



Rival Catering
Menus and Options 2024-2025

Catering for any occasion
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Est 1974

About us,

Rival Catering is a family run catering company based in Leicestershire.

We specialise in banqueting but cater for any occasion.

With 50 years' experience, we work throughout the midlands on a variety of functions including, but not exclusive to; weddings, fundraisers, hot and cold buffets, interim catering, balls, presentation evenings and sports clubs dinners.

Having been in business for five decades, we have developed an exceptional reputation across the region for our fast and friendly, but above all professional service.

We are happy to help with all aspects of your event, so please do not hesitate to contact us with any queries or for a free quotation.

May we assure you of our best attention at all times.

Claire, Kate, Carrie-Ann Ellison

Menus

Set menus 1 - 7, we are happy for you to mix and match these menus to suit your requirements and we can price your own suggestions on request. These prices are inclusive of Cutlery, crockery, condiments, banquet roll table covering, napkins & Service staff. If wanting a choice we are happy to offer on a pre order only basis and we are happy to accommodate reduced 2 course meals also if required. Please call or email to discuss. All menus are priced on the assumption that we have kitchen facilities available to us to produce said menu'. If there is no kitchen, don't worry - we can discuss options and bring in what's needed, also advising on cooking methods and adaptations if required.

Set menus

Menu 1 - Your choice of soup, crusty bread & butter

Braised Rump Steak served with a choice of one of the following: Chasseur sauce, Peppercorn sauce, Red wine sauce or Roast gravy Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Menu 2 - Your choice of soup, Crusty bread & butter

Roast leg of Lamb joints Served as a lamb steak with mint sauce & Roast gravy Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Menu 3 - Your choice of soup, Crusty bread & butter

Supreme of Chicken with a choice of one of the following: White wine sauce, Chasseur sauce, Mushroom sauce or Creamy mustard sauce Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Menu 4 - Your choice of soup, Crusty bread & butter

Roast loin of Pork served with apple sauce and a choice of one of the following: Creamy Mushroom sauce, Cumberland sauce, roast gravy or Cider jus, creamy dijon mustard sauce Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Menu 5 - Your choice of soup, Crusty bread & butter

Roast Turkey served with Sage & onion stuffing, chipolata sausage, cranberry sauce & roast gravy Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Menu 6 - Your choice of soup Crusty bread & butter

Poached Salmon steak, Served with a choice of one of the following: parsley sauce, White wine sauce, Garlic butter with lemon & Capers or Dill & Mustard sauce, hollandaise sauce Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Menu 7 - Your choice of soup Crusty bread & butter

Traditional Roast Beef & Yorkshire pudding • Served with horseradish sauce & roast gravy Selection of two types of potatoes & two garden vegetables

Choice of dessert from our selection • Served with fresh dairy cream, ice cream or custard

Price per head £

Extras:

Coffee, Tea & Homemade Truffles - £2.50 per head
British Cheese board - £3.00 per head (consisting of Tuxford & tebbot stilton, Somerset brie & Mature cheddar, Celery & grapes).

Recommended formal dinner Menu 1

Dirty Martini prawn cocktail with vermouth & olives
Belly of Pork with a redcurrant & port jus, served with Fondant potato & tenderstem broccoli
Chantilly lemon & White chocolate pavlova, served with fresh dairy cream.
Coffee, Tea and homemade truffles.
£ per head

Recommended formal dinner menu 2

Ham hock terrine with piccalilli & toasted sourdough bread
Braised rump steak with a peppercorn sauce served with Savoy cabbage & Leeks,
Colcannon mash & fine green beans
Chantilly patisserie Honeycomb charlotte served with fresh dairy cream
Coffee, Tea & Homemade truffles
£ per head

