

Surrey Gourmet provides Homemade Catering, created by Lindsay, Ann, Tom and our other Chefs either in our Kitchens or 'on-site' in a clients or our own purpose supplied Kitchen. Since 1990 we have used Local Traceable Produce from known Suppliers from across Surrey and beyond, where supply, quality and season dictate. We are pleased to have championed Real Food Catering in Surrey for 20 years! covering the whole of Surrey and beyond.....

homemade fork buffets ideas!

Hot Fork Buffet Ideas

Thai Green Chicken Curry with Noodles or Basmati Rice
 Thai Green Vegetable Curry with Noodles or Basmati Rice - V
 Chicken & Chorizo Paella with Green Beans, Tomatoes, Peppers & Garlic
 Fresh Butternut Squash & Sage Tortelli tossed in lightly salted butter & fresh herbs - V
 Moroccan Lamb Tagine with Spicy Cous Cous or Basmati Rice
 Chicken in White Wine, Orange and Tarragon Sauce with Basmati Rice
 Beef Stroganoff with Rice or Dauphinoise Potatoes
 Wild Mushroom and White Wine Risotto - V
 Roasted Mediterranean Vegetable and Herb Pasta Bake - V
 Butternut Casserole - V
 Classic Chilli Con Carne with Rice
 Mixed Bean and Mushroom Chilli with Rice - V
 Smoked Haddock and Spring Onion Risotto
 Beef Bourguignon with Rice or Dauphinoise Potatoes
 Mixed Seafood Paella
 Salmon & Prawn Gratin
 Coq-au-vin
 Chicken Chasseur
 Seared scallops, black pudding & garlic mash
 Lamb Moussaka
 King Prawn Curry with Saffron Rice
 Roast Vegetable Lasagna Verdi - V
 Classic Beef Lasagna
 Parma Ham Wrapped Monkfish Kebabs
 Lamb Kebabs with a Yoghurt and Mint Dip
 Haddock & Prawn Fish Pie with Creamy Chive Potato Topping
 Leek, Spinach & Parmesan Bake with Spicy Tomato Chutney
 Pan Seared Tuna Steak with Grilled Mediterranean Vegetables
 Mushroom stroganoff with Basmati Rice - V
 Rustic Mediterranean Chicken Casserole w' Rosemary, Shallots, Mushrooms and Peppers
 Thai Chicken Skewers with Lemon Grass, Coconut and Coriander Sauce
 Classic Shepherds Pie

Cold Fork Buffet Ideas

Creamy Coronation Chicken with Apricots and Toasted Almonds
 Fillet of Beef Wellington
 Chicken en Croute
 Salmon en Croute
 Roasted Vegetable Plait - V
 Whole Poached Dressed Salmon with Prawns
 Scottish Smoked Salmon and Tiger Prawn Platter with Aioli and Dill Sauce
 Homemade Quiche, Various Flavours including Vegetarian Options - V
 Meat Platters - Local Poached Free Range Chicken, Home Roast Beef, Free Range Ham
 Homemade Celeriac and wild Mushroom Terrine - V
 Free Range Breast of Chicken Stuffed with Apricots

Some accompanying Hot Potato options:

Roast Baby Potatoes with Rosemary
 Gratin Dauphinoise with Double Cream & Gruyere
 Creamy Mashed Potatoes with Whole Grain Mustard
 Creamed Parsnip & Sweet Potato Mash
 New potatoes with herbs and butter

For Cold Fork Buffets with 2 Main Course options and 2 Sweet Course options allow from £9 a head
 For Hot Fork Buffets with one Main Course options and 2 Sweet Course options allow from £11.50 a head
Pricing depends upon Numbers of Guests and Facilities available
 All our Buffet Prices include smart White China Plates, Bead Cutlery and quality coloured napkins



also can be served as 'bowl food' - can be served and eaten in 30 minutes, during a lunchtime meeting

Full Hot Buffet Ideas

Steak and Kidney Pie with Parsnip & Sweet Potato Mash
 Sirloin of Beef with Horseradish Potato Rosti and Bordelaise Sauce
 Crispy Roast Duck Breast Fillet with Cherry Sauce & Red Onion Mash
 Baked Breast of Chicken Stuffed with Mozzarella, Tomato and Basil
 Chicken Breast Fillet Baked in Parma ham and with a Mushroom Sauce
 Coq-au-vin with Salad and Olive Bread
 Chicken Chasseur with Basmati Rice or Mustard Mash
 Roast Topside of Beef with Yorkshire Puddings, Roast Potatoes, Carrots & Broccoli
 Double Lamb Cutlets with a Herb Crust and Redcurrant Gravy

plus many more options - please just ask.....

Some Accompanying Salad Options:

Classic Caesar Salad
 Waldorf Salad with Lettuce, Apple, Celery, Walnuts and Mayonnaise
 New Potato Salad with Herbs and Mayonnaise
 Basmati & Wild Rice Salad with Sweetcorn, Celery and Fruit
 Mediterranean Cous Cous Salad with Roasted Peppers, Courgettes, Herbs and Olives
 Pasta Salad with Sun-Dried Tomatoes, Basil, Pineapple, Peppers, Mixed Beans & Sweetcorn
 Greek Salad with Feta Cheese, Tomato and Black Olives
 Creamy Coleslaw with Walnuts
 Mixed Leaf Salad - Mixed Lettuce Leaves, Rocket, Parsley, Coriander, Basil and Watercress
 Italian Salad with Tomato, Red Onion, Buffalo Mozzarella and Basil
 Five Bean Oriental Salad

Pricing depends upon selection and numbers being served - please do ask for a Quotation or give us a Budget