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# THANK YOU SO MUCH FOR PROVIDING A FIRST CLASS SERVICE.

Colin & Sanah - Bishipwood House

### WE CAN TURN YOUR IDEAS INTO REALITY...

CaterCater have many years of experience creating the perfect package when it comes to event catering. Our event management team guarantee to provide you with a huge range of services all tried and tested to ensure the smooth running and success of your special day.

- Our excellence is not only reflected in our food but our ability to manage your event from beginning to end.
- Our food is fresh and innovative and can be tailored to specific tastes and requirements.
- Our event co-ordinators will work closely with you to create the best menu for your budget.
- "The proof is in the pudding!" Come and try our seated menus before you book.



Tel: 01452 527888 Email: office@catercater.co.uk Web: www.catercater.co.uk

### **CANAPE MENU**

Minimum order of 80 quests, three per person. Price includes rapkins and service staft.

### **CHICKEN LIVER PATE CROUSTADES**

With red currant & red onion relish

### **CHICKEN SATAY**

Skewered Marinated Chicken Strips Served With A Peanut Dip

### SPICY VEGETABLE PAKORAS

With coriander yoghurt (V)

### **PEKING DUCK WRAPS**

Roasted Duck In A Honey And Mustard Glaze Wrapped In Chinese Pancakes With Ginger

### SMOKED SALMON AND HONEY BRUSCHETTA

### **SMOKED SALMON BLINIS**

Served With Wedge Of Lemon And Cracked Black Pepper

## MINIATURE GLAZED LEMON TARTLETS

# MINI CHOCOLATE ORANGE BROWNIE (V)

### **JERK SPICED KING PRAWNS**

With cool mayo dip

### YAKITORI CHICKEN SKEWERS

With coconut and lime dipping sauce

### **ANTIPASTO SKEWERS:**

with artichoke, sun-blushed tomato and olive (DF, GF, Vg)

# Old Favounites...

### **DIM SUM**

A Selection of fine Chinese appetisers (V)

### THAI CHICKEN KEBAB

Marinated chicken, red and green peppers and sweet chilli dip

## ROAST BEEF IN YORKSHIRE PUDDING

With a horseradish dressing

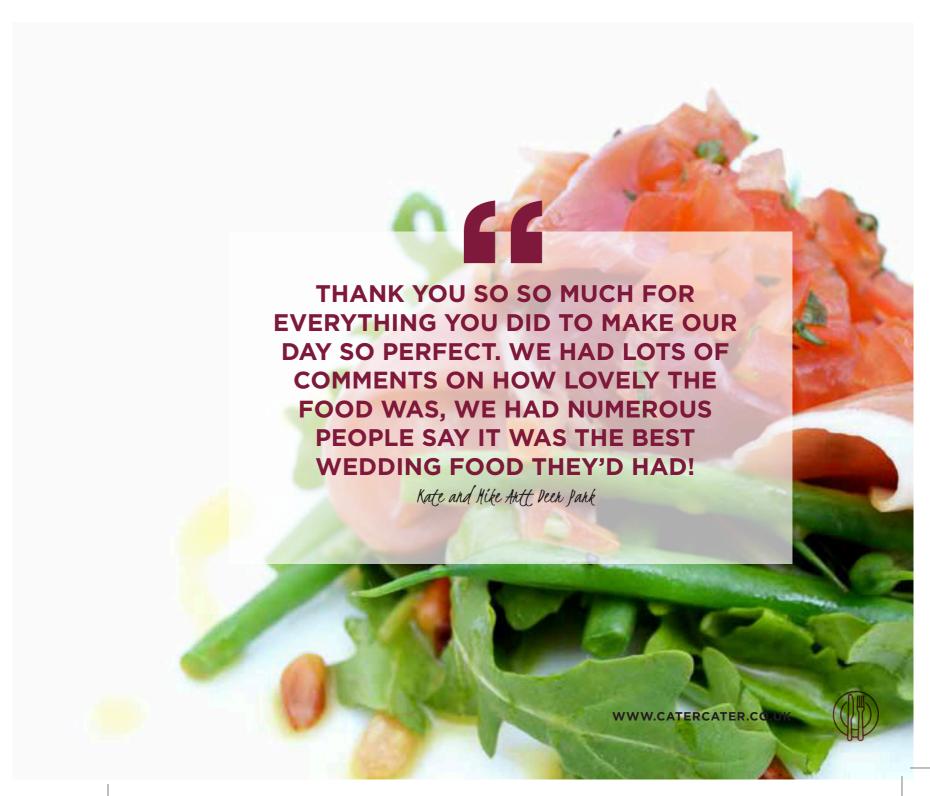
# CLASSIC TOMATO AND MOZZARELLA BRUSCHETTA (V)

