

# STEEN *the* CHEF

## BUFFET MENU

Steen is a sustainable caterer who uses freshly prepared ingredients often grown in his allotment to make delicious, home cooked food. He is committed to reducing waste, is a real living wage employer and operates from his cafe and cooking school on Windsor Place, Cardiff.

### Hot plated meals - £12.50pp self service £18.50pp table service

Chicken or vegetable tagine with cous cous and pittas with yoghurt  
Irish stew with bread and butter  
Veg carbonnade, char-grilled veg stew, delicious and rich, with vegetable cous cous

### Puddings - from £2pp

Chocolate sponge cake and vanilla sauce  
Victoria sponge  
Flapjacks  
Brownies  
Butternut squash muffins

### Menu A - £9.50pp

Chick pea, cous cous and root veg bake, dressed with balsamic glaze  
Smoked paprika hummus  
Carrots, celery and cucumber  
Homemade tortilla chips  
Med veg wraps

### Menu B - £11.50pp

Fish tarts or vegan vol au vents (butternut squash, herb and walnut)  
Mixed leaf salad  
Bean and raw veg salad  
Hot new potatoes in olive oil and herbs  
Houmous and tortilla chips

### Menu C, Ploughman's lunch - £10.50pp

Sausage or vegan rolls with pickles  
Potato salad olive oil and herbs  
Mixed leaf salad  
Cheese, celery and apple pickle  
Chunky bread

Minimum order of 10 meals

[www.steenthechef.com](http://www.steenthechef.com)   [steenthechef@gmail.com](mailto:steenthechef@gmail.com)

