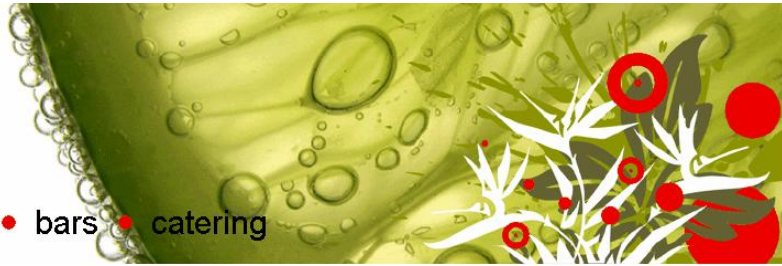




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Gorilla works with a number of award winning caterers to bring you the finest dining experience. We can cater for your large group or smaller party offering you a range of menu styles. Contact us today by using our website enquiry form or email [info@gorilla-events.co.uk](mailto:info@gorilla-events.co.uk) for current menus and to arrange a tasting.

### ***BARBEQUE & FUNCTION MENUS 2007***

*The following menu items can be used to produce your own individual menu. In our proposal we will recommend a few menu items, together with a guide price. You can choose to add additional items or remove items as you wish. We source local produce wherever possible and always use the freshest market priced ingredients. Our final menu prices will be determined on menu selection but we will always meet your budget.*

#### ***CANAPÉ SELECTION***

*RED ONION MARMALADE TARTLET TOPPED WITH BASIL AND SOFT GOATS CHEESE (V)*

*SESAME AND SOY SALMON KEBABS*

*KING PRAWNS WITH LEMON AND ROSEMARY*

*FETA, BASIL, OLIVE AND CHERRY TOMATO BROCHETTES*

*SMOKED SALMON AND PARMA HAM BREAD STICKS*

*SMOKED SALMON CROUTE*

*DUCK PATE WITH ORANGE*

*TOMATO AND RED ONION TAPENADE*

*MINI YORKSHIRE PUDDINGS WITH SEARED BEEF AND HORSERADISH*

*THAI CHICKEN KEBABS*

*HOI SIN PORK*

*FETA, BLACK OLIVE AND BASIL BRUSHETTA*

*PRAWN KEBABS*

*CHILLI SPICED ONION KOFTAS*

*SAGE WRAPPED PORK AND LEEK SAUSAGES WITH A SPICED APPLE CHUTNEY*

*SMOKED SALMON AND CAVIAR*

*QUAIL EGG WITH CHERRY TOMATO*

*TUNA TAPENADE WITH BROCCOLI*

*SOFT CHEESE AND TOMATO TAPENADE*

*FRESHWATER PRAWNS*

*SOY, SESAME AND GINGER NOODLES SERVED ON A RICE SPOON*

*CREAM CHEESE, SPINACH AND BASIL WRAPS*

*ROASTED PEPPER, SUNBLUSH TOMATO AND BASIL WRAP*

*PINEAPPLE AND STRAWBERRY SHOT WITH CRACKED PEPPER*

*PEA, CUCUMBER AND MINT SHOT*

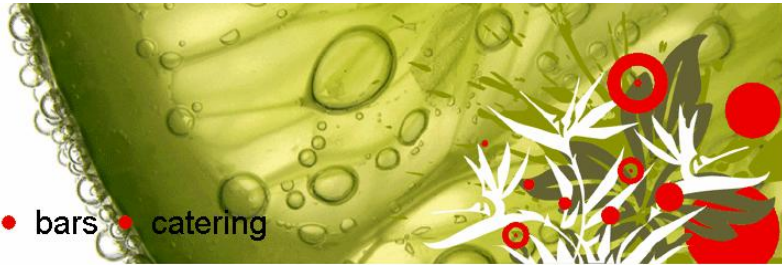
*VARIOUS FLAVOURED SUSHI*

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### **STARTER SELECTIONS**

*SMOKED CHICKEN AND RASPBERRY SALAD WITH ROCKET*  
*KING PRAWN AND MANGO SALAD WITH A LIME AND CORIANDER SALAD*  
*SMOKED SALMON WITH CUCUMBER NOODLES AND A HORSERADISH CRÈME FRESH*  
*SEASONAL MELON WITH FOREST FRUITS AND COINTREAU SYRUP*  
*PARMA HAM, DOLCELATTA AND SUNBUSH TOMATO PLATTER*  
*WILD MUSHROOM AND TARRAGON TARTLET*  
*HAM HOCK AND CHARDONNAY TERRINE WITH A SPICED PEAR CHUTNEY*  
*CURED SALMON, RED ONION AND PARSLEY IN LIME*  
*GOATS CHEESE, FINE BEAN, CIABATA CROUTONS, OLIVE AND ROCKET SALAD WITH BASIL*  
*SCALLOP, MONKFISH AND BACON KEBABS WITH A AVOCADO CRÈME*  
*SELECTION OF SEASONAL SOUPS*  
*ICED PEA, CUCUMBER AND MINT SOUP*

