

Buffet Menu

Crowne Plaza Gerrards Cross is offering versatile catering options that offers a wide variety of bite-sized, finger-friendly food items. Perfect for social events, parties, or corporate gatherings, allowing guests to indulge in an array of Savory and sweet treats without the need for utensils. From canapés and mini quiches to chicken satay skewers and delectable desserts, the finger buffet ensures convenience, elegance, and a delightful culinary experience for all attendees.

Exclusive use of allocated space

5 items Finger Buffet (Selection of Sandwiches included)

White Table Linen

White Flat Folded Napkins

Dedicated Co-ordinator & Event Manager

£38.00 per person

Added Extra's

Glass of Prosecco £7.50 per glass

Glass of Pimm's £6.50 per glass

Glass of Champagne £8.50 per glass

Minimum catering number of 30

Please make us aware of any food allergies or any special dietary requirements.
Allergen sheets can be provided upon request.

Menu

Select from Starter Bowl

Spiced squash and cheddar arancini, tomato, and coriander salsa
Crayfish, radicchio hearts, courgette compote, and parmesan flakes

Sandwiches (Included)

Confit duck, apple, and Hoisin wrap
Crayfish cocktail, crispy onions, and lime mayonnaise
Grilled courgette and tallegio on olive focaccia (v)
Smoked turkey, gorgonzola, and pear on mixed olive focaccia
Cheddar cheese and cider onion chutney on farmhouse tin loaf
Honey roast ham, sundried tomato mustard on a multi-grain flute

Select from Handheld food

Lamb kofte kebab with harissa yogurt
Bite-sized Sliders - Mini Burgers
Crispy Vegetarian Spring rolls
Sweet potato wedges, lime hummus
Fire-grilled Satay - Chicken Satay
Veggie Medley Quiche
Potatoes stuffed with cheese
Crispy Onion Pakoras

Select from Dessert

Individual Eaton mess, toasted almonds, and pistachios
Lemon & Lime Infused Tart
Inspired Tiramisu
Fresh fruit selection - sliced tropical fruits and whole fruits.
Rhubarb and strawberry streusel



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AFTERNOON TEA
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CAKES

White chocolate lime macaron (92 kcal)
Green shell, white chocolate lime ganache

Passionfruit layer cake (102 kcal)
Layers of vanilla sponge fillet with passionfruit mousse and passion fruit mirror glaze

Raspberry red cupcake (102 kcal)
Bright red sponge, bright red raspberry mousse, freeze dried raspberries

Carrot cube (152 kcal)
Soft carrot sponge, orange buttermilk frosting, pumpkin seeds & toasted pistachio

Black chocolate choux (80 kcal)
"Carbon black" cocoa powder choux bun, dark chocolate chiboust filling

Scones (plain and fruit) (389 kcal)
cloged cream and jam

SANDWICHES & SAVOURIES

Smoked salmon and cream cheese sandwich (128 kcal)

Roast ham and English mustard sandwich (123 kcal)

Egg mayonnaise and watercress (166 kcal)

Goats cheese, cherry tomato and basil tartlet (164 kcal)

Sausage roll (194 kcal)

TEAS

Superior Jing Teas

English Breakfast
Assam, India 0kcal

Earl Grey
Ruhuna, Sri Lanka 0kcal

Darjeeling
Darjeeling, India 0kcal

Ceylon Breakfast
Ruhuna, Sri Lanka 0kcal

Jasmine Silver Needle
Yunnan, China 0kcal

Jade Sword Green Tea
Hunan, China 0kcal

Chamomile
Slavonia, Croatia 0kcal

Peppermint
Bavaria, Germany 0kcal

COFFEE

Americano 0.2 kcal

Latte 123 kcal

Mocha 143 kcal

Flat white 87 kcal

Cappuccino 98 kcal

ADD A GLASS OF BUBBLES

Prosecco - £6.95 | Prosecco Rose - £7.95 | Champagne - £12.50

£29.95 PER PERSON

A discretionary 10% service charge will be added to your bill. All prices are VAT inclusive.

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. On average an adult needs 2000 kcals a day.

