



WEDDING AND EVENT MENU EXAMPLES



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Covering Bristol, Bath & Surrounding Area



Welcome To Wards Event Catering

We are a family run business with over 15 years' experience in all aspects of the catering industry. Based on the outskirts of Bristol we are able to cover the whole of Bristol, Bath and surrounding areas within the South West of England. We will individually plan each event tailoring the menu around your specific needs and budget.

We offer a wide range of menus and catering options, from freshly prepared canapés, finger and cold fork buffets to sharing bowl informal dinners, BBQs and full 3 course plated dinners.

We can also offer a full event management service, so from the initial enquiry through to the main event you can be assured you are in safe hands.

What We Can Offer

A tailor made package to suit your needs.

- ❖ Canapés
- ❖ 3 course and sharing bowl dinners
- ❖ Evening buffets, hog roasts, pulled pork, BBQ and nibbles
- ❖ Filter coffee and selection of teas

The menus enclosed demonstrate examples of the variations of catering we can offer. We can also create a bespoke menu to suit your requirements and budget. Please remember to ask about our seasonal menus.

Fully licenced bar service

Staffed with a full range of draught ales, cider and lager with a selection of wine, spirits and mixers.

Sharing Platter Starters

British

Mini scotch egg- poached quale's egg with fresh pork sausage meat and golden bread crumb crust.

Chilled pea and mint soup shot.

Pear, walnut and Davidstow cheddar toasts.

Italian

Selection of cured meats.

Olives in fresh lemon and rosemary.

Selection of breads with olive oil and aged balsamic.

Greek

Lemon and oregano chicken strips.

Spinach and feta parcels.

Lemon and chilli hummus with pitta.

Sharing Bowls

Bowls of slow cooked meats served to the table to share accompanied by side dishes to compliment the meal.

Moroccan

Slow braised lamb with apricots, dates and fresh coriander.
Cumin spiced beef with toasted almonds.
Moroccan spiced chicken with root vegetables and chickpeas.
Sweet potato and squash with cumin, chilli and fresh coriander(v).
Served with a zesty lemon couscous, flat breads, Harissa and mint yoghurt dip.

Best of British

Braised steak with Bath Ales Gem and thyme gravy.
Chicken, leek and bacon casserole in a creamy tarragon sauce.
Pork and Bouders cider stew with roasted vegetables and fresh sage.
Broccoli, stilton and mushroom casserole (v).
Served with seasonal vegetables and thyme, garlic and rosemary roast potatoes.

Curry Classics

Thai spiced chicken with lemon grass, coconut and coriander.
Beef masaman with ginger and fresh coriander.
Chicken Rogan Josh.
Beef Dopazi.
Served with basmati rice, naan bread and mango chutney.

Plated Starters

Option A

Roasted tomato and oregano soup with a hint of chilli.
Roasted butternut squash soup with fresh coriander and ginger.
Leek and pea soup with fresh thyme.
Chicken liver pate with French toast and caramelised red onion chutney.
Ham hock salad with handmade piccalilli and mixed baby leaf salad.

Chicken with fresh lemon and oregano served on a bed of dressed baby mixed leaves.

Smoked Mackerel salad with beetroot and horseradish salsa.

Bruschetta with vine ripened tomatoes and red onion topped with fresh basil and parmesan (v).

Goats cheese salad on a bed of mixed baby leaves with red onion marmalade and fresh thyme (v).

Option B

Chicken and Parma Ham salad with roasted red peppers, sun blushed tomatoes and rocket.

Chicken and smoked bacon terrine with dressed mixed leaves and apricot and apple chutney.

Smoked chicken salad served with a fresh mango and coriander salsa.

Pressed confit of duck salad with sun blushed tomato, baby capers and parsley, with a lemon dressed salad.

Smoked salmon mousse with fresh lemon and dill with endive and cucumber salad.

Crayfish cocktail served with little gem lettuce and a smoked paprika Marie-Rose sauce.

Grilled halloumi crostini with sweet and sour peppers and mixed baby leaves (v).

Cherry tomato tart with fresh buffalo mozzarella and basil pesto with rocket salad and reduced balsamic (v).

Plated Main Courses

Option A

Roasted breast of chicken on a bed of crushed new potatoes served with a roasted red pepper and basil coulis and fine beans.

Supreme of chicken marinated in fresh tarragon with creamy mashed potatoes, served with a chestnut mushroom and white wine sauce with sugar snap peas.

Slow roasted belly of pork served with a sage and onion potato cake with braised red cabbage and a cider and thyme sauce.

Loin of pork with black pudding served with a white wine and thyme sauce with roasted new potatoes and seasonal vegetables.

Cod fillet with leek and potato cakes served with a rich tomato and oregano sauce accompanied by fine beans.

Leek and mushroom tart served with a creamy blue cheese sauce with potatoes and fine beans (v).

Stuffed butternut squash, with roasted vegetables and pine nuts.

Served with a rich tomato and oregano sauce with crushed new potatoes (v).

Option B

Pork tender loin marinated in Earl Grey tea served on a bed of braised red cabbage with boulangere potato. Accompanied by a rich brandy and prune cream sauce.

Duck breast served on rosti potato with a lightly spiced port, cranberry and orange jus served with fine beans and sugar snaps.

Rump of lamb marinated in fresh rosemary and garlic. Served with a rich red wine, mint and redcurrant sauce, dauphinoise potato with buttered savoy cabbage and peas (a supplement may be required on this dish).

