

CATER  EVENT.CO.UK

*Wedding Brochure*

*2018 / 2019*

# About Us

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Here at CaterMyEvent we understand how special your Wedding day is. We are passionate about making your experience bespoke to your needs. We have years of experience within the wedding industry ensuring that from the moment we first meet, to the moment you raise your glasses as Mr & Mrs, we are on hand.

Our Industry experienced chefs will prepare your meal using locally sourced produce and welcome your input into the menu you wish to choose. We pride ourselves on wholesome, exceptional quality food, using only the finest ingredients with fantastic chefs creating amazing dishes to fit such a prestigious occasion.

Our devotion to food and our passion for making your day special has led us to become renowned throughout Lancashire with a catalogue of clients who have all been delighted with the services our team offer.



# Canape Menu

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*Choice of three canapes - £6.95 per head*

*Choice of four canapes - £7.95 per head*

*Additional choices charged at £1.95 per head*

CaterMyEvent's Smoked Meat Roulade

Sun Aged Tomato & Feta Bon Bon with Pesto (V)

Chicken Satay Lollipop

Mediterranean Antipasti Bamboo Cone

Miniature Goat's Cheesecake with Shallot Marmalade (V)

Steak & Chips with Roasted Garlic

Aberdeen Angus Sliders

Falafel with Zucchini Salsa (V)

Game Terrine with Piccalilli

Chicken & Ham Hock Ballotine

# *The Contemporary Range*

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***From £29.95 per head***

## ***Starters***

Patatas Bravas with Smokey Wild Garlic Foam and Parmesan Crème Fraiche (V)

Slow Cooked BBQ Pork Ribs with a Tomato Concasse & Wasabi

Game Terrine Infused with Juniper and All Spice, finished with Piccalilli

Chef's Hand Crafted Falafel with Zucchini Salsa and Candied Lime (V)

Chicken & Chorizo Lollipops with a Rosemary Crust and Sweet Basil Tapenade

## ***Mains***

Succulent Ballotine of Chicken with Roasted Red Pepper and Feta Cheese sat on Saffron Infused Rice

The 'Cosmopolitan Burger' - Prime Beef Pattie on a Brioche Bun with House Fries & Pepper Sauce

Murgh Makhani Butter Chicken with Saag Aloo and Tempura Cauliflower

Braised Thai Pork Belly with Carrot, Sesame & Coriander Salad and Pickled Stem Ginger

Stone Roasted Summer Vegetable Risotto with a Parmesan and Truffle Oil (V)

## ***Desserts***

Dark Chocolate Brownie and White Chocolate Blondie with Hazelnut Praline and Clotted Cream

Summer Fruits & Berries, Crisp Meringue & Passion Fruit Ice

Rich Cocoa & Dark Ale Cake and Muscovado Cream

Hand Crafted Sugared Donut with Honey Glazed Peaches and Lemon Balm

# Wedding Breakfast

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*From £39.95 per head*

## *Starters*

Crispy Pork Belly, Salt Baked Crackling with a Hen's Nest Egg & Sweet Pea Purée

Sweet Potato Gnocchi with Roasted Red Pepper and Sage Butter (V)

Pan Fried Fillet of Mackerel with Sweet & Sour Beetroot, Crème Fraiche and Mustard Cress

Chef's Trio of Roulades; Smoked Meat with Sun Aged Tomato, Smoked Salmon with Capers and Cucumber and Golden Beetroot

Ham Hock Rolled with Chicken & Prosciutto finished with a Smoked Rosemary Oil

## *Mains*

Confit Duck Leg, Star Anise Red Cabbage, Glazed Pears and Cassis Sauce

Pesto Crusted Cod Loin with Puy Lentils and Vine Roasted Tomatoes

Lavender Infused Neck of Lamb Kebabs with Pan Seared Asparagus, Charred Flat Bread and Tzatziki

Blackened BBQ Brisket with a Bourbon Glaze, Crushed New and Sweet Potato Salad and Balsamic Roasted Onions

Tikka Marinated Halloumi, Sweet Potato Curry and a Pistachio and Coconut Crumb (V)

## *Desserts*

Dark Chocolate Torte, Passion Fruit Blanket & Lemon Sorbet

Pecan Crusted Candy Apple, Toffee Popcorn and Nut Brittle

Charred Pineapple with Sticky Salted Caramel and Candied Red Chilli

Coconut and Lime Panna Cotta with Mojito Sorbet and Mint Crystals

# *The Traditional Range*

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***From £29.95 per head***

## ***Starters***

Chef's Recipe Seasonal Soup with Baked Bread. (V)

Chicken Liver Parfait with a Red Onion & Fig Jam upon Sour Dough Toast

Classic Tomato Bruschetta with Confit Cherry Tomatoes and Infused Olives (V)

