

# PINK ginger catering

[pinkgingercatering.london](http://pinkgingercatering.london)

## **Buffet Menu**

We offer a range of options for a summer buffet menu from 'drop off' meals to hot, 'hand finished' menus with a choice of several dishes to choose from. Minimum order is £400.00

## **Cold Buffets**

From £30/head we supply your food in disposable packaging and can supply china service ware if required, please ask for a quote.

## **Hot Buffets**

From £35/head, the hot buffet menu generally requires our chefs to finish the food 'on site', served freshly cooked, delicious and hot to your guests to your timings on the night. We supply your food on china platters and for other service ware please ask for a quote.

GF = Gluten Free

DF – Dairy Free

V = Vegan



## **MENU IDEAS**

### **Cold Buffet Options**

- Choose 2 main dishes and two vegetable accompaniments to include a selection of breads and a dressed mixed salad for £30/head.
- For a more substantial meal, choose an extra main course and vegetable accompaniment for £35/head
- Add a dessert for an extra £5/head

### **Main Course**

#### **Fish Options**

Roasted Whole Salmon with Lemon and Almond Crust (GF, DF)

Whole Steamed Salmon with Tahini, Pomegranate, Rocket and Lemon (GF, DF)

Lime and Chilli Coriander Prawns with Toasted Coconut and Spring Onion (GF, DF)

Seafood Salad, Squid, Prawn and Salmon with Fennel Shavings and Lime (GF, DF)

Seared fresh Tuna Nicoise Salad (GF)

#### **Meat Options**

Bang Bang Chicken with Roasted Crushed Peanut (GF, DF)

Roasted Lemon and Garlic Marinated Boneless Chicken Thighs or Breast with Toasted Hazelnuts GF, DF)

Harissa Chicken Portions with Pistachio and Greek Yogurt Dressing (GF)

Vietnamese Shredded Chicken (or Duck) Salad with Carrot and Courgette Ribbons (GF, DF)

Rare Roast Beef with Horseradish Crème Fraiche and Roasted Beetroot (*£2/head supplement*) (GF)

### **Vegetable Accompaniments**

Grilled Aubergine Slices with Tahini Dressing and Toasted Hazelnuts (GF, DF, V)

Chargrilled Cauliflower with Home-Dried Tomatoes, Dill and capers (GF, DF, V)

Feta, Mint and Pomegranate Tabouleh with Orange (GF)

Heirloom Tomato, Avocado and Mozzarella with Balsamic Glaze (GF)

Roasted Butternut Squash and Pecan served on Baby Leaves with Yogurt and Mint Dressing (GF)

Quinoa with Roasted Vegetable and Feta with a Basil Dressing

Baby New Potato Salad with Whole Grain Mustard Dressing (DF)

Red Rice Salad with Pink Grapefruit and Caramelised Red Onion (GF, DF, V)

Roasted Pepper Salad with Avocado, Olives and Home Dried Tomatoes (GF, DF, V)

### **Hot Buffet**

- Choose 2 main dishes and two vegetable accompaniments (from above) to include a selection of breads and a dressed mixed salad for £35/head.
- For a more substantial meal, choose an extra main course and vegetable accompaniment for £40/head.
- Add a dessert for an extra £5/head

### **Fish Options**

Spiced Cod Taco with Crunchy Lime 'Slaw

Hot Chilli Prawns served with Courgette and Butternut Squash Ribbons (GF, DF)

Prawn and Salmon Skewers, with Lemon Aioli (GF)

Fish Paella with King Prawns (GF, DF)

Seared Tuna marinated in Lemon and Mint with Aubergine Caponata (GF, DF)

Chermoula Salmon Skewers (GF, DF)





## **Meat Options**

\*\*Persian Spiced Slow Roasted Lamb Shoulder, cooked for 8 hours and served shredded with mint and pomegranate (DF, GF)

Chicken and Red Pepper Satay Skewers served with Peanut Sauce (GF, DF)

Pancetta Wrapped Chicken, Red Onion and Parmesan (GF)

Sticky Glazed Soy and Ginger Chicken Breasts (DF)

\*\*Chicken and Black Bean Chilli Con Carne with Salsa and Crispy Nachos (DF)

\*\*Braised Chicken and Chorizo Cassoulet (GF, DF)

\*\*Coq au Vin, slow cooked for six hours and served with Creamy Mash (DF)

\*\*Chinese 5 Spiced Slow Roasted Pork served with Plum Glaze (DF)

## **Dessert**

Lemon and Raspberry Tartlets

Brownie Squares Topped with Vanilla Cream and Fresh Cherries

Strawberries Skewers Dipped in Dark White and Milk Chocolate

Salted Caramel Tartlets with Roasted Pecans

Meringue Puffs served with Crushed Strawberries (GF, DF)

Pistachio, and White Chocolate Profiteroles

Dark Chocolate and Tahini Tartlets

Mojito Cheesecake

## **Pink Ginger Terms & Conditions**

Your booking is confirmed upon receipt of a deposit payment. By paying the deposit you are agreeing to the terms and conditions set out below.

If you wish to make changes to the booking this must be made in writing.

**Deposits** are payable as follows,

50% of the estimated cost for the catering must be paid upon booking.

We charge a handling fee of 15% for the organisation of additional services such as hire of equipment, marquee, entertainment or any other third party who provides services at your event.

The balance of the catering will become due 7 days in advance of your event.

**Dietary Requirements or allergies,** Please let us know in advance if you or any of your guests have any dietary requirements or allergies. Pink ginger are not responsible for any adverse reactions to our food if we have not been forewarned in writing before the event.

### **Our cancellation Policy**

All cancellations by the customer must be made in writing to Pink Ginger Catering. The following charges apply,

Cancellation with in one month will incur 50% of estimated cost

Cancellation with in two weeks will incur 75% of estimated cost



Cancellation within one week will incur 100% of estimated cost

We require confirmation of **final numbers one week prior to your event. We cannot decrease the order but can increase with reasonable notice.**

Where Pink Ginger provides **Staff, we** will agree with you the level of staffing required and the hours. If staff are required to stay beyond the agreed time, additional charges will be due. We always provide taxis for our staff beyond 11pm. This cost is charged back to the client.

Where Pink Ginger have hired equipment, should this be **lost or damaged** during the event the client will be due to pay for any cost incurred.