHINI

With crispy risotto balls with an oozy parmesan and sage filling (veggie/gf)

PEA AND MINT FALAFELS

Served with houmous, sweet chilli and fresh pomegranate (vegan/gf)

SPANISH TORTILLA

With smoked paprika, peppers and manchego cheese (veggie/gf)

**FANCY SOMETHING SWEET?
CHECK OUT OUR SWEET OPTIONS AND
WHOLE CAKES!**

FINGER BUFFET MENU

DOUBLE CHOCOLATE BROWNIE

Homemade chocolate brownie with chocolate chips (vegan/gf)

SWEET PASTRY SELECTION

Mini individually baked danish pastries

BANANA MUFFINS

Giant banana and cinnamon muffins

CUP CAKES

Selection of homemade cupcakes either chocolate or vanilla

TRAY BAKES

Smaller loaf cakes served 6-8 slices

£17.50 EACH

BANANA AND BISCOFF CAKE

With biscoff caramel icing (vegan)

LEMON DRIZZLE

Lemon sponge with lemon icing and dried raspberries (gluten free)

CHERRY AND COCONUT

Classic coconut sponge with raspberry jam and toasted coconut flakes

BESPOKE CAKES

All our whole cakes are 10" and served 12-15 slices beautifully hand decorated and guaranteed to last for three days!

VICTORIA SPONGE

Vanilla sponge cake filled with fresh cream, raspberry jam and fresh berries

CHOCOLATE FUDGE CAKE

Double chocolate cake with chocolate filling iced with dark chocolate ganache

RED VELVET CAKE

Classic red velvet with cream cheese frosting

CARROT CAKE

With fresh carrot, cinnamon topped with orange buttercream and decorated with seeds and nuts

COFFEE AND WALNUT CAKE

Coffee infused sponge with coffee icing topped with walnuts

VANILLA AND RASPBERRY CHEESECAKE

Baked Cheesecake topped with fresh raspberries

£25 EACH