Topped with green olives and fresh herbs

# SKEWERED SLICES OF GLOUCESTER OLD SPOT SAUSAGE

With honey and wholegrain mustard







### SEATED DINNER MENU

Minimum under 80 quests la sunchange will be added for smaller parties)

Phice Includes: A Pensonal Event Co-Ondinator, Event Chef, Fully Thained Waiting Staff, Chockery, Cutlery and High Quality Pisposable Napkins.

### **STARTERS**

(Choose One Plus One Vegetanian Option If Required)

### SOUP

#### **SOUP DU JOUR**

Your favourite soup created by our award-winning chefs

#### CHOICE A

### PANKO COATED GOAT'S CHEESE

with chilli jam and cool tomato salsa (V)

### **CHICKEN & TARRAGON TERRINE,**

With caramelised apricot purée, beetroot and radish (GF)I

### MELON AND POMEGRANATE SALAD (V)

With Toasted Almonds And Sesame Oil And Cracked Black Pepper Dressing

### CHILLI CHEESE EMPANADA

Crispy pancake stuffed with brie, mango and chilli jam

# Old Favounites...

### GOATS CHEESE AND ROASTED CHERRY TOMATO TARTLETS (V)

With a walnut and rocket salad dressed with rosemary oil

### TOMATO AND BASIL BRUSCHETTA (V)

With olive tapenade

#### **CHOICE B**

### **SMOKED SALMON**

Curried mayonnaise, pickled raisins and cucumber salad (GF)

### CHICKEN, PANCETTA AND AVOCADO SALAD

Bound in a Caesar dressing with toasted focaccia, cos lettuce and a parmesan crisp

### **BANG BANG CHICKEN SALAD**

With sweet chilli mayo and peanut dressing

### SHARING ANTIPASTI SHARING BOARD

Pitta breads with houmous, trio of oil / balsamic dipping bowls, European cured meats, olives, and stuffed peppers

# Old Favourites...

# GLOUCESTER OLD SPOT HAM HOCK TERRINE

Served with dressed baby leaves, sweet homemade chutney and crusty bread

### **SEATED DINNER MENU**

Mininum Order 80 Guests la surchange will be added for smaller parties

Price Includes: A Personal Event Co-Ondinator, Event Chef, Fully Thained Waiting Staff, Crockery, Cutlery and High Quality Disposable Napkins

### MAINS

(Chouse One Plus One Vegetanian Attennative)

All Of Our Main Meals Include: Your choice of potatoes & seasonal vegetables served to tables in large sharing bowls

### CHOICE A

# ROAST FREE-RANGE CHICKEN WITH GRILLED ASPARAGUS

And a creamy mushroom and tarragon Sauce (GF)

# CHICKEN BREAST STUFFED WITH BUFFALO MOZZARELLA AND WRAPPED IN SMOKED BACON

With a roasted vine tomato and thyme Sauce

# CAJUN PEPPER, TOMATO AND SPINACH ENCHILADAS

With spicy sun blush tomato sauce, topped with shaved parmesan, wild rocket and soured cream (V)

### **JERK ROAST CAULIFLOWER**

With butternut squash, rice and peas, lime, mango and spring onion salsa (DF, GF, Vg)

### **ROAST AUBERGINE**

Stuffed with barbequed jackfruit, pomegranate, tomato and onion tabbouleh, cashew nut crème fraîche (DF, Vg)

# Old Favourites...

### 8 HOUR BRAISED BLADE OF BEEF

Served with red wine jus and beetroot crisps

### **ROAST BELLY PORK**

Served with pan fried black pudding and apple and a cider sauce

### WILD MUSHROOM FILO PARCEL (V)

Handmade filo parcel stuffed with wild mushrooms and served with a creamy tarragon sauce

#### CHOICE B

### **ROAST RUMP OF LAMB**

With pea and mint purée, dauphinoise potatoes and redcurrant jus (GF)

### **ROAST FILLET OF SALMON**

With miso glazed aubergine, zingy spring onion and sesame dressing (DF, GF

Old Favourites...

