

## CLASSIC CATERING – WEDDING BROCHURE

**Classic Catering are able to provide a complete wedding service from the very simple to every aspect of a grand occasion. Welcome to our catering portfolio designed with you in mind. We offer a Wedding Menu and two individual 'Wedding Packages' which are flexible – so please feel free to discuss with us your exact requirements. Our prices exclude VAT – Everything else is all included.**

**The general content of each package offers:-**

**Drinks reception – Bucks Fizz, Orange Juice and Mineral Water served before dinner.**

**Two glasses of your chosen wine per guests – (additional bottles can be purchased at very reasonable prices from our wine list on a sale or return basis)**

**A glass of sparkling wine to toast your future happiness.**

**Orange Juice and Mineral Water available throughout the drinks reception and dinner.**

**A 'wonderful' meal.**

**There are no hidden extras, for example, all the following services and items are included:-**

**Full event organisation and service co-ordination from the moment you book our services.**

**A front-of-house Co-ordinator to ensure your 'Big Day' runs smoothly.**

**An excellent team of uniformed, experienced service staff.**

**China crockery / cutlery / glassware**

**All tablelinen and napkins**

**Cakestand & cake knife**

# THE WEDDING MENU

**(this package does not include any alcoholic refreshments)**

**Excellent affordability, but above all, wonderful value for money –  
Choose a set menu from:**

## STARTERS

**Homemade Soup of your choice served with crusty bread & butter curls  
Filo basket filled with prawns served with mixed leaves and lemon  
Fanfare of Melon Crown filled with summer fruits  
Luxury Prawn Cocktail  
French country pate served with a caramelised onion chutney & focaccia bread**

## MAIN COURSE

**Supreme of Chicken in a white wine and wild mushroom sauce  
Roasted Aberdeen Beef with Yorkshire Pudding & horseradish sauce  
Roasted Welsh Lamb with rosemary and mint sauce  
Roasted Leg of Pork served with bramley apple sauce & seasoning  
Roast Chicken Breast served with chipolata sausage & bacon roll & seasoning  
Delice of poached Salmon served with Hollandaise Sauce  
garnished with Vegetable Julienne  
Goats Cheese Wellington (v)  
Nut Roast (v)**

**All main course items are served with a choice of potatoes and seasonal fresh  
vegetables, garnished with parsley**

## DESSERTS

**Victorian Sherry Trifle  
Meringue Nests with red berries  
Profiteroles filled with whipped cream – served with Rich Chocolate Sauce  
Double Chocolate Fudge Cake with fresh cream  
Eton Mess served in a martini glass**

**Finally to finish -  
Freshly Brewed Coffee and Tea served with Mints  
£30.00 per person +VAT**

**(to include china, cutlery, tablelinen, uniformed waiting staff)**

## WEDDING PACKAGES – at a glance

### DIAMOND - £39.00 per person

**Drinks: Reception Drinks – Bucks Fizz, Orange Juice, Mineral Water  
Two Glasses of House Wine per guest served during meal  
Still and Sparkling Mineral Water on all tables  
One Glass of Sparkling Wine served for celebratory toast**

**Canapes: Optional Upgrade**

**Menu: Diamond Choice**

**Cheese and  
Petit Fours: Optional Upgrade**

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### SAPPHIRE - £49.00 per person

**Drinks: Reception Drinks – Pimms Cocktail or Sparkling Bucks Fizz  
Two Glasses of Deluxe Wines served with meal  
One Glass of Sparkling Champagne served for celebratory toast  
Still and Sparkling Water on all tables**

**Canapes: Served with Reception Drinks**

**Menu: Sapphire Choice**

**Cheese and  
Petit Fours Petit Fours & Continental Cheeseboard**

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# DIAMOND ALL-INCLUSIVE PACKAGE

- £39.00 per person

Excellent affordability but, above all, wonderful value for money

## DRINKS:

Pre-reception Drinks – Bucks Fizz and Orange Juice  
Two glasses of your chosen wine per guest  
(additional bottles can be purchased at very reasonable prices  
on a sale or return basis)  
Still and Sparkling Mineral Water  
Chilled Sparkling Wine for your celebratory toasts

## DIAMOND MENU – choose a set menu from:-

### STARTERS:

Crown of Melon with marinated fruits of the forest  
Terrine of Chicken Liver parfait with toasted brioche and  
Caramelised Onion Chutney  
Filo Basket of Prawns served with mixed leaf salad & slice of lime  
Homemade soup of your choice served with crusty bread

### MAIN COURSE:

Breast of Chicken in White Wine and Mushroom Sauce  
Roast Norfolk Turkey served traditionally with chipolata  
& bacon, homemade stuffing and cranberry sauce  
Roasted Extra Mature Beef served with Yorkshire Pudding  
& horseradish sauce  
Roasted Welsh Lamb with Rosemary & Mint Sauce  
Fillet of Scottish Poached Salmon served with Hollandaise Sauce  
-or, served cold with herb mayonnaise, salads & hot minted  
New Potatoes  
Leek & Gruyere Filo Pastry Parcels (v)  
Individual Tart of Roasted Vegetables with Red Onion & Mozzarella (v)

