
EGK
ENNY'S GOURMET KITCHEN

EVENT CATERING MENU

Enny's Gourmet Kitchen

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EGK

OUR STORY

Enny's Gourmet Kitchen provides flavour-packed catering for weddings, corporate events, and private celebrations. Our menus are inspired by Afro-Caribbean cuisine, with selected Oriental and English dishes to suit a variety of tastes.

We offer a range of service styles including buffet, family-style, plated dinner, grazing table, grazing cups, and after-party food bowls, allowing clients to choose the experience that best fits their event.

Our focus is simple, delicious food, beautiful presentation, and seamless service to create a memorable experience for every guest.





OUR SERVING STYLES

BUFFET | FAMILY STYLE | PLATED DINNER
GRAZING TABLE | AFTER PARTY

FULL CATERING PACKAGES

CHOOSE THE NUMBER OF MAIN, SIDE & PROTEINS DISHES ACCORDING TO YOUR CHOSEN PACKAGE AND SERVING STYLE. MORE DISHES CAN BE ADDED TO YOUR CHOSEN PACKAGE AT AN ADDITIONAL COST.

NOTE: PLEASE INDICATE YOUR PREFERRED SERVING STYLE AT THE TIME OF INQUIRY.

OUR MAINS HAS BEEN DIVIDED INTO 3 DIFFERENT CUISINES

AFRO-CARIBBEAN
ORIENTAL
ENGLISH

PLEASE NOTE YOU CAN CHOOSE MEALS FROM EITHER OF THE THREE CUISINES TO MAKE UP YOUR MENU.

WHAT'S INCLUDED IN EACH PACKAGE.
UNLESS OTHERWISE STATED:

- ✔ FRESHLY PREPARED FOOD BASED ON THE SELECTED MENU/PACKAGE
- ✔ LOGISTICS (TRAVEL, TRANSPORT)
- ✔ SERVING EQUIPMENT (CHAFING DISHES, SERVING UTENSILS)
- ✔ CROCKERY & CUTLERY (PLATES, FORKS, KNIVES, SPOONS)
- ✔ GLASSWARE (STANDARD HIGHBALL GLASS & WINE GLASS)
- ✔ PROFESSIONAL WAITSTAFF FOR FOOD SERVICE AND TABLE SETUP





