



# CALVERT'S EVENT KITCHENS

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WEDDING MENU 2021 - 2022

# CANAPÉS

Canapés can be added individually as follows:

## SILVER - £3.00 PER PERSON

- Wild mushroom arancini balls. \*
- Onion and carrot bhajis with spiced yoghurt. \*
- Pork and chorizo sausage rolls. \*
- Duck spring rolls with honey soy. \*
- Melon balls and parma ham.
- Tomato, basil and mozzarella skewers.
- Crudités with butterbean hummus, tangy salsa or cool tzatziki.
- Beetroot and cream cheese crustini.

## GOLD - £3.50 PER PERSON

- Thai chicken satay skewers. \*
- Slow roast beef croquettes with homemade brown sauce. \*
- BBQ pulled pork sliders with vinaigrette slaw. \*
- Mini shepherd's pie with meaty gravy. \*
- Crispy fried Bocconcini mozzarella with spiced salsa. \*
- Goats cheese crostini with red onion marmalade.
- Chicken Liver pâté en croûte.
- Sundried tomato and rocket pinwheel.

## PLATINUM - £4.00 PER PERSON

- Belly pork with sesame honey and soy. \*
- Rare steak with peppercorn sauce. \*
- Mini beef burger sliders with homemade ketchup. \*
- Mini fish and chips with tartar sauce. \*
- Mini Yorkshire puddings with rare beef and a meaty gravy. \*
- Sweet chilli prawn skewers. \*
- Smoked salmon and cream cheese blinis.

\* Denotes hot items.

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# STARTERS

Please select one starter for the entire party.

## SOUP - £6.50 PER PERSON

- Roasted on the vine tomato and basil pesto soup.
- Leek and potato soup with sourdough croutons.
- Butternut squash soup with chilli and coriander.
- Creamy mushroom soup.

## SILVER - £9.95 PER PERSON

- Caprese salad with heritage tomatoes and olive oil brushed bruschetta.
- Bubble and squeak croquettes with streaky bacon and homemade brown sauce.
- Pressed ham hock with homemade piccalilli and artisan bread.
- Chicken liver pâté with thyme butter, toasted croute and tomato chutney.
- Wild mushrooms in a tarragon sauce on top of garlic ciabatta.

## GOLD - £13.95 PER PERSON

- Breaded halloumi fries with a spiced tomato dip.
- Chicken and leek terrine, fresh bean salad and a truffle oil dressing.
- Goats cheese and caramelised onion tart with a peppery rocket salad and balsamic glaze.
- Melon and parma ham with rocket and Parmesan salad and sweet figs.
- Nicoise salad with olives, green beans and slightly runny free range eggs.

## PLATINUM - £15.95 PER PERSON

- Trio of salmon, served smoked, poached and roasted with lemon gel, micro coriander and crème fraîche.
- Brie and caramelised shallot tart with pickled salad.
- Chicken Caesar salad with romaine lettuce, parmesan shavings and a tangy Caesar dressing
- Charred asparagus, spicy romesco sauce and toasted sourdough.
- Salmon, sweet potato and coriander fish cakes with a tahini dressing.
- Prawn and crayfish cocktail, charred baby gem lettuce, avocado, lemon and Marie Rose sauce.

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# MAIN COURSES

Please select one main for the entire party.

## SILVER - £19.95 PER PERSON

- Spinach, sweet potato and lentil Dahl, cumin roast potatoes and pilau rice.
- Braised feather blade of beef, baby onions, button mushrooms, crushed butternut squash, pancetta and shallot gravy.
- Battered fish and triple cooked chips, minted pea puree and tartar sauce.
- Slow cooked belly pork, creamy mash potatoes, apple puree, ham hock croquette, kale and a red wine and thyme sauce.
- Pancetta wrapped chicken breast, dauphinoise potato, seasonal vegetables with a mushroom tarragon sauce.

## GOLD - £27.95 PER PERSON

- Pork fillet, pancetta lyonnaise potato, trimmed asparagus with rosemary and thyme jus.
- Slow cooked lamb rump, potato boulangeres, tenderstem broccoli, kale and a redcurrant jus.
- Honey and herb crusted rack of pork, garlic stuffing, melange of vegetables and a apple cider sauce.
- Lattice pastry covered salmon, crushed new potatoes, curly kale, roasted chantenay carrots and a white wine sauce.

## PLATINUM - £34.95 PER PERSON

- Pan roasted duck breast, dauphinoise potato, caramelised chicory, pickled shiitake mushroom and blackberry sauce.
- Roast sirloin of beef, semolina roasted potatoes, Yorkshire pudding, heritage carrots and sprouting broccoli with traditional gravy.
- Seared lamb rump, basil new potatoes, fresh peas and a pesto sauce.
- Pan fried sea bass with lime and ginger crab cakes, samphire served with a light velouté sauce.

