

CATER  MY EVENT.CO UK

Wedding Brochure



At CaterMyEvent

We understand how special your wedding day is and we are passionate about making your experience bespoke to your needs. As you work your way through our menus, please take note of the dishes you would like while adding your own touch.

Once we have gathered an idea of the menu and style of catering you are looking for, it's time for us to get to work and create your package. We will discuss in greater depth how your day is structured and how we can make your catering extra special. Unlike other catering companies, we never work with more than one event per day. So you can be assured you will get the CaterMyEvent team you have come to know on our journey together. With this in mind, we hold the date for you whilst we work through this process, and when you are ready, we will ask for a 30% deposit to secure the date for you.

Next up, taste sessions. We will invite you for a bespoke private complimentary tasting of your wedding meal. We will work through all the additional dietary details and confirm that all details are correct. We ask for confirmation of numbers and the final balance one month prior to the special day.

With our years of experience, award-winning team, and bespoke personalised service, CaterMyEvent is here to make your day all the more special.

Please read our google reviews and social media platforms from clients who have used us.

Canapes

- ◆ Garlic & Rosemary Seared Sirloin Steak & Chips.
- ◆ Tandoori Battered Chicken Pakora with Mint Raita.
- ◆ Italian Smoked Meat Roulade, Basil & Chilli Infusion.
- ◆ Locally sourced Honey Glazed Pork Sausages.
- ◆ Gravadlax of Salmon Tartlet with a Citrus Infusion.
- ◆ Pork, Chorizo & Cracked Black Pepper Savoury Roll.
- ◆ Tempura Fried Salt & Pepper Banging King Prawns.
- ◆ Sun Aged Tomato & Greek Feta Bon Bons with a Pesto Accompaniment
- ◆ Cauliflower Fritter with a Dijon Mayo
- ◆ Chicken Liver Parfait Croustade, Serrano Ham with a Red Onion Marmalade
- ◆ Pulled Chilli Chicken, Pickled Sweet Ginger & Mini Poppadom
- ◆ Black Pudding Fritters with Bacon Mayo
- ◆ Aged Tomato & Italian Nduja Bruschetta
- ◆ Portuguese Chilli & Garlic Tiger Prawns

Substantial Canapes

- ◆ Fish & Chip Cones
- ◆ Pulled Pork Flatbread
- ◆ Mini Beef Sliders
- ◆ Lamb Koftas, Asian Salad with Mint Raita
- ◆ Halloumi Fries. Sweet Chili Jam
- ◆ Smashed Avocado, Smoked Salmon, on Sourdough, with Flaked Chilli
- ◆ Caesar Salad Lettuce Cups with Parmesan Salt



To Start

Basil & Pepper Infused Meatball, Stuffed with Mozzarella, Roast Red Peppers Finished with a Provencal Sauce
Bruschetta Infused with Balsamic & Black Olives Served Upon a Toasted Ciabatta
Soup of the Moment Accompanied with a Selection of Artisan Breads
Chicken Liver Parfait, Red Onion Marmalade and Day Baked Tiger Loaf
Pineapple Tropicana – King Prawns, Pineapple with a Marie Rose Sauce
Garlic Mushroom with True Essence, Toasted Ciabatta finished with Parmesan Shavings
Tandoori Marinated Halloumi, Asian Salad with a Lime, Cucumber & Mint Salsa
Avocado, King Prawn, Rocket & Tomato Concasse with Marie Rose Sauce
Baked Field Mushroom, Buffalo Mozzarella, Bacon & Stilton Cream
Gravadlax of Salmon, Pickled Beets, Lemon Crème Fraiche
Sun Blushed Tomato Hummus, Baby Tomato & Basil Confit, Rosemary Focaccia
Sweet Chilli Chicken Skewer. Baby Leaf Salad. Chipotle & Tomato Jam

The Main Event

Ballotine of Chicken Wrapped with Parma Ham, Filled with Creamy Ricotta, Wild Garlic & Basil, accompanied with a Tomato Romanesco Sauce. Roast Baby Potatoes, Seared Asparagus & Chantenay Carrots

Supreme of Chicken sat upon a bed of creamed greens & Pancetta, Buttered carrots, Toasted Asparagus & Baby Roast Potatoes

Slow Cooked Shoulder of Pork Infused with Aromatic Spices Served with a Teriyaki Sauce, Jasmine Rice, Sesame Toasted Greens.