ASSISTED BUFFET

Starting Price Based on 100 guests

Please note, prices for each package decreases, as guests number increases

Essential Package — From £53ph

2 Canapés
(1 standard, 1 premium)
9 Buffet Options

Premium Package — From £55ph

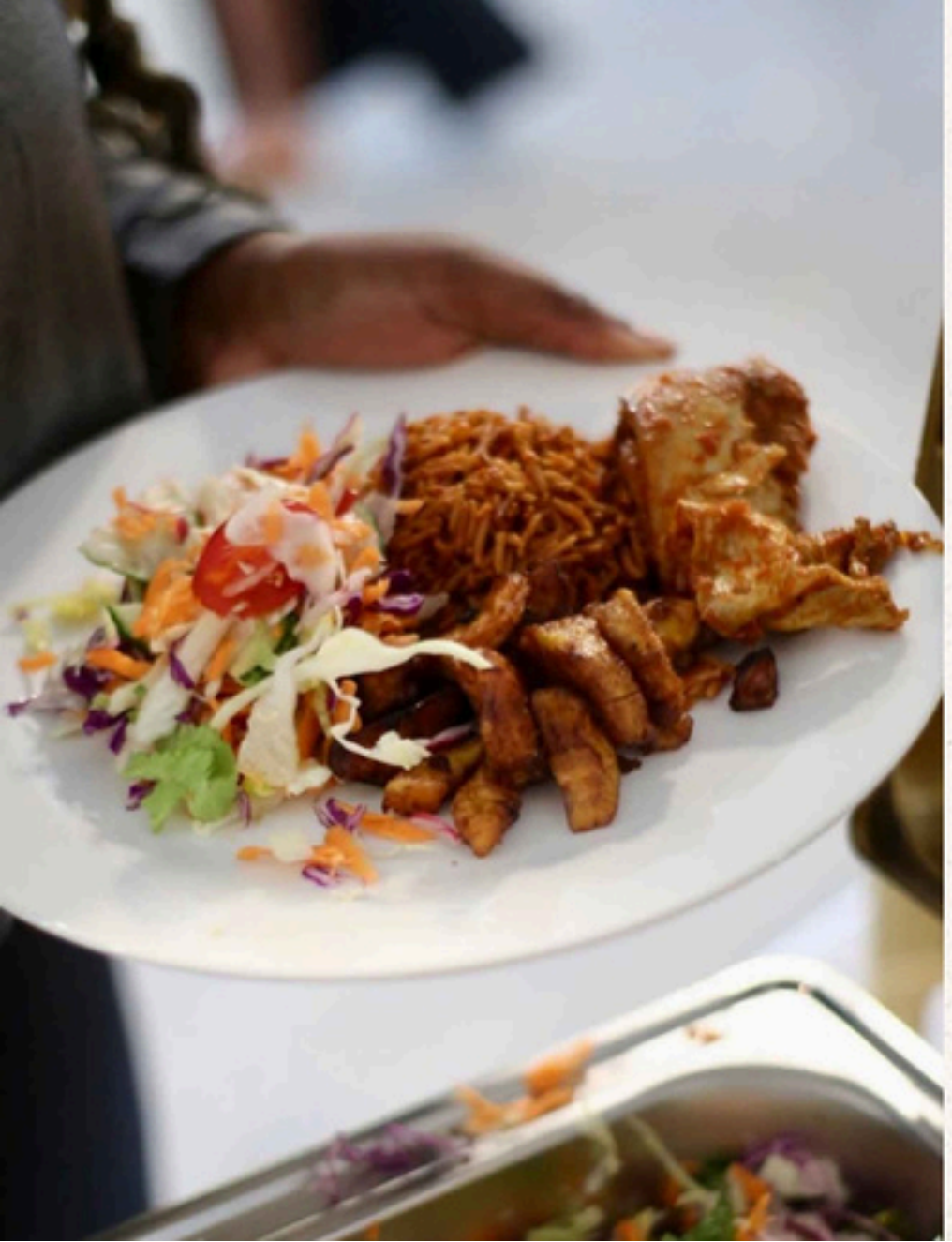
4 Canapés
(2, standard, 2 premium)
9 Buffet Options

VIP Package — From £59ph

5 Canapés
(2 standard, 3 premium)
9 Buffet Options
Late Night Snack

Our package is designed to suit different Budget and client, please note you can customise each package to your needs and preference i, e., if you like the Premium Package but, want to include after party snack that's welcome please add this to our inquiry form.

Dessert can be added as an Add on to your chosen package.



FAMILY-STYLE SERVING

OUR FAMILY-STYLE SERVING CREATES A WARM AND INTERACTIVE DINING EXPERIENCE WHERE FOOD IS SERVED IN SHARING BOWLS AT EACH TABLE FOR GUESTS TO SERVE THEMSELVES.

THIS PACKAGE FOLLOWS THE SAME STRUCTURE AS OUR BUFFET PACKAGES, WITH THE MAIN DIFFERENCE BEING THE SELECTION OF MAIN DISHES AND THE STYLE OF SERVICE. SELECT 8 MAIN DISHES, WHICH ARE PORTIONED AND SERVED TO EACH TABLE FOR GUESTS TO ENJOY TOGETHER.

FAMILY-STYLE PACKAGES

STARTING PRICE BASED ON 100 GUESTS £63 PER HEAD

ESSENTIAL PACKAGE
2 CANAPÉS & 8 MAINS

PREMIUM PACKAGE
4 CANAPÉS & 8 MAINS

VIP PACKAGE
5 CANAPÉS & 8 MAINS
1 AFTER-PARTY SNACK

THIS STYLE OF SERVING IS PERFECT FOR WEDDINGS, PRIVATE CELEBRATIONS, AND SPECIAL EVENTS, OFFERING A RELAXED YET ELEGANT DINING EXPERIENCE.







PLATED DINNER

OUR PLATED DINNER SERVICE OFFERS A REFINED DINING EXPERIENCE WHERE EACH MEAL IS INDIVIDUALLY PLATED AND SERVED DIRECTLY TO GUESTS BY OUR WAITSTAFF. TO ENSURE SMOOTH AND EFFICIENT SERVICE, ALL MENUS MUST BE PRE-AGREED BEFORE THE EVENT.

CLIENTS CREATE THREE SET MENU OPTIONS, AND GUESTS WILL SELECT THEIR PREFERRED SET MENU IN ADVANCE (TYPICALLY AROUND ONE MONTH BEFORE THE EVENT).

