

Dawn Seager

MAKING CATERING PERSONAL

SALADS

A buffet, with a selection of fresh, colourful salads, all beautifully garnished, is a feast for the eyes as well as the taste buds!

And with such a diverse range of fresh salad ingredients available today, it is possible to offer your guests something to suit all tastes.

Such as...

***...Tomato & Mozzarella salad, garnished with basil,
black pepper and a light olive oil dressing***

Vine tomatoes for full flavour and served at room temperature to bring out the full Mediterranean taste.

Traditional Coleslaw

Creamy mayonnaise, shredded cabbage and carrot – the perfect accompaniment to any cold meat.

Beet, Orange & Apple

Baked beetroot, crispy apple and orange segments in a raspberry & olive oil dressing, topped with toasted sunflower seeds. The taste of long hot summer days.

Salad Nicoise.

A French salad and is a meal in itself! Lots and lots of fresh ingredients including baby plum tomatoes, rocket, new potatoes, French beans, layered with tuna & anchovies and topped with hard boiled egg and a vinaigrette dressing.

Fennel, Cucumber & Dill

Diced fennel and cucumber in a crème fraiche, mayonnaise and dill dressing. Fresh, cool and utterly delicious.

Succatash

Black eyed beans, sweet corn, avocado, cherry tomatoes in a ginger and garlic dressing. A filling salad with a real flavour kick.

Or very simply... a Mixed crispy leaf salad, served beautifully plain or with the addition of orange, walnut & gorgonzola cheese dressed with a herby, citrus oil.

The above are a few suggestions for your consideration as the list is almost endless. Please contact me for more ideas – indeed you may have some of your own!