Slow Braised Beef, Leek & Potato Gratin, Red Wine Jus, Seasonal Vegetables

Sirloin of Beef, Textures of Parsnip, Honey Glazed Carrots, Rosemary & Garlic Potatoes

Slow Braised Lamb Shank, Red Wine Jus, Buttered Mash and Seasonal Vegetables.

Chicken Nduja, Tender Pan Seared Chicken Supreme, Finished with Tomato, Charred Pepper & Nduja Sausage Sauce, Rosemary & Garlic Potatoes and Seasonal Vegetables.

Award Winning Cumberland Sausage & Mash. Pride of Pendle Sausage, Buttered Chive Mash, Red Wine & Onion Gravy and Seasonal Vegetables.

Succulent Sage & Onion Stuffed Chicken Fillet with Pork Sage & Onion Stuffing, Wrapped with Back Bacon, Accompanied with Pepper Sauce and Seasonal Vegetables

Hey Cutie Pie... We make the pie, you choose the filling!

Roast Summer Vegetable Risotto Finished with Rocket & True Oil (V) (V)

Something Sweet

White Chocolate Cheesecake Accompanied with Textures of Raspberry

Terrys Chocolate Orange Mousse Finished with Baileys Velvet Cream

Crème Brule & Homemade Shortbread

Goey Chocolate Brownie with a White Chocolate Cream

Sticky Toffee Pudding, Butter Scotch Sauce & Chantilly Cream

Lemon Cheesecake, Candied Lemon Zest, Raspberry Coulis

Strawberries & Coconut Cream (V) (V)

Strawberries, White Chocolate Mouse, Toasted Marshmallow

Summer Fruit Pavlova

Chocolate Tart, Butterscotch Sauce, Biscoff Crumb

Apple Crumble & Local Dairy Ice Cream



Sharing Platter Style Starters.

Don't forget you can mix, match and add whatever you would like to these menus.

Grazing Grounds Platter

Grandmas Recipe Chicken Liver Pate, Honey Roast Ham, An Array of Lancashire Cheeses, Our Bakers Pork Pies, Red Onion Pickles, Day Baked Breads, Balsamic, Olive Oil & Cumin Hummus.

Asian Inspiration

Boneless Tandoori Chicken Thighs, Vegetable Samosas, Onion Bhajis, Moroccan Hummus, Crudites & Pitta Platter with Mint Raita & Chana Chaat

The Ultimate Antipasti

Parma Ham, Brie, Soft Honey Glazed Goats Cheese, Chorizo, Italian Herbed Sausage, Garlic & rosemary Focaccia, Black Olive Tapenade, Marinated Olives, Peppers & Sun Aged Tomatoes with Smoked Cheddar Cheese & Chipotle Compote.

Mediterranean Mezze

Our Bruschetta Mix, Creamed Garlic Mushrooms, Portuguese Style Coriander Carrots, Day Baked Sour Dough, Marinaded Olives, Sun Dried Tomato Tapenade, Roast Red Pepper & Feta Concass

Sharing Style Main Course

(Choose 3 Mains)

Aberdeen Angus Burgers
Pendle Pride Sausages
Italian Herb Sausages
Honey & Mustard Chicken Thighs
Tandoori Chicken Skewers
Peppered Pork Loin
Pulled shoulder of Pork BBQ Glaze
Pork & Bramley Pies
Minted Lamb Burgers
Lamb Koftas

Sauces

(Choice of two)

Big Mac Sauce
Sweet Chilli
Cola BBQ
Aioli
Caeser Sauce
Tomato Chipotle

Sides

(Choose 4 Sides)