EACH SET MENU CAN BE MADE UP BY CHOOSING MAX FIVE COMPONENTS FROM OUR

MAIN DISH
SIDE DISH
PROTEIN
SAUCE
SALAD

SAMPLE SET MENU OPTIONS

JOLLOF RICE
COCONUT RICE
FRIED PLANTAIN
PEPPERED CHICKEN
MIXED SALAD

OUR TEAM COORDINATES THE SERVICE TO ENSURE GUESTS ARE SERVED PROMPTLY AND THE DINING EXPERIENCE FLOWS SEAMLESSLY THROUGHOUT THE EVENT.





GRAZING TABLE

OUR CANAPE GRAZING TABLE COMES IN THREE PACKAGE OPTIONS:

PACKAGE ONE – 3 CANAPÉS FROM OUR STANDARD SELECTION, 3 FROM PREMIUM, AND 1 FROM OUR ROYALE OPTIONS.

PACKAGE TWO – 3 CANAPÉS FROM STANDARD, 5 FROM PREMIUM, AND 2 FROM ROYALE.

PACKAGE THREE – 3 CANAPÉS FROM STANDARD, 7 FROM PREMIUM, AND 3 FROM ROYALE.

PLEASE NOTE PRICING IS BASED ON NUMBER OF GUESTS AND LOCATION, PLEASE INDICATE THIS WHEN MAKING AN INQUIRY.

EACH PACKAGE INCLUDES: (PLEASE NOTE IF YOU REQUIRE LESS OPTIONS OF CANAPES, WE CAN PROVIDE A CUSTOM QUOTE)

- FOOD FOR YOUR CHOSEN NUMBER OF GUESTS, AND LOCATION
- COMPLETE SETUP AND TAKEDOWN
- UP TO 4 HOURS OF ON-SITE SERVICE (OR UNTIL THE FOOD FINISHES)
- DISPOSABLE PLATES, CUTLERY, AND NAPKINS (CAN BE UPGRADED TO PORCELAIN PLATE AT A COST)
- TRAVEL AND LOGISTICS

ADD-ONS

FOR THE ULTIMATE LUXURY, YOU CAN CHOOSE TO UPGRADE YOUR GRAZING TABLE STATION TO INCLUDE, COLOUR THEME BACKDROP (DRAPES), MINI BENTO CAKES, SUGAR COOKIES, MOCKTAILS , COCKTAILS, BUFFET STATION ETC. PLEASE INDICATE IN YOUR INQUIRY IF YOU'D LIKE ANY OF THIS.



GRAZING CUPS

OUR GRAZING CUPS OFFER A STYLISH AND CONVENIENT WAY FOR GUESTS TO ENJOY A SELECTION OF CANAPÉS. EACH PERSONALISED CUP CONTAINS A COMBINATION OF 3–5 CANAPÉ OPTIONS, CREATING A PERFECT BITE-SIZED EXPERIENCE.

GRAZING CUPS ARE TYPICALLY SERVED WAITER-STYLE, MAKING THEM IDEAL FOR WELCOME RECEPTIONS, COCKTAIL HOURS, AND NETWORKING EVENTS. THEY CAN ALSO BE DISPLAYED AS A GRAZING STATION FOR GUESTS TO PICK UP AT AN ADDITIONAL SETUP COST.

AFTER PARTY / LATE NIGHT SNACK

FOR VIP PACKAGE, WE OFFER A SELECTION OF LATE-NIGHT SNACKS TO KEEP YOUR GUESTS ENERGIZED AND SATISFIED THROUGHOUT THE NIGHT. ANY OF OUR MENU ITEMS CAN BE TRANSFORMED INTO A LATE-NIGHT SNACK TO KEEP YOUR GUESTS FUELED THROUGHOUT THE EVENT.

SNACK COMBO

- WINGS AND CHIPS (KOREAN CHICKEN, JERK CHICKEN, PEPPERED CHICKEN)
- YAM & PLANTAIN WITH ATADINDIN
- ASSORTED MEAT PEPPER SOUP
- TURKEY BITES AND SWEET POTATO FRIES
- PUFFPUFF (PLAIN, OREOS, BISCOFF)

PREMIUM

FOR AN ADDITIONAL CHARGE

- ASUN (PEPPERED GOAT MEAT)
- PEPPERED SNAIL
- FISH AND CHIPS
- TIGER PRAWNS
- ABULA





AFRO-CARIBBEAN

MAINS

- WHITE RICE
- JOLLOF RICE
- FRIED RICE
- COCONUT RICE
- NATIVE RICE
- SPAGHETTI JOLLOF
- WAAKYE/RICE AND PEAS
- YAM PORRIDGE (ASARO)
- STEWED BEANS (EWA RIRO)
- EWA AGONYIN

