

OAK STREET KITCHEN

Office & Party Buffet Menu Pack

Fresh, homemade buffets bringing together hot and cold favourites, with a thoughtful selection of meat, vegetarian and vegan choices. Perfect for business lunches, office parties, celebrations and all-day events – everything can be tailored to suit your guests and your occasion.

This pack brings together our full buffet offer – hot food, salads, sandwich platters, deli bites, cakes & brownies and sharing platters – so you can mix and match to build the perfect spread.

ORDERING

- Minimum order: 20 guests
- Dietary requirements & allergies: every menu can be adjusted so all your guests are catered for safely
- Bespoke menus available – happy to tailor any menu to your event, theme or budget

Contact us for pricing.

LOOKING FOR SOMETHING DIFFERENT?

We're always happy to create a bespoke hot or cold buffet tailored to your event – dietary requirements, allergies, a particular theme, or something completely your own. Get in touch to discuss your bespoke buffet and we'll put together a quote to suit.

HOT FOOD SELECTION

Homemade hot dishes inspired by flavours from around the world, across meat, vegetarian and vegan choices. Served in chafing dishes as part of your buffet. Minimum order: 10 portions per dish.

1. Curries & Rice

Vegetarian & Vegan

- Sweet Potato Caribbean Style Curry + Rice
- Thai Veg Curry + Rice
- Mushroom & Peanut Goan Style Curry + Rice
- Cauliflower & Lentil Malaysian Curry + Rice
- Cauliflower Korma + Rice
- Tomato, Coconut & Butternut Curry + Rice

Chicken & Beef

- Caribbean Style Chicken Curry + Rice
- Thai Chicken Curry + Rice
- Malaysian Chicken Curry + Rice
- Chicken Korma Curry + Rice
- Beef & Potato Massaman Curry + Rice

2. Hearty Stews

Plant-Based

- Butternut, Quinoa & Kale Stew
- Moroccan Aubergine, Chickpea & Apricot Stew + Couscous or Rice
- French Style Butternut & Butterbean Stew + Garlic Pots
- Creamy Mustard Butternut & Butterbean Stew + Garlic Pots
- Veg & Lentil Chilli + Rice or Cajun Pots
- Ratatouille + Giant Couscous or Crusty Bread
- Sweet & Spicy Latino Squash & Butterbean Stew + Rice or Garlic Pots

Meat-Based

- Jerk Beef Stew + Rice n Peas
- Beef Stew + Dumplings
- Chorizo & Sweet Potato Stew + Crusty Bread
- French Style Creamy Chicken Stew + Garlic Potatoes
- Creamy Mustard Chicken Stew + Potatoes
- Chicken, Sweet Potato, Kale & Quinoa Stew
- Beef Chilli Con Carne + Rice or Cajun Potatoes

3. Comfort Pot Pies

Pastry lid served separately so gluten-free guests can enjoy the filling.

Vegetarian & Vegan

- Devilled Mushroom Sweet Potato Pot Pie (vegan available)
- Creamy Sweet Potato, Leek & Goats Cheese Pot Pie

Meat

- Creamy Chicken, Leek & Sweet Potato Pot Pie
- Beef & Potato Pot Pie
- Steak & Mushroom Pot Pie

4. Pasta & Lasagne

Vegetarian & Vegan

- Roast Veg Lasagne
- Mac & Cheese
- Creamy Mushroom & Goats Cheese Pasta (add chicken)
- Italian Tomato, Barley & Roast Veg Stew with Parmesan (vegan available)

Meat & Seafood

- Beef Lasagne
- Smoked Salmon & Spinach Lasagne
- Mac & Cheese with Bacon or Chorizo
- Spicy Tomato, Mozzarella & Chicken Pasta
- Pasta Bolognese
- Creamy Smoked Mackerel, Pepper & Sweetcorn Pasta

5. Global Flavours & Protein Bowls

Complete protein, carbohydrate and fresh salad builds.