### **FROM THE BBQ**

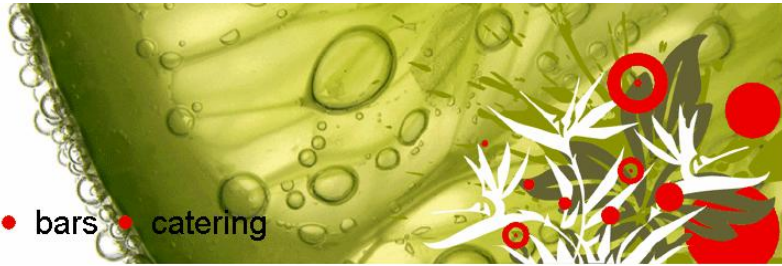
*We continue to create new and exciting dishes for individual clients. The examples below are some dishes we have already produced. If you have a special request, locally produced ingredients or a particular theme please let us know.*

### **FISH**

*KING PRAWN KEBABS WITH A SELECTION OF MARINATES*  
*WHOLE SEA BASS STUFFED WITH FENNEL AND THYME*  
*DELICE OF SALMON WITH A ROSEMARY OIL*  
*SALMON LIME AND CORIANDER KEBABS*  
*TUNA STEAK WITH LIME AND CHILLI*  
*MONKFISH, SCALLOP AND PANCETTA KEBABS WITH THYME*  
*THAI SPICED SWORDFISH STEAKS WITH A CHILLI AND ORANGE SAUCE*  
*HOME MADE RED SNAPPER BURGERS WITH A SPRING ONION AND TOMATO SALSA*  
*SQUID STUFFED WITH SPINACH AND MINT*  
*FRESH LEMON AND ROSEMARY SARDINES*  
*DEVILLED MACKEREL OFFERED WITH A TOMATO, BASIL AND OLIVE DRESSING*  
*GRILLED LOBSTER ALEXANDRA*  
*SEA BREAM, JOHN DORY GRILLED WHOLE WITH A SELECTION OF MARINATES AND STUFFING*  
*SURF AND TURF, KING PRAWNS AND SCOTCH STEAK WITH SOUTHERN SPICES*



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### *MEAT AND POULTRY*

*LARGE SELECTION OF STEAKS IN VARIOUS SIZES AND CUTS  
CHICKEN BREAST WITH A LARGE SELECTION OF MARINATES  
BEEF BOURGUIGNON KEBABS SOAKED IN RED WINE WITH THYME AND GARLIC  
WHOLE PEPPERED SIRLOIN COOKED AND SERVED FROM THE BBQ  
CARIBBEAN SPICED BEEF SKIRT  
WHOLE BUTTERFLY LEG OF LAMB MARINATED AND STUDDED WITH ROSEMARY AND GARLIC  
HOME MADE LAMB AND ROSEMARY BURGERS  
CUMIN SPICED LAMB KOFTAS  
HOME MADE BEEF BURGERS WITH VARIOUS FLAVOURINGS  
A REALLY LARGE SELECTION OF DIFFERENT STYLE HOME MADE SAUSAGES IN TRADITIONAL SKIN  
LAMB AND APRICOT KEBABS MARINATED IN A MINT AND CURRY YOGHURT  
PORK, BLACK PUDDING AND APPLE KEBABS  
PORK, PEPPER AND ONION KEBABS WITH COCONUT MILK AND CORIANDER  
SLOW COOKED "SMOKEYJACK" RIBS WITH OUR OWN RUB AND GLAZE  
CIDER SOAKED PORK FILLET WITH SAGE AND APRICOT  
HAWAIIAN CHICKEN, PINEAPPLE AND PEPPER KEBABS  
CHICKEN AND PRAWN STAY  
SMOKEY BBQ GLAZED CHICKEN  
ROSEMARY GRILLED POUSSIN WITH LEMON  
BASIL AND SUN BLUSH TOMATO STUFFED CHICKEN BREAST  
MOZZARELLA AND PESTO STUFFED CHICKEN BREAST  
BBQ DUCK BREAST MARINATED IN A GUAVA AND RED WINE MARINATE  
BBQ DUCK BREAST WITH A SELECTION OF DIPS AND SAUCES  
BBQ GUINEA FOWL WITH A SHALLOT AND THYME SAUCE  
VENISON, KANGAROO, WILD BOAR, OSTRICH AND CROCODILE STEAKS  
SELECTION OF SOUTH AFRICAN SAUSAGES AND SAUCES  
100% BEEF BURGERS  
GAMMON AND PINEAPPLE KEBABS WITH CRACKED PEPPER*



