

Themed Buffets & Shacks

Blistering Themed Buffets & Shacks are our trademark. They are individually created to suit your theme, style and budget. If you want inspiration, just ask. We've provided everything from Wild West to Cyber Space. We love a challenge and hope that your party will be remembered as one of the events of the year.



ORIENTAL BUFFET & DECORATED SHACK

MIDDLE EASTERN BUFFET

The rustic Middle Eastern Style buffet is draped with rich fabrics and decorated with bowls of spice and yucca plants. The food is served from authentic Tagine pots and heavy wooden bowls.

Butterflied Leg of Lamb marinated in Middle Eastern Spices, Sumac, Cumin, Allspice and Saffron

Red Leb Chicken marinated in a combination of Lebanese and Tandoori Spices

Whole Sides of Salmon with Red Onion Confit, Pinenuts, Tahini, Fresh Coriander and Lime

Butternut Squash with a Warm Spice Crust of Goat's Cheese, Spring Onions and Toasted Pumpkin Seeds

SALADS & SAUCES

Vibrant Persian Rice Salad with Basmati and Wild Rice, Pistachio, Pomegranate, Dried Fruits and Herbs

Wood-roasted Aubergine, Spinach and Basil Salad with Garlic Yoghurt Dressing

Watercress, Rocket, Sugar Snap Peas, Roast Red Peppers, Feta and Pinenuts with Lemon & Walnut Oil Dressing

Tomato, Cucumber and Melon Salad with a hint of Fresh Chilli dressed with Herb Vinaigrette

Served with Freshly Toasted Flatbreads, Mint Mojo, Sour Cream & Chives, Saffron Aioli and Green Tomato & Fruit Chutney

PUDDINGS

Lemon, Orange and Almond Polenta Cake served with Burnt Honey and Fromage Frais

Baklava
Traditional Middle Eastern Sweet Pastries

Fruit Salad with Passion Fruit, Lime and Mint

ORIENTAL BUFFET

A shack of Chinese lanterns awash with ambient lighting. Decorated with Asian fabrics, bamboo and other Oriental artifacts.

Chinese Sweet & Sour Loin of Pork marinated in Honey, Pineapple Juice, Tamarind, Light Soy and Hoisin

Asian Chicken marinated with Sweet Soy, Star Anise, Ginger, Coriander and Palm Sugar

Whole sides of Salmon with Japanese Shitake Seasoning, Miso, Wasabi and Pickled Ginger

Chargrilled Bok Choy and Red Peppers marinated in Oriental Spices, Lime, Chilli & Coriander Syrup

SALADS & SAUCES

Sweet & Sour flavoured Rice cooked with Mustard Seeds and Fresh Coriander

Asian Slaw with Chinese Cabbage, Bean Sprouts, Red and Yellow Peppers, Spring Onions, Fresh Pineapple and Sweet & Sour Sesame Dressing

Spicy Fried Egg Salad with Tomatoes, Baby Gem, Spring Onions, Shallots and Chilli Coriander Dressing

Baby Leaf Salad with Mushrooms, Water Chestnuts and Chinese Broccoli

Served with Baskets of Prawn Crackers

Sweet Chilli Sauce, Wasabi Mayonnaise – Plum, Soy & Mirin Dip and a Pineapple & Red Onion Salsa

PUDDING

Sake Fruit Compote infused with Ginger and Five Spice

Tart Tatin infused with Lemongrass

Stem Ginger Crème Anglaise

Peach & Mint Nectar

WITH OUR EVER EXPANDING RANGE OF PROPS, FABRICS AND LIGHTING, WE CAN BRING YOU ANYTHING FROM A TASTE OF THE ORIENT TO TROPICAL SWAYING PALMS AND SAND.



▣ ALOO GOBI AND PANEER SKEWERS

OUR STYLISH THEMED BUFFETS AND DECORATED WOODEN SHACKS PROVIDE A DRAMATIC BACKDROP FOR ANY STYLE OF EVENT.

INDIAN THEMED MENU

Decorated with brightly coloured cloths and mini misters with the food served from traditional wooden bowls

Butterflied Leg of Lamb Masala marinated in Indian Herbs and Spices and Yoghurt

Tandoori Chicken cooked with Lemon, Mustard Seeds and Cinnamon Bark

Spiced Loin of Swordfish rubbed with Light Curry Spices served with Fresh Coriander, Mustard Seeds and Citrus Dressing

Aloo Gobi and Paneer Skewers (Potato, Cauliflower and Indian Cheese marinated in mild Spices and Yoghurt)

SALADS & SAUCES

Tamarind Rice Salad

Green Beans, Sugar Snap Peas, Mangetouts and Cucumber dressed with Lime, Rice Vinegar, Palm Sugar and Mint

Artichoke, Pea and Courgette Salad with Lemon, Sage & Parsley Dressing

Crunchy Carrot Salad with Pumpkin and Sunflower Seeds dressed with Sweet Lime

Served with a selection of Indian Breads and Poppadoms, Mango & Lime Salsa, Coriander & Coconut Chutney, Aubergine Pickle and Yoghurt & Mint Rita

