



Buffet

Disposable plates
cutlery and
napkins come
as standard
with all buffets.

CALL 0151-291-1144 ----- EMAIL INFO@WILDTRUFFLE.CO.UK



COLD BUFFET MENU 1 **£6.95 pp**

1. Succulent Chicken Drumsticks
2. Irresistible BBQ Ribs
3. Assorted Sandwich Platters
4. Breaded Chicken Tenders
5. Spring Rolls
6. Savory Pork Pies
7. Sausage Rolls
8. Delectable Quiche Varieties
9. Fresh and Crisp Salads
10. Creamy Coleslaw
11. Greek Salad
12. Assorted Crisps



COLD BUFFET MENU 2 **£7.95 pp**

1. Juicy Chicken Drumsticks
2. Savory Salt & Pepper Ribs
3. Bite-sized Cocktail Sausages
4. Assorted Sandwich Platters
5. Flavorful Wraps
6. Breaded Chicken Tenders
7. Savory Pork Pies
8. Sausage Rolls
9. Delectable Quiche Selection
10. Fresh, Crisp Salads
11. Creamy Coleslaw
12. Zesty Pasta Salad
13. Chorizo Potato Salad
14. Greek Salad
15. Assorted Crisps



COLD BUFFET MENU 3 **£8.95 pp**

1. Succulent Chicken Drumsticks
2. Flavorful Salt n Pepper Ribs
3. Grazing Board Delights
4. Mouthwatering Pizza Selection
5. Abundant Sandwich Platters
6. Fresh Wraps with Variety
7. Breaded Chicken Tenders
8. Classic Pork Pies
9. Homemade Sausage Rolls
10. Chorizo & Potato Salad
11. Delectable Quiche Choices
12. Fresh Salads Galore
13. Creamy Coleslaw
14. Roasted veg Pasta Salad
15. Assorted Crisps
16. Mini Cakes for a Sweet Finish

Hot options £2.00 per person - all made fresh on the day

Scouse, Chicken curry, salt n pepper chicken, Beef green pepper, sweet & sour pork, Stir fry noodles, Chilli (meat or veg), Lasagne (meat or veg) dont see what you like make a request we can cook you up any hot dish you desire.





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LUXURY BUFFET MENU 1 £11.95 pp

1. Marinated Chicken Drumsticks
2. Succulent Smoky Jack Daniels BBQ Ribs
3. Artisanal Sandwich Platters
4. Freshly Cooked Meats Showcase
5. Irresistible Chicken Teriyaki Skewers
6. Bite-sized Pork Pies
7. Crispy Meat & Veg Spring Rolls
8. Elegant Filled Vol-au-vents
9. Zesty Chorizo Potato Salad
10. Golden Sausage Rolls
11. Vibrant Roasted Vegetables Pasta Salad
12. Mediterranean Quiche Delights
13. Refreshing Greek Salads
14. Our Signature Homemade Chunky Coleslaw



LUXURY BUFFET MENU 2 £16.95 pp

1. Tempting Jerk Chicken Breasts
2. Slow-Roasted Salt and Pepper Ribs
3. Honey-Glazed Chipolatas Sausages
4. Smoky Jack Daniels BBQ Ribs Extravaganza
5. Gourmet Sandwich Platters
6. Luxurious Filled Wraps
7. Freshly Cooked Meats Extravaganza
8. Artisanal Fresh Breads
9. Delectable Pork Pies
10. Savor-worthy Sausage Rolls
11. Mediterranean Quiche Temptation
12. Refreshing Greek Salad Symphony
13. Home crafted Chunky Coleslaw Brilliance
14. Vibrant Roasted Vegetable Pasta Salad Fiesta
15. Mini Grazing Pots, Fruit Pots & Mini Cakes Indulgence



