



GOURMET GURU

E V E N T S A N D C A T E R I N G S



Intro

Gourmet Guru catering has been famed for its authentic, and specialised cuisines across the globe. We specialise in all catering services from weddings, corporate events, private events, birthdays, and more. We ensure all our clients requirements are meet to their standards. All foods are made fresh on the premises and delivered to the desired location if required. By encapsulating our experience and knowledge, the Gourmet Guru team sticks by their ethos and ensures the best possible catering service is provided.

We also provide additional services that are required by the client such as on site catering which is mostly common for family gatherings and birthday parties. Our extensive menu features a wide array of vegetarian, vegan, and non-vegetarian options, catering to diverse dietary preferences.

Welcome to our new menu for 2024 where we've done the hard work so you don't have to! Simply pick from our carefully composed sample menus designed to suit your budget and taste, or contact us to create a menu tailored to your needs. As an independent brand, we have the freedom to purchase from specialist suppliers on a daily basis. We pride ourselves on our approach to sustainability, accessibility and corporate social responsibility (CSR) – take a look at our website www.gourmetguru.com for further information. Don't forget you can also interact with our 2AA Rosettes Chef Stephen Gomes, and the rest of the team on our blog.

With the ongoing challenges to the hospitality industry, we have taken every proactive measure possible to continue to provide you with excellent quality produce and a seamless service. Substitutions or adjustments may be required in the event of further unforeseen events which we will communicate with you at the earliest opportunity.



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Gourmet Guru caterers have been helping clients organise and deliver high-quality events for many years. Our event catering team in London, Wales & Scotland have a clear understanding of what is required to make your event a success. They take pride in meeting your event needs with great food and service.

The variation of delicious food platters available is only limited to your preferences. Our menus and events are tailored to the style and type of event you want to host. With menus available for; Weddings, Birthdays, Office and Christmas Parties, Corporate events and much more. Contact our leading catering service to get started.



Our Commitment

Our Chef Stephen Gomes and his team, have been involved in the catering business for many years. They have been official caterers for the prestigious Ashes, Raddison group of hotels, Hollywood & Bollywood stars, Sports legends, England & Wales Rugby & Football teams, Political leaders, Charitable Communities like Emwwaa and National Black Police Association. With our team we look to build a legacy and continue to make your event a memorable one.

Passionate about quality food

We are devoted to creating high quality food and bespoke dishes using locally sourced and seasonal produce. This means untold hours in our kitchens crafting the best catering and events menus. Enjoy your event while we take care of your guests.

Flexible & Efficient

We understand that our clients often require last-minute changes, like special dietary requirements. This is why we allow orders to be placed and/or amended up to 12 noon the prior day (subject to change) and still delivered within an allotted time.



Gourmet Guru delivers a stylish and elegant service to all our customers complimenting their planned events and providing them and their guests a classy and memorable experience like no other. Our talented chefs work tirelessly to make sure we are at the peak of both contemporary and traditional food trends, serving outstanding cuisines that incorporate all your tastes and requirements. Throughout the planning and execution process, we will always do our utmost to cater to your event needs while ensuring you get the most out of your budget, providing you with a perfect harmony between taste, presentation and service.

From homey fare to an exquisite dinner party, our kitchen is prepared to create any dish or cuisine, including your favorite recipes. Whether your event is a casual get together, a corporate affair, or an elegant wedding, our service staff is professional and friendly. Don't need a server? Stop by and pick it up or we'll bring it to your door. It doesn't matter if you've invited a few people or several hundred, our goal is to take the stress and hassle out of entertaining. Enjoy your guests! We cater for all occasions: Weddings, Receptions, Birthdays, Baby Showers, Anniversaries, Corporate Events, Private home functions.. We also provide additional services that are required by the client such as on site catering which is mostly common for family gatherings and birthday parties.



WEDDING CATERING

We believe the food at your wedding should be one of the highlights and talking points along with decorative arrangements, and dress. We offer a tailored package with your exact specification. All our foods are made fresh on the day so any adjustments or special requirements can be done. We can also organise additional needs that you might require such as waiter service on the day, or on site cooking.



CORPORATE EVENT CATERING

We offer catering for corporate events from new business openings, meetings, or a business events/conference. We can deliver directly to your office or business event so you don't have to worry about a thing. Waiter service can also be provided, which is a common service wanted for these types of events.



OCCASIONAL CATERING

At Gourmet Guru Caterers, we know how important your occasion is. Whether for a wedding, birthday party or a corporate event, we ensure that our food serves our customers to their specification and expectations. We can also help clients plan other services they require such as waiter service, decor arrangements, Mandaps & Marquees.



PRIVATE EVENT CATERING

We also provide catering for birthday parties, family gatherings, reception parties and any other events where food is required. We cater for private events that consist of 30 people and above.