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# DESSERTS

Please select one dessert for the entire party.

## SILVER - £8.95 PER PERSON

- Blackberry and apple crumble, with a choice of either custard or ice cream. \*
- Eaton mess with ginger cordial.
- New York cheesecake with strawberry compote.
- Sticky toffee pudding with caramel sauce. \*
- Vanilla and honey panna cotta with red berry sorbet.
- Fresh berry meringue with chocolate shards and edible flowers.

## GOLD - £10.95 PER PERSON

- Triple chocolate brownie, thick chocolate sauce, and miniature cookies.
- Mango and passion fruit mousse with viola flowers.
- Banoffee tart with confit winter fruits.
- Chocolate caramel brioche bread and butter pudding with custard. \*
- Raspberry crème brûlée with shortbread.
- Glazed lemon tart, rocher of whipped cream and raspberries.

## PLATINUM - £12.95 PER PERSON

- Lemon meringue tart with candied citrus.
- Baileys chocolate pot served with baileys cream.
- Chocolate orange délice with vanilla ice cream and orange macaron.

\* Denotes hot desserts

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# CARVERY MENU

Main course £25 per person

Two course £29 per person

Three course £34 per person

## STARTER

Please choose one of the following starters for the entire party.

- Roasted on the vine tomato and basil pesto soup.
- Leek and potato soup with sourdough croutons.
- Butternut squash soup with chilli and coriander.
- Creamy mushroom soup.

## MAIN

Please choose two of the following mains for the party to choose from.

- Rosemary garlic and mint leg of lamb.
- Traditional roast pork loin and crackling with apple sauce.
- Turkey breast and cranberry sauce.
- Pan seared chicken breast.
- Mushroom Wellington.
- Honey roasted gammon.
- Roasted Beef.

Served with a trio of veg, Yorkshire pudding, gravy roast potatoes and condiments.

## DESSERT

Please choose one of the following desserts for the entire party.

- Apple crumble served with a choice of either custard or ice cream.
- Sticky toffee pudding with caramel sauce served with a choice of either custard or ice cream.
- Chocolate brownie served with a choice of either custard or ice cream.
- Crème brulée with rocher of cream and berries.
- Lemon posset with shortbread.

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# CHILDRENS MENU

Please select one meal for the whole number of children;

CHILDREN'S MENU - £15.95 PER CHILD

Child size portion of the chosen meals for the wedding menu.

OR

SELECT ONE MAIN:

- Penne pasta with creamy tomato sauce & garlic bread.  
(complete dish, no side applicable)
- Homemade chicken nuggets.
- Burger.
- Pizza.
- Pork sausages.
- Fish goujons.
- Roasted chicken pieces.

NOW SELECT ONE SIDE:

- Jacket potato.
- Mashed Potato.
- Chips.

THEN ADD AN EXTRA:

- Vegetables with gravy.
- Baked beans.
- Salad.

NOW CHOOSE ONE:

- Ice-cream with sauce topping.
- Fresh fruit kebab with chocolate sauce.
- Chocolate brownie bites.

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# CHEESE BOARDS

Served with our Yorkshire homemade chutney and cheese biscuits

## TWO CHEESE BOARD - £9.50 PER PERSON

- Stilton blue cheese.
- Traditional Wensleydale .

Served with celery, grapes and an assortment of biscuits.

## THREE CHEESE BOARD - £12.25 PER PERSON

- Stilton blue cheese.
- Traditional Wensleydale.
- Brie.

Served with celery, grapes and an assortment of biscuits.

## ADD CHUTNEY FOR £1.50 PER PERSON

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## COFFEE & TEA - £2.40 PER PERSON

Freshly percolated coffee or Yorkshire tea.

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# HOT SANDWICHES

Please select one dish for the entire party.

## HOT SANDWICHES - £4.50 PER PERSON

- Sausage Sandwich.
- Bacon Sandwich.
- Roasted falafel and hummus sandwich.

Served in baps, offered with a selection of sauces.

## HOT ROAST SANDWICHES - £7.50 PER PERSON

- Hot Roast Pork Sandwich.

Freshly carved and served in a soft bap with apple sauce and seasoning.

## ADD EXTRAS FOR AN ADDITIONAL - £9.00 PER PERSON

Included; potato and chive salad, mixed leaf dressed salad, traditional coleslaw, chips.