Chive Buttered Jersey New Red Slaw
Baby Leaf Salad
Buttered Corn
Minted Petite Pois
Pesto Fusilli with Parmesan Shavings
Tomato, Oregano & Red Onion Salad
Roasted Summer Vegetables
Warm Pittas & Hummus
Biryani Style Basmati

Something Sweet

(Sharing Board of)

Goopy Brownies
Shortbread
Strawberries
Marshmallows.
White Chocolate & Butterscotch Sauce

Afternoon Tea

Savoury

- ◆ Your Preferred choice of sandwich fillings, a choice of 3.
- ◆ Pork & Chorizo Roll
- ◆ Pork & Bramley Pie

Sweet

- Scones, jam & Chantilly Cream
- White Chocolate Chip Brownies
- Miniature Lemon Cheesecake Tart
- Scones.. notes ones



Tapas

How The Magic of Tapas works.

Please choose four dishes below. In addition to your choices day baked breads will be placed on each table for your guests. We will commence service with one of your choices, followed by your second, third, fourth and so on. This option provides a relaxed informal feel with flavours for everyone's pallet.

Buen provecho!

- ◆ Patatas Bravas Infused Baby Potatoes, Topped with a Pimento Tomato Sauce
- ◆ Chicken Satay Lollipops
- ◆ Tender Marinated Chicken Pieces Finished with Toasted Peanuts
- ◆ Algarve Goats Cheese Glazed with Portuguese Honey and finished with Piri Piri Salt
- ◆ Tender Beef Meatballs Infused with Fresh Basil, Garlic & Sun Aged Tomato Served with a Provencal Sauce Topped with Parmesan Shavings
- ◆ Pitta Platter Roast Red Pepper Dip
- ◆ Hummus & Wild Mushroom Pate Served with Freshly Toasted Pittas
- ◆ Stilton Stued Mushrooms - Mushrooms Stuffed with our Stilton Mousse & Topped with a Golden Crust
- ◆ Cured Meat Platter - A Selection of Cured Meats from Around the Globe
- ◆ Sticky Cola Belly Pork, Tender Slices of Belly Pork Roast & Glazed in our Cola Recipe
- ◆ Lancashire Sausage Roll, Bury Black Pudding & Pride of Pendle Sausage wrapped in Delicate Puff Pastry.
- ◆ BBQ Pork Ribs, Tender Pork Ribs cooked in a rich BBQ Glaze
- ◆ Mustard & Maple Sausage, Peppered Pork Sausage cooked within a Maple & Wholegrain Glaze
- ◆ Chili Chicken Tacos, Authentic Mexican Spiced Chicken Strips with Salsa & Salad
- ◆ Curried Halloumi Cheese, Baked Halloumi with our Fragrant Coconut Infused Vegetable Curry
- ◆ Spanish Beans & Sausage, Garlic Seared Chorizo, Black Beans, Chickpeas, Smoked Paprika, Olive Oil.

Pub Classics

Canapés

(choose 3)

Cauliflower Fritter. Dijon Mayo

Italian Smoked Meat Roulade,
Basil & Chilli Infusion

Local Sourced Honey Glazed Pork Sausages

Pulled Chilli Chicken, Pickled Sweet Ginger
& Mini Poppadom

Pork, Chorizo & Pepper Roll

Tandoori Chicken Pakora. Mint Raita.

Chicken Liver Parfait Croustade

Black Pudding Fritters, Bacon Mayo

To Start

Italian Nduja Sausage Bruschetta, Traditional Italian Bruschetta Sat Upon a Nduja Crusted Ciabatta Base.

Soup of the Moment, Our Chefs Recipe Soup served with Day Baked Breads.

Field Mushroom, Mushrooms Baked with Mozzarella & Bacon Topped with a Blue Cheese Sauce & Side Salad

Prawn Cocktail, Retro Prawn Cocktail with a Malibu Marie Rose Sauce.

The Main Event

Local Sourced Butchers Sausages, Buttered Chive Mash, Seasonal Greens and Chicken Jus.

Chicken Supreme, Rich Chicken Jus, Pancetta Creamed Greens and Baby Roast Potatoes.

