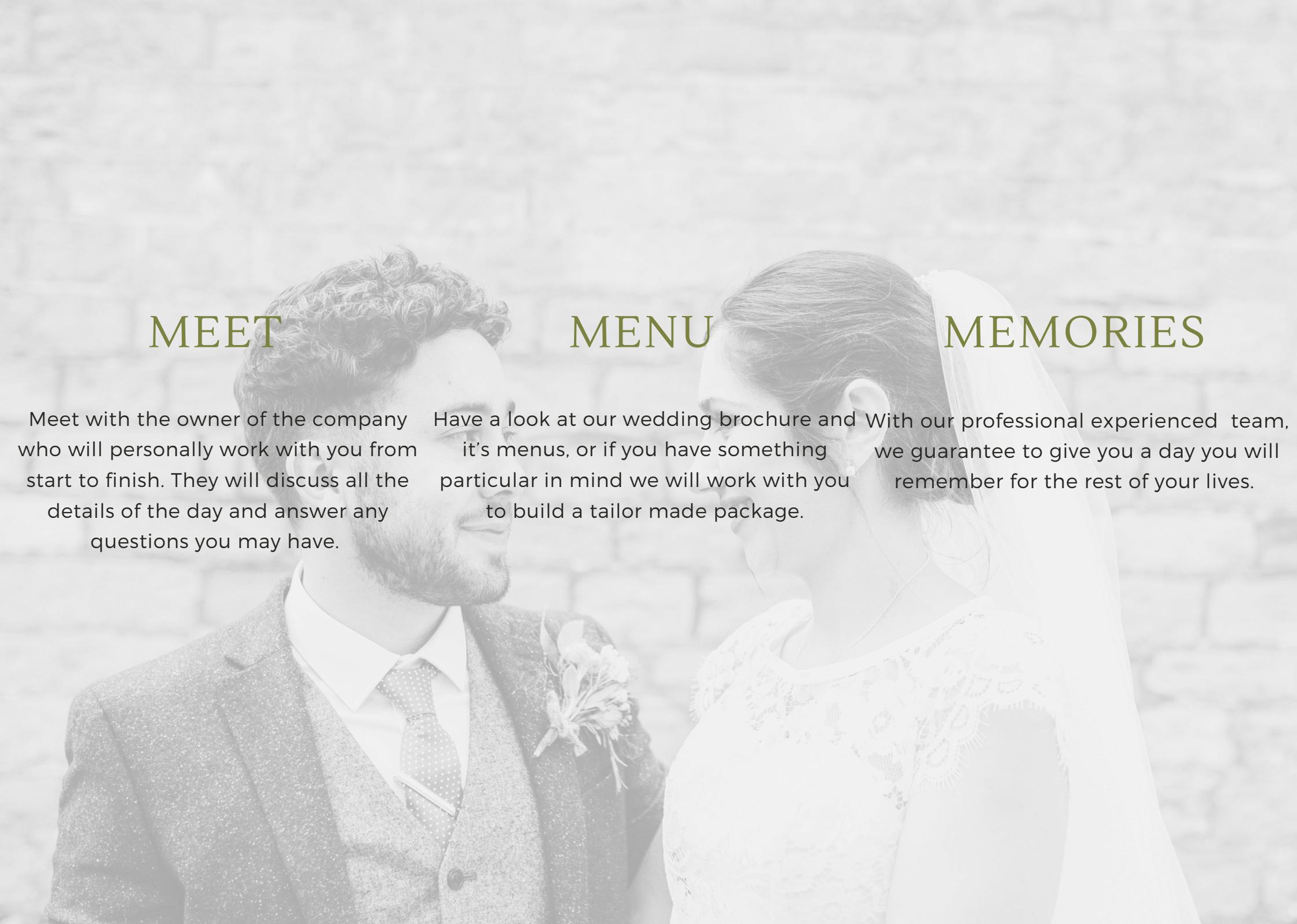




OLIVE & SAGE

CATERING & EVENTS

WEDDING & EVENTS
BROCHURE



MEET

Meet with the owner of the company who will personally work with you from start to finish. They will discuss all the details of the day and answer any questions you may have.

MENU

Have a look at our wedding brochure and it's menus, or if you have something particular in mind we will work with you to build a tailor made package.

MEMORIES

With our professional experienced team, we guarantee to give you a day you will remember for the rest of your lives.