Recommended formal dinner menu 3

Trio of bruschetta, Mozzarella & basil, heritage tomato salsa & parma ham served on a garlic
bruschetta finished with extra virgin olive oil & balsamic syrup
Chicken breast filled with somerset brie, wrapped streaky bacon, topped with a white wine
sauce, served with buttery mashed potato, garden peas and chantenay carrots.
Salted chocolate torte served with fresh dairy cream
Coffee, Tea and homemade truffles.
£ per head

Recommended formal dinner menu 4 pre orders only

Prosciutto ham with whipped goats cheese & figs or Spiced pumpkin soup with garlic
croutons
Sirloin of Beef served with a roast gravy & Yorkshire pudding Or Pan fried Seabass with a
salsa Verde Both served with A selection of vegetables & potatoes
Key lime pie served with fresh dairy cream
£ per head

Recommended formal dinner menu 5 - sharing style

Assorted artisan breads with hummus, Extra virgin olive oil & balsamic syrup
Pork platter, Honey & mustard glazed pork sausages, Bourbon glazed pork belly, bbq pulled
pork
Served with parmentier potatoes & honey roasted carrots
Mini croquembouche, profiteroles filled with cream and topped with white & dark chocolate
sauce
£ per head

Family style menu

Table sharing Antipasto: Cured meats, sun blush tomatoes, mozzarella, mixed Assorted breads & breadsticks with Olive oil & balsamic dip & Black olive tapenade

Moroccan style Lamb tagine with apricots & chickpeas served with lemon couscous and roasted vegetables

Individual Yorvale ice-cream pots, chocolate brownie, honeycomb, chocolate sauce, raspberry sauce, assorted topping, wafers, flakes and anything else we can fit in.

£ Per head

Informal cold buffet menu

Assorted breads & dips On tables for your guests to help themselves to

Sliced Honey roast ham, Coronation Chicken Mixed Salad Homemade coleslaw Potato & spring onion salad, Waldorf salad

Your choice of dessert (non supplemented) from our dessert page.

£ per head

Allergen advice: Rival Catering makes every effort to accommodate the various dietary requirements of our customers and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Rival Catering staff consults with customers regarding food allergies to minimise allergic reactions. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross contact. In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge. We do not guarantee the accuracy of nutrition information. Ingredient and nutrition content of foods may vary due to changes in products, recipe substitutions, portion size and other factors. Customers with concerns need to be aware of these risks. Rival Catering will assume no liability for any adverse reactions that may occur in the dining facilities.

Starters and fish that can be added to any menu Priced on request

(We can price your own choices on request).

Fan of melon with Parma ham/ Fan of melon with mixed berries/ Pate & Melba toast served with homemade onion chutney/ Salmon & cream cheese roulade/ Ham Hock terrine with piccalilli /Plaice goujons with tartar sauce /Classic prawn cocktail /Smoked mackerel with a horseradish creme fraiche /Classic Moules mariniere /Garlic mushrooms served on a toasted bruschetta /Trio of bruschetta /Caesar salad /Sticky Chicken wings /Baked Camembert with thyme & thinly sliced crisp bread /Scallops au gratin /Baked goats cheese with caramelised walnuts /Pan fried Asparagus with hollandaise sauce /Satay chicken with a peanut butter dressing /Tomato & mozzarella salad with pesto & fresh basil/ Haggis with tatties & neeps & onion gravy/ Spinach & ricotta ravioli/Creamy mushroom gnocchi (other flavours available)/Buratta with parma ham & baked figs/Salmon & crayfish mousse/mac & cheese croquettes/Duck bonbons with a hoisin dip/Falafel with a sweet chilli dip/Spicy corn fritters with a pineapple salsa/spring green risotto/Lamb koftas with mint raita/dirty martini prawn cocktail/Gin & tonic cured salmon with lemon & dill creme fraiche.

Sorbets/palate cleansers - Lemon sorbet with prosecco/Lemon sorbet with Mint & Cointreau/Raspberry sorbet with a hint of schnapps/Strawberry & rose sorbet/Lime & lemon sorbet/Mango sorbet.

