

OUTSIDE CATERING MENU

Here is a brief guide to the selection of food we can offer for your event. We can cater for private parties to working lunches, christenings to Bar mitzvahs. Whatever your occasion, our chefs are always happy to discuss a bespoke menu and any dietary requirements.



BREAKFAST

Hot Bacon or Sausage Rolls

Vegetarian Sausage Rolls

Croissants & Pastries

Selection of Fresh Fruit

MEETINGS & LUNCHES

We offer a selection of sandwiches, baguettes and wraps from the list below. Platters also include crisps, fresh fruit, and homemade cakes:

Mixed Meat Platter

New York Pastrami, Grilled Chicken, Wiltshire Ham, Roasted Beef & Horseradish, Gusto Meatballs, Turkey, Brie & Cranberry, BBQ Chicken, Southern Fried Chicken, Piri Piri Chicken and Coleslaw

Mixed Fish Platter

Dolphin Friendly Tuna, Scottish Smoked Salmon, Prawn, Crayfish Tails, Roasted Salmon, Smoked Mackerel Pate

Mixed Vegetarian Platter

Free Range Egg & Cress, Falafel & Hummus & Gherkins, Mediterranean Vegetables & Hummus, Alfalfa, Beetroot, Goat Cheese, Mozzarella & Tomato, Cheddar & Chutney, Feta, Roast Vegetables, Gusto Special (Hummus, Roasted Aubergine, Free Range Egg & Parsley), Halloumi Cheese, Salsa & Roasted Peppers

HOT & COLD FINGER FOOD

Includes a selection of brochette all served with dipping sauces, quiches and a selection of fresh salads. Served with plate, fork and napkin (Minimum order of 5 people)

Mini Indian, Oriental & Mediterranean Selection

Vegetable Samosas, Chicken Satay, Spring Rolls, Onion Bhajis, Green Falafel

Mini Brochette

Feta Cheese & Smoked Peppers, Mozzarella & Sundried Tomato, Cranberry & Bacon, Beef & Stilton, Goat Cheese & Chutney, Pastrami & Gherkins, Mackerel Pate

Salads

Salmon Salad, Pasta Salad, Caesar Salad, Mediterranean Feta Salad, Asian Noodles Salad

Spanish Tortilla, Quiches Lorraine, Roasted Peppers & Goat Cheese

COLD BUFFET

Includes a selection of cured meats, cheeses with a selection of salads & breads. Served with plates, forks & napkins.

Meat Platter

Parma Ham, Salami, Prosciutto, Roasted Ham, Roasted Beef & Pastrami

Cheese Platter

Stilton, Cheddar, Brie, Mozzarella, Manchego, Goat Cheese

Antipasti & Babaghanoush

PARTIES & EVENTS

Selection of crisps, peanuts and nibbles

Pizzas & Flat Breads

Pizzas and Flat Breads with your choice of vegetarian and meat toppings

Beef Burgers or Vegetarian Burgers

Hot Dog or Vegetarian Hot Dog

HOT & COLD BUFFET

Includes a selection of hot and cold finger food, salad and a selection of cured meats, cheeses, breads and fresh fruit.

Meat Platter

Parma Ham, Salami, Prosciutto, Roasted Ham, Roasted Beef, Pastrami

Cheese Platter

Stilton, Cheddar, Brie, Mozzarella, Manchego, Goat's Cheese

Mini Indian, Oriental & Mediterranean Selection

Vegetable Samosas, Chicken Satay, Spring Rolls, Onion Bhajis, Green Falafel

Mini Brochette

Feta Cheese & Smoked Peppers, Mozzarella & Sundried Tomato, Cranberry & Bacon, Beef & Stilton, Goat's Cheese & Chutney, Pastrami & Gherkins, Mackerel Pate

Salads

Salmon Salad, Pasta Salad, Caesar Salad, Mediterranean Feta Salad, Asian Noodles Salad

Spanish Tortilla, Quiches Lorraine, Roasted Peppers & Goat's Cheese

BROCHETTE & FINGER FOOD

A selection of handmade bruschetta with hot and cold fingerfood served to your guests.

Canapés

A delicate selection of Canapés including a mix of meat, fish, vegetarian or sweet served to your guests. This includes 5 canapés per person.

Mini Vegetable Tartlets

Spinach & Ricotta, Feta & Aubergines, Stilton & Apricot, Mozzarella & Sundried Tomato, Goat's Cheese & Onion Chutney, Smoked Paprika, Cream Cheese & Dill

Mini Fish Blinis

Smoked Salmon, Mackerel Pate, Spiced Prawns, Mediterranean Tuna

Mini Meat Tartlets

Bacon & Brie, Chorizo & Roasted Peppers, Sausage & Cranberry, Smoked BBQ Chicken, Pastrami & Gherkin Salsa, Asian Turkey

Mini Sweet Brioche & Mix Tartlet

Strawberry & Dark Chocolate, Tiramisu, Fruit of the Forest, Honey Yogurt & Dried Fruit, Lemon Cheese Cake

MADE FRESH BY OUR CHEFS
using locally sourced ingredients where possible.

Locally Sourced
Freshly Made



Please telephone 0117 929 8113

CAFFE GUSTO CATERING PACKAGES



GOOD MORNING CONTINENTAL BREAKFAST

Homemade Pastries

£2.50

+

Fruit Platter

+

£1.50

+

Tea, Coffee and Fruit Juice

£2

GOOD MORNING BRISTOL BREAKFAST

Bacon or Sausage Roll
(vegetarian option available)

£4.50

+

Fruit Platter

£1.50

+

Tea, Coffee and Fruit Juice

£2

GOOD MORNING GUSTO BREAKFAST

Bacon or Sausage Roll

+

Homemade Pastries

+

Fruit Platter

£7.50

+

Tea, Coffee and Fruit Juice

£2

GUSTO DELEGATE LUNCH

A selection of meat, vegetarian
and Fish Sandwiches

+

Homemade Cakes

+

Fruit Platter

+

Crisps

£6.50

**Add hot or cold drinks
to any package**

GUSTO CORPORATE LUNCH

A selection of Meat, Vegetarian
and Fish Sandwiches

+

Selection of homemade
Quiches or Finger Food

+

Homemade Cakes

+

Fruit Platter

+

Crisps

+

Water and Fruit Juice

£8.50

GUSTO EXECUTIVE LUNCH

A selection of Meat, Vegetarian
and Fish Sandwiches

+

Selection of homemade
Quiches or Finger Food

+

Selection of Salads

+

Homemade Cakes

+

Fruit Platter

+

Crisps

+

Water and Fruit Juice

£10.50

GUSTO CHILDREN'S PARTY

A selection of Meat, Vegetarian and
Fish Sandwiches (with no crusts)

+

Homemade Mini Cakes

+

Fruit Platter

+

Crisps

+

Fruit Juice and Water

£5.50

CELEBRATE

Homemade Pizza, Burger
or Hotdog

+

A selection of Salads

£7.50

**Why not add a beer
to your package
Starting at £3.50**

TIME TO PARTY PARTY

Cold buffet selection

or

A selection of Homemade Canapés

£10.50

**Add wine or sparkling wine
to your package, wine prices
starting at £15**

All our food is lovingly prepared to order by our chefs, using fresh locally sourced ingredients where possible.

All prices are per person and subject to V.A.T

To make a booking please email catering@caffegusto.com

Please allow 24 hours