

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 rillete 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

Yorkshire & Proud

YORKSHIRE TAPAS, A REAL TASTE OF YORKSHIRE £14 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

Something Different

SMALL BOWL MENU SELECTOR £12 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

Good Old Fashioned Cream Teas

£20 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.

Contact

07943 423 552 or 0113 236 8135
enquiries@cateringyorkshire.com

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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

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

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 £12 P/P

Small Bowl menu selector.
Please select 4 items from the list below

- Baked mustard ham joint, crushed new 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

NOW FOR A TREAT £5 P/P

- 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

Bar Service & Drinks Packages

Catering Yorkshire provides a full fitted bar serving bottle beer, wines, spirits, cocktails, draught local beers and lagers for events. The bar hire is free but there is a must be a guarantee of sale due to set up costs:

- Bar for 50 guests guaranteed minimum spend of £350
- Bar for 100 guests guaranteed minimum spend of £500

PACKAGE 1 £15 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 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

CHAMPAGNE RECEPTIONS

- Champagne £6.50 per glass
- Prosecco £4.25 per glass

Includes glasses, corking, meet and greet reception.

BRING YOUR OWN ALCOHOL

- Corkage charged at £6 per bottle for wine/ prosecco and £10 per bottle for champagne
- Glass hire is charged at 50p per item
- Bar staff charged at £12.00 per hour

Other Information

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

Cutlery and crockery are included in the price
Travel over 10 miles outside Leeds centre charged at £50
Waiters and waitress are charged at £8 per hour
p/p (Chefs and Manager included in the price)
Wedding tasting can be arrange at £40 p/p
(refunded when booking confirmed)
Deposit for wedding and holding the date is £500 (non-refundable)
Kitchen hire (marquees, unfurnished halls, churches etc) £500
Farm stall for the evening £250

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