STEWS/SOUPS

- AYAMASE
- OFADA SAUCE
- EGUSI
- EFORIRO
- GBEGIRI & EWEDU
- BUKA STEW
- BITTER LEAF SOUP
- OXTAIL STEW
- CURRY GOAT
- SHITO

PROTEINS

- STEWED BEEF
- SOFT CHICKEN (FRIED/GRILLED)
- STEWED HARD CHICKEN
- TURKEY
- GARNISH SEA BASS FILLET
- REDBRIM
- JERK CHICKEN

SIDE DISHES

- MOIMOI
- DODO GIZZARD
- PLANTAIN

SALAD

- AFRICAN SALAD (ABACHA)
- COLESLAW
- SALAD

SWALLOW/OTHERS

- POUNDO
- AMALA
- EBA
- SEMO
- OAT

ORIENTAL

MAINS

- SINGAPORE RICE NOODLE
- SPECIAL FRIED RICE
- CHICKEN CHOW MEIN
- BEEF CHOW MEIN
- EGG FRIED RICE

PROTEINS

- CHAR SUI PORK/CHICKEN
- KOREAN PORK RIBS
- BANG BANG SHRIMP

SALAD/SIDES

- STIR-FRY VEGETABLES
- CUCUMBER IN CHILI OIL
- CRAB SALAD

SAUCES

- STIR-FRY BEEF IN SOY & OYSTER SAUCE
- SWEET AND SOUR CHICKEN
- TIGER PRAWNS WITH SEASONAL VEGETABLES
- CHICKEN CURRY
- VEGETABLE CURRY

ENGLISH

MAINS

- MAC AND CHEESE
- LASAGNA
- CREAMY PASTA WITH CHOICE OF PROTEIN

PROTEINS

- LAMB CHOPS
- ROASTED CHICKEN
- GRILLED MACKEREL FILLET
  SEA BASS FILLET

SALAD/SIDES

- CREAMY MASH POTATOES
- ROAST POTATOES
- YORKSHIRE PUDDING
- MEDITERRANEAN SALAD
- COLESLAW
- PASTA SALAD

SOUPS/SAUCES

- TOMATO SOUP (WITH BREAD)
- GRAVY

CANAPE MENU

STANDARD

PUFFPUFF
VEGETABLE SPRING ROLLS
DUCK SPRING ROLLS
SAMOSA
MONEY BAG
PLANTAIN
NACHO SALSA
TOMATO FETA & BASIL SKEWER

PREMIUM

BEEF SKEWER
TEMPURA PRAWNS
PRAWN ROLL
PEPPERED CHICKEN WINGS
GIZDODO
MINI MEAT PIES
YAM FRIES
WAFFLES
BAGUETTE TOAST WITH
FISH/CHICKEN/PORK
MINI CORN COB
PLANTAIN & TURKEY BITES
PLANTAIN & FISH BITES
DUCK PANCAKE
STUFFED MUSHROOMS
FRUIT SKEWERS
SALMON AND CREAM CHEESE BLINI
BACON AND HALLOUMI BITE
PUFF PASTRY WITH CHOICE OF FILLING
(MUSHROOM/SHRIMP/PORK/ HAM
AND CHEESE/ CHEESE AND ONION)
MINI BEEF SLIDER
MINI FISH FILLET
MACAROONS
CHICKEN SKEWER

ROYALE

ASUN
BEEF SUYA
CLUB SANDWICH
PEPPERED KING PRAWN
SEAFOOD BOAT




ALLERGENS

AT ENNY'S GOURMET KITCHEN, WE TAKE FOOD ALLERGIES SERIOUSLY AND STRIVE TO ACCOMMODATE ALL DIETARY NEEDS. HOWEVER, PLEASE NOTE THAT ALL OUR DISHES ARE PREPARED IN THE SAME KITCHEN ENVIRONMENT WHERE ALLERGENS SUCH AS NUTS, DAIRY, GLUTEN, AND SEAFOOD ARE PRESENT. WHILE WE TAKE PRECAUTIONS TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR FOOD IS COMPLETELY ALLERGEN-FREE. IF YOU OR YOUR GUESTS HAVE SEVERE ALLERGIES, PLEASE INFORM US AT THE TIME OF BOOKING SO WE CAN DISCUSS THE BEST WAY TO ACCOMMODATE YOUR NEEDS.