Soups - French onion with a mozzarella crouton /Minestrone /Carrot & coriander /Roasted pepper /Pea & ham Asparagus /Chicken & leek /Vegetable / Leek & potato /Mushroom /Tomato /Chicken/ Broccoli & stilton /Cider and onion with cheese and apple toast / Chorizo and cauliflower with garlic croutons /Tomato and pesto /Spinach and watercress / Spiced pumpkin with vegetable crisps/butternut squash & coconut/Pumpkin & vodka/celeriac.
(Should no preference be given when ordering our meals we serve cream of vegetable soup)

Alternative main meals - priced on request - Beef Wellington /Sirloin steak/Sirloin of Beef Rump steak /Fillet steak /Rib of beef /Lamb chops /Lamb rump /Braised Lamb Shanks /Coq au vin /Roast chicken 1/4/Chicken filled with brie & wrapped in streaky bacon/Roast Leg of pork with crackling/Escalope of pork/chicken Pork chops/ Pulled pork Roast/Belly of pork/Gammon ham/Pan fried Duck/Confit duck leg/Venison – (Oct-Apr) Pan fried Sea Bass/ Smoked haddock/Garlic & herb crusted cod Glazed tuna/Homemade pies/ Poached salmon/Homemade curries/ Homemade lasagne /Chili con carne Risotto
(We can price your own choices on request)

Desserts - Included in menu price Chocolate cake /Fresh fruit cocktail /Ice cream/ Ice cream sundaes /Baked rice pudding /Syrup pudding /Spotted dick /Fruit crumble Bakewell tart /Profiteroles with chocolate sauce /Lemon meringue pie /Lemon meringue roulade/lemon meringue eton mess/Salted caramel tart /Strawberry gateau /Banoffee pie Lemon tart /Tiramisu /Christmas pudding /Carrot cake /Eton mess /Chocolate brownie/Fresh strawberries* Strawberry/Raspberry Pavlova* Raspberry/vanilla/passion fruit Crème Brûlée* /Chocolate junkyard* /Bailey's bread & butter pudding*/Summer pudding*/White chocolate & baileys truffle* / Chocolate sable mousse*/ Chocolate orange delice /Salted caramel cheesecake /Chocolate torte/Fruits of the forest cheesecake /Mango vanilla delice*/ White chocolate & raspberry tart*/Sticky toffee pudding/sticky toffee gateau/strawberry gateau/ Banoffee pie/key lime pie/Assorted cheesecakes/spotted dick/jam roly poly/black forest gateau/Baked new york cheesecake.
(small supplement *)

Dietary requirement options Vegan, vegetarian, gluten free. Menus below use
vegan/vegetarian/gluten free alternatives.

Starters: Chunky tomato soup (gf/ve/v) Pan fried gnocchi with mushrooms & spinach (ve/v) Individual vegetable tarts dressed with wild rocket (ve/v/gf) Pan fried tofu with a honey & mustard dressing (ve/v/gf) Half roasted pepper filled with a lightly spiced couscous (ve/v) Aubergine kebabs with tomato & onion salsa (ve/v/gf) Mixed melon cocktail (ve/v/gf) Trio Beetroot carpaccio finished with pea shoots and balsamic reduction (ve/v/gf) Asparagus risotto (v/gf) Three bean salad with (ve/v/gf) Mediterranean vegetable quiche (v)

Main courses: Goats cheese & aubergine stack finished with pesto (v/gf) Vegetable lasagne (v) Pan fried gnocchi with a creamy mushroom sauce and finished with parmesan (ve/v) Portobello mushroom filled with stilton au gratin (v) Emmental & cherry tomato frittata (v/gf) Cauliflower curry with wild rice (ve/v/gf) Chickpea tagine (ve/v/gf) Lentil tabbouleh (ve/v/gf) Tomato, Basil & garlic orzo (ve/v/gf) Mozzarella & pesto puff pastry tart (v,gf) Individual

mixed vegetable tarts (v/gf) Paneer tikka with tomato & cucumber served on a flatbread (v)
Cumin Roasted butternut squash with bulgur wheat (ve/v) Penang curry (ve/gf)

