



**CLASS ACT  
CATERING**

**WELCOME TO MY KITCHEN**



**EVENT CATERING**

[WWW.CLASSACTCATERINGWALES.CO.UK](http://WWW.CLASSACTCATERINGWALES.CO.UK)



CLASS ACT CATERING TAKES THE HASSLE OUT OF ALL OF YOUR EVENTS, WHETHER IT'S A SMALL OR LARGE GATHERING OUR ON TREND BUFFETS AND LARGER THAN LIFE CANAPE SELECTION WILL HAVE SOMETHING PERFECT FOR YOU. OUR EXECUTIVE CHEF SEAN O'GRADY WAS PREVIOUSLY THE EXECUTIVE CHEF AT THE BBC IN CARDIFF AND HAS TRAVELLED THE WORLD WORKING IN MICHELIN STAR RESTAURANTS AND INTERNATIONAL HOTELS.

HIS EXPERIENCE HAS NOW CULMINATED IN WRITING AND DELIVERING EXCEPTIONAL MENUS PERFECT FOR YOU ALL TO TRY AT HOME OR YOUR CHOSEN LOCATION.

ALL OF OUR PRODUCE IS LOCALLY SOURCED AND EVERYTHING IS MADE ON SITE.

OUR EXTENSIVE BUFFET MENUS ARE PERFECT FOR ALL PARTIES, EVENTS AND WEDDINGS.

**WE TAKE CARE OF  
EVERYTHING!**



## WEDDING CATERING

OUR BUFFETS ARE THE PERFECT OPTION FOR A RELAXED WEDDING BREAKFAST, WITHOUT ANY COMPROMISE ON QUALITY.

WE PROVIDE THE CHOICE OF A CLASSIC BUFFET CREATING ONE OF OUR SIGNATURE SHOW STOPPING DISPLAYS OR A RELAXED GRAZING BOARD SERVED AT THE TABLE SO YOUR GUESTS DON'T HAVE TO MOVE FROM THEIR SEAT.

OUR MENUS RANGE FROM A CLASSIC BRITISH SPREAD TO A MEXICAN FIESTA FEAST!

HOMEMADE SWEET TREAT GRAZING BOARDS CAN ALSO BE ADDED ONTO ANY OF OUR WEDDING PACKAGES. PLEASE ASK FOR MORE INFORMATION.

FROM FIRST POINT OF CONTACT THROUGH TO YOUR BIG DAY THE TEAM WILL BE ON HAND TO HELP OUT WITH ANY QUESTIONS AND QUERIES. WE WILL CARRY OUT SITE VISITS AND LIAISE WITH THE VENUE TO ENSURE THAT YOUR DAY RUNS AS SMOOTHLY AS POSSIBLE.

STILL LOOKING FOR AN EVENING CATERER? WE'RE HAPPY TO STAY ALL DAY AND NOT LET YOUR EVENING GUESTS MISS OUT ON OUR CLASS ACT OFFERING. WE HAVE VARIOUS OPTIONS FOR EVENING CATERING, PLEASE ASK A MEMBER OF THE TEAM.

CLASS ACT  
CATERING  
WELCOME TO MY KITCHEN





# QUINTESSENTIALLY BRITISH BUFFET

## SELECTION OF CHEF’S ROASTED RUNNY SCOTCH EGGS

PORK, APPLE AND LEEK/THAI FISHCAKE/  
GLAMORGAN SAUSAGE <sup>v</sup>

## HOMEMADE PIGS IN BLANKETS SAUSAGE ROLLS

PORK AND APPLE SAUSAGE MEAT WRAPPED IN  
HANDMADE PASTRY AND THEN WRAPPED IN  
STREAKY SMOKED BACON AND BAKED TO PERFECTION!

## SELECTION OF DEEP FILLED SANDWICHES ON HOMEMADE ARTISAN BREADS

CLASSIC SANDWICHES SERVED ON OUR  
HOMEMADE FRESH BREADS

## MINI HOMEMADE PUFF PASTRY PIES

MINI STEAK AND BRAINS ALE PUFF PASTRY PIES/  
MINI SWEET POTATO AND GOATS CHEESE  
PUFF PASTRY PIES <sup>v</sup>

## SELECTION OF HANDMADE QUICHE

SNOWDONIA GREEN THUNDER CHEESE AND  
CARAMELISED ONION <sup>v</sup>/ SMOKEY BACON,  
CHEDDAR AND CHERRY TOMATO

## BUFFALO MOZZARELLA, TOMATO, BASIL AND ROCKET SALAD

CREAMY MOZZARELLA, CHERRY TOMATOES AND BASIL WITH  
CRISP ROCKET

## SELECTION OF HOMEMADE HUMMUS AND VEGETABLE STICK GRAZING PLATTER

ROASTED RED PEPPER <sup>v</sup>/ SUNDRIED TOMATO  
AND BASIL <sup>v</sup>/ SPINACH AND BEETROOT <sup>v</sup>

