

Celebration Caterers..... Fabulous food . Warm friendly service

Perfect planning for an amazing catering experience

BOWL FOODS

A RELAXED AFFAIR, CHEFS AND STAFF WILL SERVE TASTING BOWLS OF DELICIOUS FOOD TO YOUR GUESTS FROM USHERETTE TRAYS. ALLOW 4 BOWLS PER PERSON PLUS 2 DESSERT CHOICES OR LEAVE IT TO US TO SUPPLY AN EXCELLENT SELECTION AND KEEP EVERYONE HAPPY!

HOT: Choose selections from:

Cassoulet of Beans, Chorizo and Potatoes

Tandoori Chicken with Basmati Rice

Lincolnshire Sausage, Creamy Mashed Potato and Onion Gravy

Beef Bourguignon and Green Beans

Thai Green Chicken Curry with Scented Rice

Coq au Vin and mini Baked Potatoes

Moroccan Lamb or Vegetable Tagine with CousCous

Slow Roasted Squares of Pork Belly with Hoisin Sauce

Our special Chilli Con Carne and Rice

Chicken Cacciatore with Diced Potatoes

Shredded Duck with Singapore Noodles

Beef Casserole with Baby Dumplings and Spring Onion Mashed Potatoes

VEGETARIAN CHOICE: Choose Selections from

Tuscan Style Penne Pasta with Plum Tomatoes, Sage, Mushrooms and Sweet Peppers

Vegetable Tagine, Cous Cous and Lemon Chive

Asparagus and Petit Pois Risotto

Roasted Vegetable Curry

Mushroom Stroganoff and Rice

Stir Fried Vegetables and Singapore Noodles

Baby Bell Peppers filled with Monzella Puy Lentils, Tomatoes and Fresh Basil

FISH SELECTION: Choose Selections from

Roasted Salmon Slivers with a Herby CousCous

Seafood Paella

Tiger Prawn Korma Curry and Jasmine Rice

Mini Fish and Chips and Mushy Peas

COLD IDEAS; Choose selections from:

Tune & Nicoise Salad

Coronation Chicken with Baby Salad and Rocket

Greek Salad

King Prawn Cocktail

Ceasar Salad

Shredded Duck with Noodles

DESSERTS; Choose 2 bowls from selection below:

Greek Yoghurt & Honey with Fresh Fruits

Tiramisu

Profiteroles with Strawberries and Hot Chocolate Sauce

Eton Mess

Traditional Crème Brulee and Raspberries

Belgian Chocolate Mousse and Strawberries

Lemon Posset with Tuilee biscuit

£32.00 per person (excluding VAT) including Chefs and Waiting Staff.

All prices exclusive of VAT.

Inclusive of Buffet Table Clothes, Serviettes, Cutlery & China.









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BBQ MENU ONE

REAL BBQ FOOD FOR A RELAXED AFFAIR CHEF SHOW COOKING ON BBQ-SERVED TO YOUR TABLES BY WAITER SERVICE ON PLATTERS

To Start

Baskets of Rustic Breads, Brioche Buns with bowls of Olives, Balsamic vinegar, oils and butters.

Roasted Garlic bulbs. Aioli.

Please choose platters of FOUR choices from a selection of:

Aberdeen Angus Burger on Floury Bap
Cumberland Pork Sausage
Skewers of chicken breast satay
Moroccan minted lamb "lolly pops"
Sweet Chilli Chicken Skewers with fresh Coriander
Slow cooked Chinese styled pork belly skewers
Roasted sweet peppers, onions and Greek Halloumi on paddle skewers
Finest Veggie burgers

To accompany main platters Please choose FOUR choices of Sharing Bowls from

BBQ Flashed new potatoes with Herb Butter
Sweet Potato Wedges
Homemade Crunchy Coleslaw
Roasted Mediterranean Vegetable Cous Cous
Assorted Salad Leaves with Cherry Tomatoes
A Pesto and tomato fusilli pasta salad
Mushroom a al greque
Red Onions and Tomato Salad

Selection of Relishes

Desserts, please choose ONE choice from

A trilogy of mini desserts of Crème Brulee,
Belgian Chocolate mousse served in a chocolate cup and a tarte Citron.
Strawberries and cream
Summer Pudding served with double cream

To Finish Columbian Coffee or Tea with Chocolate mints

Special Price £37.00 excuding VAT

To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

NB. These prices are for a minimum of 50 persons, banquet style. Smaller numbers catered for with a price adjustment.

£250 deposit secures price and date.







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LUXURY BBQ MENU TWO

REAL BBQ FOOD FOR A RELAXED AFFAIR
CHEF SHOW COOKING ON BBQ-SERVED TO YOUR TABLES BY WAITER SERVICE ON PLATTERS

To Start

Baskets of Rustic Breads, Brioche Buns with bowls of Olives, Balsamic vinegar, oils and butters.

Roasted Garlic bulbs. Aioli.

Please choose platters of FOUR choices from a selection of:

Piri Piri Chicken Kebabs

A Brochette of Monkfish, Tiger Prawns & Sweet Peppers

Vegetable Kebabs with chilli glaze

Posh Hot Dogs with Beer Braised Onions

Slow Cooked Chinese Style Pork Belly Skewers

Morrocan Style Meat Balls on Skewers

Peppered Sirloin or Rump Steaks (£2.00 supplement)

Salmon Paupiettes with a Teriyaki, Lime marinade

Jack Daniels BBQ Pork Ribs or Vegi Brochettes

Slow Cooked Lamb cooked Kleftico Flashed on a the BBQ and served with Pitta Breads

To accompany main platters Please choose FOUR choices of Sharing Bowls from

Twice cooked potato wedges
Romaine Lettuce and Baby Plum Tomatoes with a Roquefort Dressing
Fusilli and Tomato Pasta Salad
Red Cabbage Coleslaw
Greek Salad with Olives & Feta cheese
A Trio of different tomato varieties garnished with Rustic Bread Croutons, Asparagus Spears & Virgin olive oil
Traditional Style Coleslaw
Slow Roasted Greek Style Potatoes
Relish & Salsa

Desserts, please choose ONE choice from

Profiteroles with hot chocolate sauce
A Luxury Baileys Bread & Butter Pudding
Tiramisu Cheesecake
Individual Tarte Citrons and Fresh Cream
Raspberries, Strawberries and Cream or Tropical Fruit Salad
Warm Sticky Toffee Pudding with Custard
Classic Eaton Mess - Meringues strawberries & fresh cream

To Finish Columbian Coffee or Tea with Chocolate mints

Special Price £39.00 excluding VAT

To include chef's/waitresses/waiting staff, china, cutlery, table linen, napery.

NB. These prices are for a minimum of 50 persons, banquet style. Smaller numbers catered for with a price adjustment.

£250 deposit secures price and date.