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### ***VEGETARIAN DISHES FROM THE BARBECUE***

*MARINATED VEGETABLE AND HALLOUMI KEBABS  
GRILLED MEDITERRANEAN VEGETABLES WITH BASIL AND FETA  
ROASTED PEPPERS FILLED WITH SPICED COUS COUS AND FETA  
ROSEMARY AND GARLIC SCENTED MUSHROOM KEBABS  
WHOLE GRILLED PORTOBELLO MUSHROOMS WITH A THYME AND JUNIPER OIL*

*GRILLED CUMIN COURGETTES WITH A FETA AND MINT DIP  
GRILLED MARINATED FRESH PLUM TOMATOES, ARTICHOKE AND HALLOUMI  
FENNEL, CHERRY TOMATO AND RED ONION KEBABS  
SHALLOT, BABY BEETROOT AND COURGETTE KEBABS TOPPED WITH CRUMBLED GOATS CHEESE  
ROASTED VEGETABLE, SUN BLUSH TOMATOES AND MOZZARELLA PITAS  
GARLIC AND THYME NEW POTATO KEBABS  
FINE BEAN, BUTTER AND CRACKED PEPPER PARCELS  
CORN ON THE COB*

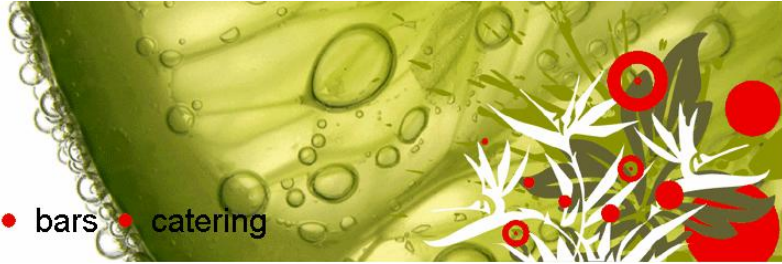
### ***ROASTS***

*Cooked and served from our own spit roasts, these can be used indoors or outside*

*FREE RANGE HOG  
HORSERADISH AND GRAIN MUSTARD BEEF  
THYME SCENTED TURKEY  
WILD BOAR  
STUDDED LAMB WITH GARLIC AND ROSEMARY  
CAJUN RUBBED HOG  
“GORILLAS” RUBBED HOG*