THIS BUFFET IS SERVED WITH HEARTY POTATO SALAD  
ALONG WITH CHEF’S HOMEMADE ROAST GARLIC MAYO, RED  
PEPPER KETCHUP AND VEGETABLE SLAW

QUINTESSENTIALLY BRITISH BUFFET :





# GREEK SHARING PLATTERS

## CHICKEN SOUVLAKI

CHARGRILLED GARLIC, LEMON AND MINT MARINATED CHICKEN BREAST KEBABS WITH ROASTED RED PEPPER AND HANDMADE STONE BAKED FLATBREADS

## LAMB KOFTA KEBABS

HARISSA AND MINT MARINATED HERB CRUSTED WELSH LAMB KOFTA SKEWERS WITH LEMON TZATSIKI AND HANDMADE STONE BAKED FLATBREADS

## GREEK DIPS AND STONE BAKED FLAT BREADS

CUCUMBER, MINT AND LIME TZATSIKI/ ROAST GARLIC HUMMUS/ HARISSA/ SPICED FALAFEL/ OLIVE OIL AND BALSAMIC VINEGAR

## TRADITIONAL GREEK SALADS

MARINATED FETA CHEESE, OLIVE, WATERMELON AND BALSAMIC DRESSING/ ROAST CHERRY TOMATO, CUCUMBER AND MINT

## MEDITERRANEAN POTATO SALAD

STEAMED NEW POTATOES, GARLIC AND PARSLEY MAYONNAISE AND TOMATO CONCASSE

GREEK SHARING PLATTERS:





# MEXICAN FIESTA

## SELECTION OF TACOS

SPICED COD WITH CHORIZO MAYO AND HISPI CABBAGE/  
CLASSIC BEEF TACOS WITH WELSH CHEDDAR AND TOMATO  
SALSA/ BLACK BEAN AND CHARGRILLED MEDITERRANEAN  
VEGETABLES WITH GUACAMOLE

## CHICKEN WINGS WITH SWEETCORN SALSA

MEXICAN SPICED ROASTED CHICKEN WINGS WITH  
A FRESH SWEETCORN AND RED ONION SALSA

## SELECTION OF BURRITOS

SHREDDED SMOKED CHICKEN AND SOUR CREAM/ SMOKED TOFU,  
SPRING ONION SWEETCORN SALSA

## BACON AND WELSH RAREBIT STUFFED, FRIED JALAPENOS

JALAPENOS STUFFED WITH CRISPY BACON AND WELSH RAREBIT,  
TOPPED WITH CHIMICHURRI DRESSING, FRESH CORIANDER AND  
TOMATO CONCASSE

## SELECTION OF QUESADILLAS

SPICED LAMB, CHEDDAR AND CHIMICHURRI/ SWEET POTATO  
AND ROASTED RED PEPPER

## MEXICAN BAKED FRITTATA

SPRING ONION, JALAPENO, TOMATO AND CHEDDAR BAKED  
FRITTATA WITH CHIMICHURRI DRESSING <sup>v</sup>

## MEXICAN DIPS AND TORTILLA CHIPS

SALSA ROJA/ RANCHERO SAUCE/ SALANTRO SAUCE/  
SALSA VERDE/ GUACAMOLE

\*\*\*SELECTION OF MEXICAN SALADS\*\*\*



MEXICAN FIESTA:





# ASIAN STREET FOOD

## CRISPY CHILLI BEEF BAO BUNS

SHREDDED SIRLOIN MARINATED IN CHINESE AROMATICS,  
DEEP FRIED AND TOSSED IN A SOY AND SESAME SEED GLAZE.  
SERVED IN STEAMED FLUFFY HOMEMADE BAO BUNS  
(VEGETARIAN OPTION AVAILABLE)

## ONION BHAJI SCOTCH EGG <sup>v</sup>

A SOFT-BOILED EGG ENCASED IN FRIED  
CRISPY ONIONS AND INDIAN SPICES

## HOI SIN DUCK SPRING ROLLS

12 HOUR CONFIT DUCK LEGS, HOISIN SAUCE AND  
ASIAN SALAD WRAPPED AND BAKED IN FILO PASTRY.  
(VEGETARIAN OPTION AVAILABLE)