Desserts: A majority of our desserts are gluten free please check on ordering. Vegan chocolate orange tart (ve/v) Caramel apple betty (ve/v) Chocolate orange tart (ve/v) Cherry lattice pie (ve/v) Carrot cake (gf/v) Cappuccino gateaux (gf/v) Chocolate cake (gf/v) All served with a choice of free from cream alternative.

Allergies & intolerances can all be catered for as long as we know in advance and are pre ordered prior to your event. Lactose free options and nut free and all other allergen options available on request. We ask for banqueting menus you limit your alternative options to no more than 2 choices per course (pre orders only).

Options

Choice of potatoes: Mashed potatoes/ Herb mash/ Cheddar mash/ Sweet potato mash/ Cream cheese & chive mash /Wholegrain mustard mash /Boiled potatoes /Roast potatoes Roast sweet potatoes /Sauté potatoes /Croquets /Duchess potatoes /Boulangère (cooked in beef stock) Garlic & thyme roast /Dauphinoise (garlic & cream sauce) Lyonnaise (layered with onions) Garlic & rosemary roast potatoes /Chips /Jacket potatoes /Potato Wedges Fondant potatoes /Crushed new potatoes /Hasselback potatoes/Parmentier potatoes (herb diced).

Choice of Vegetables: Sliced carrots/ Honey glazed carrots.baton carrots/ Braised red cabbage /White/green cabbage /Sauté cabbage with bacon lardons /Roast/boiled/Honey glazed parsnips /Cauliflower cheese /Garden Peas/ petit pois/ Broccoli / tenderstem broccoli/Green beans/fine green beans/ Broad beans /Leeks/ Creamy leeks /Swede /Sweet corn /Mushrooms /Brussels sprouts /Stuffed tomatoes au gratin.

Supplementary* (extra charge) Roasted Mediterranean vegetables Melange of fresh vegetables Mange tout Baby corn /Creamed celeriac /Brussel sprouts with crispy bacon and stilton/ Butternut squash /Rosemary roasted courgette/ Baked aubergine in a tomato sauce.

Carveries / Live food / Evening food Menus can be tailored to your requirements. Why not ask about something a little different:

Great British Carvery A choice of Two Roast meats served with all the trimmings & a rich roast gravy. Selection of two types of vegetables & potatoes of your choice.

Tapas A wide selection of traditional Spanish tapas served as small dishes.

Sharing boards A smorgasbord of picky bits, serving up to 10 per board, various options and themes, please ask for our options.

Paella - live food Cooked in front of guests in large paella dishes, ideal for evening food

Cheese cakes Ask for our wide selection of options A great addition to menus and looks fabulous.

Build your own burgers: Variety of options to suit your requirements.

Dessert stations Ideal for weddings, a table laid with all your favourites including toppings, sauces and sprinkles Loaded Fries Selection of fries and toppings to suit your requirements.

Buffet menus

Buffet menu 1

Assorted brown & white sandwiches, Homemade sausage rolls, Pork pie with piccalilli, Cheese & savouries on sticks Crudites & dips, Crisps & nuts Assorted Mini Cakes
£9.00 per head

Buffet menu 2

Assorted brown & white Baps, Prawn & cream cheese vol au vents, Smoked salmon & Cream cheese Blinis, Chicken drumsticks, Nachos & salsa, Assorted mini cakes
£10.00 per head

Buffet menu 3

Delivered with disposables only. Minimum 40
Sliced Gammon Ham, Coronation chicken, Mixed salad, Homemade coleslaw, Pesto pasta salad with pine nuts & olive oil, Assorted breads & butter
£12.50 per head

