

Weddings and Events

Looking to Impress

CANAPÉS £10/P/P

Please select 4 items from the list below

- Mini Yorkshire puddings filled with Cumberland sausage and caramelised red onion
- Thyme roasted pulled chicken and streaky bacon
- Goats cheese, smoked salmon on sour dough
- Saffron risotto cake with prawn and spiced pineapple salsa
- Crayfish, mango and chilli blini
- Moroccan spiced Lamb kofta's with fresh mint yogurt
- Pressed confit duck rilette and red onion marmalade
- Parsnip and honey soup
- Mini fish and chips with fresh tartare sauce
- Thai fishcakes with fig and chilli jam
- Smoked salmon, salted cucumber, lemon crème fraiche
- Peppered crusted salmon with herb crème fraiche, potato rosti
- Fresh mozzarella, tomato, red pepper and basil toasted bruschetta's
- White chocolate and honey comb cups
- Rhubarb and sultana crumble with cold crème anglais
- Dark chocolate and raspberry pots
- Lemon tartlets with passion fruit cream

Evening Food Buffet Options

Catering Yorkshire also offers a wide range of Options for your evening. We can create a farm stall complete £250 which is very popular and has a nice relaxed feel to the evening as well as fresh cooking on site.

STALL MENU £10 P/P

(Please pick one option for all your guests)

- Traditional fish and chips with tartar sauce
- Handmade filled gourmet burgers and wedges
- Steak and onion baguettes
- Chilli hot dogs and nachos platters

SOMETHING DIFFERENT £10 P/P

Small Bowl menu selector.

Please select 4 items from the list below

- Mini Bangers and creamed mash with port and sweet red onion gravy
- Lamb tagine cooked in honey, almonds and sweet potato
- Fish pie with cheese and sage crunch topping
- Thai Chicken curry with spiced jasmine rice
- Wild mushroom and feta risotto and truffle oil
- Beef fillet in red wine with pancetta and button mushrooms
- Lemon pepper Plaice Goujons with sticky sweet chilli sauce

Bar Service & Drinks Packages

We can provide a full fitted bar serving bottled beer, wines, spirits, cocktails, draught local beers and lagers. The bar hire is free but there must be a guarantee of sale due to set up costs:

- Glass of prosecco £4.25
- Glass of Champagne £6.50
- Bar for 50 guests guaranteed minimum spend of £350
- Bar for 100 guests guaranteed minimum spend of £500

PACKAGE 1 £15.00 P/P

- Reception drink of prosecco or pressed fruit juice
- Two glasses of wine during the wedding breakfast
- Glass of prosecco for toast

PACKAGE 2. £20.00 P/P

- Reception drink of prosecco or pressed fruit juice
- 1/2 bottle of wine during the wedding breakfast
- Glass of chilled champagne for toast

Something Different

SMALL BOWL MENU SELECTOR £12.00 P/P

Please select 4 items from the list below

- Mini bangers and creamed mash with port and sweet red onion gravy
- Lamb tagine cooked in honey, almonds and sweet potato
- Fish pie with cheese and sage crunch topping
- Cajun chicken nacho crunch Chucky Avocado, salsa
- Saffron risotto with chilli pineapple prawns
- Thai Chicken curry with spiced jasmine rice
- Wild mushroom and feta risotto and truffle oil
- Beef fillet in red wine with pancetta and button mushrooms
- Lemon pepper Plaice Goujons with sticky sweet chilli sauce

Yorkshire & Proud

YORKSHIRE TAPAS, A REAL TASTE OF YORKSHIRE £14.00 P/P

Pick 4 items from the list below

- Black beer beef stew with Yorkshire puddings
- Wensleydale and red currant tartlet
- Whitby cod fishcake with fresh tartare sauce
- Asparagus, feta cheese, new potatoes, chorizo
- Lishman's sausage, creamed mash and red onion jus
- Yorkshire curd tart with vanilla cream

Good Old Fashioned Cream Teas

£20.00 P/P

Selection of handmade sandwiches

- Smoked salmon and cucumber
- Poached chicken, red pepper and avocado mayonnaise
- Mature cheddar and homemade apple spiced chutney
- Free range egg and watercress
- Creamed sultana scone and strawberry compote
- Chocolate dipped profiterole
- Tart au citron
- Mini raspberry and strawberry Eton mess

Served with Yorkshire tea in old fashioned teapots & crockery.

