



Event MENU



OUR MENU

At the core of every unforgettable wedding or event is a memorable meal.

With years of experience and a passion for exceptional food and service, we specialise in creating bespoke wedding menus that are as beautiful as they are delicious.

We use only the finest local and seasonal ingredients, working closely with trusted producers to bring you vibrant, fresh flavours that celebrate our region. Each dish is thoughtfully crafted and elegantly presented, designed to complement the style and atmosphere of your day.

Our approach is flexible and collaborative - we're

here to tailor your menu to suit your taste, theme, and vision. Whether you're dreaming of a formal multi-course dinner, abundant feasting platters, or something completely unique, we'll help you bring it to life.

This sample menu offers just a glimpse of what we can do - there's simply too much to fit on one page. We're always happy to design a fully customised menu with you, and every client is invited to enjoy a complimentary tasting session as part of the journey.

We'd love to be part of your day.



CANAPÉ MENU

Minimum Order: 80 guests, three canapés per person
Price includes canapé napkins and CaterCater service staff

Mini Loaded Cheeseburgers

With burger sauce

Chicken Satay (GF)

Skewered marinated chicken strips served with a peanut dip

Mini Fish and Chip Cones

With tartare sauce

Southern Fried Chicken Goujons (GF)

Served with aioli dip

Spicy Indian Pakoras (Vg) (GF)

Served with mint dipping sauce

Mini Old Spot Sausages

With honey and wholegrain mustard glaze

Mini Fillet of Beef with Horseradish

Served in a Yorkshire pudding

Tomato Salsa and Mozzarella Bruschetta (V)

With olive tapenade

Goats Cheese Focaccia (V)

Served with fresh figs and honey

Ham and Mozzarella Croquettes

Served with a tomato salsa dip

Crispy Falafel Bites (Vg) (GF)

Served with red pepper houmous or sweet chilli dip

Mini Chocolate Orange Brownie (V)

Miniature Glazed Lemon Tartlets (V)

GF: Gluten Free V: Vegetarian Vg: Vegan

Please contact a member of the team for a more extensive list of dishes pertaining to specific dietary requirements

Seated Menu

STARTERS

Minimum Order: 80 Guests

Price includes: Personal Event Co-Ordinator, CaterCater Chef, Fully Trained Waiting Staff, Cutlery, Crockery and High-Quality Disposable Napkins.

Sweet Potato, Spinach and Goats Cheese Soup (V)

Served with rustic breads

Basil Infused Chargrilled Chicken Breast and Bacon Caesar Salad (GF)

Topped with croutons and Parmesan

Smoked Haddock and Cheddar Fish Cakes

With tartare sauce and mixed leaves

Baked Goats Cheese, Spiced Pear and Pickled Beets (V) (GF)

With chicory leaves

Sundried Tomato and Mozzarella Focaccia (V)

Topped with diced mixed olives

Gloucester Old Spot Ham Hock Terrine

Served with dressed baby leaves, homemade chutney and mixed rustic breads

Roasted Tofu Infused in Basil Oil

Served on balsamic dressed leaves and roasted sweet peppers (Vg) (GF)

PREMIUM STARTER

Sharing Antipasti Board

(Served on sharing platters to tables)

Pitta Breads with Houmous

Trio of Oil / Balsamic Dipping Bowls

European Cured Meats

Olives & Stuffed Peppers

GF: Gluten Free V: Vegetarian Vg: Vegan

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caterCater

Seated Menu

MAIN COURSES

Minimum Order: 80 Guests

Price includes: Personal Event Co-Ordinator, CaterCater Chef, Fully Trained Waiting Staff, Cutlery, Crockery and High-Quality Disposable Napkins.