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## *SALADS*

*MIXED LEAF SALAD WITH SOFT GARDEN HERBS*

*MIXED SALAD WITH TOMATO, CUCUMBER AND RED ONION*

*SPICY COUSCOUS SALAD*

*SELECTION OF PASTA DISHES FROM ROASTED VEGETABLES AND BALSAMIC TO ROCKET AND PESTO*

*FINE BEAN, CHERRY TOMATO, CIABATTA CROUTES, OLIVES AND BABY SPINACH*

*CHUNKY COLESLAW WITH SWEETCORN AND CHIVES*

*PEAR, STILTON AND WALNUT SALAD WITH RED CHICORY*

*NEW POTATO, CELERY AND SPRING ONION SALAD*

*BEEF STEAK TOMATO, RED ONION AND BASIL SALAD WITH OLIVE OIL AND SEA SALT*

*CUCUMBER, MINT AND BALSAMIC SALAD*

*THAI NOODLE SALAD WITH ORIENTAL VEGETABLES, CHILLI AND LIME*

*SPICED MIXED BEAN SALAD WITH FRESH BASIL*

*WALDORF SALAD WITH PINE KERNELS AND CHIVES*

*ROCKET, PARMESAN, OLIVE AND CUCUMBER SALAD*

*ROASTED PEPPERS, PESTO, SUN BLUSH TOMATOES AND BASIL SALAD*

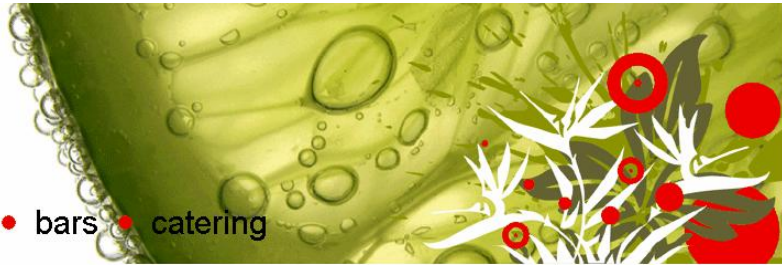
*SPICED RICE SALAD WITH CORIANDER, COCONUT MILK, LEMON GRASS AND SPRING ONION SALAD*