CONTACT US

07981796870

www.oliveandsagecatering.co.uk

hello@oliveandsagecatering.co.uk

***all prices subject to additional VAT**



CANAPES

Please select 5 from the list below

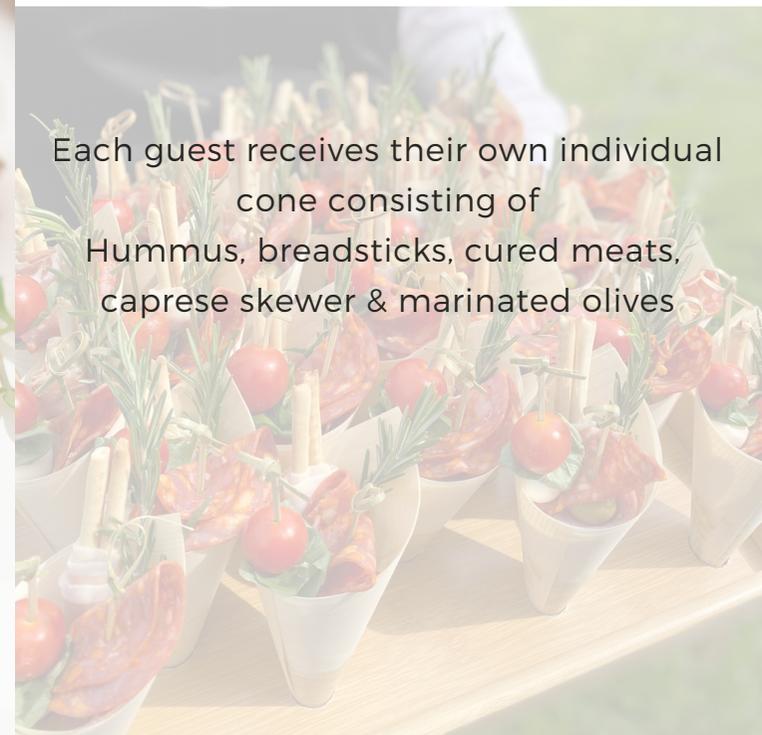
- Oak smoked salmon, cream cheese, caper & dill
- Parmesan & paprika straws with citrus hummus (V)
- King prawn & chorizo skewers, lemon & coriander
- Mini toad in the hole, with red onion chutney
- Glazed chipolata with a hot honey chilli dip
- Mini veg spring rolls with sweet chilli dip (Vg)
- Mini truffle arancini with aioli dip (V)
- Caramelised red onion & goats cheese tartlet (V)
- Tomato, red onion & basil bruschetta (Vg)
- White bean hummus & pesto crostini (Vg)
- Caprese skewer (V)

SHARING MEZZE BOARDS

Rustic breads, dipping oils, meats, feta, olives, hummus, falafel & sun blush tomatoes

MEZZE CONES

Each guest receives their own individual cone consisting of Hummus, breadsticks, cured meats, caprese skewer & marinated olives



STARTERS

Ham hock & leek terrine, tarragon mayo, crispy ciabatta

Chicken liver parfait, crispy onions, Hendos onion chutney, toasted brioche, baby salad

Salmon fishcakes, rocket salad & sweet chilli dressing

Vegetarian Options

Roast red pepper & tomato soup, basil oil & fresh bread roll (VE)

Baked tomato Galette tart, Goats cheese, pumpkin seeds & tapenade

Caprese salad, fresh micro basil & aged balsamic

MAINS

Slow braised Derbyshire Beef, caramelised baby onions & smoked bacon, creamy truffle mash

Thyme roasted chicken breast, honey roast carrot & fennel puree, rosemary & roast garlic fondant potato

Slow cooked Moss Valley belly pork, caramelised apple puree, creamy wholegrain mustard mash

Pressed lamb shoulder, smoked aubergine purée, rosemary & roast garlic fondant potato, salsa verde

Vegetarian Options

Moroccan Chickpea Tagine

Creamy mushroom, leek & thyme wellington

Salt baked celeriac, smoked puree, pickled garnish with sourdough and herb crumb

all served with seasonal greens

DESSERTS

Sticky toffee pudding, salted toffee sauce & vanilla bean custard

White chocolate panna cotta, macerated strawberries & honeycomb

Double chocolate Brownie, vanilla cream & macerated strawberries

Lemon or passion fruit posset, fresh raspberries & vanilla shortbreads

Millionaires cheesecake pots

Tiramisu

If you're finding it hard to choose then why not treat yourselves to our dessert sharing boards which include a selection of the desserts shown above.