Afternoon tea menu

Smoked salmon & Cream cheese sandwiches, Tuna & Cucumber sandwiches, Honey roast Ham sandwiches, Homemade scones served with clotted cream & Jam, A choice of one of the following cakes: Victoria sponge, Lemon drizzle, Coffee & Walnut, Red velvet sponge cake & Carrot cake Unlimited Tea & Coffee

For delivery only, a selection of tea and coffee sachets will be provided. (Speciality teas/coffees can be supplied on request)

£17.00 per head

Please note All buffets required for delivery only - prices include disposable buffet table covering plates & napkins & cutlery. Delivery over 5 miles from LE7 will incur a delivery charge. We are happy to do any buffet on crockery for a small charge. If wanting staff to assist with service & clearing up we can supply staff members for a minimum of 2 hours
Priced on request.

Canapes

Hot Canapes: Sirloin of beef strips – cooked med/rare* /Satay chicken skewers with peanut dip /Bacon, Brie and Cranberry Filo tart /Mini Yorkshire puddings filled with Roast Beef & horseradish sauce /Mini Beef burgers with a tomato relish & gherkin* /Pigs in blankets Creamed Mushroom & stilton tarts /Mini jacket potatoes with cottage cheese & chive or paneer cheese /Duck spring rolls & hoisin sauce* /Traditional Indian samosas with a sweet chilli dipping sauce /Vegetable spring rolls /Mini fish & chips with tartar sauce* /Stilton & Apple chutney rarebit/filo wrapped prawns/falafel with a sweet chilli dip

Cold Canapes: Goats cheese lollipops rolled in chive/cracked black pepper* /Asparagus wrapped in Parma ham* /Prawn & chorizo skewers* /Savoury cones filled with cream cheese & smoked salmon* /Savoury choux buns with mackerel & Horseradish crème fraiche* /Spicy Prawn Skewers* /Bloody mary tomato shots* /Cucumber filled with Salmon Pate topped with

beetroot leafs*/ Assorted Crudites & dips /Mini prawn cocktail served in little gem lettuce*
Smoked salmon & cream cheese blinis /Goats cheese & red onion relish bruschetta /Tomato
& chorizo salsa tartlets /Prawn & Marie rose vol au vents /Assorted sushi selection with a
soy dipping sauce* /Olive & chorizo skewers*/Feta & black olive tarts/cheese & pineapple
skewers/Tomato & mozzarella skewers with basil.

Canapés Items marked with a * carry a small supplement – please check on ordering

Sweet Canapes: Chocolate truffle* /Ferrero Rocher lollipops* /Candied Walnuts /Mini
Strawberry Meringue /Fruit shots – Peaches & Schnapps, Strawberry's & Vodka, Blackberry
& Kirsch* /Fresh fruit skewers with a butterscotch sauce /Caramelised pineapple with a lime
& chilli dressing /Individual lemon/chocolate tartlets /Chocolate Éclairs /Chocolate brownies
with fresh raspberry /Cream filled Choux buns with chocolate dipping sauce /Chocolate/white
chocolate dipped strawberries /Mini fruit tartlets* /Mini jam & cream Scone /Mini victoria
sponge/mini cheesecakes.

Items marked with a * carry a small supplement – please check on ordering.

For cocktail parties, fundraising events, private parties or just an addition to your menu,
Please pick your own selection of canapés from each list above and we will price accordingly
or leave it to us, we will supply our own choices of hot/cold/sweet canapés (approx. 6 per
person) for £8.00 per head. We will come to your home/ venue and deliver canapés on flats
with black canapé napkins. If you would like service by our white gloved, uniformed waiting
staff please ask for details. Delivery over 5 miles will incur petrol charge For
extended/reduced menus please ask for details – we are happy to help suit all requirements
& budgets.

Individual canapes price: £1.50 each

BBQ Menus

All menus are inclusive of bbq hire inc gas, disposable banquet roll buffet table covering,
napkins, disposable plates, disposable cutlery, service staff, condiments & sauces.