CARVING BOARDS - YOUR CHOICE OF MEAT (BEEF, CHICKEN, PORK),

### PARTIALLY CARVED BY OUR CHEFS, SERVED ON BOARDS FOR YOUR GUESTS TO CARVE THEMSELVES!

Served With Sharing Bowls Of Roasted Potatoes, Seasonal Vegetables & Homemade Yorkshire Puddings & Gravy.

### **BEEF WELLINGTON**

Fillet Of Beef Wrapped In Mushroom Duxcel And Crisp Puff Pastry With a Red Wine And Thyme Reduction





### **SEATED DINNER MENU**

Phice Includes: A Personal Event Co-Ondinator, Catercater Chef, Fully-Thained Waiting Staff, Crockery, Cutlery, Napkins, Full Table Set-Up.

### **DESSERTS**

(Choose One)

CHOICE A

### **INDIVIDUAL CHOCOLATE MOUSSE (T)**

With crushed meringue and fresh raspberry

### WHITE CHOCOLATE CHEESECAKE

With raspberry compote and pistachios

### PEAR AND HAZELNUT FRANGIPANE

With chocolate sauce and whipped ginger cream (V)

### CHOCOLATE ORANGE BREAD AND BUTTER PUDDING

Served with fresh cream

## HOMEMADE CHOCOLATE ORANGE BROWNIE (T)

Served with clotted cream and fresh berries

# Old Favourites...

### **PROFITEROLES (T)**

Choux pastry buns loaded with Chantilly cream with a warm chocolate sauce

### STICKY TOFFEE PUDDING

Served with fresh cream

### **ETON MESS (T)**

Crushed homemade meringue, summer fruits and whipped cream topped with fresh strawberries

#### CHOICE B

### LEMON TART (T)

Butter Pastry Filled With Zesty Lemon Custard, Fresh Raspberries And A Raspberry Coulis

### CHOCOLATE COCONUT TART

A rich indulgent chocolate & coconut tart on a nutty base dusted with cocoa, served with fresh cream

# Old Favourites...

### **COCONUT MILK PANNA COTTA**

Served With Chargrilled Pineapple (V, VG)

### CHOICE C

### TRIO OF DESSERTS

Choose from desserts labelled with (T)

### **TAPAS**

Minimum order 80 quests (a surcharge will be added for smaller parties) Price Includes:

### HOUMOUS, PITTA BREAD AND DIPPING OILS FOR EACH TABLE

A Personal Event Co-Ordinator, Event Chef, Fully Trained Waiting Staff, Crockery, Cutlery and High-Quality Disposable Napkins.

(Please Chouse Two Heat Options and 3 Vegetable Options)

### MEAT

Marinated crispy chicken wings with a lemon and honey dressing Spanish style meatballs in a rich tomato and vegetable 'sofrito' sauce Sautéed baby chorizo with a rich glaze of garlic, honey and red wine Salt and pepper squid with lemon mayo Smoked paprika pulled chicken and chorizo Antipasti Trio: salami, chorizo and Parma ham boards Mixed seafood, chicken and chorizo paella Ham and cheese croquettes with tomato chilli jam Deep-fried cured ham and béchamel croquettes

### **VEGETARIAN (V)**

tomato tapenade

Trio Of Dips: houmous drizzled with chili oil, Tzatziki, and tomato and garlic salsa Halloumi, courgettes and peppers panfried in rose harissa

Crushed minted peas and butterbeans with lemon Oil and Toasted Pumpkin Seeds

Patatas bravas with spicy tomato salsa

Toasted sweet potato and butternut squash with goat's cheese and chipotle chilli jam

Spinach and goat's cheese croquettes with Loaded tortilla chips with jalapenos, chili beef, sour crème and cheese.

Roasted Mediterranean vegetables

Mediterranean couscous

Greek salad

Patatas Alioli

Please ask our events team if you would like to add salad options to your tapas menu...