MIDDLE EASTERN FEAST

Dishes served to the table of

Slow cooked Lebanese beef cheek, rich tomato sauce

Home marinated chicken shawarma

Moroccan chickpea tagine (V)

Yogurt & mint sauce (V)

Bowls of

Couscous tabbouleh (V)

Harissa roasted squash, feta & pine nuts (V)

Grilled flatbreads & hummus (V)

Dessert

Spiced fruits pavlova

Warm sticky spiced date pudding,
cardamon salted toffee sauce, vanilla cream

PIE & PEAS

Enjoy our homemade, hand raised pies with a variety of fillings such as

Tender steak & Yorkshire Ale

Chicken, ham hock & leek

Chicken, chestnut mushroom & thyme

Minted Lamb

Vegetarian options:

Bombay cauliflower, chickpea & spinach(VE)

Creamy leek, pea & feta

Served with creamy mashed potato & mushy peas

Accompanied with Mint sauce & Hendo's (off course!!)

THE PERFECT ROAST

Enjoy platters served to the table of
Slow roasted Derbyshire beef
or

Thyme roasted chicken supreme

served with rosemary & sea salt roast new potatoes, roasted root vegetables, cauliflower cheese and seasonal greens.

Topped off with homemade Yorkshire puddings and a rich beef gravy.

PLANT BASED FEAST

Completely vegan menu

Dishes served to the table of

Moroccan Chickpea Tagine

Cauliflower with preserved lemon, olives & giant couscous

Rosemary & sea salt roasted new potatoes

Bowls of

Roasted sweet potato, red pepper, sweetcorn & black bean salad

Rainbow slaw

Summer pea, bean & charred broccoli salad, olive oil, lemon & chilli

Focaccia & roast red pepper hummus

Dessert

Chocolate & hazelnut praline tarts

Tropical fruit salad

ITALIAN FEAST

Rustic wooden boards of

Porchetta stuffed with fragrant fennel seeds, smoked garlic & lemon

Pesto & lemon roasted chicken thighs

Mushroom arancini with a rustic tomato & lentil sauce (V)

Tuscan bean stew with garlic & oregano (V)

Bowls of

Sweet pepper panzanella salad (V)

Broccoli rabe, lemon & olive oil (V)

Rosemary focaccia (V)

Orzo, basil pesto, sundried tomato & pine nuts (V)

Dessert

Classic tiramisu

Scillian lemon possets & raspberries

AMERICAN BBQ FEAST

Boards of

Smoked brisket infused with apple cider

24 hour slow braised BBQ pulled pork

Moss Valley chilli dogs

Charred corn, cowboy butter

BBQ jackfruit for vegetarians

Dill pickles

Bowls of

Smokey campfire beans (V)

Fresh herb & baby potato salad (V)

Tangy lemon & thyme coleslaw (V)

Cucumber, pickled red onion & dill salad (V)

Crispy gem lettuce, ranch dressing, chunky ciabatta croutons (V)

Selection of freshly baked breads

Selection of condiments

BRITISH BBQ FEAST

Boards of

Chicken skewers in homemade tikka marinade

Home-made beef burgers served with spicy tomato relish (plant burgers available for vegan and vegetarian guests)

Pork and leek hot dogs served with sweet fired onions & mustard

Bowls of

Roasted Med vegetables & halloumi, marinated with fresh mint & lemon

Fresh herb & baby potato salad (V)

Tangy lemon & thyme coleslaw (V)

Tomato, basil & mozzarella salad (V)

Caesar salad with chunky ciabatta croutons (V)

Selection of freshly baked breads

Pickles & cheese

Selection of condiments

EVENING FOOD

Fresh hand stretched Neapolitan fired pizza's

Choice of four classic pizzas

- » Margherita
- » Double Pepperoni
- » Ham & Mushroom
- » Vegetarian
- » Spicy Carne

Selection of homemade dips and oils

*minimum 80 pizzas, gf bases available on request

Hot Roast Pork Sandwiches served on freshly baked bread cakes with stuffing & apple sauce

Vegetarian option supplied on request

Freshly made Gyros

Choose from Grilled marinated chicken or sweet potato falafel served with fresh salads & tzatziki

Ploughman Boards - Selection of Cheeses, Local Pork pie , crusty ciabatta bread, chutneys, grapes & celery

Sandwich Selection - Selection of fillings on sliced and ciabatta breads

TEA & COFFEE

Tea and coffee station

Our house tea and coffee available for guests throughout the day out our self serve station. Replenished regularly

Tea and coffee served

Our house tea and coffee served to the table after the meal by or friendly waiting staff.

Homemade truffles

add our signature homemade truffles

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VINTAGE ICE CREAM CART

Perfect for various points in the day, wow your guests with our vintage ice cream cart. Providing a selection of local ice creams in either tubs or cones with a variety of different flavours and not forgetting it makes a great photo opportunity !

(Minimum order 60 units)

