

Catered-Events are specialist Wedding and Event Caterers offering the complete solution to provide a quality dining experience wherever and whatever the location. Our main area of expertise is providing Catering for Wedding receptions and in particular within Marquees.

3 course menu combinations from £19 - £29 per person inclusive

Sample taken from menu A

Goats' cheese & sun-blushed tomato tartlet

Rocket leaf & basil salad dressed with red pesto

Chicken supreme wrapped in smoked bacon

Classic bacon lardons, baby onions, mushrooms & Chicken Jus.

Summer fruit pudding

fresh mint & cassis

3 course menu combinations from £24 - £34 per person inclusive

Sample taken from menu B

Packington pork ham hock & savoy terrine

Ciabatta toast & apple marmalade

Braised blade of beef

Caramelized onions, parsnip puree and a beef jus

Individual strawberry & champagne cheesecake

Dressed with apricot coulis & fresh mint

3 course menu combinations from £44 per person inclusive

Sample taken from menu C

Gin and juniper berry cured salmon

Bramble compote and basil oil

Braised belly of lamb with pearl barley and capers,

Carrot and Swede puree, crispy parsnips & cranberry jus

Roasted Pineapple

Chilli ice cream & vanilla whipped cream

We provide 3 Wedding menus, A, B & C designed to cater for varying budgets, your tastes and the number of guests. Please email the chef@callthecaterers.co.uk for our full wedding menu list and quotation.