Chicken Breast Wrapped in Smoked Bacon (GF)

Stuffed with mozzarella and served with parmentier potatoes, asparagus and rustic tomato salsa

Roast Belly Pork with Crackling and Black Pudding Mash (GF)

Served with tenderstem broccoli and apple cider jus

Wild Mushroom Filo Parcel (V)

Served with sautéed greens

8 Hour Braised Blade of Beef with Yorkshire Pudding

Garlic roast potatoes, honey roasted carrots, savoy cabbage and red wine gravy

Roasted Chestnut and Porcini Mushroom Stroganoff (Vg) (GF)

Served with cumin rice

Herb Crusted Cod Loin with Parma Ham and White Wine Sauce (GF)

Served with crushed new potatoes and seasonal vegetables

Roast Aubergine Filled with Barbecued Jackfruit (V)

Pomegranate, tomato & onion tabbouleh, served with cashew crème fraiche

PREMIUM MAIN COURSES

Rosemary and Garlic Crusted Rump of Lamb (GF)

Served with truffle mash, chantenay glazed carrots and minted petit pois

Beef Wellington

Fillet of beef wrapped in mushroom duxelles and crisp puff pastry with dauphinoise potatoes, tenderstem and red wine and thyme reduction

Red Thai Salmon Fillet

Served on a bed of sesame egg noodles, spinach and bean sprouts

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**caterCater**

Seated Menu

DESSERTS

Minimum Order: 80 Guests
Price includes: Personal Event Co-Ordinator, CaterCater Chef, Fully Trained Waiting Staff, Cutlery, Crockery and High-Quality Disposable Napkins.

Eton Mess (GF)

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

Homemade Chocolate Fudge Brownie (V)

Served with clotted cream and fresh berries

Sticky Toffee Pudding (V)

Salted caramel sauce with brandy snap crisp

Apple and Cinnamon Crumble (V)

Served with fresh cream or vanilla custard

White Chocolate and Biscoff Cheesecake (V)

Served with caramel Biscoff sauce and Biscoff crumb

Vanilla Panna Cotta (V) (GF)

With raspberry compote

Lemon Possett (Vg)

With homemade shortbread

Chocolate Orange Brioche Bread and Butter Pudding (V)

Served with fresh cream

Lemon Tart (V)

Butter pastry filled with zesty lemon custard, served with raspberries and fresh cream

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caterCater

TAPAS

Minimum Order: 80 Guests (for numbers below 80, a surcharge will be added)

**Price includes: Houmous, Flat Breads and Dipping Oils for Each Table
Three Meat Options and Three Vegetarian Options, all of which are served to
tables on sharing platters (please speak to a member of the team, if you wish to
add salad items to your Tapas Menu)**

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

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

Spinach and Goats Cheese Croquettes with Tomato Tapenade (V)
Trio Of Dips: Houmous Drizzled with Chilli Oil, Tzatziki, and Tomato and Garlic Salsa (V) (Vg) (GF) (DF)
Halloumi, Courgettes and Peppers Sautéed in Rose Harissa (V) (Vg) (GF) (DF)
Crushed Minted Peas and Butterbeans with Lemon Oil and Toasted Pumpkin Seeds (V) (Vg)
Patatas Bravas with Spicy Tomato Salsa (V) (Vg) (GF) (DF)
Roasted Sweet Potato and Butternut Squash with Goats Cheese and Chipotle Chilli Jam (V) (GF)

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HOG ROASTS

Minimum Order: 80 Guests (for numbers below 80, a surcharge will be added)

**Price includes: One Choice of Meat Plus Vegetarian Alternative
Your Chosen Menu Served Buffet Style and High-Quality Disposables**

CHOICE A

Whole 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 Chicken

Served with chipolata sausages, stuffing and homemade onion gravy

CHOICE B

Spit Roasted Sirloin of Beef

Served with horseradish sauce and homemade red wine gravy

Roasted Spring Lamb Seasoned with Rosemary

And served with homemade mint sauce

Salad and potato options overleaf...



