

CLASSIC CATERING

Telephone: 07970 731919
Email - mail@classiccatering.co.uk
www.classiccatering.co.uk

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

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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

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

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WEDDING PACKAGES – at a glance

DIAMOND

**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**

SAPPHIRE

**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**

DIAMOND ALL-INCLUSIVE PACKAGE

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

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

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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

Miniature 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

(d 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

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

HOT BUFFET

2 Hot Dishes & 2 Puddings

3 Hot Dishes & 2 Puddings

4 Hot Dishes & 2 Puddings

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

(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

(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

(to include disposable plates)

Please telephone or email for further details