

Buffets@1051GWR

At 1051 we try and offer the widest choice to our clients and that includes our functions and outside catering. We recognise that offering set buffet menus does not suit everyone so we encourage you to “build your own buffet” To start, you would choose from our selection of “main courses” and add on as required. Included in “main courses” are a number of carefully chosen finger food selections. Once you have decided on a “main course” then you can add on starters, side dishes and Desserts if you wish to. Depending on the number of people you anticipate attending the function you can choose more than one main course or starter or side order or desert.

Each item has a number after it, this is the minimum number of people we will provide that item for.

For example if you think there will be 40 or more at the event you can choose to combine a main course with a 20 minimum with a second main course with a 20 minimum. This way you could provide your guests with a fork option together with a finger-food option as well.

Another example would be if you thought there would be more than 60 at the event you could choose to add 3 starters with a minimum of 20 each.

To price your menus just multiply the number of items ordered by the cost

Again an example would be

65 Guests having 3 starters, and 2 hot mains plus a finger-food, option followed by 3 desserts

Say

Starters			
25 soup at	£4	100	
20 Pakora at	£4.50	90	
20 Tempura prawns at	£6.00	120	
Mains			
20 lasagne at	£10	200	
20 Coq au Vin at	£15	300	
25 Finger-food selection B at	£12.50	312.50	
Desserts			
20 Toffee pudding at	£5.00	100	
20 Cheeseboard at	£ 7.50	150	
25 Eton Mess at	£6.50	162.50	Total 1535.00 £23.61 each

Please note that on Fridays, Saturdays and Sundays we have a minimum charge of £20 per head thus you will have to add items to the main course choices on these days. Minimum charges will also apply depending on the nature of the function. In addition we charge 30 per hour plus vat for the hire of the room.

Please see below for item lists and costs

Main Courses

FORK

Lasagne (20) £10
Stroganoff (20) £12
Steak Pie(20) £12
Beef Bourguignon (20) £13
Chicken in Cream(20) £13
Coq Au Vin (20) £13
Chilli Con Carne (20) £10
Veg Lasagne (20) £10
Moroccan lamb (20) £13

All above served with Rice or New Potatoes

Roast Beef Carvery style (30)£15.00
Roast Lamb Carvery Style (30) £15.00
Glazed Gammon Carvery Style (30) £13.00
Poached Salmon with New potatoes £15.00

STARTERS

Soup with Bread and butter (10) £4.00
Parfait with Bread and butter (10) £4.50
Fish Goujons with tartare (10) £4.50
Tempura Prawns with salsa (10) £6.00
Smoked Salmon (20)£7.00

Desserts

Toffee pudding (10) £6.00
Eton Mess (20) £6.00
Chocolate Brownies (10) £5.00
Scones with Jam/Cream (20) £4.00
Seasonal crumble (20) £5.00
Cheeseboard (10) £7.00
A La carte Specials (10) £6.00

Main Courses

FINGER

Finger-food 1 (20) £10
Fresh Pizza, Homemade sausage rolls.
Sandwich Selection, Vegetable pakora

Finger -Food 2 (30) £12.50
Fresh Pizza, Homemade sausage rolls.
Sandwich Selection, Vegetable pakora
Chicken Goujons, Charcuterie platter.
Potato Wedges

Finger-Food 3 (40) £15.00
Fresh Pizza, Homemade sausage rolls.
Sandwich Selection, Vegetable Pakora
Chicken Goujons, Charcuterie Platter
Potato Wedges, Cheeseboard, Chicken
Satay.

SIDES

Potato salad (20) £3.00
Coleslaw (20) £3.50
Pasta salad (20) £3.50
Rice salad (20) £3.50
Green salad (10) £3.00
Potato Wedges (10) £3.00
Home made breads (20) £3.50

We hope the above gives you a clear picture of all the options we can give together with the associated costs

All items are subject to availability and change. Please note we cater and charge for all who attend.

We appreciate that with greater choice comes greater uncertainty so please dont hesitate to call us on 0141 339 5575 or email us on 1051gwr@gmail.com