## KATSU CHICKEN CURRY KIEVS

JAPANESE KATSU CURRY SAUCE WRAPPED IN  
CHICKEN AND COATED IN CRISPY PANKO BREADCRUMBS

## STEAMED PRAWN DUMPLINGS

ASIAN STYLE STEAMED PRAWN DUMPLINGS  
WITH CHIMICHURRI DRESSING

## SWEET AND SOUR CHINESE STYLE PORK RIBS

PORK RIBS MARINATED IN MISO, SOY AND ORANGE  
WITH TOASTED BLACK SESAME SEEDS

\*\*\*EDAMAME BEAN, SPRING ONION, CUCUMBER  
AND RED PEPPER SALAD & ASIAN SLAW \*\*\*

ASIAN STREET FOOD:





# THE DEEP SOUTH

## PROPER KFC

LOCAL FREE RANGE CHICKEN MARINATED IN BUTTERMILK AND COATED IN CHEF’S SECRET SPICE BLEND, DEEP FRIED TO PERFECTION!

## ALL AMERICAN SLIDERS AND SLAW

TEXAS STYLE PULLED PORK/ AMERICAN STYLE HAND MINCED BEEF RUMP BURGER SMOTHERED IN CHEESE/ SHREDDED BARBEQUE CHICKEN/ PULLED BARBEQUE JACKFRUIT <sup>V</sup>. ALL SLIDERS ARE SERVED ON HOMEMADE BRIOCHE BUNS, WITH BABY GEM.

## THE CORNDOGS

AMERICAN STYLE SAUSAGE DIPPED IN A CORN BATTER AND DEEP FRIED, THE AMERICAN STYLE BATTERED SAUSAGE. (VEGETARIAN OPTION AVAILABLE)

## MARYLAND CRAB CAKES

HANDMADE CRABCAKES WITH FLAKY CHUNKS OF WHITE CRAB MEAT, FRESH PARSLEY, AND POTATO COATED IN CRISPY PANKO BREADCRUMBS.

## NEW YORK STYLE BAGELS

SMOKED SALMON, CREAM CHEESE, DILL AND PICKLED CUCUMBER/ PASTRAMI, GHERKIN RIBBONS AND DIJONNAISE/ ROASTED RED PEPPER HUMMUS, TOMATO AND BABY GEM. <sup>V</sup>

## LOADED POTATO SKINS

SOUP CREAM, BACON AND CHEDDAR CHEESE/ SWEETCORN, MOZZARELLA AND SPRING ONION <sup>V</sup>/ SMOKED SALMON FISH PIE.

## EPIC MAC ‘N’ CHEESE

AMERICAN STYLE CHEESY, SMOKEY MACARONI PASTA. CRISPY SMOKED BACON, SPRING ONIONS AND MOZZARELLA SAUCE. (VEGETARIAN OPTION AVAILABLE)

## LOADED WEINERS

AMERICAN STYLE HOTDOG TOPPED WITH BEEF CHILLI AND MOZZARELLA IN A HOMEMADE BRIOCHE BUN.(VEGETARIAN OPTION AVAILABLE)

## DEEP PAN PIZZAS

PEPPERONI AND ROASTED RED ONION/ CLASSIC CHERRY TOMATO AND MOZZARELLA <sup>V</sup>/ BARBEQUE CHICKEN AND ROASTED RED PEPPER.

## CORN ON THE COB

CHARGRILLED CORN ON THE COB SMOTHERED IN GARLIC AND HERB BUTTER. <sup>V</sup>





# CANAPÉS

AU VODKA CURED SALMON, SALMON MOUSSE, PICKLED ASPARAGUS AND CAVIAR ON A MINI CRUMPET

ROASTED RUNNY PORK, LEEK AND SAGE  
SCOTCH EGG WITH APPLE PUREE

PRAWN GYOZA WITH CHIMICHURRI DRESSING  
(VEGAN OPTION AVAILABLE)

KATSU CURRY CHICKEN KIEV

SIRLOIN STEAK AND TRIPLE COOKED CHIP  
WITH PINK PEPPERCORN SAUCE

WELSH RAREBIT CROQUETTE  
WITH WHOLEGRAIN MUSTARD MAYO V

POPCORN COCKLES  
WITH VINEGAR PEARLS

CHICKEN LIVER PARFAIT ON TOASTED HOMEMADE BRIOCHE  
WITH ROSEMARY AND ONION JAM

JAPANESE STYLE SOY GLAZED PORK BELLY  
WITH MISO MAYO

ROASTED RED PEPPER FALAFEL BITES  
WITH CHIMICHURRI AND CORIANDER OIL



# CANAPÉS



IF YOU'RE LOOKING FOR  
A 3 COURSE WEDDING BREAKFAST...

BUT NOT YOUR CLICHÉ ROAST??

WE'RE HERE FOR YOU!

WE HAVE A SELECTION OF ELEGANTLY PLATED STARTERS, MAINS AND DESSERTS WHICH WILL HAVE YOUR GUESTS TALKING ABOUT FOR YEARS TO COME.