PUDDING

Gulab Jamun

(Deep Fried Sweet Milk Pudding soaked in Masala Syrup)

Banana Dosa

Small Banana Pancakes served with Coconut Ice Cream and Cardamom-infused Sugar Syrup

CARIBBEAN BUFFET

A long strip of white sand studded with colourful glass night-lights – snakes it's way down the Caribbean Buffet table. Palm plants, leaves, bamboo and banana leaves, bowls of colourful spices and scattered flower petals adorn the table

Caribbean Semi-cured Loin of Pork Calypso studded with Garlic and Preserved Limes rubbed with Mango & Garlic Powder and basted with a Palm Sugar Syrup

Jamaican Whole Red Snapper stuffed with Curry Butter wrapped in Banana Leaves and cooked on a Slow Grill

Tradewinds Chicken marinated in Yoghurts and Jamaican Pepper served with Pineapple Salsa

Chargrilled Corn on the Cob with Fresh Coriander and Chive Butter

SALADS & SAUCES

Giant Butter Beans, Whole Yellow and Green Beans with Shallot Sherry Vinaigrette

Yellow and Green Courgette Salad with Mustard Seeds and Fresh Parsley served with Sharp Lemon & Lime Dressing

Crisp Green Salad with Creamy Guacamole Dressing

Crunchy Kohlrabi, Carrot, Spring Onion and Melon Salad with Sunflower & Sesame Lime Dressing

Served with Flat Breads and Fruit Breads – Mango, Pineapple & Coriander Salsa – West Indian Creole Coconut Sauce – Tomato, Pepper & Golden Raisin Salsa – Sweet Chilli Jam

PUDDING

Chocolate Brandy Nemesis Cake

Keylime Meringue Pie

Strawberries in Sweet Sticky Vintage Balsamic Vinegar

Peach Coulis

Cinnamon Crème Anglaise



▣ INDIAN THEMED BUFFET

TASTES AND FLAVOURS FROM AROUND THE WORLD

Themed Buffets & Shacks

From the sheer scale of the America's Cup 100 year anniversary ball for two and a half thousand guests on the Isle of Wight, to a somewhat more intimate back garden birthday party in Chiswick for 50 guests; we maintain the same high standard of professionalism, creativity and, above all, quality of food.

SPANISH TAPAS THEMED MENU

Spanish Loin of Pork 'Lomo' served on a bed of Cuban Rice with Beans, Cumin and Coriander served with a Fruity Coconut Curry Sauce

Chicken marinated in Orange Zest, Thyme and Garlic

Finely Sliced Sweet Serrano Ham

Chorizo Sausages

Prawns cooked in Garlic & Olive Oil

Grilled Squid with Lemon & Sweet Chilli Jam

SALADS & SAUCES

Patatas Bravas
Grilled with Sweet Chilli, Garlic and Herbs

Plum Tomatoes with Baby Broad Beans, Shallots, Oregano and Sherry Vinaigrette

Baby Spinach with Croutons, Walnuts and Walnut Oil Dressing

Roasted Red Pepper and Chive Salsa, Saffron Aioli, Green Tomato Chutney, Sweet Dill Mustard Sauce, Toasted Breads

PUDDING

Wood-roasted Peaches with Brandy, Honey and Praline

Lemon, Orange & Almond Polenta Cake served with Burnt Honey and Fromage Frais

Sour Cream and Orange Water

Peach Coulis

SOUTH AMERICAN BUFFET

Decorated with Chilli String Lights and swagged with hessian and coloured fabrics, Cactus, Fresh Chillies and other artefacts

Whole Sirloin marinated in freshly ground Coriander, Sweet Chilli, Palm Sugar and Mustard. Basted in a traditional Brazilian Garlic Brine

Spicy Piri Piri Chicken with Fresh Chives and Lemon Juice

Seared Tuna marinated in Light Lime Marmalade with Fresh Mint

Vegetable Fajitas with Peppers, Onions, Mushrooms, Courgettes and Jalapeno Chilli Peppers

SALADS

South American Black Beans with Green Peppers, Tomato, Lime, Coriander and Chilli

Wood-roasted Aubergine, Spinach and Basil Salad with a Garlic Yoghurt Dressing

Plum, Yellow and Red Cherry Tomatoes with Olives and Thyme and Pink Peppercorn & Garlic Oil

Served with Flat Breads and Tortillas toasted on the coals. Mango & Pineapple Salsa, Tomato, Roast Red Pepper & Basil Salsa, Guacamole, Sour Cream & Chives and Refried Beans

PUDDINGS

Caracas Chocolate Espresso Cake served with Crème Anglaise and Mixed Berries

Fresh Pineapple caramelised on the coals with Palm Sugar served with Rum Vanilla Crème Anglaise

OUR AIM IS TO CREATE
A UNIQUE SETTING
FOR YOUR EVENT



□ PRAWNS COOKED IN GARLIC



□ MOROCCAN SHACK