

catered-events
08456 048 016

wedding catering



Wedding reception information pack.

Catered-events are specialist wedding caterers and in particular receptions held within Marquees, we offer the complete solution to provide a fine dining experience wherever and whatever the location.

Below is a selection of menu ideas designed to allow you the flexibility of creating your own menu should you wish, alternatively, quote us your desired budget per person and we'll suggest a few ideas...

Don't see anything you fancy, email the chef@catered-events.co.uk and we'll send you a few more ideas.

Ideas for Starters

Scottish prime smoked salmon with a saffron new potato & chive salad served with a cucumber & tomato relish.

Red lentil and pancetta broth-finished with cep dust

Tian of crab Gazpacho dressing and parmesan crisp

*Seared Cajun beef carpachio
Caper berries, julienne of beetroot and a citrus dressing*

Hot smoked salmon - Tomato fondue and dill dressing

Diver caught scallop, chorizo salad & lemon thyme dressing

Pheasant Seeped in Whisky, Watercress and Cajun roasted walnuts

Trio Tortellini, Celeriac puree and Champagne capachino

Port Poached pear

chard and walnut salad topped with a white stilton port reduction.

*Goats' cheese & sun-blushed tartlet with a
rocket leaf & basil salad dressed with red pesto. (served warm or cold)*

*Roasted chestnut and spiced leek tart (v)
with winter leaves and pomegranate dressing(seasonal).*

Smoked haddock tartlets with a Quails egg and hollandaise sauce.

*Melon duo of cantaloupe and Gallia, dressed with a seasonal fruit compote
& mint fusion.*

*Prawn & poached salmon tian bound with a lemon mayonnaise, a soft herb
salad & classic vinaigrette.*

*Vanilla or Beetroot cured salmon gravadlax with
caper berries & celeriac with toasted brioche.*

*Wild mushroom tart with a herb salad, pickled baby beetroot with a
balsamic glaze.*

Crisped camembert, fresh leaves tossed with citrus & balsamic syrup.

*Coarse venison pate served with a watercress salad, onion chutney and
toasted ciabatta.*

*Cajun dusted tiger king prawns served on a bed of oriental noodle salad
with bean sprouts & fresh coriander.*

Tailor-made Soups.

Plum tomato & fresh basil with herb oil.

Leek & Potato with a watercress crème freiche.

Spiced parsnip, cauliflower & Roquefort.

Cream of broccoli & stilton or- Carrot & coriander.

Celeriac soup finished with truffle oil and lardons of chorizo

All served with ciabatta croutons & a seeded roll.

Ideas for your Main course.

Braised blade of beef served with caramelized onions, parsnip puree and a beef jus

Classic pork fillet served with creamed Savoy cabbage and a light sage jus.

Prime scotch fillet beef topped with a wild boar pate & rich madeira jus

Horseradish crusted strip-loin with a thyme jus, served with fondant potatoes & buttered spring greens.

Turkey roulade, rolled with a chestnut & cranberry stuffing served with châteaux potatoes & roasted root vegetables.

Chicken supreme stuffed with a wild mushroom mousse served with a mild peppercorn or brandy sauce.

Chicken supreme wrapped in smoked bacon served with classic bacon lardons, baby onions, mushrooms & Chicken Jus.

Pan seared Corn-fed chicken breast with a chorizo and lemon thyme farce, set on a bed of champ mash with a Chablis sauce.

Herb crusted supreme of salmon, crushed new potato cake with lemon & garlic butter.

Herb crusted lamb fillet, wilted greens and chateau potatoes.

Lamb noisettes with roasted garlic & black cherry Jus.

Barbary duck breast pan fried with a sweet orange & grand marnier sauce.

Venison wellington wrapped in parma ham with a rich madeira jus.

Vegetarian main course ideas...

Goats cheese tartlet with a sun blush tomato & rocket leaf salad.

Vegetable pasta with a roasted vine tomato & pesto sauce served with a parmesan crisp.

Filo basket with Provençal Mediterranean veg with herb Oil.

Herb pancake filled with halloumi cheese & ratatouille finished with a beurre blanc (hot butter) sauce.

Wild mushroom risotto filled pepper on a bed of oven roasted vegetables.

Portobello mushroom stack with a watercress sauce.

Unless stated, all Dishes are served with Seasonal Vegetables and a potato dish of your choice, new potatoes, roasted potatoes, fondant potato, parmentia, crushed new potato cake, champ mash, dauphin Oise potato or château.

Ideas for Desert.

*Passion fruit or baileys crème brule
with heart shaped shortbread biscuits.*

*Individual strawberry & champagne cheesecake dressed
with an apricot coulis & fresh mint.*

Orange Caramel and biscotti biscuit

Candied walnuts and Kiwi chips

Creamed filled profiteroles with a warm chocolate sauce.

Warm chocolate fondant with dairy ice cream.

Blood orange and Almond Tart Pistachio Ice cream

Caramelized Pear Terrine Milk gelato and gingerbread

Apple tar tatin with cinnamon and ginger ice cream

Eton mess with crushed white chocolate

Banana tar tatin with butterscotch ice-cream

Bailey's croissant bread and butter pudding with café au lait

*Individual cheese board with apricot & grape
or per table of 10 guests (£22.00 per table)*

Citrus lemon and lime bavarois

*Allow us to entertain your guests on arrival with a few exquisite canapés,
served with a light cava or summer fruit pimms while your photographer
captures the moment; please ask to see our canapé menus.*

Need a reference? Follow [this link](#) to see a few testimonials.

www.catered-events.co.uk email us chef@catered-events.co.uk
call the caterers on 08456 048 016 or mobile 07553 346154



The final costs per person will include the relevant number of chefs to prepare and cook and a complete mobile kitchen set-up to include refrigeration.

All quoted prices are exclusive of VAT.

In addition, please allow up to £3.60 per head based on 3 courses to cover crockery, cutlery & glass hire, table linens & linen napkins are also charged separately subject to size and colour.

We use contemporary plain white china complimented with a tall stem elegant glass, all are available for inspection.

The final cost per head is determined by the final menu choice as well as the number of guests attending, we do where we can build the service cost into the cost per head but subject to final numbers and requirements.

We are available without obligation to meet and discuss the finer points of your plans, view the intended venue if possible and offer advice where we can. Through selected partnering we can also help with the hiring of a marquee and the provision of a mobile bar, please ask for further details.

Catered-Events limited reserve the right to change the published menu selection and or cost per head without prior notice.
Vegetarian, Vegan, Gluten free and other dietary requirements catered for, please discuss this when booking.



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