Evening/Function Menu

TWO COURSES £35 THREE COURSE £40

Create your own menu picking two starters, two mains and two desserts. (All pre-order must be submitted 48hrs before event)

GET YOU STARTED

- Smoked mozzarella, plum and cherry tomato salad
- Smooth chicken liver pate, red onion marmalade and brioche
- Yorkshire feta, wild mushroom and mustard tartlet
- Warm goats cheese, red onion marmalade tartlet
- Pressed confit duck terrine with plump and ginger chutney
- Twice baked Applewood soufflé with Chunky sundried tomato and Avocado salsa
- Salmon three ways with pea pesto, hollandaise and watercress
- Sour cherries, caramelized walnut and soft goats cheese

MAINS

- Baked mustard ham joint, crushed new potatoes and braised baby leeks
- Salted salmon fillet, asparagus, sauté lemon new potatoes, sauce vierge
- Pan fried duck breast with sweet potato puree, spiced red cabbage and pancetta shallot jus
- Seared pork loin, chorizo and black pudding, roquette and parmesan with spiced tomato chutney
- Poached chicken fillet stuffed with wild mushroom farce and asparagus sauce
- Pancetta wrapped chicken, fondant potato, wrapped root vegetables and mustard sage cream
- Bolton abbey lamb rump, fine beans, brandy cream fondant potato and red currant jus
- Yorkshire topside of beef served with puddings and red onion jus
- Butternut squash and Yorkshire feta filo parcel

(All main course meals are accompanied with local market vegetables and potatoes)

NOW FOR A TREAT

- Rhubarb and sultana crumble with cold crème Anglais
- Lemon posset and fresh berries
- Warm Dark chocolate tart with honey mascarpone and thyme syrup
- Sticky toffee pudding and vanilla pod ice cream
- Crème brulee and fresh raspberries, shortbread fingers
- White chocolate and strawberry pots with honey comb
- Tart au citron topped with berry Eton mess
- Toffee cheesecake with spiced ginger poached pear
- Selection of local fine Yorkshire cheese with fig chutney and biscuits

Champagne Receptions

- Champagne £5.25 per glass
- Prosecco £4.25 per glass

Includes glasses, corking, meet and greet reception.

Fork Lunch Buffet

CREATE YOUR OWN MENU FOR YOUR EVENT £28 P/P

How it works - Pick two main courses, four side dishes and two desserts.

MAINS

- Chicken and broccoli lasagne
- Whitby cod fishcakes with parsley sauce
- Thyme Chicken and root vegetable stew
- Lamb and cherry Koresh
- Thai green chicken curry
- Fish pie
- Beef steak and black beer pie
- Sweet potato and aubergine moussaka
- Sundried tomato and parmesan pasta bake

SIDE DISHES

- Grilled Red pepper and goats cheese pasta salad
- Mushroom, bacon lardoons and Yorkshire blue stilton
- Cucumber, spring onions, parsley and cream fraiche
- Green herb leaf salad
- Spiced cous cous and chick peas
- Wholegrain mustard cabbage coleslaw
- Caesar salad with parmesan croutons
- Salted tomato, torn basil leaves and balsamic
- Buttered baby new potatoes
- Slow roast lemon and garlic new potatoes
- Dauphinoise potatoes
- Steamed Vegetable rice
- All buffets served with a basket of baked rolls creamed butter and pesto butter.

DESSERTS

- Hamper of sultana scones with strawberry compot and whipped cream
- Raspberry and white chocolate roularde
- Dark chocolate tart with praline orange cream
- Bake Vanilla cheesecake with toffee sauce
- Baked lemon meringue pie
- Fresh fruit and berry platter
- Mini Eton mess with dark chocolate sauce
- Fresh berries Eton mess and dark chocolate
- Chocolate and coffee brownies

Information

Please note you are picking the menu for the party not each person.

Prices include crockery, travel, set up and clean up.

Contact

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