*CHICKPEA SALAD WITH RED ONION AND A TOMATO AND PARSLEY DRESSING*

*BABY SWEET CORN, SUGAR SNAP AND BEAN SPROUT MEDLEY*



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***FROM THE BIG PAN***

***PAELLA MIXTA***

*MIXED SEAFOOD, SAUSAGE AND CHICKEN PAELLA*

***PAELLA GRIEGA***

*SMOKED SALMON WITH CRUMBLLED FETA AND BASIL*

***PAELLA VEGETARIANA***

*ARTICHOKE, PIMENTOS, OLIVES AND TOMATO FINISHED WITH A WALNUT PESTO*

***PAELLA DE POLLO Y TOMATES SECOS***

*CHICKEN PIECES WITH SUNDRIED TOMATOES, GARLIC, BASIL AND FINISHED WITH DRY SHERRY*

***PAELLA DE POLLO CALABACINES Y ROMERO***

*CHICKEN COOKED WITH ZUCCHINI, ROSEMARY AND SERRANO HAM*

***TRIO OF SAUSAGES***

*CUMBERLAND, WILD BOAR AND PORK AND LEEK SAUSAGES COOKED AND FINISHED WITH SAUTED RED AND WHITE ONIONS*

***BOURBON CHICKEN TEXAS STYLE***

*CHUNKS OF CHICKEN COOKED WITH ONIONS, PEPPERS, SWEETCORN AND COOKED WITH BOURBON FINISHED WITH A SMOKEY BBQ SAUCE*

***KING GAMBAS (PRAWNS)***

*GAMBAS COOKED SHELL ON WITH ROSEMARY AND GINGER FINISHED WITH FRESH LEMON*

***CHICKEN AND WILD MUSHROOM STIR FRY***

*CHICKEN BREAST PIECES COOKED WITH WILD MUSHROOMS, ONIONS AND PEPPERS, FINISHED WITH OYSTER SAUCE AND NOODLES*

***BEEF, PARSNIP, WATERCRESS AND HONEY STIR FRY***

*TENDER PIECES OF PRIME CUT BEEF COOKED WITH PARSNIPS AND FINISHED WITH NOODLES, SOY SAUCE, HONEY AND WATERCRESS*

***VEGETABLE, TOMATO, OLIVE AND ROCKET STIR FRY***

*CRISP VEGETABLES BOUND WITH NOODLES, ROCKET AND OLIVES TOPPED WITH FETA AND DRIZZLED WITH BALSAMIC*

***SALMON AND MONKFISH STIR FRY***

*CHUNKS OF SALMON AND MONKFISH SERVED WITH EGG NOODLES BOUND WITH COCONUT MILK, CHILLI AND FRESH CORRIANDER*

***SOUTHERN CREOLE RICE***

*RICE COOKED WITH CAJUN SPICES, SULTANAS, TOMATOES, PEPPERS AND ONIONS*

***ROASTED MEDITERRANEAN VEGETABLES***

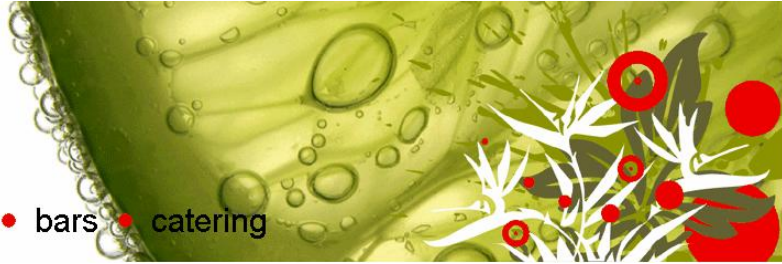
*MEDITERRANEAN VEGETABLES COOKED WITH BASIL AND BALSAMIC*

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***ACCOMPANIMENTS AND SAUCES  
STUFFING'S AND SEASONINGS***

***BLACK PUDDING AND APRICOT***

*SAGE AND ONION*

*LEMON AND THYME*

*CRANBERRY AND PARSLEY*

*REDCURRANT AND MINT*

*APRICOT AND THYME*

*PARSNIP AND HONEY*

*CHILLI AND REDCURRANT*

*TOMATO AND BASIL*

***SAUCES AND DIPS***

*LIME AND CHILLI SOUR CREAM*

*GRAIN MUSTARD AND HORSERADISH SOUR CREAM*

*PINEAPPLE AND POMIGRANITE SALSA*

*TOMATO AND BASIL SALSA*

*CHILLI AND GARLIC SALSA*

*LIME AND CORIANDER DRESSING*

*REDCURRANT AND MINT JELLY*

*FETA, CUCUMBER AND MINT CRÈME FRESH*

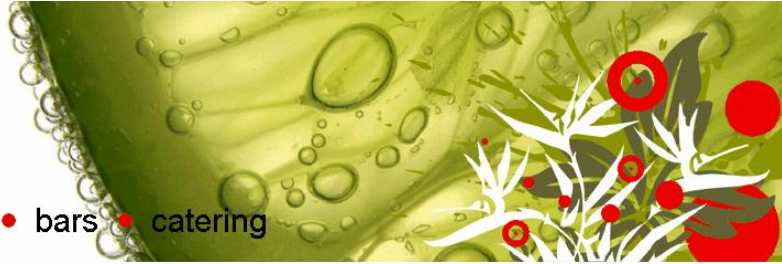
*HOME MADE BARBECUE SAUCE MADE WITH STOUT*

*SPICED PLUM CHUTNEY*

*CHUNKY APPLE AND PEAR SAUCE*



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### ***BUFFET***

#### ***HOT AND CARVED***

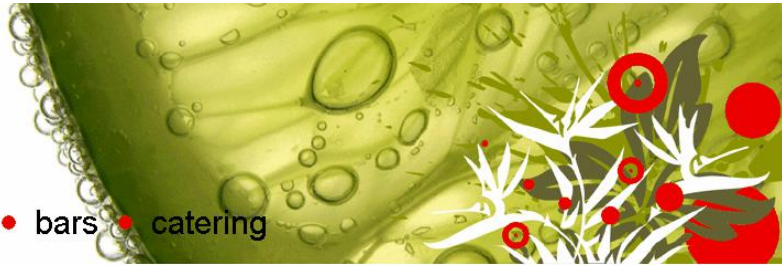
*GLAZED LEG OF HAM WITH ORANGE AND HONEY*  
*MIXED SEAFOOD DISPLAYS ON EITHER CRUSHED ICE OR MIRRORS*  
*SELECTION OF HOT DISHES –*  
*NAVARAN OF LAMB WITH PANCETTA AND ROSEMARY*  
*HONEY AND GRAIN MUSTARD CHICKEN*  
*SELECTION OF PIES AND LIDS*  
*ROAST BEEF*  
*ROAST TURKEY*  
*WHOLE DRESSED SALMON*  
*HOME MADE MEAT BALLS WITH A TOMATO, CAPER AND PARSLEY SAUCE*

#### ***FINGER BUFFET***

*SELECTION OF WRAPS*  
*CAJUN CHICKEN, BRIE AND CRANBERRY, SMOKED SALMON AND CHIVE CHEESE, ROASTED*  
*PEPPER, BASIL AND RICOTTA*  
*MOZZARELLA AND TOMATO KEBABS*  
*CRISP CIABATTA CROUTES LAYERED WITH BASIL, MOZZARELLA AND CHERRY PLUM TOMATOES*  
*CHICKEN SATAY*  
*CHICKEN BROCHETTES WITH OUR OWN SATAY SAUCE*  
*MEDITERRANEAN VEGETABLE KEBABS*  
*OFFERED WITH A MINT AND FETA DIP*  
*MINI PARMA HAM, OLIVE AND SUN DRIED TOMATO PIZZAS*  
*HOME MADE ON CRISP BASIL BREAD*  
*ICED SHOT GLASS OF PEA, CUCUMBER AND MINT SOUP*  
*SERVED WITH PARMESAN STRAWS*  
*ICED SHOT GLASS OF PINEAPPLE AND STRAWBERRY GAZPACHIO*  
*WITH A CRACKED PEPPER RIM*  
*OPEN ROLLS AND SANDWICHES*  
*MINI HOMEMADE PORK AND LEEK SAUSAGES WITH SPICED PEAR CHUTNEY*  
*KETTLE CRISPS*