- Jerk Chicken, Rice & Peas with Pineapple Salsa
- Tandoori Chicken with Bombay Potatoes & Melon & Mint Salsa
- Peri Peri Chicken, Spicy Rice & Sweetcorn Salsa
- Oregano & Lemon Chicken with Tzatziki Potatoes & Greek Salad
- Middle Eastern Spiced Chicken with Couscous, Hummus & Mint Yoghurt
- Falafel, Couscous, Roast Veg & Hummus with Mint Crema (vegan)

SALADS

Classic favourites and more unusual combinations, freshly made with quality ingredients – pair with a hot dish, or serve alongside our sandwich platters. Minimum order: 15 portions (10 per salad if mixing).

Classic Favourites

- Classic Coleslaw
- Classic Potato Salad
- Mango & Citrus Slaw
- Tangy Tomatoes (feta optional)
- Chicken & Sweetcorn Pasta Salad
- Waldorf Salad
- Rocket & Parmesan
- Basil Pesto Pasta Salad

Potato Salads

- Roasted Lemon & Garlic Potatoes
- Bombay Potatoes with Mango Chutney & Mint
- Salsa Verde Potatoes
- Lemongrass, Ginger & Chilli Thai Potatoes
- Lemon & Sesame Potatoes
- Greek Potatoes (with feta)
- Tuna Nicoise Potatoes
- Potato & Parsnip Salad with Maple & Mustard Dressing

Beetroot, Squash & Vegetable

- Beetroot, Apple & Pear (goats' cheese optional)
- Seedy Beetroot & Goji Berries
- Beetroot, Avocado & Quinoa (feta & pumpkin seed optional)
- Eastern Beets – Spices, Herbs, Sultanas & Seeds
- Maple & Mustard Butternut & Rocket
- Italian Butternut & Rocket with Olive Pesto
- Roasted Carrot, Dijon & Feta
- Roast Cauliflower, Red Onion, Mint & Pumpkin Seed
- Bombay Aubergine with Mango & Mint (feta optional)

Grains, Beans, Pasta & Couscous

- Artichoke & Sundried Tomato Couscous
- Roast Vegetable, Lemon & Herb Couscous
- Giant Couscous with Mediterranean Veg
- Orzo, Roast Peppers, Olives & Basil (goats' cheese optional)
- Indian Spiced Rice Salad
- Spiced Quinoa, Butternut & Mango
- Chickpea, Quinoa, Olive & Tomato with Coriander, Chilli & Lime
- Smoky Mixed Bean, Sweetcorn & Pimento
- Chickpea, Avocado & Mango with Chilli & Lime Dressing

World Flavours

- Greek (feta optional)
- Sumac Sugar Snaps with Apricot & Almond
- Grilled Corn, Chickpea, Peach, Chilli, Mint & Basil
- Red Cabbage, Kidney Bean, Avocado, Chilli, Lime & Feta
- Soy & Sesame Broccoli with Fresh Ginger & Chilli
- Singapore Cauliflower
- Thai Noodle Salad
- Korean Cucumber
- Salt & Pepper Greens
- Asian Rainbow Slaw
- Pineapple & Black Bean Quinoa Salad
- Cajun Pineapple Salsa
- Mexican Street Slaw
- Moroccan Spiced Chickpea & Carrot Couscous
- Eastern Spiced Roast Baby Carrot, Spinach, Hummus & Pomegranate

SANDWICH PLATTERS

Generous, homemade fillings – not just bread. Order all-meat, all-vegetarian, all-vegan, or a mix to suit everyone in the room. Delivered ready to open and serve, in sustainable boxes.

