

Grazing Table Menu

If you are looking for a relaxed way to entertain guests for your party or wedding try a selection of our grazing tables or platters

We offer a range of options to suit all budgets. We suggest you choose 4 options.

From £20/head we supply your food on a range of boards, baskets and platters.

In addition, we can supply beautiful floral tablescaping to give your event an impressive 'instagrammable' wow factor! Contact us for more information.

Delivery £15/north London, £20 all other London Postcodes Minimum order £400.



OPTIONS

Antipasti £5/head

Meat Selection to include, Sliced Parma Ham, Sliced Salami and Bresola, Roasted Courgette and Olive Rolls, Roasted Peppers, Marinated Olives, Mozzarella and Home-dried tomatoes Handmade Olive Bread Sticks and Focaccia slices

Tapas Platter £6/head

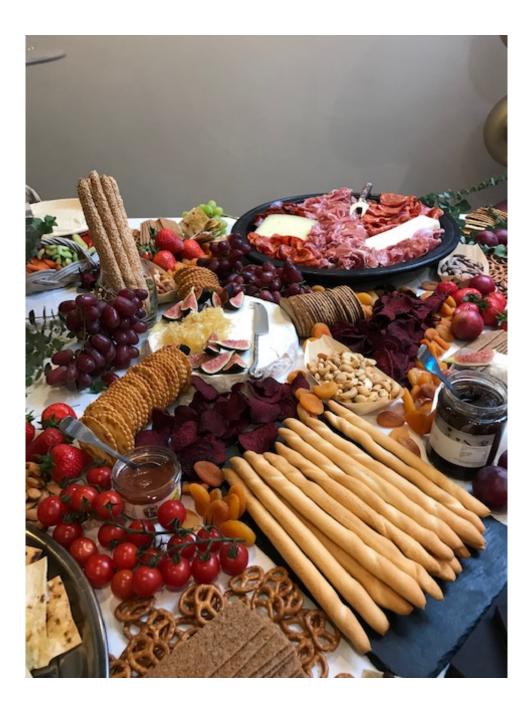
Chorizo Tortilla, Sliced Serrano Ham, Orange Stuffed Gordal Olives, Ham and Cheese Croquetta, Smoked Paprika Roasted Peppers Selection of Breads

Turkish Meze £6/head

Lamb Kofta, Roasted Red Pepper Hummous, Lemon and Herb Marinated Olives Babaganoush, Tabbouleh, Falafel and Flat Bread

Blini and Salmon Station £7/head

Sliced side Home cured Beetroot salmon Homemade buckwheat blini Crème Fraiche /Lemon and capers



Cheese selection £5/head

Selection of breads, crackers, grapes, figs, homemade chutney Mature Cheddar Goats Cheese

Stilton

Brie

Manchego

Dessert and cake station, £10/head, Choose 4 options

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 Dark Chocolate and Tahini Tartlets Mini vanilla and Strawberry cupcakes

Pink Ginger Terms & Conditions

Your booking is confirmed upon receipt of a deposit payment, we cannot hold dates due to the many enquiries we receive daily. 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