

# Business Take Off Buffet Selection

The Business Take Off Package includes buffet menu A below:

## Buffet A

Selection of sandwiches, wraps and baguettes (including vegetarian options)  
 Potato wedges seasoned with sea salt and rosemary (v)  
 Baked sweet potato wedges seasoned with sea salt and rosemary (v)  
 Seasoned chicken skewers  
 Seasoned vegetable skewers (v)  
 Chef selection of four mixed salads (v)  
 Speciality teas and fair trade coffee  
 Still and sparkling mineral water and fruit juice station

## Buffet B (extra £3 per person)

Selection of sandwiches, wraps and baguettes (including vegetarian options) with vegetable crisps

### Plus any four of the following

Pulled pork sliders on mini buns served with a spicy apple sauce  
 Shredded duck and rosemary croquettes served with garlic mayonnaise  
 Homemade scotch eggs served with pickled vegetables

Ginger and tamari chicken skewers accompanied with pickled slaw  
 Arancini balls with wild garlic pesto (v)  
 Mini pies with pickles and chutney  
 Three onion and beetroot tart (v)  
 Falafel served with split pea humous (v)  
 Baked sweet potato wedges seasoned with salt and thyme (v)  
 Salt and pepper chicken wings served with Asian mayonnaise  
 Crispy haddock goujons served with soft herb crème fraiche  
 Panko coated beef bon bons with homemade piccalilli  
 Smoked haddock fish cakes served with caper mayonnaise

### Choose two of the below desserts

Coconut and kaffir lime leaf pannacotta with mango  
 Chocolate brownie with Nutella cream  
 Seasonal fresh fruit platter  
 Cherry Eton mess  
 Speciality teas and fair trade coffee  
 Still and sparkling mineral water and fruit juice station

## BUSINESS TAKE OFF PACKAGE OPTIONAL UPGRADES (more options available on request)

Home baked cookies	£1.00
Replace traditional biscuits with home baked cookies	£0.50
Tray bakes of caramel shortbread, flapjacks or brownies	£2.50
Replace traditional biscuits with tray bakes of caramel shortbread, flapjacks or brownies	£2.00
Barm cakes with (bacon, sausage or egg)	£3.30
Replace mini Danish pastries with barm cakes (bacon, sausage or egg)	£3.00
Additional serving of freshly brewed tea and coffee	£2.50

## ACCOMPANIMENTS

### Salad bowl serving 10 people (choose one)

Beetroot, carrot and orange salad (v)  
 Greek salad with olives, feta and cucumber (v)  
 Potato salad (v)  
 Fresh plum tomato, red onion and basil salad (v)  
 Caesar salad (v)

**£12.00**

## LUNCHTIME DESSERTS (Buffet style)

### Selection of two of the below

Coconut and kaffir lime leaf pannacotta with mango  
 Chocolate brownie with Nutella cream  
 Seasonal fresh fruit platter  
 Cherry Eton mess  
 Carrot cake slice  
 Coffee walnut cake slice  
 Brownie cake slice  
 Bakewell cake slice  
 Pecan pie  
 Tarte au chocolate  
 Local cheese board with biscuits, chutney and dried fruit

**£3.95**

**£5.50**



**MANCHESTER AIRPORT**

Concorde Conference Centre



All prices quoted are per person and subject to VAT.