- Minimum order: from 15 guests, up to 3 flavours at 15+
- Gluten-free bread included free within mixed orders; a dedicated GF platter carries a small extra fee

Meat & Chicken

- Pastrami, Gherkin & Mustard Mayo
- BLT (Bacon, Lettuce & Tomato)
- Bacon, Cucumber, Rocket & Lime Mayo
- Chicken Basil Mayo
- Coronation Chicken
- Cajun Chicken & Avocado
- Caesar Chicken

Fish

- Tuna Salad Mayo
- Tuna & Sweetcorn

Vegetarian

- Egg & Cheese Savoury
- Cheddar & Chutney
- Mozzarella, Basil & Tomato
- Spiced Feta, Spinach & Pimento
- Olive & Pumpkin Seed Pesto with Feta

Vegan

- Roast Mushroom, Olive & Pumpkin Seed Pesto
- Hummus & Artichoke
- Cajun Hummus Salad
- Falafel & Hummus

HOMEMADE FRITTATAS

A naturally gluten-free alternative or side to our sandwich platters. Made with cheese, so not suitable for vegans.

- Minimum order: 12 portions overall
- Flavour minimum: 12 portions per flavour

Meat

- Bacon, Leek & Cheddar

Vegetarian

- Sweet Potato & Goats Cheese
- Sweet Potato, Leek & Cheddar
- Broccoli & Stilton

DELI BITES

Small bites, big flavour – mix and match across categories to build the perfect spread. Minimum order: 20 portions per item.

Marinated Olives

- Dressed mixed Kalamata & Halkidiki olives

Chicken Wings

2 wings per portion.

- Jerk Spiced
- BBQ
- Buffalo

Mini Pasties

Homemade puff pastry, 2 per portion.

- Spiced Chorizo, Ricotta & Peppers
- Smoked Cheddar & Sweet Potato
- Creamed Leek & Cheddar
- Sweet Potato Curry

Bruschetta

- Salami, Red Pesto & Olive
- Chorizo, Cheese & Jalapeno
- Goats Cheese & Onion Marmalade
- Devilled Mushroom
- Classic Tomato, Onion & Garlic
- Smashed Avocado & Broadbean
- Whipped Basil Tofu with Spinach, Onion & Olive

Skewers

- Curried Chicken & Coconut
- Tandoori Chicken
- Jerk / Cajun Chicken
- Chorizo & Butternut
- Mozzarella, Tomato & Olives
- Sweet Soy Glazed Button Mushrooms

Frittata Bites

- Bacon, Leek, Sweet Potato & Cheddar
- Chorizo, Sweet Potato & Cheddar
- Goats Cheese & Sweet Potato
- Sweet Potato, Leek & Cheddar
- Broccoli & Stilton

SHARING PLATTERS

Made for sharing – a delicious way to add something extra to your buffet.

Dips, Pitta & Crudites

A colourful sharing platter with your choice of homemade dips – Persian tomato, spiced hummus, classic hummus or tzatziki – warm pitta bread and fresh seasonal crudites. Serves up to 10 guests.

Antipasti Sharing Platter

A rustic platter of cheeses, marinated artichokes, sun-blushed tomatoes, marinated olives, homemade olive & pumpkin seed dip, and crusty bread. Serves up to 10 guests.

CAKES & BROWNIES

House-made, pre-sliced and portioned for lunch or an afternoon tea break. Minimum order: 12 portions per flavour.

House-Made Brownies

Vegan and gluten-free as standard, unless noted.

- Chocolate & Cherry
- Chocolate & Blueberry
- Chocolate & Pecan
- Chocolate & Oreo (contains wheat; vegan, not GF)
- Chocolate & Cinnamon
- Chocolate Orange

Frosted Traybake Cakes

Light sponge, finished with buttercream.

- Lemon & Poppyseed
- Mixed Berry
- Mixed Berry & Chocolate Swirl
- Orange & Sesame Seed
- Coffee & Walnut

Simple Syrup & Fruit Traybakes

- Lemon & Rosemary (syrup-soaked sponge)
- Raspberry & Almond

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- Flexible layouts: single-variety platters, or a mixed selection of cakes and brownies
 - Cakes baked standard, but can be made fully gluten-free on request

OAK STREET KITCHEN

GET IN TOUCH

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