



dc devine
catering mk

THE WEDDING MENU



TRULY MEMORABLE WEDDING CATERING

In the run up to a wedding there are so many things to organise; from choosing a venue and booking the photographer, to writing the invitations. The key to a memorable wedding is the food you serve to your guests, because good wedding food always makes an impression. At Devine Catering, we have the expertise and experience to deliver truly memorable wedding catering; we cater for dozens of weddings each year, and time and again we exceed the expectations of our customers.

BESPOKE MENUS AT A PRICE TO SUIT YOU

No two weddings are the same, and we design our menus to suit the individual style of your wedding, your taste and your budget. Whether you're planning something small and informal, or a large marquee reception, our superb quality food and service come as standard.

EXCEPTIONAL WEDDING CATERING

Whatever the style of your big day, our wedding catering services cover every aspect of wedding dining: from champagne and canapés on arrival and a formal multi-course meal, to a barbecue or buffet – plus drinks packages, bar services and evening snacks. We can advise you on the menu choices that will really have your guests raving. Right from our first meeting to the day itself, we'll work with you to help make sure your big day goes without a hitch.

To discuss the catering and bar services at your wedding, please call on 07535 518329 or send an email to enquiries@devinecateringmk.co.uk

Canapés

Dusted risotto truffle with black truffle oil and Parmesan (v)

Rich leek and gruyere tart with grilled spring onion and lemon crème (c/h) (v)

Traditional cheese savoury, ham, balsamic shallot and chive (h)

Yakitori chicken 'popcorn' with sesame and soy (serve in bowl with skewer) (c/h) (gf)

Grilled pineapple, pulled pork and cider terrine with chervil (gf)

Manchego and smoked anchovy puff pastry fingers (c/h)

Blue cheese on rye with balsamic black grape (v)

Beetroot frittata, thyme crème and walnut (gf)

Sweet

Brioche butter pudding with apricot and orange marmalade

Boozy fruit chocolate and vanilla truffle (gf)

3 items £6.95 per person

5 items £8.95 per person

All our canapes are hand made by our own chefs and come beautifully presented on slate serving trays





WEDDING BREAKFAST

Menu 1

Sun blushed tomato soup finished
with a basil crème fraîche

Salad of marinated mozzarella
and confit cherry tomatoes

Caramelised fennel and smoked haddock tartlet
served with a burnt garlic and pine nut dressing

Seasonal melon fan with fruit pureé

Slow roasted pork loin steak
served on creamed potatoes infused
with grain mustard and roasted root vegetables

Chicken breast
served on a bed of creamed leeks
with a wild mushroom and shallot sauce

Baby leek and stilton risotto
finished with balsamic and tarragon oil

Salmon fillet marinated in honey
and basil served with a new potato
and sweet onion salad and French beans

Vanilla cream filled profiteroles
topped with a dark chocolate sauce

Blackberry cheese cake served with raspberry coulis

White chocolate and raspberry cheesecake
served with mango coulis

£43.95 per person

Menu 2

Tartlet of marinated artichokes and caramelised
goat's cheese served on a salad of toasted
pine nuts and rocket leaves

Roasted parsnip and sweet potato soup
finished with honey

Brie fritters served with a cranberry
and apple compote

Salmon terrine laced with confit salmon
served on a tomato and thyme compote

Roasted pork loin steak served on a
bed of confit cabbage laced with smoked bacon
with fondant potato and creamy port

Roasted breast of chicken filled with a chestnut
mushroom and leek farce with roasted potatoes
and a baby onion jus

Sweet potato and roasted red pepper tart served
with warm potato, mizuna and a basil dressing

Salmon fillet marinated in honey and basil
served with a new potato and sweet onion salad
and French beans

Mascarpone and wild berry cheesecake
served with vanilla flavoured berries

Rhubarb crumble served
with a marmalade Anglaise

Apple torte served
with a brandy scented crème Anglaise
Lemon tart

£47.95 per person



WEDDING BREAKFAST

Menu 3

King prawns cooked in garlic and chilli served with an orange and sesame dressing