HOG ROASTS Continued

SALADS

Fragrant Couscous with Roasted Vegetables and Citrus Herbs (Vg) (GF)

Light couscous with roasted seasonal vegetables, fresh herbs, and a zesty lemon dressing

Tomato and Cucumber (Vg) (GF)

With mint, parsley and black pepper

Roasted Pepper Pasta Salad (V) (GF)

With red pesto dressing

New Potato Salad (GF)

With crème fraiche and crispy smoked bacon

Tomato, Mozzarella and Basil Salad (GF)

With balsamic dressing Moroccan spiced rice salad with coriander dressing

Moroccan Spiced Rice Salad (Vg) (GF)

With coriander dressing

Asian Slaw (Vg) (GF)

With pomegranate and cashew dressing

Traditional Rustic Coleslaw (V) (GF)

Baby New Potato Salad (V) (GF)

With chives

Mixed Leaves with Walnut Dressing (Vg) (GF)

Classic Caesar Salad (V) (GF)

Crisp romaine lettuce tossed with Caesar dressing, parmesan shavings and crunchy croutons

Seasonal Garden Salad (Vg) (GF)

A fresh medley of seasonal leaves and crisp vegetables, lightly tossed in a house vinaigrette

Selection of Freshly Baked Breads with Butter (V)

POTATO OPTIONS

Jacket Wedges (V) (Vg) (GF) (DF)

Warm New Potatoes in Herb Butter (V) (GF)

Roast New Potatoes Infused with Rosemary and Garlic (V) (Vg) (GF) (DF)

Patatas Bravas (V) (Vg) (GF) (DF)

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BBQ



Minimum Order: 80 Guests (for numbers below 80, a surcharge will be added)

**Price includes: Your Chosen Menu Served Buffet Style by a CaterCater Chef and
Disposables / Crockery, Cutlery and Service Staff (where applicable)**

Maple Glazed Pork Belly (GF) (DF)

Halloumi, Sweet Potato and Red Onion Kebabs (V) (GF)

Tandoori Chicken Skewers (GF)
With mint raita

Singapore Chicken Satay Skewers (GF) (DF)
With spicy peanut sauce

Mexican Black Bean Burgers (V)
With lime and coriander yoghurt

Sweet and Sour Pork Kebabs (GF) (DF)

Spicy Chicken Wings (GF) (DF)

Marinated Lamb Chops (surcharge applicable)

Homemade Speciality Burgers (GF) (DF)

Speciality Sausages (DF)

CaterCater Veggie Burger (V) (Vg) (DF)
With tomato salsa

Piri Piri Chicken Thighs (GF) (DF)

Baby Back Ribs (GF) (DF)

Corn on the Cob (V) (GF)
Glazed with garlic butter and wrapped in smoky bacon

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Hot Fork **BUFFET**

Minimum Order: 80 Guests (for numbers below 80, a surcharge will be added)

Price includes: Two Mains and Two Sides

**Your Chosen Menu Served Buffet Style by a CaterCater Chef and Disposables /
Crockery, Cutlery and Service Staff (where applicable)**

MAINS

Sri Lankan Beef and Sweet Potato Curry (GF) (DF)

With cinnamon, cardamom and curry leaves, ginger, coconut and spinach

Chicken Breast in a White Wine and Tarragon Sauce (GF)

Beef Chilli Con Carne (GF) (DF)

Beef Stroganoff (GF)

Tender beef braised with onion, tomato, red wine, crème fraiche and parsley

Marinated Salmon Fillet (GF)

Coated with a sweet chilli, cream and coriander sauce

Traditional Beef Lasagne

Vegetable Moussaka (V) (GF)

In a creamy cheese sauce

Thai Chilli Chicken (GF) (DF)

With basil and coconut cream

Jamaican Jerk Chicken (GF) (DF)

Jaipuri Lamb Curry

Served with chapati and chutneys

Mediterranean Vegetable Lasagne (V)

King Prawn, Salmon and Smoked Haddock Fish Pie

SIDES

Basmati Rice Infused with Cardamom (Vg) (GF) (DF)

Naan Bread (V) (DF)

Poppadoms and Chutneys (Vg) (DF)

Hasselback Potatoes (Vg) (DF) (GF)

Moroccan Spiced Couscous with Toasted pine Nuts, Herbs and Dried Fruits (Vg) (DF)

Honey Glazed Roast Root Vegetables (Vg) (GF) (DF)

Crushed New Potatoes with Butter and Cracked Black Pepper (V) (GF)

Jasmine Rice (GF) (DF)

Seasonal Vegetables (Vg) (GF) (DF)

Noodles with Sesame Dressing (Vg) (GF) (DF)

Buttered New Potatoes (V) (GF) (DF)

