



10 G S EVENTS

10 GREEK STREET A PERSONAL
FOOD & DRINK EXPERIENCE

ABOUT US

Luke Wilson and Cameron Emirali opened 10 Greek Street, a neighbourhood restaurant in the heart of Soho in February 2012. For the past decade it has been serving London beautiful, seasonal food with a perfectly curated wine list in a relaxed and welcoming environment.

Over the years the restaurant has established itself as a classic Soho staple, and now we are able to offer our well respected restaurant services directly to your event. We can provide catering, ranging from small canapé parties, to large scale weddings. We wanted to provide customers with the same experience they can receive when visiting 10 Greek Street wherever the location and whatever the occasion.



"10 GREEK STREET HAS NAILED IT"
JAY RAYNER, THE GUARDIAN





WHY US

This is not your normal catering company, with ten years in the restaurant business we know what it means to deliver a perfect experience with a difference. Our team of professionals are here to help you create your vision. All of us at 10 Greek Street know what it means to make memories. Our expert head chef will guide you through the menu selection, curating your unique menu and our events manager will be on hand to walk you through the trickier parts of planning.

If you are looking for something a bit different, have specific dishes in mind, require full vegan or vegetarian menus, simply tell us and we can provide. As part of our bespoke service all staff, linen and tableware is included – let us take care of everything so you can relax and enjoy your event with expertly delivered food and service.





CANAPÉS

(£4.50 per canapé)

Beef tartare, dripping toast

Ibirian presa, piquillo pepper

Buttermilk fried chicken, burnt chilli mayo

Pressed ham hock, gribiche

Crab croquettes, aioli

Smoked trout, creme fraiche & cucumber

Confit potato, cod's roe & caviar

Tuna, sesame, soy, chilli & lime

Polenta, goats cheese & truffle (v)

Spiced aubergine, tomato & coriander (vg)

Beetroot & chickpea fritters, red pepper & walnut (vg)

Pea & mint arancini (v)

v - Vegetarian

vg - Vegan

MENUS ARE SEASONALLY DEPENDANT, PRICES ARE IN INCLUSIVE OF VAT
PLEASE EMAIL INFO@10GSEVENTS.COM FOR FURTHER ENQUIRIES

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FEASTING MENU

(£75 per person)

Starters

(choose one per person)

Wood fired lamb ribs, red onion, pomegranate & yoghurt

Buttermilk fried cod cheeks, curried peas

Gloucester old spot croquettes, n'duja mayo

Caponata, artichokes (vg)

Stracciatella, summer truffle (v)

Prawns & sauce vierge

Mains

(Choose one per table to share)

Onglet & Welsh black short rib, roasted hispi cabbage, fried potatoes, shallots & green peppercorns

Brecon lamb, boulangere potatoes, broccoli, onions & anchovy

(supp. £10 per person)

Roasted Chalk Stream trout, Jersey Royal potatoes, baby gem, broad beans, radish & watercress

Baked polenta, burrata, peperonata, spinach & basil (v)

Spiced spatchcock guinea fowl, mixed grains, courgettes, olives & oregano

Whole plaice, cherry tomatoes, new potatoes, fennel & samphire

(Vegan mains available on request)

Desserts

(Choose one per person)

Buttermilk pudding, peaches & cardamom beignets (v)

Spiced pistachio cake, yoghurt, raspberries & rose (v)

Apricot & almond tart, clotted cream ice cream (v)

Pavlova, strawberries, lemon curd & mascarpone (v)

Chocolate cremeux, cherries & churros (v)

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BUFFET MENU

(£40 per person)

Focaccia & Crudites with Extra Virgin Olive Oil, Anchoide, Tapenade Parmesan Crisps

(Choose 2)

Rare roast beef, pickled walnuts

Buttermilk chicken thighs, harissa

Hot smoked salmon rilette

Whole roasted cauliflower, coronation spices (vg)

(Choose 3)

Butternut squash radicchio, lentils & sage (vg)

Caponata, walnuts & goats curd (v)

Roasted root veg, kale pesto (vg)

Spiced freekeh & Jerusalem artichokes (vg)

Charred broccoli, preserved lemon, chilli, labneh, pumpkin seed dukkha (v)

Winter leaf salad, shallots, mustard & cornichons (vg)

Fried potatoes & confit garlic (vg)