Figs, Rocket & Parma Ham with a Pomegranate Vinaigrette (GF)

Chargrilled Chicken with Romaine Lettuce, Ciabatta Croutons and Caesar Dressing

## ***Mains***

Braised Beef in a Rich Red Wine Jus, Wild Mushrooms & Shallots with Potato Dauphinoise and Parsnip Crisps

Pork Tenderloin Medallions with a Rum Reduction, Butternut Puree and Sweet Potato Fondant

Butter Roasted Supreme of Chicken with Mushroom & Potato Gratin, Marsala and Thyme

Sweet Leek & Maris Piper Gratin with a Watercress Salad (V)

Fresh Fish Trio with a Dill Pomme Purée and a Salt Baked Pastry Tuille

## ***Desserts***

Sticky Date Pudding with a Butterscotch Glaze and Brittle Dust

Cointreau Glazed Fruit and Crunchy Honeycomb

Chef's Raspberry Crème Brûlée, Pistachio Crisp and Shortbread

Tia Maria Chocolate Mousse, Cocoa Dust with Blackcurrant Sherbet

# Wedding Breakfast

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*From £39.95 per head*

## *Starters*

A Cup of Beef Broth and Roasted Winter Vegetables with English Dumpling

Tian of Poached Scottish Salmon and Minted Baby Potato Salad and Turmeric Vinegar

'Caprese Salad' - Ripe Tomato and Buffalo Mozzarella, Micro Basil and a Chilli & Balsamic Reduction (V)

'Prawn Cocktail' - Crevette and Crayfish, Cucumber Ketchup and Guacamole

Poussin & Black Pudding Croquettes, Bramley Crisps and a Mustard Cream

## *Mains*

Pan Seared Duck, Canard Bon Bon with Garden Peas, Bacon Lardons and a Cherry Jus

Pulled Ham & Bury Black Pudding Chicken, Dijon Pomme Purée and a Pear Marmalade

Grilled Salmon Fillet, Warm Beetroot & Baby Potato Salad and a Poached Egg

Slow Roasted Lamb Shank with Hot Pot Potatoes and Duo of Red Currant and Mint Jellies

Wild Mushroom and Spinach Tagliatelle with Chestnut Purée (V)

## *Desserts*

Hand Picked Fig and Blackberry Tart with Chocolate Shards

Raspberry Shortbread Mille Feuille and Forest Fruits

Tarte Au Citron with De-Constructed Eton Mess

British & Continental Cheeses, Artisan Biscuits and Hand Crafted Chutneys

# Testimonials

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“ It's hard to put into words how grateful we are for everything you have done for us, both on the wedding day as well as the lead up to it. You have been so responsive, organised, professional and personable from my very first email and I knew from the moment we finished our meal at the food tasting, that you were just what we were looking for. From the canapés to the wedding breakfast to sorting out the cheese cake and condiments, every single thing you created was truly fabulous, beautifully presented and tasted amazing. We've had so much positive feedback from our family and friends who have commented on how much they enjoyed the food. ”

- *Clare and Tom Whittaker*



“ We chose Cater My Event for our wedding and we are so pleased we did. The whole process was stress free, the choice of food was fantastic and all our requirements were met. The staff went above and beyond to ensure they provided an outstanding service and the food was absolutely delicious. Would highly recommend to anyone!! Thank you so much! ”

- *Ashleigh Robinson*



# Testimonials

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« We just want to say a HUGE thank you for everything you did for us, not just on the wedding day but the whole lead up to it. From the day we met the team you have been nothing but professional, answering all of our questions and responding very quickly to our emails. The day was perfect and couldn't have gone better, everyone commented on the food saying how wonderfully presented it was and how amazing it tasted! You remembered every little detail that we wanted and nothing was too much trouble. We couldn't have chosen better caterers, thank you so so so much for all your help on our special day. »

- Jane & Neil Yates, *The Out Barn at Clough Bottom*



« Catermyevent provided the canapés, wedding breakfast and evening food for us at The Outbarn on 19th August. The food was absolutely fantastic; we got so many compliments about it! Their service is superb right from the first meeting until the day and we couldn't have asked for better caterers to work with. We would recommend them to anybody and are already craving another BBQ platter! Thank you all. »

- Helen & Christian Oates

# Sharing Platters

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## ***Thy of The Land Grazing Platter*** ***£29.95 per head***

Marinated Olives from around the World, Garlic Roasted Carrots,  
Chef's Home Made Hummus with Baked Artisanal Breads

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Freshly Carved Roasted Gammon Slices with Honey, Cloves and Mace, Hot Pork  
Patties with a Bramley Compote and Salt Baked Crackling, Medium Rare Slices of  
Succulent Beef