OUTDOOR CATERING

Outdoor catering has been one of our unique services that we provide. Some of our specialties include foods from different regions which are all made at the venue. For family gatherings and birthday parties, this can be a great way to feed and entertain your guests.



BARBEQUE CATERING

Gourmet Guru caterers also offers a barbeque service where we can prepare and marinate foods that are ready to go on the barbeque. Some items include Paneer Tikka, Chicken Tikka, Seekh Kebab & lots more.



Luxurious Taste At An Affordable Price

Gourmet Guru Catering is always ready to make amendments or develop inspiring new menus according to your tastes, desires, and budget. We will work with you to create a menu that fits your taste, budget and style. Our catering service can be as individual as you want it to be, we have the support of talented team of chefs who are passionate about creating mouthwatering cuisine, presented in a way made possible by people who care deeply about the success of your event however small or big it may be. We pride ourselves on providing our customers with a wide range of delicious menus. This includes a variety of outstanding cuisines covering a huge selection from around the world, including a wealth of delicious vegan and vegetarian options. We adhere to a set of ethical guidelines and ensure our produce is locally sourced and from reputable suppliers.



Menu Selections

Creating innovative, trendy and seasonal menus that cater for a variety of diets such as vegan, vegetarian, halal and lactose requirements. Our trusted catering service in London, Wales & Scotland includes; breakfast catering, delicious office lunches, varied sandwich platters, fantastic canapé catering, bowl food, buffet catering and formal three course meals. With a wide range of cuisines, you are guaranteed to find a menu that suits your event.

The menu shows a variety of foods we offer but not all. We provide bespoke catering services where we can make various other items based on clients requirements. Please provide information of desired items that are not shown on the menu.



Canapé Platters

Looking to give your party the wow factor? Why not try our exclusive 'Ready to Serve' canapé platters. A delicious selection of cold and hot canapés delivered to you. Simply serve straight from our fantastic contemporary trays. Our stunning canapes elevate your dining experience to the next level without the fuss.

Our highly skilled caterers and chefs have offered years of experience in delivering luxury catering for private and corporate events across London, Wales & Scotland. Our team create innovative, trendy and seasonal menus that cater for a variety of diets such as vegan, vegetarian, halal and lactose requirements. All our catering is freshly prepared on the day of your order to ensure delicious food and client satisfaction.

VEGETARIAN

- Mushroom Tart
- Truffle Cheese Moon Samosa
- Vegetable Arancini
- Mini Stuffed Pav Bhaji
- Swiss Roulade Chilli Aioli
- Mumbai Sandwich
- Spinach Bhaji Ice cream
- Sun Dried Tomato and Basil Toast

MEAT

- Gochujang Meat Skewers
- Chicken Satay
- Mini Kheema Pav
- Lamb Tostada
- Chicken Hariyali Tikka
- Butter Chicken Tacos
- Caprese Shells and Meat Balls
- Burger Sliders
- Jerk Chicken Rolls
- Meat Samosa

SEAFOOD

- Cod | Olive Tapenade | Potato
 - Albacore Tuna
 - Baked Crab Parmesan Foam
 - Prawn Cocktail Lemon Air
 - Cured Salmon compressed Apple and Raddish | Yuzu
 - Prawn Spring Rolls
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Menu Selections

01



English & Continental Cuisine Soups

Looking for the best soups to be served at your catering event? If you're after a warm embrace in a meal, we've got you covered – Gourmet Guru offers hearty bowls aplenty from cuisines all round the globe. From traditional soups heaped with veggies to ramen offerings and even soup buns, you're never far from a hot, steaming bowl of goodness.

02



Main Course (Veg, Non-Veg, Vegan)

Chef Stephen and his team make everything fresh and bring the food experience straight to your event. Discover our seasonal main courses, with different selection, meat, fish or vegetable dishes.

03



Pan Asian

We at Gourmet Guru bring affordable yet contemporary Pan Asian cuisine with the use of new spin of cooking technique sous-vide, as well as grilling & steaming. Our menu offers light nibbles from Dim Sum & Sushi selection to classic dishes drawn from Japanese, Thai, Chinese, and Indian cuisines, as well as more unique delicacies from mentioned regions.

Menu Selections

04



African & Caribbean Cuisine

Gourmet Guru takes pride in serving the flavours of Nigerian & African Caribbean Cuisine to its guests. Book us as we delve into the delightful world of Gourmet Guru and makes you discover why it has captured the hearts and taste buds of countless guests. From the iconic dishes, featuring perfectly seasoned and jollof rice, to the rich and African soups, each dish is crafted with a deep appreciation.

05



Authentic Indian

Gourmet Guru brings you authentic Indian cuisine that stays true to its roots. Each dish is crafted using traditional recipes passed down through generations, ensuring an unparalleled taste of India. Our extensive menu features a wide array of vegetarian, vegan, and non-vegetarian options, catering to diverse dietary preferences.