LUXURY BUFFET MENU 3 £20.00 pp

1. Flavoured Chicken Breast Extravaganza
2. Slow-Roasted Salt and Pepper Ribs
3. Chipolata Sausages in Honey Glaze Sauce
4. Smoky Jack Daniels BBQ Ribs Sensation
5. Artisanal Sandwich Platters (Customizable Fillings)
6. Luxurious Wraps (Your Choice of Filling)
7. Freshly Baked Bread Rolls
8. Exotic Eastern Platter
9. Crispy Duck Spring Rolls
10. Dressed Salmon Elegance
11. Mini Grazing Pots - A Culinary Adventure
12. Mediterranean Quiche Temptation
13. Refreshing Cucumber & Mint Salad
14. Roasted Asparagus & New Potato Salad Delight
15. Radish Chunk Coleslaw Brilliance
16. Chorizo Potato Salad Sensation
17. Vibrant Roasted Pepper Pasta Salad Fiesta
18. Divine Fruit Pots & Cream
19. Homemade Carrot Cake Bliss
20. A choice between Homemade Nutella Cheesecake or Zesty Lemon Temptation

choose any 2 Hot options - all made fresh on the day

Chicken Curry - Chicken or Veg Balti - Chicken or Beef or Veg Masala - Sweet & Sour Pork or Chicken - Beef in Black Bean Sauce - Chicken Noodle - Chicken Fried Rice - Tai Red or Green Curry with Beef/Chicken/Veg - - Homemade Lasagne - Meat or Veg - Hotpot with Crusty Rolls - Sliced Roasted Meats in Gravy - Spicy Chilli Con Carne - Paella (Meat or Veg) - Chilli Chicken - Chicken Pasta Bake - Creamy Chicken & Chorizo Pasta - Classic Mac & Cheese





PRICES START @ £6,95 PER HEAD
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**BBQ Chipolata's with
Honey & Mustard Drizzle**



**Lime & Coriander Chicken
Skewers & Mint Dipping
Sauce**



**Crispy Toasted Baguette
topped with our Chicken Liver
Pate & Red Onion Chutney**



**Cherry Tomato & Buffalo
Mozzarella with Fresh Basil
Pesto**



**Spicy Chicken Tikka Bites
with Sweet Mint & Yoghurt
Dressing**



**Char-grilled Steak Skewers
with Grainy Mustard
Dressing**



**Sweet Chilli King Prawn
with Wasabi Mayonnaise
on Prawn Crackers**



**Tiger Prawns Grilled with
Lemon, Garlic and Herbs
served with Aioli**



**Individual Skewers of Smoked
Salmon with a Sweet Mustard
and Dill Sauce**



**Sweet Chilli
Chicken Skewers**



**Roasted Red Pepper
and Chorizo Bruschetta**



**Water melon feta and mint
skewers drizzled with
balsamic**



BBQ



BBQ MENU 1 £14.95 pp

- 100% Beef Smash Burger or Bean Burger
- Wild Boar Hot Dogs or Veggie Dogs
- Salt & Pepper boneless Chicken Thighs/Halloumi Skewers
- Cajun Sweetcorn

BBQ MENU 2 £19.95 pp

- 100% Beef Smash Burger or Bean Burger
- Wild Boar Hot Dogs or Veggie Dogs
- Sirloin Steak with Cowboy Butter (upgrade steak on request)
- Salt n Pepper wings or Halloumi skewers
- Cajun Sweetcorn

BBQ MENU 3 £24.95 pp

- 100% Beef Smash Burger or Bean Burger
- Wild Boar Hot Dogs or Veggie Dogs
- Overnight Slow cooked Beef Brisket
- Marinated Chicken & Lamb Skewers
- Marinated Portobello Mushroom Kebabs
- Cajun Sweetcorn

All of the above menus come with Halal meat, full salad bar plus chorizo Potato Salad, Spicy Salsa, Mango Salsa, Cucumber & Red onion Salad, A mixture of breads including Brioche burger buns and Rolls, Pitta and wraps plus all sauces napkins and serving trays (Burgers Patties made in house fresh on day)

IF BUDGET IS A PRIORITY WE CAN PROVIDE SMASH BURGER, DOGS OR CHICKEN/VEG SKEWER BBQ's WITH SALAD BAR FROM £6.95 (subject to £750 min spend)





OUR FOOD STATIONS CAN BE SET UP INDOORS ON TABLES OR OUTSIDE UNDER GAZEBOS AND CAN SERVE ANY OF THE BELOW SAVOURY AND SWEET DISHES.