### **AFTERNOON TEA**

Hininum order or 80 quests (a surcharge will be added for smaller parties)

Price Includes Henn Served to Tables on Cake Stands and Platters, Waiting Staff, Front of House Supervisor, Crockery And Cutlery and High Quality Disposable Napkins.

### **CHOICE A**

### **SELECTION OF FINGER SANDWICHES**

Cucumber, Smoked Salmon and cream cheese open sandwich

Local ham with English Mustard finger sandwich

Egg mayonnaise and cucumber open sandwich on seeded baguette

### **VARIETY OF MINIATURE CAKES**

Scones With Clotted Cream and fruit conserve

All Served With...

Breakfast Tea, Earl Grey, Mint Tea & Coffee



### **HOG ROASTS**

**MENU ONE:** Minimum Order 80 (a surcharge will be added for smaller parties)

Price Includes your menu served buffet stye and high-quality disposables

### MENU ONE

(Option A - Choose 1 Heat)

All Served with fresh bread rolls & Vegetarian alternative where required....

### **CHOICE A**

### **HOG ROASTED PIG**

Served With Apple Sauce, Stuffing And Crispy Crackling

### WHOLE ROASTED TURKEY

Served With Fresh Cranberries And Sage And Onion Stuffing

### LOCAL FREE RANGE ROASTED CHICKEN

Served with chipolata sausage, stuffing and homemade onion gravy

(OPTION B - CHOOSE 1 MEAT)

### SPIT ROASTED SIRLOIN OF ROAST BEEF

Served With Horseradish Sauce And Homemade Red Wine Gravy

### **ROASTED SPRING LAMB SEASONED WITH ROSEMARY**

Served With Mint Sauce





THE TEAM AT CATER CATER GAVE US
LOADS OF FLEXIBLE IDEAS THAT WOULD
WORK WELL YET KEEP THE COSTS IN LINE.
THE DAY WENT FANTASTICALLY WELL,
CATERCATER EVEN ARRANGED PERFECT
WEATHER, AND OUR GUESTS LOVED THE
HOG ROAST!

Jason Barry - The Venue







### **HOG ROASTS**

#### **MENU TWO:**

Minimum Order 80 (a surcharge will be added for smaller parties)

Price Includes Your Menu Served Buffet Style, Personal Event Co-Ordinator, CaterCater
Chef, Fully Trained Waiting Staff, Crockery, Cutlery and High-Quality Disposable Napkins

### CHOICE A

Choose One Meat, Two Salads and One Potato Option from The List Below)
All Served with fresh bread rolls & Vegetarian alternative where required....

### **HOG ROASTED PIG**

Served With Apple Sauce Stuffing And Crispy Crackling

### WHOLE ROASTED TURKEY

Served With Fresh Cranberries And Sage And Onion Stuffing

### SALADS

Israeli couscous with olive, goats' cheese and sundried tomato

Spiced beetroot and sugared walnut salad (VG, GF)

North African tomato and cucumber salad with mint, parsley and black pepper (DF, GF, VG)

Roasted pepper pasta salad with red pesto dressing

New potato salad with crème fraiche and crispy bacon strips

Tomato, mozzarella and basil Salad with balsamic dressing (GF)

Moroccan spiced rice salad with coriander dressing

Asian slaw with pomegranate and cashew dressing (VG, GF)

LOCAL FREE RANGE ROASTED CHICKEN

Served With Chipolata Sausage, Stuffing

And Homemade Onion Gravy

# been on the menu for years but super popular with our clients...

Freshly made rustic coleslaw

Baby new potato salad with chives

Mixed leaves with walnut dressing

Classic Caesar salad

Seasonal garden salad

Selection of freshly baked breads with butter

Seasonal vegetables

### POTATO OPTIONS (V) (CHOOSE ONE)

Jacket wedges,

(DF, GF, V)

Warm new potatoes in herb butter

Patatas bravas

Roast new potatoes infused with rosemary

### **BBQ MENU OPTIONS**

Minimum order of 80 quests (a surcharge will be added for smaller parties)

Phice Includes: A Personal Event Co-Ordinator, CaterCater Chef, Fully Trained Waiting Staff (Where Needed), High Quality Visposable Napkins,

Crockery and Cutlery (Where applicable)

**MENU ONE:** Choose Three Mains Only

**MENU TWO:** Choose Three Mains, Two Salads and One Potato Dish (Salads and potato dishes can be found on Hog Roast Menu 2