06



Desserts

Focusing on delivering the highest quality desserts, Gourmet Guru has built a reputation for its consistency and high standards of serving you good quality desserts. Indulge in a world of sweet delights with Gourmet Guru Catering. Our sumptuous dessert offerings are the perfect accompaniment, adding a touch of sweetness to any event.

English & Continental Cuisine Soups (Sample Menu)

- Potato and leek soup
- Mulligtwany
- French onion soup
- Minestrone
- Scotch broth
- Cock a lekie
- Cawl
- Sambar soup
- Lamb shorba
- Paya
- Cream soup
- Corn soup
- Tom yum
- Hot and sour
- Wonton soup
- Moroccan lentil
- Tomato soup
- Rasam soup
- Seafood velloute
- Chowder





Vegetarian Plat du jour (Sample Menu)

- Forest Mushroom Parfait,
Jalapeño aioli, Truffle Cheese
Arancini
- Vegetable Wellington with
Mushroom Tea and Lyonnaise
Potatoes
- Smoked Beetroot, Deep Fried
Cheese Balls, Sautéed sage
- Quorn Festive Vegetarian
Spiced Roast With All
Trimmings
- Vegetable Chilli Con Carne,
Veg Mince Samosas, Tomato
Basil Gravy
- Vegetable Croquette
- Vegetable Risotto
- Bean salad



Non Vegetarian (Sample Menu)

- Beef Wellington
- Traditional Chicken Roast
- Chicken Ala King
- Stroganoff
- Steak
- Chicken ala Kiev
- Pie and Mash
- Roast Lamb and Mint Sauce
- Shepherds Pie
- Coronation Chicken

Pan Asian
(Sample Menu)



- Green curry
- Red curry
- Sweet and sour
- Black Bean
- Pepper
- Hoisin
- Szechwan
- Kung Pao
- Cashewnut
- Honey and Lime
- Lemon
- Korean BBQ
- Bibinbap

African & Caribbean (Sample Menu)



Authentic Indian (Sample Menu)



- Roast Lamb With Pilau and Mint Sauce
- Jerk
- Curry Goat
- Molongo
- Durban
- Bunny Chow
- Ackee and Saltfish
- Barbeque

Vegetarian

- Chaat
- Papri Chaat
- Samosa Chaat
- Red Potato Chaat
- Samosa
- Vada Pav
- Bombay Sandwich
- Paneer Tikka
- Veg Seekh Kebab
- Gobi 65
- Manchurian
- Medu Wada

Non Vegetarian

- Chicken Tikka
- Haryali Tikka
- Malai Tikka
- Seekh Kebab
- Tandoori Chicken
- Shammi Kebab
- Galouti Kebab
- Chicken Kebab
- Cheese Truffle Samosa
- Meat Samosa

Desserts Menu (Sample Menu)



Gourmet Guru Catering provides dessert canapés for a wide variety of corporate events including boardroom lunches, receptions and product launches. We offer a selection of both modern and traditional flavours, served on elegant contemporary platters. Canapés can be selected from any of our hot canapés, cold canapés, sweet canapés menus and further combined with our buffet selections. We can also provide well-presented, helpful and courteous serving staff to provide an efficient, hassle-free service.

Quality handmade award winning desserts using the finest ingredients. Our chefs are consistently developing new and exciting desserts for all seasons and occasions.

- Macaroon Platters
- Saffron Milk Cake
- Mango Gateaux
- Crystal Cakes
- Chocolate Cinnamon Trio
- Welsh Cakes and
- All Traditional Desserts



All our desserts are created by ex Michellin Star Chef Laurent Chauvire

Beverages

Gourmet Guru also provides your reception drinks and other beverages for your event. Ordering hot or cold drinks from Gourmet Guru Catering with your food takes all the hassle out of your function or event. From a selection of teas and coffees for lunch meetings to refreshing soft drinks, or maybe your function requires other beverages and you would like some advice or recommendations?

DRINKS FOR extraordinary events

Drinks are an essential part of any successful event. At Gourmet Guru we offer another opportunity to impress your guests with quality drinks catering for events in London and beyond.

Whatever your guests' drink of choice, we offer a variety of refreshments.

SERVING UP A celebration

Matching the perfect drink to the occasion and food is something that we take pride in at Gourmet Guru. Every drink we offer is carefully considered to align with your chosen theme and tone.

As part of our promise to you, we'll bring a dash of brilliance to your event. We'll work with you to create a bespoke drinks package that includes anything and everything.

When selecting your drinks menu and quantities, call us if you require any assistance.

Additional Information

Final guaranteed numbers for catering must be advised 5 working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team members if you require further information about the allergens contained in our dishes.

A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

There's an additional charge on every food tasting.

Bespoke menus and/or special requests are subject to additional charges.

Should ingredients not be available, a similar substitution may be used.

2024 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website:
www.gourmetguru.com

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GourmetGuru Catering



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