FOR LARGER EVENTS, WE CAN SET UP MULTIPLE FOOD STATIONS.

PRICES START @ £8,95 PER HEAD

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**Smash Burger /
Dog**



**Yorkshire Pudding
Wrap**



**Loaded Dirty
Fries**



**Loaded Mac n
Cheese**



Tacos / Burritos



Fish n Chips



Big Pan Paella



Buddah Bowls



Wraps



Churros



**Loaded
Cheesecake**



Loaded Waffles

Smash Burgers / Gourmet Hot Dogs: Thin, crispy patties from smashed ground beef, cooked hot and fast, served in soft buns with classic toppings. High-quality sausages (beef, pork, etc.) in premium buns, topped with creative combinations like artisanal cheeses, unique sauces, and caramelized onions.

Yorkshire pudding wraps: A unique, savoury delight featuring tender roast beef or chicken vegetables drizzled with home made gravy sauce all wrapped in golden, fluffy Yorkshire pudding.

Loaded Dirty Fries: Crispy fries serve as the perfect canvas for a mouth-watering masterpiece, topped with melted cheese, savoury bacon bits, green onions, and a dollop of creamy sour cream or tangy ranch dressing. These indulgent fries offer a satisfying blend of flavours and textures, making them a crowd-pleasing option that's sure to please your guests and leave them craving more.

Loaded mac and cheese: A decadent twist on a classic favourite, featuring creamy, cheesy goodness topped with crispy bacon, green onions, and a sprinkle of indulgence. A crowd-pleasing choice for your event.

Tacos and burritos: a crowd-pleasing option for your event, offering customizable blends of seasoned meats, fresh veggies, and zesty salsas, all wrapped in warm tortillas. Their versatility and flavours make them perfect choices to delight guests and bring people together.

Fish and chips: a beloved British classic! Treat your guests to crispy, golden-brown battered fish paired with perfectly seasoned fries. This iconic dish delivers a delightful combination of flavours and textures, making it an excellent choice for your event that's sure to please all palates.

Paella: a Spanish masterpiece, is a showstopper for your event. This aromatic one-pan dish combines saffron-infused rice with a symphony of flavours, including succulent seafood, tender chicken, and a medley of vibrant vegetables. Its vibrant presentation and rich, savoury taste make it an exceptional choice to impress and satisfy your guests.

Buddha bowls: a trendy and nutritious choice for your event. These colourful, plant-based bowls are packed with a variety of fresh vegetables, grains, proteins, and flavourful sauces. They not only offer a visually appealing presentation but also cater to diverse dietary preferences. Buddha bowls are a delicious and health-conscious option that will leave your guests feeling satisfied and energized.

Wraps: Choose from succulent chicken, flavourful beef, or hearty veggie options. These handheld delights are perfect for your event, offering a variety of tastes to please all your guests.

Churros: These golden, crispy pastries dusted with cinnamon and sugar are a delightful treat that captures the essence of indulgence. Served with a side of rich, velvety chocolate dipping sauce, churros are a crowd-pleasing dessert that will leave your guests craving their irresistible sweetness long after the event is over.

Loaded cheesecake: a dessert extravaganza that's a must-try at your event. Creamy, velvety cheesecake serves as the decadent canvas for an array of delectable toppings such as fresh berries, rich chocolate drizzle, and crunchy nuts. Each bite is a symphony of textures and flavours, making it an irresistible sweet finale that will leave your guests savouring the moment and asking for seconds.

Loaded waffles: These fluffy waffles are piled high with a delightful assortment of toppings, from fresh fruit and whipped cream to syrupy goodness and a sprinkle of crunchy nuts. They're a sweet and satisfying treat that's sure to make your guests smile, creating a memorable morning or brunch experience that's hard to resist