CONTRACT TERMS & CONDITIONS

1. SCOPE OF SERVICE

THE CATERER AGREES TO PROVIDE FOOD AND CATERING SERVICES INCLUDING PREPARATION, DELIVERY, SETUP, SERVING (IF AGREED), AND REMOVAL OF CATERING EQUIPMENT, AS PER THE MENU AND SERVICE PLAN AGREED BETWEEN BOTH PARTIES. IMPORTANT: ANY ADDITIONAL SERVICES SUCH AS SERVING DRINKS, VENUE DECORATION, CLEANING OF THE VENUE, OR CLEARING THE HALL ARE NOT INCLUDED UNLESS EXPLICITLY STATED IN WRITING. THE CATERER'S TEAM WILL ONLY PERFORM DUTIES DIRECTLY RELATED TO THE FOOD SERVICE.

2. PAYMENT POLICY

TO SECURE YOUR BOOKING, A NON-REFUNDABLE DEPOSIT OF 20% OF THE TOTAL INVOICE IS REQUIRED. REMAINING PAYMENTS MUST BE MADE AS FOLLOW:

+ 80% FINAL BALANCE 8 WEEKS BEFORE THE EVENT DATE

FAILURE TO MAKE PAYMENTS AS SCHEDULED MAY RESULT IN CANCELLATION OF SERVICES. NO SERVICES WILL BE RENDERED WITHOUT FULL PAYMENT.

3. CANCELLATION & DATE CHANGES

3.1 CANCELLATION BY CLIENT:
ALL CANCELLATIONS MUST BE COMMUNICATED IN WRITING. THE FOLLOWING CANCELLATION CHARGES APPLY:

- MORE THAN 30 DAYS BEFORE THE EVENT: LOSS OF DEPOSIT (20%)
- 15–29 DAYS BEFORE THE EVENT: 70% OF TOTAL COST PAYABLE
- 14 DAYS OR LESS BEFORE THE EVENT: 100% OF TOTAL COST PAYABLE

ALL PAYMENTS MADE PRIOR TO CANCELLATION ARE NON-REFUNDABLE.

3.2 CANCELLATION BY CATERER

IN THE UNLIKELY EVENT OF CANCELLATION BY THE CATERER DUE TO UNFORESEEN CIRCUMSTANCES (E.G., ILLNESS, ACCIDENT, FORCE MAJEURE), ALL MONIES PAID WILL BE REFUNDED IN FULL. THE CATERER WILL MAKE REASONABLE EFFORTS TO HELP THE CLIENT SOURCE A REPLACEMENT SERVICE PROVIDER BUT SHALL NOT BE LIABLE FOR ADDITIONAL COSTS OR DAMAGES.

3.3 DATE CHANGES / POSTPONEMENTS

IF THE CLIENT WISHES TO CHANGE THE EVENT DATE:
• REQUESTS MUST BE MADE IN WRITING AT LEAST 30 DAYS BEFORE THE ORIGINAL EVENT DATE.
• NEW DATE MUST BE WITHIN 12 MONTHS OF THE ORIGINAL BOOKING AND IS SUBJECT TO CATERER'S AVAILABILITY.
• IF THE CATERER IS AVAILABLE, A RESCHEDULING FEE OF £100 WILL APPLY.
• IF THE CATERER IS NOT AVAILABLE, THIS WILL BE TREATED AS A CANCELLATION, AND STANDARD CANCELLATION TERMS APPLY.
• ONLY ONE DATE CHANGE IS PERMITTED PER BOOKING.

4. STAFF & SERVICE LIMITATIONS

STAFF PROVIDED BY ENNY'S GOURMET KITCHEN ARE ONLY RESPONSIBLE FOR CATERING DUTIES, INCLUDING FOOD PREPARATION, FOOD SERVING, MAINTAINING BUFFET OR CANAPÉ STATIONS, AND CLEARING USED TABLEWARE. THEY ARE NOT RESPONSIBLE FOR:

• GENERAL HALL/VENUE CLEANING
• CLEARING OR REMOVING DÉCOR
• SWEEPING OR MOPPING FLOORS
• DISPOSING OF NON-CATERING-RELATED RUBBISH
• PACKING DOWN TABLES AND CHAIRS UNLESS PART OF THE CATERING AREA

5. MENU CHANGES & GUEST COUNT

• FINAL MENU SELECTIONS MUST BE SUBMITTED AT LEAST 30 DAYS BEFORE THE EVENT. NO CHANGES WILL BE ACCEPTED AFTER THIS DATE.
• FINAL GUEST COUNT MUST BE CONFIRMED NO LATER THAN 14 DAYS BEFORE THE EVENT.
• REDUCTIONS IN GUEST COUNT AFTER THIS DEADLINE WILL NOT REDUCE THE INVOICE TOTAL.
• INCREASES MAY BE ACCEPTED AT THE CATERER'S DISCRETION AND WILL BE CHARGED ACCORDINGLY.

