

Grazing
Corporate, Event & Venue
Catering

Buffet Menus

Prepared January 2016

Not worked with us before?

Here's a little about us to help you decide if we're the right chaps to work with on your next event....

Take a great big dollop of deliciousness, a fistful of the friendliest hospitality pros in the biz and add a perfectly balanced pinch of professionalism and hey presto, you've got yourself a pretty freeking awesome recipe for a cracking event!

Planning and executing great events isn't rocket science and there's no great secret or mystery involved in it - it just takes a bunch of guys and gals who are completely obsessive about going above and beyond to look after every single little detail of YOUR event. Simple!

So, if you're looking to throw an event your guests are going to remember for all the right reasons, you've come to the right place! We make it easy to stand out from the crowd, to impress your guests and throw the most talked about party since Warhol shut the Factory.

We don't mind doing things differently here at Grazing and, in fact, we're quite proud to be different. Not disruptive for the sake of it or because it's a cool buzz word, but different in a more personal, more fun, more genuine, more Grazing way that really makes a lasting impression on our clients. We'd love to show you the Grazing way and share our passion for what we do with you sometime. So take a look at our menus and if you like what you see and are smacking your lips with glee, give us a call, drop us a line or pop in for a visit and we'd love to talk events with you!

Grazing Buffet Menus

Choose any 2 Mains from below + 3 side dishes + 1 dessert

Cold Fork Buffet

Mains

Asian style confit of duck
with watermelon, peanuts,
soy, lime and chilli dressing

Smoked salmon Caesar salad
with soft boiled quails' eggs

Harissa spiced breast of chicken
with cracked wheat, cucumber,
pomegranate and lemon salad

Char grilled courgette and feta (v)
tartelettes with mint pesto

Pressed ham hock
with homemade piccalilli

Smoked breast of duck
with watercress, pink grapefruit
and toasted pine nuts

Hot Fork Buffet

Mains

Chicken chasseur
with creamed potatoes

Roasted breast of chicken
wild mushrooms, pancetta
and potato gnocchi

Pot roasted pork chops
with cider glazed root vegetables

Steamed fillet of salmon
in a white wine and tarragon sauce
with roasted new potatoes

Roasted fillet of salmon
with salsa crudo and jewelled couscous

Lamb bourguignon
with boulangère potatoes

"Crying tiger"
strips of beef marinated in chilli and soy
with fragrant basmati rice

Soy marinated tofu (v)
in a hot chilli sauce
with fragrant basmati rice

Portobello mushrooms (v)
in a white wine and tarragon sauce
with roasted new potatoes

Leek and goat's cheese cannelloni (v)
with crispy curly kale

Side Dishes

Heritage beetroot salad
with shaved shallots and balsamic dressing

Grazing's bacon & egg salad

Mediterranean roasted vegetable salad

Selection of rustic breads

Black quinoa, green beans
and goji berry salad

Chicory, blue cheese
and pickled walnut salad

Lightly spiced cauliflower
with pine nuts and raisins

Steamed broccoli
with ginger and black beans

Roasted fennel
with orange and radicchio

Fine green bean, feta
and beetroot salad

Desserts

Lemon curd tarts

Chilled rice pudding
with caramelised pineapple

Peach & cherry trifle

Fig and almond tarts

Chocolate nemesis

Guide Pricing

	Guide Price per person			
Menu/No. of Guests	100 to 149	150 - 199	200-299	300+
Cold Buffet	£30.00	£29.00	£28.00	£26.00
Hot Buffet	£33.00	£32.00	£31.00	£29.00

All prices are shown exclusive of VAT

Prices shown as a guide only and include all crockery, cutlery and linen hire, staffing and service to look after your complete catering requirements from start to finish. Prices do not include furniture and/or event kitchen rental if required.

Minimum orders for events are £3,000 +VAT

For orders below this amount why not visit www.grazingfood.com for delivery only options.

Call us on 0207 283 2412 or email events@grazingfood.com for a chat about a bespoke proposal or to make a booking.

The Last Word.....

Some lovely words from some of our lovely customers....

We can bang on all day about how blooming great our team of talented chefs and hospitality professionals are but we would say that, wouldn't we?! So that you don't just have to take our word for it....here's some kind words from some of our customers....

"Many thanks for all your hard work in bringing our client event to life! Last night was the biggest and best event we have ever hosted in London in the last 10 years! I have received many kudos already today from the firm's CEO and President, who came over from the US, as well as the UK leadership. The food was amazing.

The space looked great too! Your advice throughout was fantastic. I am so thrilled to have found Grazing, and look forward to working with you on many more events."

Lisa, VP Marketing, International Financial Advisory & Investment Banking Firm

"I just have to say a huge thank you for your amazing food and service today and in the run up to this event. I am so grateful to you both. To have Rob's help today was a fantastic bonus and extremely generous of you.

The food was perfect and the waiting staff too.

Please thank everyone involved.

Thank you!"

Ruth, Reception/ Events Hospitality Manager, International Law Firm

"Just to let you know that lunch was a huge success. Thank you so so much, everything was perfect."

Romilly, Office Manager, Property Company
