



EVENTS OUTLINE

What we offer:

- Canapés, bowl food - drop off and serviced
- Buffet - drop off and serviced
- Grazing table - drop off and serviced
- Sit down three-course meal
- Option to add a canapé course to any of the above
- Palm Greens menu lunch catering

Pricing

- Prices will depend on:
- Menu format, venue hire, serviced or unserviced.

Palm Greens Core Menu Catering

- For food delivery - minimum spend is £12.5 pax / total bill £600
- In person - minimum spend is £12.5 per person / £800
- (someone from our team will come to set up and stay for the duration of the event)

Bespoke

- Typical pricing :
- Dependent on menu, venue hire, service

- Canapés £20 - £27, min spend £600 (unserviced)
- Buffet and Grazing table - £25-£40 per person, min spend £600 (unserviced)
- Sit down meal - £35 upwards, min spend £1000

SAMPLE MENUS

3 COURSE

Starters

Aguachile rainbow beets, pickled onion, jalapeno, coriander, finger lime,

Seasonal squash, radicchio with whipped tahini, hazelnut salsa macha

Winter tomato, fennel, shiso dressing, savoury granola, almond tarator

Mains

Sweet and tangy roast hispi cabbage, chopped pomegranate salsa

Marinated borlotti, seasonal squash, fresh herb

Ancho crusted cauliflower, carrot puree, lime pickled onion, herb salad, coriander
crushed blue potatoes

Hanoi tofu with fresh dill, sambal okra, fragrant red rice,
seasonal vegetables with a lemongrass, coconut dressing

Desserts

Dark chocolate tart, hibiscus, fennel praline

Pandan coconut ice cream, ginger snap, roast plum

Apple pie cheesecake

GRAZING TABLE

Fresh dips and breads
Olives and pickles
In house crackers, plant based cheeses
Seasonal tartines
Spanakopita galette, lemon yoghurt
Stuffed dates

BUFFET

Dips and fresh breads
Fresh dolmades in tomato dressing
Bitterleaf lentil salad with crispy garlic maple vinaigrette, berry dust
Baby beetroot, fresh herbs, almond, panagratto
Cauliflower wedge, tahini, crispy onion, smoked hazelnut
Baby gem salad, coconut kaffir lime granola
Chargrilled sprouting broccoli, harissa
Sri Lankan style squash, pol sambal
Winter tomato curry
Matcha cheesecake
Pear and hazlenut, cardomom cream
Halva chocolate fudge

PALM GREENS CATERING - From Palm Greens Core Salad Menu

Mexican Tostada
Kale Ceasar
Miso Mushroom
Beet the Heat

CANAPÉS

Sambal tempe, acar pickle, peanut crumb
Wonton crisps, smacked cucumber, whipped tofu
Banh mi bites
Chaat cups
Beetroot cakes, labneh, salsa macha
Sri Lankan squash, pol sambol
Hanoi tofu
Nori poke bites, wasabi cream
Turmeric cauliflower, tahini, dukkah
Seasonal Mexican tostadas
Tapanede panisse
King oyster, almond tarator, puffed grain

BOWL FOOD

Spiced tofu kebab, black rice pilaf, lime coconut sambol
Winter tomato, crispy shallots, thai basil

Slow cooked heritage carrot, black bean, adobo,
pickled mushroom, wheat berry esquites.

Cauliflower wedges, pumpkin seed salsa, tahini
Pomegranate ezme salad, lentil tabbouleh

Sri Lankan style coconut curry leaf toasted chickpeas,
Seasonal squash, seeni sambal, vegetable thoran