### MENU ONE

Tandoori chicken, lime coriander, yoghurt raita

Maple glazed pork belly steaks

Halloumi, sweet potato and red onion kebabs (V)

Tandoori chicken skewers

Singapore chicken satay skewers with spicy peanut sauce

Mexican black bean burgers, lime and coriander yoghurt (V)

Sweet and sour pork kebabs

Spicy chicken wings

Marinated lamb chops (surcharge applicable)

Charred tandoori salmon pieces, cooling coconut and coriander yoghurt (surcharge applicable)



Homemade speciality burgers

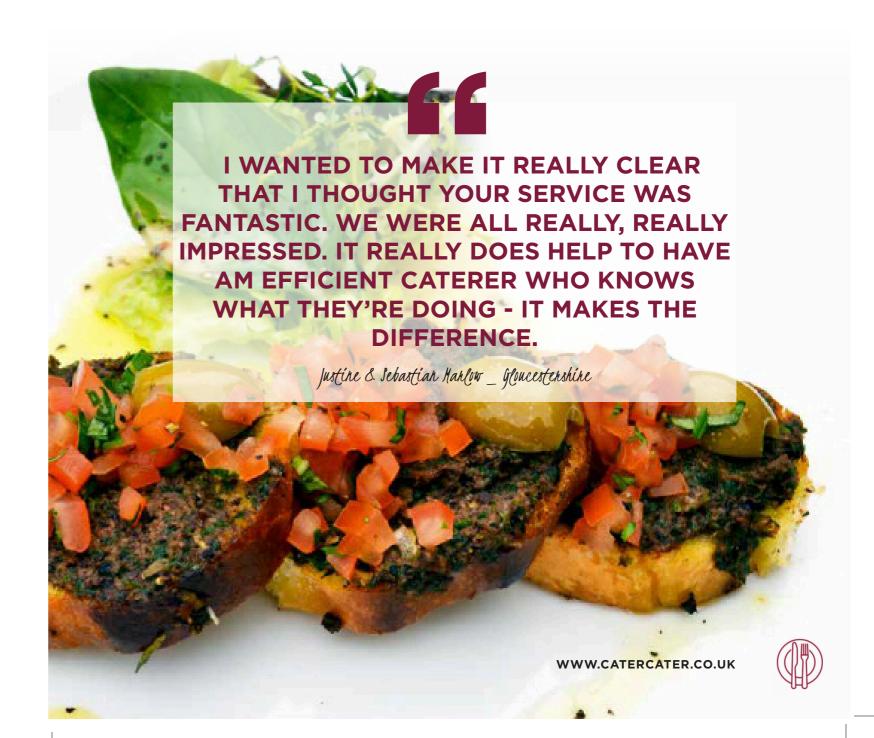
Speciality sausages

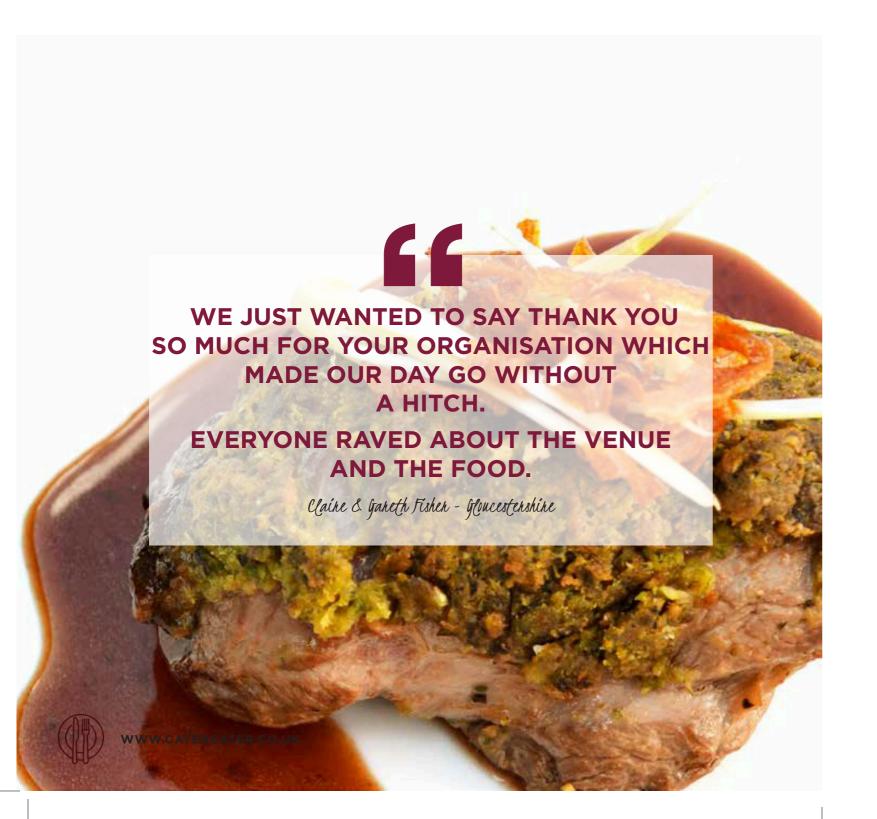
Piri Piri chicken thighs

Baby back ribs

Corn on the cob with garlic butter







### **COLD BUFFET MENU**

Minimum under of 80 quests and two Main Options (a surcharge will be added for smaller parties)

Price Includes: A Personal Event Co-Ordinator, CaterCater Chef, Fully Trained Waiting Staff (Where Needed), High Quality
Disposable Naptins, Crockery And Cutlery (Where applicable).

MAIN DISHES: Please Choose Two
SALADS: Please Choose Three

**DESSERTS::** Please see Choice A of the Seated Menu

### MAIN COLD SELECTION

Aberdeen Angus outdoor reared beef & sun blush tomatoes with finely sliced micro watercress

Chargrilled Herefordshire chicken marinated in fresh chilli, coriander & garlic

Mango and lime marinated chicken with a coconut and cream dressing

Thai Roasted Salmon with Coconut and Lime Dressing

Feta Cheese, Sun-Blushed Tomato and Basil Quiche (V)

Roasted Vegetable & Quinoa Tart with roast peppers, courgette & aubergine in a short pastry (V)

Pork fillet with apricots, fresh sage and served with homemade red onion chutney



Home baked ham glazed with honey and mustard

Selection of European cured meats

### SALAD SELECTION (V)

Israeli couscous with olive, goats' cheese and sundried tomato

Spiced beetroot and sugared walnut salad (VG, GF)

North African tomato and cucumber salad with mint, parsley and black pepper (DF, GF, VG)