All main course items are served with a choice of potatoes and  
seasonal vegetables

### DESSERT:

Berry & White Chocolate Torte  
Fruits of the Forest Pavlova with double cream  
Tarte au Citron with Fresh Cream  
Profiteroles with Hot Chocolate Sauce and Fresh Crème  
Victorian Sherry Trifle  
& to finish – Selection of teas and coffee with mints

# SAPPHIRE ALL INCLUSIVE PACKAGE

- £49.00 per person

Based on the Diamond All Inclusive Package with a more sophisticated selection of meals and wines and the addition of an elegant Canape Reception:

## DRINKS:

Pre-reception drinks to include Pimms or Bucks Fizz or Sparkling Wine served with a fresh raspberry together with the Orange Juice and Mineral Waters. A selection of fine wines for service throughout your meal

Choose a set menu from:

## STARTERS:

Vine-ripened Tomato and Mozzarella garnished with fresh basil, cracked black pepper and drizzled with extra virgin olive oil.

Rosette of Smoked Salmon & Prawns with lemon twists

Fanfare of Melon wrapped in Parma Ham

Goat's Cheese & Sunblush Tomato Tartlet

Smoked Salmon parcel served with a mixed leaf salad

## MAIN COURSE:

Fillet of Salmon served with a pink shrimp sauce and flavoured with Chablis

Beef Bourguignon served with button mushrooms, baby onions and smoked bacon lardons in a traditional French style sauce

Honey Glazed Gammon & Roast Norfolk Turkey served with apricot and plum stuffing and a rich onion and cranberry sauce

Prosciutto wrapped Chicken Breast stuffed with porcini mushrooms served with a port and thyme sauce

Caramelised Red Onion & Goats Cheese Filo Tart (v)

Roasted Nut Cutlet served with port & cranberry sauce (v)

All main course items are served with a choice of potatoes and seasonal vegetables

## DESSERT:

Chocolate & Raspberry Profiterole Crown

Lemoncello and Amaretti Torte with Fresh Cream

Truffle au Chocolate with double cream

Strawberry & Champagne Meringue Roulade served with fresh strawberries and double cream

Chocolate Cherry Brandy & Fresh Cream Torte

& to finish – Freshly brewed Coffee and Tea served with a selection of petit fours

## CANAPE RECEPTION

A unique, colourful and delicious selection of 'hot' and 'cold' canapés served to your guests alongside their reception drinks.

### COCKTAIL CANAPES – Served Hot

King Prawns in Tempura Batter with a Soy, Ginger & Lime Dip  
Roast Beef with horseradish on miniature yorkie puds  
Tuna, Mango & Red Pepper Rosti  
Hot Cheeseburger Crostini  
Hot Lime & Coriander Chicken Kebabs  
Devils on Horseback  
Sesame Prawn Toasts  
Miniture Tartlets  
Hot miniature samosa and pakora

### COCKTAIL CANAPES – Served Cold

Smoked Salmon Blini with crème fraiche & dill  
Croustarde of Duck Mousse with cranberry relish  
Pepper Salsa & Goats Cheese Crostini  
Spinich & Blue Cheese Bruschetta  
Smoked Trout Mousse & chives

followed by:

Miniature Fruits of Forest Tartlets

£10.00 per person + VAT

(- to include uniformed waiting staff)

# LUXURY CARVED BUFFET

An elaborate buffet, highly garnished, ideal for special occasions,  
Weddings & Corporate Events

Dressed Poached Salmon with Lemon Mayonnaise  
Roast Crown of Turkey with Cranberry Sauce  
Roast Rib of Beef & Horseradish Sauce  
Ricotta & Spinach Tart  
Caramelised Onion Tart  
Smoked Salmon Mirror with Lemon Wedges  
served with  
Hot New Potatoes with fresh parsley & butter curls  
Penne Pasta in Arabbati Sauce  
Homemade Crunchy Coleslaw  
Mixed Green Salad with Mature Cheese  
Mozzarella & Beef Tomato with cracked black pepper & fresh basil  
Potato & Chive Salad  
Red Onion & Tuna on a bed of mixed salad  
Basket of assorted breads with butter curls

## DESSERT TABLE

With a selection of the following desserts –  
Homemade Apple Pie  
Blackberry & Strawberry Cheesecake  
Victorian Sherry Trifle  
Tiramisu  
Chocolate Roulade with Raspberry Coulis  
Peach Melba Torte  
Lemon Meringue Pie  
Pavalova  
Chocolate Fudge Cake  
Profiteroles with Chocolate Sauce  
Fresh Fruit Salad with fresh cream  
Bowl of Fresh Strawberries served with double cream  
English & Continental Cheeseboard with Grapes & Biscuits

