



LWFD LUXURY BUFFET MENU

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CHOOSE UP TO 5 MAIN DISHES & 2 SIDES OR
6 MAIN DISHES & 1 SIDE OR 7 MAIN DISHES ONLY
2-4 DESSERTS RECOMMENDED
*DESSERT ONLY OPTION AVAILABLE

MAIN DISHES

*INCLUDES CANAPÉ AND FINGER FOOD OPTIONS

VEGETARIAN

Vegetable spring rolls
Vegetable fritters
Plantain skewers (Ghanaian kelewele/plain)
Jamaican vegetable coconut curry wraps
Jamaican dumpling

SEAFOOD & FISH

Prawns skewers (cajun/suya)
Salmon bites (Asian glaze/hot honey/Cajun)
Grilled sea bass fillet (seasoned/jerk)
Salt and pepper prawns
Panko breaded prawns
Whole shell prawns (pepper/garlic butter)
Prawn coconut curry

CHICKEN & MEAT

Chicken wings (honey bbq/jerk/jerk bbq/
cajun/suya/sweet chilli/Asian bbq)
Chicken pieces *Leg & thigh (Above flavours)
Mini chicken skewers (Suya, jerk, Asian glaze)
Boneless coconut chicken curry
Pulled chicken wraps (jerk bbq/fajita/Hoisin)
Mini beef burgers
Flakey mini pies (beef/chicken)
Salt and pepper ribs

SIDES

Mac & cheese
Plain rice
Egg fried rice
Vegetable noodles

*Request salad options if required



DESSERT MENU

MINI CHEESECAKE CUPS

Salted caramel cheesecake
Lotus biscoff cheesecake
Oreo cheesecake
Strawberry cheesecake
White chocolate cheesecake
Chocolate cheesecake
Milk chocolate & white chocolate cheesecake
Hazelnut cheesecake

MINI TART CUPS

Chocolate oreo tart (oreo base)
Chocolate tart (shortbread base)
Deluxe oreo tart (topped with brownies)

CAKES & PASTRIES

Cake pops (oreo/vanilla/red velvet)
Cake cups (oreo/vanilla/ red velvet /salted caramel)
Chocolate fudge brownie pieces
Belgium waffles

PLATTERS

Fruit platter
Charcuterie/Cheese board

SET UP

This service automatically includes ..
Chafing dish/Food warmers (*If required)
Acrylic display units
floral arrangement (*If desired)
Serveware/platter hire

Tables, table cloth, plates, cutlery and napkins are **not automatically included however can be requested at the point of booking and provided at an additional fee*

BESPOKE TOUCHES

**Additional charge*
Custom menu board or sign board
Themed set up (including props if desired)
Personalised dessert toppers
Fresh floral arrangement



PRICING

THIS PRICING HAS BEEN **ROUGHLY** ESTIMATED
PLEASE CONTACT US FOR QUOTE

10+ GUEST / FROM £900
20+ GUEST / FROM £1200
30+ GUEST / FROM £1400
UP TO 50 GUEST / FROM £2000
50+ GUEST / ENQUIRE FOR PRICING

*THIS PRICING IS ESTIMATED FOR PERSONAL BOOKINGS PLEASE CONTACT US FOR CORPORATE PRICING



FREQUENTLY ASKED QUESTIONS

WHAT IS THE PAYMENT PROCEDURE?

We require a 10% deposit to secure the booking and the remaining balance is typically due 7 days before your event date. For larger bookings we may require a higher deposit upfront and payment to be paid at an earlier date. Unfortunately we do not offer a payment option of clearing the balance after the event.

HOW MUCH IS TRAVEL COST?

Travel cost is calculated from our location in south London. Once the full address is obtained we will provide you with the travel cost.

DO YOU COOK ONSITE?

Typically we prep and cook offsite however we generally require a kitchen/heating facilities onsite to warm food. If your venue does not have a kitchen onsite please let us know at the point of enquiring so that we can make provision for this.

HOW LONG DOES IT TAKE FOR THE FOOD TO BE SET UP?

As our service is bespoke and carefully curated we generally need 2-3hrs to set up. If your venue does not allow for an early set up time it might be best to consider a later start time for your event (If this is not possible please let us know and we can look into hiring more staff to accomodate this)

DO YOU STAY ONSITE TO SERVE GUEST?

Our buffet displays are typically self-service however if you require a full service buffet we are happy to provide this at an additional cost.

*If you have more questions please do not hesitate to contact us via our booking form or by email.

HOW TO BOOK?

[Book here via our booking request form](#) or alternatively for last minute bookings call us on 02071013278 (**please note late bookings are subjected to availability*)