Roasted pepper pasta salad with red pesto dressing

New potato salad with crème fraiche and crispy bacon strips

Tomato, mozzarella and basil Salad with balsamic dressing (GF)

Moroccan spiced rice salad with coriander dressing

Asian slaw with pomegranate and cashew dressing (VG, GF)

Been on the menu for years but super popular with our clients...

Freshly made rustic coleslaw

Baby new potato salad with chives

Mixed leaves with walnut dressing

Classic Caesar salad

Seasonal garden salad

Selection of freshly baked breads with butter

### **HOT BUFFET MENU**

Minimum order of 80 quests (a surcharge will be added for smaller parties)

Price Includes: A Pensonal Event Co-Ondinator, Caterilater Chef, Jully Thained Waiting Staff (Where Needed), High Quality Disposable Napkins, Chockeny And Cutleny (Whene applicable)

**OPTION ONE:** Choose Two Main Dishes and Two Side Dishes

**OPTION TWO:** Choose Three Main Dishes And Three Side Dishes

### MAIN DISHES

Sri Lankan beef and sweet potato curry with cinnamon, cardamom and curry leaves, ginger, coconut and spinach. (Future Food)

Chicken breast in a white wine and tarragon sauce

Chilli Con Carne

Beef Stroganoff, tender beef braised with onion, tomato, red wine, crème fraiche and parsley

Marinated salmon fillet coated with a sweet chilli, cream and coriander sauce

Traditional beef lasagne

Vegetable moussaka in a creamy cheese sauce (V)

# Old Favourites...

Thai chilli chicken with basil and coconut cream

Jamaican jerk chicken

Jaipuri lamb curry served with chapati's and chutneys

Mediterranean vegetable lasagne (V)

King prawn, salmon and smoked haddock

fish pie

Cardamon scented basmati rice

Naan bread, poppadom's and chutneys

Hasselback potatoes

Moroccan spiced couscous with toasted pine nuts, herbs and dried fruits (DF, V, Vg)

Honey glazed roast root vegetables (DF, GF, V)

Old Favounites fingen buffet...