**£28.00 per person + VAT**

**(to include crockery, cutlery, uniformed staff, tablelinen and serviettes)**

## HOT BUFFET

2 Hot Dishes & 2 Puddings - £16.95

3 Hot Dishes & 2 Puddings - £18.95

4 Hot Dishes & 2 Puddings - £21.95

**Breast of Chicken Fillet served in white wine sauce**

**Coq au Vin**

**Chicken Tikka Jalfrezi**

**Paprika chicken with Creme Fraiche, Coriander and Peppers**

**Chilli con carne**

**Steak & Guinness Pie**

**Chicken, Ham & Mushroom Pie**

**Lasagne Verdi**

**Roasted Vegetable Lasagne**

**Tagliatelle Carbonara**

**Cod fillets with cherry tomatoes, basil, mozzarella, parmesan**

**Beef Stroganoff**

**Cumberland Sausage, Mash & Onion Gravy**

**Coconut Root Vegetable Curry**

**BBQ Spare Ribs**

**Poached Salmon Fillets with hollandaise sauce**

**Served with roasted potatoes with rosemary**

**Two salads of your choice**

**Crusty Bread & Butter Curls**

## DESSERTS

**Creme Brulee**

**Profiteroles with Chocolate Sauce**

**Eaton Mess**

**Caramelised Apple Crumble**

**Luxury Bread & Butter Pudding**

**Chocolate Roulade with Raspberry Coulis**

**Lemon Meringue Pie**

**Fresh Fruit Salad**

**Lemon Mousse and Biscotti Biscuit**

**Old English Apple Pie**

**Bakewell Tart, Treacle Tart**

**Rustic Cheeseboard**

**(the hot buffet is presented in silver chafing dishes and includes all tablecoverings, white china, cutlery, serviettes etc. - a uniformed member of staff will serve you and your guests)**

## **EVENING CELEBRATION BUFFET (1)**

### **Variety Sandwich Platters**

**(all your favourites in a classic sandwich selection using  
Farmhouse White & Granary Bread & seeded rolls)**

### **Chicken Platter**

### **Slices of Mozzarella & Tomato Pizza**

**Indian Savoury Platter to include mini vegetable samosas,  
spring rolls and vegetable pakora served with yoghurt mint dip**

**Homemade puff pastry Sausage Rolls served with chutney**

**Selection of cocktail vol-au-vents with variety of fillings**

**Pigs in Blankets**

**Crisps & Nibbles**

**£10.50 per head + VAT**

**(to include tablecovering, plates and serviettes)**

## **EVENING CELEBRATION BUFFET (2) – select from**

**Mini fish and chips served in cones**

**Cheese & Pate Platters served with chutney, biscuits and artisan breads**

**Burgers and Hot Dogs**

**Bacon Baps**

**Price on request**

**AFTERNOON TEA**  
– mini selection of sandwiches and finger foods  
served on mirror platters

**Lime, Coriander & Sweet Chilli Chicken Skewers**  
**Salmon & Cream Cheese Bilinis**

**Mini Frittata Selection –**  
**Mushroom & Goats Cheese**  
**Asparagus & Italian Cheese**  
**Bacon & Camembert**  
**Chorizo & Feta Cheese**

**Minted Monkfish, Salmon & King Prawn Brochettes**  
**Melton Mowberry Mini Pork Pies**  
**Selection of Tortilla Wraps – plain, spinach & tomato – filled with a selection of**  
**delicious fillings**  
**Cocktail Rolls & Finger Sandwiches**  
**Filled with Red Salmon & Cucumber**  
**Creme Cheese & Chives**  
**Honey Roast Ham & Wholegrain Mustard**  
**Extra Mature Roast Beef**  
**Roast Turkey with Sage & Onion Stuffing**  
**Plus many more .....**

**Spinach & Ricotta & Roasted Vegetable Tartlets**

**Dessert Selection**  
**Strawberries & Double Cream**  
**Mini Scones with Strawberry Jam & Double Cream**  
**Mini Fruit of the Forest Tartlets**  
**Mini Victoria Sponge & Black Forest Gateaux**  
**Mini Chocolate Eclairs**  
**Mini Cheesecakes**  
**Mini Pavolas**  
**Mini Cup Cakes**

**£20.95 + VAT**

**(to include tablelinen, napkins, crockery & cutlery**  
**uniformed waiting staff)**

## HOG ROASTS

Our hog roasts are ideal for weddings, corporate events & parties. A pig roast will feed up to 100 people and our package includes everything you will need

**A whole spit roasted free range pig**

**Sage and onion stuffing**

**Crackling**

**Homemade apple sauce**

**Roasted onions**

**Green salad with vinaigrette**

**Classic crunchy coleslaw**

**Bread rolls**

**Selection of condiments**

**£9.95 pp + VAT**

**(to include disposable plates)**