

CATER  EVENT.CO UK

Wedding Brochure

2022

About Us

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

Smoked Meat Roulade

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

Steak & Chips

Fish & Chip Cone

Miniature Lamb Kofta Skewers, Mint Raita

Falafel & Zucchini Salsa (V) (V)

Lancashire's Honey Glazed Pride of Pendle Sausages

Wild Mushroom & Stilton Vol-Au-Vents (V)

Tempura Battered King Prawn With Sweet Chilli Glaze

Miniature Pork, Chorizo & Black Pepper Roll

Cauliflower Fritters with Dijon Mayo (V)

'Bangers & Mash'

Pork & Leek Sausage Piped Buttered Mash

Sticky Lamb, Creamy Minted Pea Puree, Red Wine Reduction

Tandoori Chicken Skewers

Onion Bhaji

Chicken or Vegetable Pakoras

Wedding Breakfast

MENU A

Starters

Our Basil & Pepper Infused Meatball, Stuffed with Mozzarella, Roast Red Peppers Finished with a Provencal Sauce
Classic 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 Served with Day Baked Breads
Pineapple Tropicano – Atlantic Prawns, Tender Pieces of Pineapple with a Marie Rose Sauce
Field Mushrooms, Topped with Mozzarella & Smoked Bacon Served with a Stilton Cream & Green Salad
Toasted Bloomer Topped with Shredded Ham Hock & Cauliflower Cheese

Mains

Succulent Ballotine of Chicken Stuffed with Spinach and Garlic wrapped in Prosciutto Served with a Romesco Sauce
Supreme of Chicken sat upon a bed of creamed greens & Pancetta, Buttered carrots, Toasted Asparagus & Baby Roast Potatoes
Shoulder of Pork, English Mustard Buttered Mash, Crackling, Greens & Norfolk Cider Jus
Roast Topside of Beef, Leek & Potato Gratin, Red Wine Jus, Seasonal Vegetables
Hey Cutie Pie... We make the pie, you choose the filling!
Mixed Bean Burrito, Cauliflower Rice & Provencal Sauce (V)(V)

Desserts

'The Honeymoon Sweet' Passion Fruit Cheesecake with Sex on The Beach Coulis
Miniature Handcrafted Doughnuts with White & Milk Chocolate Dip
Crème Brule & Homemade Shortbread
Goey Chocolate Brownie with a White Chocolate Cream
Sticky Toffee Pudding, Butter Scotch Sauce & Pouring Cream
Strawberries & Coconut Cream (V)(V)

Wedding Breakfast

MENU B

Starters

Smoked Salmon Gravlox with a Lime & Mint Concasse & Horse Radish Cream

Chai & Poppy Charred Tuna Fillet finished with Saffron Oil & Toasted Fennel

Bon Bons of Oxtail with Dijon Cream

Spring Lamb Flatbread, Coriander Infusion, Limoncello & Balsamic Infusion

Wild Mushroom & Macadamia Parfait, Tony Port Reduction, Baby Beet Salad

Slow Braised Belly of Sow, Ginger, Garlic & Soy Sticky Glaze with a Bean Sprout & Pak Choi Base

Tomato & Mozzarella Tower, Pesto, Purple Basil, Truffle Oil

Mains

Butter Basted Poussin, Parsnip Puree

Shank of Lamb, Peppermint Spring Pea, Red Wine Reduction

Tian of Poached Salmon

Confit of Duck, Clementine & Cointreau Glaze

Fillet of Smoked Chicken, Black Pudding Bon Bons, Chorizo & Lemon Segments

Roast Sirloin of Beef, Peppercorn Sauce, Honey Toasted Carrots, Textures of Parsnip

Desserts

White Chocolate Strawberries, Toasted Marshmallow & Honeycomb Pieces

Cheese, Biscuits, Chutneys & Baked Fruits

Trio of Chocolate

Mini Meringues, Cinnamon Toasted Pineapple, Mango Segments, White Rum Reduction & Coconut Essence

Lavender Poached pear, Blackcurrant & Cassis Compote

Champagne & Raspberry Posset Accompanied with an Almond Shortbread

Testimonials

“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 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

« 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



« 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 Platter

To Start

Sharing Platters of Garlic Mushrooms with a Creamy White Wine Sauce
& Traditional Bruschetta Served in Bowls with a Selection of Artisan Breads

Or

A Selection of Artisan Breads, Balsamic Dipping Oil, Marinated Olives,
Roast Red Pepper Dip, Garlic & Coriander Carrots & Cumin Infused Hummus

Mains

BBQ Menu

Aberdeen Angus Burger, Peppered Pork Sausage, Tandoori Chicken Skewer
Accompanied with Red Slaw, A Variety of Salads, Garlic Roast New Potatoes

Or

Rustic Farm

Shredded Pulled Pork, Lancashire Beef Pattie & Red Onion Jam,
Lamb Kofta Skewer Accompanied with Toasted Summer Vegetables,
Citrus Petite Pois & Broad bean Medley & Baby Potato Salad with Crème Fraich & Chive

Dessert

'The Honeymoon Sweet' Passion Fruit Cheesecake with Sex on The Beach Coulis
Miniature Handcrafted Doughnuts with White & Milk Chocolate Dip
Crème Brule & Homemade Shortbread
Goey Chocolate Brownie with a White Chocolate Cream
Sticky Toffee Pudding, Butter Scotch Sauce & Pouring Cream
Strawberries & Coconut Cream (V)(V)

To Begin

An Array of Freshly Baked Artisan Breads Accompanied with Continental Olives, Balsamic Dipping Oil & Truffle Butter

Any 4 Dishes

(Additional dishes can be provided on request)

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

Delicate Goats Cheese, Glazed with Portuguese Honey finished with Piri Piri Salt

Tender Beef Meatballs

Infused with Fresh Basil, Garlic & Sun Aged Tomato Served with a Provençal Sauce Topped with Parmesan Shavings

Pitta Platter

Roast Red Pepper Dip, Hummus & Wild Mushroom Pate Served with Freshly Toasted Pittas

Stilton Stuffed Mushrooms

Crimino 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

Spanish Chorizo

Flamed Chorizo Served with Sour Dough

The 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. Toasted Tiger Loaf

£3.00 per head extra

Gambus Pil Pil

Crevettes Marinated in Garlic, Chili & White Wine Finished with Fresh Coriander & Olive Oil

Tuna Tar Tar

Yellow Thin Tuna Slices Coated with Toasted Poppy Seed Served with Red Onion Jam

To Conclude

The Bridal Sweet

Our Passion Fruit Cheese Cake with a Sex On The Beach Coulis

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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