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# COLD BUFFET

## SANDWICHES

Selection of either dainty or chunky sandwiches:

- Mature cheddar cheese.
- Honey roasted ham and mustard.
- Roasted beef and horseradish.
- Free range egg mayonnaise.
- Ploughman's.
- Classic Reuben.
- Tuna mayonnaise and cucumber.
- Chicken and Cajun mayonnaise.
- Hummus with roasted Mediterranean vegetables.

## PASTRIES

- Pork and chorizo sausage rolls.
- Pork and rosemary sausage rolls.
- Hot crust pork pie.
- Quiche Lorraine.
- Cheddar cheese and tomato quiche.
- Broccoli and Stilton quiche.
- Cheddar cheese and chilli pin-wheels.

## SALADS

- Peppery greens with lemon dressing.
- Tomato, basil and shredded mozzarella.
- Moroccan spiced couscous.
- New potato and chive.
- Beetroot, feta and lentil.
- Tomato and basil pasta.
- Green beans with baby plum tomatoes.
- Cumin roasted vegetable rice.
- Creamy coleslaw.
- Simple salad - pepper, cucumber, tomato, mixed leaf.

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# HOT BUFFET

## FINGER BUFFET

- Sandwich selection.
- Potato wedges.
- Mini steak pies.
- Selection of pizzas.
- Chicken wings.
- Sausage roll.
- Falafel with minted yoghurt.
- Mini pork pies.
- Chicken skewers.
- Sweet potato satay skewers.
- Onion bhajis.
- Scotch eggs.
- Southern fried chicken.
- Fish goujons.
- Honey glazed sausages.
- Scampi.
- Mini burgers.
- Chips.

## FORK BUFFET MENU - £21.95

Please choose one of the following options:

- Chilli con carne.
- Chicken balti.
- Beef stroganoff.
- Chicken fricassee.
- Lasagne.

Then choose two of the following options:

- Pilau Rice.
- Mediterranean Couscous.
- Garlic bread.
- Wedges.

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# BUFFET BUNDLES

HOT BUFFET - £17 PER PERSON

- 5 Finger buffet options.

COLD BUFFET - £ 18.00 PER PERSON

- 2 Salad options.
- 2 Sandwich options.
- 2 Pastry options.

MIXED BUFFET - £20 PER PERSON

- 1 Salad option.
- 1 Sandwich option.
- 1 Pastry option.
- 3 Hot options.

ADD ADDITIONAL HOT AND COLD OPTIONS

Add more variety to your buffet by including more options.

SANDWICHES - £1.50 PER PERSON

PASTRIES - £1.50 PER PERSON

SALADS - £1.50 PER PERSON

HOT ITEMS - £1.75 PER PERSON

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# PLATTERS

Our platters are perfect for sharing at a table or adding to a buffet.

## PLOUGHMAN'S BOARDS - SERVES 7-10 - £50

A traditional platter served with a strong English cheddar, rare roasted beef, assortment of pickles vegetables, soft boiled eggs, chutneys and piccalilli, crust artisan bread and soft butter.

## ANTIPASTI - SERVES 7-10 - £75

Selection of cured meats, soft and hard cheeses, marinated vegetables, delicious olives, dipping oils and breads.

## FRUITS DE MER PLATTER - SERVES 7-10 - £140

° A platter dedicated to seafood. Includes; dressed crab, crevettes, lobster, clams, king prawns, whipped dill butter, rye bread and mustard mayonnaise.

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# ACCOMPANIMENTS

## NIBBLES - £2.50 PER PERSON

- Selection of pitted and stuffed olives.
- Crudités with a selection of dips and spreads.
- Pickles and chutneys.
- Selection of hand-cooked crisps and mixed nuts.
- Selection of cold mini sausages and chicken drumsticks.

## TRAY BAKES AND CAKES - TWO OPTIONS FOR £3.50 PER PERSON

- Lemon or orange drizzle cake.
- Chocolate flapjack.
- Rocky-road.
- Cherry and almond flapjack.
- Chocolate brownie.
- Victoria slice.

## TEA & COFFEE - £2.40 PER PERSON

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# ADDITIONAL DETAILS

## DIETARY REQUIREMENTS

Vegan, Vegetarian and other specific dietary requirements will be accommodated for. Let us know which diets will need catering for how many guests, from here we can discuss options and ensure everyone gets to enjoy a delicious buffet.

## TABLE & CHAIR HIRE

If your buffet requires tables and chairs, let us know and we can talk you through what options we have available for you.

## ADDITIONAL EXPENSES

Additional expenses may be applied based on factors such as location, accessibility, service and buffet requirements. Any additional charges will be discussed during the enquiry and booking process. We endeavour to keep these costs low for our customers and only apply them when necessary.

## CONTACT

For any questions or further information please don't hesitate to get in touch.

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0113 479 0455

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