Crockery can be hired on request – must have washing up facilities on site.

Desserts are available on all menus – please ask for details.

We are happy to price your own suggestions on request alternatively you can mix and match
menus and we can price accordingly.

All menus can be adapted to suit any dietary requirements. – priced on request.

Petrol charge added if over 5 miles from LE7 .

Min 40 guests.

BBQ Menu 1

100% Beef Burgers with soft white baps, Pork sausages, Spicy chicken thighs,
Mediterranean vegetable kebabs basted in basil oil, homemade coleslaw, mixed salad.

£ per head

BBQ Menu 2

Spicy Beef burgers with a homemade tomato relish & soft white baps, Cumberland
sausages, Lemon & herb chicken skewers, chilli marinated king prawns, homemade potato
& spring onion salad, mixed tomato & balsamic salad.

£ per head

BBQ Menu 3

Specialty burgers (ask for selection on booking – varies on season), Jerk spiced pork & pineapple kebab, Spicy chicken drumsticks, local specialty sausage selection, rustic style slaw, Mediterranean vegetable couscous, English salad and assorted breads
£ per head

BBQ Menu 4

6oz Sirloin steak, minted lamb chops, Butterflied chicken breast with Cajun spices, Corn on the cob with garlic butter, Dressed mixed salad, Homemade Curried potato salad, assorted Breads
£ per head

Hog Roast menus

Menu 1 Min 80 guests Full hog roast – cooked on site Crackling, Sage & onion stuffing, Apple sauce, white baps, Napkins and service
We provide a Hog roast machine /Gazebo & table.
£ per head

Menu 2 Min 60 guests Roast lamb shoulder – cooked on site Sage and cranberry stuffing, mint sauce/jelly, white baps, Napkins and service. (gravy can be added on request)
We provide a Hog roast machine /Gazebo & table.
£9.50 per head

- Why not change the baps to a Yorkshire pudding wrap for that extra indulgence.
Priced on request.

Weddings Rival Catering offers a very bespoke service for your special day. We can tailor menus to suit your requirements and budget as well as offer expert advice on all aspects of your day. Why not contact us to discuss your ideal wedding breakfast. We also offer a wide range of evening food ideal for weddings. We are happy to talk you through what we have to offer. We endeavour to make your wedding catering and your day amazing as it should be.

Something Different – Why not have a look at our fantastic cheesecake selection and evening food options, these are a great addition and offer the ‘wow’ factor to guests.

We work with a lot of local suppliers, venues, dressing company's, hire/party equipment suppliers & outside bars. We would be happy to recommend it. Together, we supply all you need for your big day. We offer service of any arrival & toast drinks free of charge. All you need to do is find the perfect venue.

Booking & payment policy

When booking or enquiring for a function, we will reserve a date for a maximum of 21 days. To secure the date we require a minimum of £200 deposit (non-refundable) which will be deducted from the final invoice. We will require written confirmation of agreement to our booking and payment policy to guarantee the date. Venue details for your function must be provided at this time. We work on a first-come, first-served basis for all bookings. All details

pertaining to your event including menus, estimated guest count and your preferred times must be communicated at least 10 days prior to your function. Confirmation of your final guest count must be received 48 hours prior to your function – this will be the minimum number charged for. We will present your invoice to you on the day of the function, unless otherwise agreed, and we require payment no more than 14 days following the event, except delivery only which requires payment on the day. It is the organiser's responsibility to inform us of any special dietary requirements. We cannot dispose of waste, if the venue doesn't have disposal facilities and alternative arrangements must be made by the organiser. Any outstanding payments due after 14 days unless otherwise agreed are subject to a late payment fee of £100 and 20% of total invoice will be added weekly if still unpaid. Any unpaid invoices after 8 weeks will be passed to an exterior collection company to collect the balance.

*These prices are just a guide and are subject to change.