Shoulder of venison served with a red wine gravy with roasted garlic and shallots with creamy mashed potato and baby carrots.

Fillet of sea bass served with potato cake and fine beans with chorizo, red onion and roasted cherry tomato sauce.

Fillet of salmon with a fennel and white wine bure blanc served with roasted new potatoes and sugar snap peas.

Grilled herb polenta cakes served with wild mushrooms and roasted cashew nuts. Served with a white wine and pesto sauce with roasted new potatoes and vegetables (v).

Plated Desserts

White chocolate brownie with fresh raspberries and vanilla cream.

Dark chocolate brownie with orange infused cream.

Sticky toffee pudding with a rich butterscotch sauce.

Apple crumble crème brule.

Coconut pane cotta with fresh pineapple and chilli salsa.

Citrus posset with rich shortbread biscuit.

Limoncello cheesecake.

Mocaccino mousse with biscotti biscuit.

Trio of Desserts

Choice of 3 plated mini desserts per person

Option 1

Dark chocolate and brandy shot.

White chocolate and pistachio brownie.

Milk chocolate and mint tartlet.

Option 2

Vanilla cheesecake.

Lemon posset shot.

Fruit jelly cube.

Option 3

Mini Pavlova.

White chocolate and raspberry profiterole.
Orange panna cotta shot.

BBQ menu

Option A

Chicken drummers marinated in fresh lemon and basil.
Classic beef and thyme burger.
West Country pork sausage.
Selection of breads, sauces and relishes.
With a selection of salads.

Option B

Slow roast belly of pork with honey and smoked paprika.
Handmade West Country pork and cider sausages.
Chicken skewers marinated in lemon, garlic and basil.
Handmade mini beef burgers with fresh thyme.
Roasted corn on the cob (v).
Roasted new potatoes in garlic and fresh herbs (v).
Selection of freshly baked bread.
Selection of sauces, relishes and pickles.
Selection of 3 salads.

Salads

Tomato mozzarella and basil salad (v).
Pasta salad with fresh basil pesto (v).
Rocket and parmesan salad with reduced balsamic (v).
Mixed leaf salad with selection of dressings (v).
Rice salad with roasted vegetables (v).
Moroccan style couscous salad with chickpeas (v).
Fresh vegetable coleslaw (v).
Mixed baby leaves (v).

Hog Roast

For 100+ guests (for parties of 75 people or less we would recommend using a slow roast shoulder of pork)

Freshly spit West County hog roast and carved by our chef.

With a choice of marinades:

Sage and cider

Moroccan

BBQ

Spiced Cajun

Includes:

Handmade sage, onion and lemon stuffing

Fresh vegetable coleslaw with chervil

Bramley apple sauce with fresh thyme

Wholegrain mustard

Freshly sliced bap

For a slight additional cost why not add some extra salads.

Canapés

Chicken liver and Whisky parfait crostini with red onion confit.

Goat's cheese topped with fresh olive and tomato tapenade on toasted ciabatta (v).

Smoked chicken with a fresh mango and coriander salsa in a pastry cup.

Smoked salmon and cream cheese mousse with served in a fresh cucumber cup.

Feta cheese, red onion and sun-blushed tomato in a pastry case (v).

Crostini topped with fresh pesto toasted pine nuts and roasted red peppers.

Peppered beef with fresh rocket and horseradish served on toasted ciabatta.

Cherry tomato, mozzarella, olive and fresh basil stack (v).

Prawn and mange tout skewer marinated in chilli, lime and ginger.

Chicken and chorizo skewer with paprika mayonnaise.

Smoked ham, asparagus and parmesan tartlet.

Blue cheese, pear and walnut tartlet (v).

Gravlax on toasted mini brioche with sour cream.

Flaked poached salmon with lime mayonnaise in a pastry case.

Bellini, smoked salmon and caviar.

Cold Fork Buffet Menu

Select 2 items

Chicken and Parma ham kebabs with zesty lemon mayonnaise.

Lemon and basil chicken.

Selection of Italian and Spanish cured meats.

Platter of cooked sliced meats.

Select 3 items

Tomato, mozzarella and basil salad (v).

Pasta salad with fresh basil pesto (v).

Rocket and parmesan salad with reduced balsamic (v).

Mixed leaf salad with selection of dressings (v).

Rice salad with roasted vegetables (v).

Moroccan style couscous salad with chickpeas (v).

Fresh vegetable coleslaw (v).

Select 2 items

Roasted red pepper and pesto tart (v).

Mediterranean vegetable tart (v).

Roasted butternut squash, feta and red onion tart (v).

Brie and red onion tart (v).

Cherry tomato and mozzarella skewers (v).

Finger Buffet

Selection of freshly filled meat and vegetarian flat breads, baguettes and wraps.

Chicken with fresh lemon and basil.

Cherry tomato and mozzarella skewers with reduced balsamic (v).

Selection of meat and vegetarian tarts and quiches.

Halloumi and roasted vegetable kebabs (v).

Selection of fresh olives.

Nibbles

Sharing Platters

Selection of fresh olives.

Breads and parmesan twists with balsamic and olive oil.

Selection of mixed nuts.

Mature chunks of cheddar cheese.

Kettle chips.

Pulled Pork or Beef sandwiches:

Either slow roast shoulder of pork or brisket of beef.

Fresh bap.

BBQ sauce.

Jalapenos.

Sour cream.

Coleslaw.