Crushed new potatoes with butter and cracked black pepper

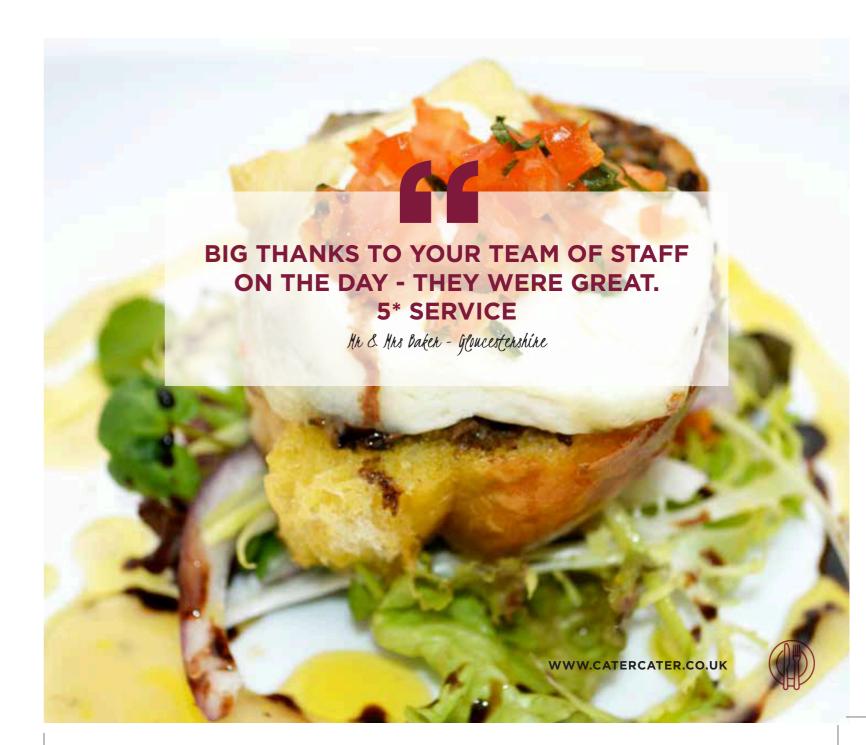
Jasmine rice

Seasonal vegetables

Noodles with sesame dressing

Buttered new potatoes

Please see Cold Fork Buffet for Salad Options





### FINGER BUFFET

Please ask a member of our team to provide prices. Our buffets include a platter of deep filled sandwiches and wraps along with a selection of the following...

### **BUFFET SELECTION**

Mixed Olives

Pork Pie

Scotch Eggs

Vegetable Satay (V)

Chicken Satay

Chicken Drumsticks

Dim Sum (V) or (M)

Tortillas and Dips

Spicy Chicken Wings

Chicken Goujons

Mango & Parma Ham Fingers

Pizza Slices(V)

Mini Spring Rolls (V)

Mini Samosas (V)

Mini Onion Bhajis (V)

Sausage Rolls

Gloucester Sausage Skewers & Mustard

Vegetable Skewers (V)

Chargrilled Chicken Skewers & Dip

Selection of Mini Tartlets or Quiches (V)

Othe Buffet Items Available on Request





### **DRINKS PACKAGES**

Minimum order of 80 quests.

Only available in conjunction with one of our menus
Phice includes glasswane and staff to help with service

### **OPTION ONE**

One Reception Drink Per Person

1/4/2 A Bottle Of Wine Per Person During the Wedding Breakfast

One Toast Drink Per Person

### **OPTION TWO**

Two Reception Drinks Per Person
1/21/2 A Bottle Of Wine Per Person During the Wedding Breakfast
One Toast Drink Per Person

### **OPTION THREE**

Two Reception Drinks Per Person

A Whole Bottle Of Wine Per Person During the Wedding Breakfast

One Toast Drink Per Person

Options Include Prosecco For Reception Drink And Toast And A Selection Of Red & White Wine During the Wedding Breakfast.



### PEOPLE WE'VE WORKED WITH

































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