Accompanied with a Variety of Chutneys, Pickles & Gherkins, Our Very Own  
Game Terrine, Artisanal Breads with Homemade Bottled Oils, Hand Crafted  
Vegetable & Lime Pakoras and Rosemary Baked Baby Potatoes

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Followed by the choice of;

Cointreau Glazed Fruit and Crunchy Cinder Toffee

OR

ARich Cocoa & Dark Ale Cake, Beer Ganash and Muscovado Cream

## ***Rustic Farm Platter***

***£29.95 per head***

Marinated Olives from around the World, Garlic Roasted Carrots,  
Chef's Home Made Hummus with Baked Artisanal Breads

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Roast Pulled Pork Shoulder with a BBQ Glaze, Charred Pride of Pendle Sausages  
with Lemon & Cracked Black Pepper Chicken Skewers

Accompanied with Rustic Breads, Sweet Potato & Chorizo Salad, Citrus Petit Pois  
and Broad Bean Medley, Stone Roasted Summer Vegetables with Traditional  
Chutneys & Sauces.

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Followed by the choice of;

Sticky Date Pudding with a Butterscotch Glaze and Brittle Dust

OR

Chef's Raspberry Crème Brûlée, Pistachio Crisp and Shortbread

# Sharing Platter

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## **BBQ Sharing Platter**

**£29.95 per head**

Marinated Olives from around the World, Garlic Roasted Carrots,  
Chef's Home Made Hummus with Baked Artisanal Breads

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The 'Cosmopolitan Burger', Chargrilled Flavour of the Month Sausages, Chilli,  
Coriander & Ginger infused Chicken Skewers

Accompanied with Artisanal Breads & Dipping Oils, Home Made Red Slaw,  
Aromatic Hummus, Loaded Nachos with Sour Cream, Salsa and Guacamole,  
Greek Salad and Smoked Chorizo & Baby Potato Salad

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Followed by the choice of;

Dark Cocoa Brownie & White Chocolate Blondie with Hazelnut Praline  
and Clotted cream

OR

Hand Crafted Sugared Donut with Honey Glazed Peaches and Lemon Balm

# Luxury Evening Suppers

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## **Luxury Steak Pie - £5.75**

Our Own Recipe Potato Pie made with Succulent Pieces of Tender Steak  
Accompanied with Mushy Peas, Gravy & Traditional Condiments.  
Your guests will be wowed as they lift the lid!

## **Bedtime Butties - £5.75**

A Choice of Back Bacon or Pride of Pendle Sausage Sandwiches  
served on a Freshly Baked Roll with Traditional Sauces and Condiments

## **Chicken Fajitas Box - £5.75**

Our Chicken Fajitas are Served within a Pocket Tortilla and accompanied  
with a Lightly Spiced Rice with Guacamole and Sour Cream on hand  
for those who like a dip! As with all the dishes on the luxury menu the Fajitas  
are served in true authenticity

## **Gourmet Americana Burger Basket - £5.75**

Our Very Own Recipe Burger topped with Cheese, Salsa & Relish,  
served in a wicker basket

## **Retro Chicken in a Basket - £5.75**

The Timeless Classic... Succulent Breaded Chicken Goujons,  
served with oven baked Potato Wedges, Coleslaw & Condiments

## **Loaded Nachos - £5.75**

Chef's Smoked Paprika Tortilla Nachos topped with Slow Cooked Beef Chilli,  
Monterey Jack Cheese. Finished with our own Guacamole and Salsa

# The Evening BBQ

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## ***£6.95 per head***

The 'CaterMyEvent' Burger

Gluten Free 'Flavour of the Month' Sausage

Five Spice Lentil & Chick Pea Burgers V)

Our Very Own Red Slaw

Authentic Greek Salad

A Variety of Traditional and Authentic Sauces

## ***£9.95 per head***

The 'CaterMyEvent' Burger

Lavender Infused Lamb Skewers with a Minted Yoghurt Dip

Coriander, Chilli, and Ginger Spiced Coconut Chicken Skewers

Ratatouille Sausages (V)

A Selection of Artisanal Breads with Authentic Dipping Oils

Chorizo, Baby Potato & Sour Cream Salad

Chef's Recipe Hummus with Crudities

Hand Cut Nachos with Salsa, Guacamole and Sour Cream

# *Your Notes*

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A large white rectangular area with horizontal ruling lines, intended for writing notes. The area is framed by a thin black border and contains 15 horizontal lines spaced evenly down the page.



We understand the importance of every detail and would love to help you on your journey of marriage.  
Should you wish to discuss anything with us please feel free to get in touch.

All Prices are subject to VAT

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