



The Art of Fine Food and Coffee

Finger Buffet

For a minimum of 10 people

You'll receive the following delicious home-made food, presented on china plates, ready to eat:

Meat and Fish

Baby Yorkshire Puddings filled with tender strips of Scottish Beef and Creamed Horseradish
Crispy Peking Duck Pancakes with Hoi-Sin sauce, Cucumber & Spring Onion
Chicken Satay Skewers Drizzled with Peanut Butter Sauce
Prawns Marinated in Coriander & Lime Wrapped in Bacon
Sweet Chilli, Soy Sauce & Lime Glazed Sausages
Salmon, Spinach & Cream Cheese Roulade
Chorizo & Cheese Puff Pastries
Salmon & Dill Filo Tarts

Vegetarian

Rosemary Focaccia Bread Layered with Feta and Topped with Rock Salt *
Potato Curry Samosas with Mint and Coriander Chutney *
Grilled Haloumi, Sun-Dried Tomato and Basil Skewers *
Tomatoes, Fresh Basil, Onion on Home Made Bruschetta *
Mushroom Vol-au-Vent, in Cinnamon, Parsley & Lemon
Provençal Omelette with Red Pepper and Courgette
Choux Pastry with Coriander and Tomato Hummus *
Omelette with Spinach, Feta & Herb Cream Cheese
Shallot, Potato and Goats Cheese Tart Tatin

Dessert

Vanilla and Chocolate Mini Cakes with Butter Cream Topping Decorated with Fresh Fruit
Mini Tartlets – Summer Berry, Lemon Meringue, Banoffie Pie
Fresh Strawberries Dipped in White and Dark Chocolate *
Fresh Melon, Pineapple and Grape Kebabs *

* = Dairy free

7 menu items

10-20 people ~ £11.95 per person
21-30 people ~ £11.50 per person
31+ £10.95 per person

10 menu items

10-20 people ~ £14.95 per person
21-30 people ~ £14.50 per person
31+ £13.95 per person

Note - This price is to make the food, deliver it and set it up on your provided tables, with china plates and quality paper napkins. It is your responsibility to return the cleaned crockery to us, at the address below the next working day. We can collect the crockery if you wish, at a charge of £40. We can supply hired white linen table cloths at £10 per table. We can also supply staff to run your buffet; advise on ingredients; warm-up items (assuming a cooker is available at your event); clear away dishes and napkins; and help you to serve your provided drinks; for £10 per hour (or part hour) per staff. 2 staff can handle up to 50 people for a finger buffet. Unfortunately, we will have to charge you for any breakages.



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Other Options and Payment Terms

Staff - We can provide serving staff and also a chef(s) to run the kitchen. The number of serving staff varies with each type of event, so we will discuss this with you before you book with us. For a wedding or dinner party, we suggest 1 serving staff for each of 10 guests. We pay each serving staff £10 an hour, or part hour. It would be appreciated if you would pay us for these staff, in cash, before they leave the event. It is not necessary to pay our chef(s).

Coffee and Tea - @ £3.50 per head - Our fabulous Food Gallery coffee is a soft medley of East African and South American beans, carefully roasted to achieve an incredible aroma and perfect crema. English Breakfast Tea will also be available. This is served from a buffet table, for guests to help themselves. China cups and saucers, spoons, milk, sugar, water boiler, cafetieres and teapots are provided.

Napkins, Tablecloths, Tables, Chairs etc. Apart from the items included in our individual menus, we do not include the above items as standard. However, we can provide them for you, at an extra hire charge. You can of course hire them yourself. We can introduce you to our preferred local suppliers to make your booking and arrange delivery and collection – saving you time. These suppliers are:

China Rose – Pewsey – 01672-563796

Stratton Catering Equipment Hire - Swindon - 01793-535642 <http://www.strattoncateringhire.co.uk>

R&R Catering Hire – Cheltenham – 01242-820100 <http://www.rhire.co.uk>

A Bar - We can introduce you to an excellent local company, with whom we regularly work and have no hesitation in recommending, who will run the bar for you. This service eliminates the worry of having to think how much of each drink you might need to buy for your event. They can accommodate most payment options: A normal 'Pay Bar'; a 'Free Bar'; or, if you prefer, you can combine both options and select a pay bar with a fixed tab - you set the tab-limit and once spent, your guests have the opportunity to purchase further drinks. Their service includes – an 8ft front and back bar with spirit shelves where required; pumps, gas and coolers for beer or cider; refrigeration for bar drinks; glasses for bar drinks; alcohol licence; bar sundries; professional and experienced staff - smartly uniformed. Please contact us to discuss your requirements.

Marquees – We work very closely with two local companies and will gladly introduce you to them.

Marquee Vision – Marlborough - 01793-769213 <http://www.marquee-vision.co.uk>

Covered Occasions – Winterbourne Monkton - 01672 539539 <http://www.coveredoccasions.co.uk>

Catering Equipment – For seated, or buffet meals, where we are not cooking in an existing commercial kitchen for you, then you will need to supply the following equipment, in a separate area to that where we are serving the food: 2 x 6' fridge, 6 x gas burner hob, 1 x combination oven, 1 x warming oven, hot and cold running water, a sink and drainage unit and sufficient metal preparation tables for the number of guests for which we are catering. We will clearly leave all this equipment in the same condition in which we find it. We can hire this equipment in for your event, to save you the trouble, at an extra charge.

Payment Terms - A 10% non-refundable deposit of the full amount secures the booking date exclusively for you. The balance must be paid 7 days before your event. If we have an inquiry for the same date as yours, prior to receiving your 10% deposit, you will be contacted and offered the option to secure the date exclusively for yourselves. Please visit our shop to pay by credit/debit card or send a cheque to the address below. VAT, at the prevailing rate, will be added to all our prices.