6. ALLERGIES & DIETARY REQUIREMENTS

THE CATERER MUST BE INFORMED OF ANY DIETARY NEEDS OR ALLERGIES AT THE TIME OF BOOKING OR AS SOON AS POSSIBLE. WHILE EVERY EFFORT WILL BE MADE TO ACCOMMODATE, THE KITCHEN HANDLES COMMON ALLERGENS AND CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS IN ANY DISH.

7. EQUIPMENT & DAMAGES

ALL CATERING EQUIPMENT PROVIDED (E.G. CHAFING DISHES, SERVING SPOONS, CROCKERY) REMAINS THE PROPERTY OF THE CATERER. THE CLIENT IS RESPONSIBLE FOR ANY DAMAGE, LOSS, OR BREAKAGE CAUSED DURING THE EVENT AND WILL BE INVOICED ACCORDINGLY.

8. LIABILITY

THE CATERER SHALL NOT BE HELD LIABLE FOR:

- DELAYS DUE TO VENUE ACCESS RESTRICTIONS, TRAFFIC, OR WEATHER
- FOOD-RELATED REACTIONS RESULTING FROM UNDECLARED ALLERGIES
- DAMAGES OR INJURIES NOT DIRECTLY CAUSED BY THE CATERER OR THEIR STAFF

9. PHOTOGRAPHY & PROMOTION

THE CATERER RESERVES THE RIGHT TO PHOTOGRAPH THE FOOD AND SETUP FOR MARKETING AND SOCIAL MEDIA USE, UNLESS THE CLIENT PROVIDES WRITTEN OBJECTION AT LEAST 7 DAYS BEFORE THE EVENT.

10. OVERTIME POLICY

IF THE EVENT RUNS BEYOND THE AGREED SERVICE END TIME, OVERTIME CHARGES WILL APPLY AT A RATE OF £19 PER HOUR PER STAFF MEMBER. OVERTIME IS SUBJECT TO STAFF AVAILABILITY AND MUST BE APPROVED BY THE CATERER ON-SITE.

11. PARKING & VENUE ACCESS

THE CLIENT IS RESPONSIBLE FOR PROVIDING FREE AND SAFE PARKING/ACCESS FOR THE CATERER AND STAFF. ANY PARKING FEES OR ACCESS DELAYS CAUSED BY RESTRICTIONS MAY AFFECT SERVICE DELIVERY AND WILL BE BILLED TO THE CLIENT IF APPLICABLE.

12. FOOD LEFTOVER POLICY

ANY LEFTOVER FOOD MAY BE PACKED FOR THE CLIENT UPON REQUEST, SUBJECT TO AVAILABILITY OF CONTAINERS AND TIME. ONCE FOOD LEAVES THE CATERER'S CARE, THE CLIENT ASSUMES FULL RESPONSIBILITY FOR ITS HANDLING AND CONSUMPTION. THE CATERER IS NOT LIABLE FOR ANY ISSUES ARISING FROM LEFTOVER FOOD.

13. FORCE MAJEURE

THE CATERER SHALL NOT BE LIABLE FOR DELAYS OR NON-PERFORMANCE DUE TO EVENTS BEYOND THEIR CONTROL, INCLUDING BUT NOT LIMITED TO ACTS OF GOD, NATURAL DISASTERS, STRIKES, PANDEMICS, ACCIDENTS, OR GOVERNMENTAL RESTRICTIONS.

14. DISPUTE RESOLUTION

IN THE EVENT OF A DISPUTE, BOTH PARTIES AGREE TO ATTEMPT RESOLUTION THROUGH INFORMAL NEGOTIATION. IF THIS FAILS, DISPUTES WILL BE RESOLVED IN ACCORDANCE WITH UK SMALL CLAIMS PROCEDURES OR THROUGH A MEDIATOR BEFORE PURSUING COURT ACTION.

15. GOVERNING LAW

THIS AGREEMENT SHALL BE GOVERNED BY AND CONSTRUED IN ACCORDANCE WITH THE LAWS OF ENGLAND AND WALES.


Jollof Rice