Garlic roasted field mushrooms topped with mozzarella and grilled parma ham, finished with a rich tomato ragu

Chicken liver pâté with crisp bread and tomato chutney

Avocado, buffalo mozzarella and tomato roasted with smoked paprika, served with a basil water dressing

Braised shank of lamb served with a rich pan gravy, mashed potatoes scented with grain mustard and market vegetables

Slow roasted fillet of English beef served with glazed root vegetables and cocotte potatoes, finished with a light peppercorn sauce

Cherry tomato, camembert and red onion marmalade tartlet served with green pesto

Eton mess

Strawberry tartlet served with caramel ice cream

Warm chocolate fondant pudding served with a compote of winter berries

Seasonal berry brûlée served with a shortbread finger

£51.95 per person

Childrens Menu

Cream of tomato soup

Carrot sticks with dip

Seasonal melon fanned with fruit puree
Sausage and mash,
seasonal vegetables and gravy

Battered chicken nuggets,
chips, baked beans, peas or sweetcorn

Breaded fish fingers, chips and peas

Plain pasta with tomato sauce

Jelly & Ice cream with the choice of strawberry,
chocolate or vanilla ice cream

Fresh fruit salad

Ice cream with a wafer
Knickerbocker glory

£15.95 per person

Children aged 4 and under dine free of charge
Children aged 5 to 12 years can have a set menu
from the above or a smaller portion of the wedding
breakfast at 50% discount

Children aged 13 years and above
are charged at the full adult price



BBQ & GRILL MENU

Essentials Menu

6 oz 100 % Handmade Beef Burgers
Locally Produced Special Sausages
Boneless Chicken Breast or Chicken Legs & Thighs
(in your choice of marinade, Smokey BBQ, Asian or Southern)
Your Choice of 3 Salads
(See Salads)
Brioche Buns & Brioche Sliders
£11.95 per person

Surf n Turf

6oz Marinated Rib Eye Steak
Spicy Whole King Prawns
Honey & Mustard Pork Loin
(in your choice of marinade, Smokey BBQ, Asian or Southern)
Your Choice of 3 Salads
(See Salads)
Artisan Breads & Brioche Sliders
£14.95 per person

The Big One

6oz Marinated Sirloin Steak
Spicy Whole King Prawns
Honey & Mustard Pork Loin Steaks
8oz Chuck Burgers
Boneless Chicken Breast or Chicken Legs & Thighs
(in your choice of marinade, Smokey BBQ, Asian or Southern)
Your Choice of 3 Salads/Sides
(See Salads & Sides)
Artisan Breads & Brioche Buns
American Cheese Cake
£29.95 per person



All our barbeque menus
include quality disposables
Plates, Cutlery & Napkins
If you wish to have china
plates and cutlery
please ask .





HOG ROAST

The Whole Hog

Great example of value for money wedding catering when feeding a lot of people on a budget and adds a great spectacle to your event. Keep the quality and "wow" factor without spending a small fortune.

Presented whole and carved to your guests by a chef .

Free-range hog roast, slow-cooked for 4-7 hours, left to rest and served perfectly moist and tender with traditional sage and onion stuffing, home-made apple sauce and crispy crackling.

Hot buttered new potatoes topped with fresh parsley

Root vegetable medley (butternut squash, carrots, parsnips, shallots, fennel & thyme

Green beans with garlic, crushed almonds and butter

(v) Mozzarella Melt Parcels – Tomato & Mozzarella soaked in basil pesto and wrapped in a grilled slice of aubergine

baked – drizzled in a light vinaigrette

Pork and onion gravy

From £7.95 per head – please inquire with numbers, location, date and venue details



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If you wish to have china plates and cutlery please ask .





Christian Bowler
Director

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