(Choose 2)

Stuffed baked apples, almond custard

Chocolate & salted caramel tart

Ginger cake, roasted pears & creme fraiche

Cheese £12 supp. Per portion

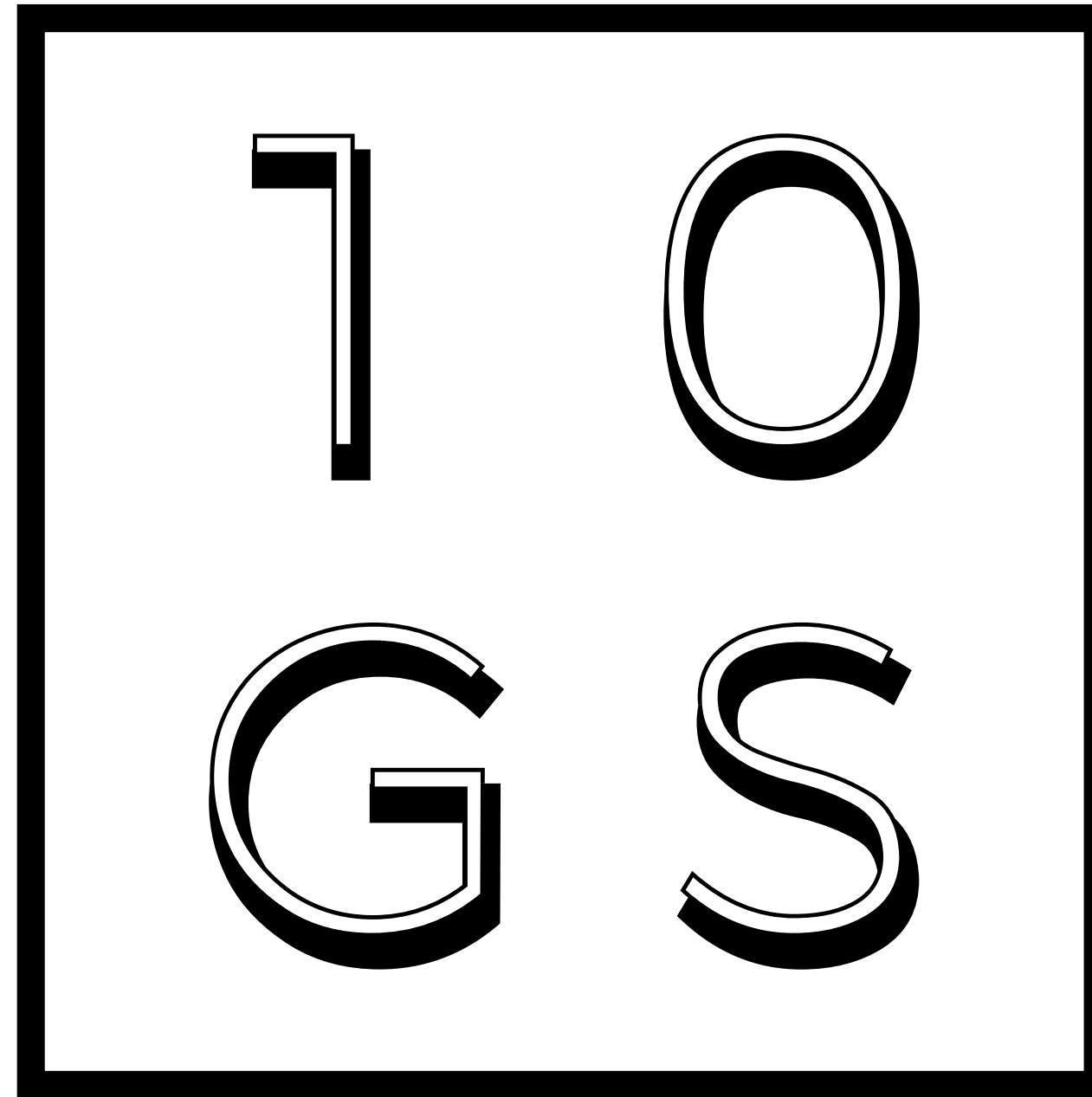
Charcuterie £14 supp. Per portion

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vg - Vegan

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TO DISCUSS YOUR BOOKING OR FOR ANY FURTHER ENQUIRIES
PLEASE CONTACT

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