Steak & Ale Puff Pastry Lid or Shortcrust Cheese & Onion Pie, Marrowfat Peas, Braised Cabbage, Gravy,
Roast Potatoes and Traditional Accompaniments.

Bacon Chop. Field Mushroom. Garstang Blue Cheese Glaze. Parmentier Potatoes. Balsamic Tomato Confit.

Chicken Romesco. Parmesan Cheese. Hand Crafted Truffle Glazed Wedges. Seasonal Greens.

Chicken Fillet Stuffed with Sausage Meat, Wrapped with Parma Ham, Peppercorn Sauce,
served with Roast Potatoes and Seasonal Vegetables.

Something Sweet

Sticky Toffee Pudding with Butter Scotch Sauce and Pouring Cream

Baileys & Biscoff Cheesecake

Chocolate Tart with Raspberry Coulis and White Chocolate Cream

Lemon Syllabub Tart with Fresh Raspberries

Evening Options

Evening Supper Wedding Menu

Sausage & Bacon Sandwiches – Butchers Recipe Pork Sausage & British Cured Back Bacon Served within a Freshly Baked Bun Accompanied with Traditional Accompaniments.

Pie & Peas – Our Chefs Hand Crafted Pies Accompanied with Braised Cabbage, Pickled Onion, Mushy Peas & Traditional Accompaniments. Lets Talk Fillings!

Aberdeen Angus Beef Burgers – Our Hand-Crafted Beef Burgers Served with a Mixed Leaf Salad & Brioche Bun. Accompanied with our Burger Sauce & Traditional Accompaniments.

Chicken Fajita Pockets – Accompanied with Tortilla Chips, Salsa, Guacamole & Sour Cream

Chilli Con Carne – Infused with Spices, Accompanied with Nachos, Rice & Sour Cream

Hot Roast Chicken Gravy Sandwich– Stuffing & Pig in Blanket Sandwiches ...
Who said Pigs in Blankets were just for Christmas!

British Hot Dogs – Our Butchers Recipe Pork Sausages, served within Day Baked Breads Accompanied with Fried Onions & Traditional Condiments...

Pulled Pork Buns – Sage & Onion Stuffing, Apple Sauce & Gravy

Buffet – Our Bespoke buffets are a great solution for letting guest's graze. Speak to the team for our current offering

BBQ – Sunsets & Sausages.. Lets compliment your day food with the perfect BBQ. Speak to the team for a bespoke BBQ menu





Soup Choices:

- ◆ Sweet Potato & Basil
- ◆ French Onion
- ◆ Vine Tomato & Basil
- ◆ Carrot & Coriander
- ◆ Broccoli & Stilton
- ◆ Spiced Lentil & Coriander
- ◆ Cream of Tomato
- ◆ Mushroom & Tarragon
- ◆ Cream of Mushroom
- ◆ Leek & Potato
- ◆ Leek & Stilton
- ◆ Honeyed Parsnip
- ◆ Cream of Vegetable
- ◆ Minted Pea
- ◆ Pea & Ham
- ◆ Thai Red Bean Tomato & Chilli
- ◆ Lentil & Bacon
- ◆ Cream of Chicken
- ◆ Chicken & Sweetcorn
- ◆ Celery Soup
- ◆ Tomato & Balsamic
- ◆ Tomato & Chorizo
- ◆ Thai Butternut Squash

Childrens Menu

For the little ones we have found a two course option with their mains served with your starters works great! Children take a little longer to eat and remain entertained throughout your meal. We can of course offer a three-course option, please just advise us. Children's meals discounted at 40%.

Mini Main Meals

(One Options To Be Chosen For All)

- ◆ Penne Tomato Pasta & Ketchup
- ◆ Sausage & Mash, Peas & Ketchup
- ◆ Chicken Goujons, Chips, Peas & Ketchup
- ◆ Fish Fingers, Chips, Peas & Ketchup

Desserts

(One Options To Be Chosen)

- ◆ Ice Cream
- ◆ Chocolate Fudge Cake
- ◆ Fresh Fruit

CATER EVENT.CO UK



Get in Touch

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.

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Catermyevent Limited