GF: Gluten Free V: Vegetarian Vg: Vegan DF: Dairy Free

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Cold Fork **BUFFET**

Minimum Order: 80 Guests (for numbers below 80, a surcharge will be added)
Price includes: Two Mains and Two Sides. Your Chosen Menu Served Buffet Style by a CaterCater Chef and Disposables / Crockery, Cutlery and Service Staff (where applicable)

MAINS

Aberdeen Angus Outdoor Reared Beef (GF) (DF)

Dressed with sun blushed tomatoes and micro watercress

Chargrilled Local Chicken (GF) (DF)

Marinated in fresh chilli, coriander and garlic

Mango and Lime Marinated Chicken (GF) (DF)

With a coconut and cream dressing

Thai Roasted Salmon (surcharge applies) (GF)

With coconut and lime dressing, feta cheese, sun blushed tomato and basil quiche (V)

Roasted Vegetable and Quinoa Tart (V)

With roasted peppers, courgette and aubergine in a shortcrust pastry

Pork Fillet Stuffed with Apricots and Sage

Served with homemade red onion chutney

Home Baked Ham

Glazed with honey and mustard

Selection of European Cured Meats

SIDES

Mediterranean Inspired Couscous (V) (Vg) (GF) (DF)

Light couscous with roasted seasonal vegetables, fresh herbs and a zesty lemon dressing

Tomato and Cucumber (Vg) (GF)

With mint, parsley and black pepper

Roasted Pepper and Red Pesto Pasta Salad (V) (GF)

New Potato Salad (GF)

With crème fraiche and crispy smoked bacon

Tomato, Mozzarella and Basil Salad (GF)

With balsamic dressing

Moroccan Spiced Rice Salad (V) (Vg) (GF) (DF)

With coriander dressing

Asian Slaw (Vg) (GF)

With pomegranate and cashew dressing

Traditional Rustic Coleslaw (V) (GF)

Baby New Potato Salad (V) (GF)

Mixed Leaves with Walnut Dressing (V) (Vg) (GF) (DF)

Classic Caesar Salad (V) (GF)

Crisp romaine lettuce tossed with Caesar dressing, parmesan shavings and crunchy croutons

Seasonal Garden Salad (V) (Vg) (GF) (DF)

A fresh medley of seasonal leaves and crisp vegetables, lightly tossed in a house vinaigrette

Selection of Freshly Baked Breads with Butter (V) (DF)

GF: Gluten Free V: Vegetarian Vg: Vegan DF: Dairy Free

Evening Food MENU

Minimum Order: 60 Guests (for numbers below 60, a surcharge will be added)

**Price includes: Your Chosen Menu Served Buffet Style and High-Quality
Disposables / Crockery, Cutlery and Service Staff (where applicable)**

Homemade Pizzas

Choose 3 Toppings

Grazing Table

Cured meats, selection of cheeses, freshly baked breads, crackers, houmous and chutneys

Loaded Nachos

Topped with salsa, sour cream, guacamole, cheddar and mozzarella (Vg) (GF)

Loaded Roasters

Cooked in garlic & rosemary, topped with cheese, crumbled bacon, sour cream and chives (GF)

BBQ Pulled Pork Baps

Served with crispy crackling, sage and onion stuffing with apple sauce

Build Your Own Maple Glazed Hot Dogs,

With crispy onions, American mustard and ketchup

Sausage / Bacon and Hashbrown Toasted Muffins

Build Your Own Aberdeen Angus Beef Burgers

In a brioche bun, crispy onions, American cheese, dill pickles & bacon mayo

Vegan Hot Dog

Guacamole, tomato and red onion salsa, crispy onions (Vg)

A Selection Of Cold Buffets – Please Request A Buffet Menu For Our Packages.

GF: Gluten Free V: Vegetarian Vg: Vegan

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*"We just wanted to say a very big thank you to yourself
and your team for making our day so special."*

The whole of your involvement has been excellent the customer service second to none. The food both in the day and evening was fantastic everyone commented on the quality and quantity. Thank you again for everything.

Allan & Colleen

Let's discuss

GIVE US A CALL - 01452 527888
SEND US AN EMAIL - office@catercater.co.uk