UNLIKE OTHER CATERERS WE MAKE EVERYTHING FROM SCRATCH, GOING THAT EXTRA MILE FOR YOUR SPECIAL DAY.

### 3 COURSE WEDDING OPTIONS

## STARTERS

#### SMOKED SALMON MOUSSE,

SALMON TARTAR, QUICK PICKLED CUCUMBER,  
LAVERBREAD AIOLI AND BLINI

#### ASSIETTE OF DUCK;

CHEF'S OAK AND STAR ANISE SMOKED DUCK BREAST,  
CONFIT DUCK SCOTCH EGG, CRISPY DUCK BACON  
AND SWEET PLUM KETCHUP

#### CHICKEN LIVER PARFAIT,

TOASTED HOMEMADE BRIOCHE, CLEMENTINE GEL  
AND SHALLOT CHUTNEY

#### SMOKED HADDOCK

TOPPED WITH WELSH RAREBIT ON A HOMEMADE  
MINI CRUMPET WITH CHAMPAGNE BEURRE BLANC  
AND PICKLED SAMPHIRE

#### ASPARAGUS PEA AND SPINACH VELOUTÉ

WITH WELSH RAREBIT CROUTON V

#### HAM HOCK AND CHICKEN TERRINE

WITH PICKLED PLOUGHMANS STYLE PICKLED  
VEGETABLES AND MINI GUINNESS LOAF





3 COURSE WEDDING OPTIONS

MAINS

**DUO OF BRECON BEEF;** ROSEMARY CRUSTED EYE OF SIRLOIN, STOUT BRAISED SHORT RIB AND SMOKED PANCETTA PIE, PAN HAGGERTY POTATOES, HONEY GLAZED CARROT PUREE, ROASTED ROSCOFF ONIONS STUFFED WITH WELSH RAREBIT, GARLIC GREEN BEANS AND RICH BEEF BONE RED WINE JUS

**PUMPKIN AND SWEET POTATO WELLINGTON,** BUTTERNUT SQUASH ROSTI, WHIPPED GOATS CHEESE, SPINACH, TENDERSTEM BROCCOLI, SWEET POTATO AND SAGE VELOUTE <sup>V</sup>

**PAN ROASTED DUCK BREAST,** CONFIT DUCK LEG BON BON, POTATO FONDANT, ROASTED BABY CARROTS, HONEY AND PASSIONFRUIT JUS

**PAN ROASTED FILLET OF SEA BASS,** MINI ROASTED FONDANT POTATOES, WHITE CRAB MEAT BEIGNET, CRAB BISQUE, SAMPHIRE, TENDERSTEM BROCCOLI, CITRUS THYME HERB OIL

**PAN ROASTED CHICKEN BREAST,** WITH COAL MINERS POTATO TERRINE, MINI CHICKEN LEEK AND BACON ‘OGGY’ PASTY, CREAMED LEEKS, SPINACH PUREE, CHICKEN AND TARRAGON JUS

**PAN ROASTED FILLET OF COD,** POTATO FONDANT, MINI SMOKED HADDOCK FISHCAKE, GRILLED ASPARAGUS, GARLIC GREEN BEANS AND LEMON AND LAVERBREAD BEURRE BLANC

**PAN ROASTED FILLET OF SALMON,** FONDANT POTATO, LOBSTER BISQUE, MINI LOBSTER AND CRAB CAKE, CHARRED ASPARAGUS AND LEMON AND PARSLEY OIL

**HOMEMADE CAERPHILLY CHEESE AND POTATO GNOCCHI,** LEEK, GARDEN PEA AND PARSLEY BEURRE BLANC, WILTED SPINACH AND GRILLED ASPARAGUS <sup>V</sup>



MAINS





3 COURSE WEDDING OPTIONS

# DESSERTS

CHEF'S BARA BRITH STICKY TOFFEE PUDDING,  
HOT TOFFEE SAUCE AND VANILLA BEAN ICE CREAM <sup>v</sup>

SALTED CARAMEL CENTRE CHOCOLATE FONDANT  
WITH VANILLA BEAN ICE CREAM <sup>v</sup>

BAKED MERLYN AND WHITE CHOCOLATE CHEESECAKE,  
CRANBERRY JAM, HONEYCOMB <sup>v</sup>

CHOCOLATE AND MERLYN LIQUEUR CARAMEL BROWNIE  
WITH WHITE CHOCOLATE AND HONEYCOMB ICE CREAM <sup>v</sup>

WELSH LEMON AMBER PUDDING (LEMON TART)  
WITH STRAWBERRY COMPOTE CRUMBLE <sup>v</sup>



# DESSERTS







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