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***THEMED BUFFETS***

*INDIAN SELECTION*

*ORIENTAL SELECTION*

*SPANISH STYLE TAPAS*

*AMERICAN BUFFET*

*FULL ENGLISH*

*MEDITERRANEAN BUFFET*

***BREAKFAST BUFFETS***

*TRADITIONAL SAUSAGES*

*VARIETY OF EGGS COOKED FROM THE BIG PAN*

*CURED BACON*

*BAKED BEANS*

*MUSHROOMS WITH CRACKED PEPPER AND BUTTER*

*BLACK PUDDING*

*FRIED NEW POTATOES*

*TOMATOES*

*CROISSANTS, CEREALS, DANISHES, MUFFINS, PANCAKES*

***DESSERTS***

*ETON MESS*

*CRUSHED MERINGUE, SUMMER BERRIES, CRÈME CHANTILLY AND BLUEBERRY COULIS*

*HOMEMADE 3 CHOCOLATE BROWNIE*

*CHOCOLATE BROWNIE WITH MILK, DARK AND WHITE CHOCOLATE*

*CHUNKY FRESH FRUIT SALAD*

*BIG CHUNKS OF TROPICAL FRUIT IN A PASSION FRUIT SYRUP*

*LEMON TART*

*LEMON TART WITH A CRISP SUGAR GLAZE*

*BAILEYS BREAD AND BUTTER PUDDING*

*HOME MADE BREAD AND BUTTER PUDDING COOKED SLOWLY WITH BAILEYS*

*POACHED PEAR*

*PEAR POACHED WITH VANILLA AND COATED IN A THICK CARAMEL SAUCE*

*CHOCOLATE TART*

*CRISP PASTRY FILLED WITH OUR OWN CHOCOLATE FILLING OFFERED WITH A MINT CRÈME*

*ANGLAISE*

*HOMEMADE TRIFLE*

*TRIFLE BUT WITH FOREST BERRIES AND A CASSIS JELLY*

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*SUMMER BERRY PAVLOVA*

*SUMMER BERRIES IN A CRISP MERINGUE WITH MINTED CRÈME FRESH  
ENGLISH STRAWBERRIES (WHEN IN SEASON)  
OFFERED WITH CRACKED PEPPER AND CORNISH CLOTTED CREAM*

***CHEESE***

*WE BUY OUR CHEESE TO ORDER FROM OUR OWN SUPPLIER WHOSE HAS A SELECTION OF  
OVER 600.*

*OUR CHEESE CAKES ALWAYS MAKE A REAL IMPRESSION. WE BUILD YOU A CAKE UP WITH 5 OR  
MORE CHEESES ACCOMPANIED BY A VARIETY OF CHUTNEYS INCLUDING ONION MARMALADE &  
PEAR AND WALNUT, AND ADDITIONAL ITEMS SUCH AS GRAPES, CELERY, RADISHES, BUTTER,  
BISCUITS, BREAD, FIGS AND QUINCE PASTE*

*PLATINUM CAKE*

*GOLD CAKE*

*SILVER CAKE*

*BRONZE CAKE*

*PRICES DEPEND ON NUMBERS AND REQUIREMENTS*

***COFFEE AND PETIT FOURS***

*FRESH COFFEE*

*TRADITIONAL AND FLAVOURED TEAS*

*ICED COFFEE AND TEAS*

*MINT CHOCOLATE MERINGUES*

*CHOCOLATE TRUFFLES*

*CHOCOLATE COATED MINI FRUIT KEBABS*

*CARAMEL COATED STRAWBERRIES AND PHYSILIS*

*WHITE CHOCOLATE FUDGE*

*MINTS, TUILES, SWEETS*

*MINI LEMON TARTS*

*PROFITEROLES WITH CHOCOLATE AND HAZELNUTS*

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