

STAFFORDSHIRE CATERING

EXCEPTIONAL FOOD FOR EXCEPTIONAL OCCASIONS

WEDDING BROCHURE

BESPOKE MENUS • BEAUTIFULLY PRESENTED • PERSONALLY DELIVERED

A day worth savouring

something to remember.

Choose a traditional, crowd-pleasing menu or a more elevated dining experience. We can help you shape the flow of the meal, discuss dietary requirements and build a service plan that works with your venue and timings.

BEAUTIFULLY CRAFTED MENUS | SEASONAL INGREDIENTS TAILORED TO YOUR DAY







Your menu, your way

Every event is unique, and your menu should be too. We work with you to create a bespoke dining experience tailored to your tastes, occasion and guests. From choosing your favourite dishes to refining every detail, we bring your vision to life with carefully crafted menus and exceptional food, personalised from start to finish.

Canapés

The Perfect Arrival

Set the tone for your event with a selection of beautifully crafted canapés, designed to delight your guests from the very first bite. From elegant, fine-dining creations to timeless favourites, each canapé is thoughtfully prepared using quality ingredients and presented with care.

Vegan, Vegetarian & fish Canapés

Choose From 3 Canapés pp | 5 Canapés pp | 7 Canapés pp

Vegetarian & Vegan Canapés

Truffle Oil Porcini Arancini
Golden arancini infused with porcini mushrooms and Parmesan, finished with truffle oil.

Pear, Brie & Rocket Lolly Pops
Pear and Brie lolly pops finished with a balsamic glaze.

Hummus Tartlets
Hummus tartlets topped with roasted pine nuts.

Mushroom Pâté Crostini
Shiitake mushroom pâté served on artisan crostini.

Sweet Potato Rounds
Sweet potato topped with whipped vegan cream cheese and roasted sunflower seeds.

Sweet Potato & Caramelised Onion Rolls

Satay Aubergine Skewers
Aubergine and courgette skewers finished with fresh lime.

Seafood Canapés

Prawn Cocktail Tartlet
King prawns, cucumber and vine tomatoes, finished with Marie Rose sauce and a wedge of lemon.

Smoked Mackerel Crostini
Smoked mackerel with olive oil, served on toasted sourdough with pickled cucumber and freshly chopped chives.

Bacon-Wrapped Scallops
Bacon-wrapped scallops brushed with lemon butter and finished with fresh dill.

Salmon & Sage Crostini
Smoked salmon and sage on crostini, topped with piped cream cheese, dill and a drizzle of smoked salmon oil.

Tuna & Avocado Sourdough Crackers
Sourdough crackers topped with tuna, avocado and spicy mayonnaise, finished with a squeeze of fresh lemon.

Our canapé selections can be tailored entirely to your occasion, with bespoke menus created around your preferences, event style and guests. Contact our team to discuss your requirements and create a canapé menu that is uniquely yours.

Meat & Dessert Canapés

Choose From 3 Canapés pp | 5 Canapés pp | 7 Canapés pp

The Perfect Arrival

Meat Canapés

Beef brisket and blue Stilton croquettes with caramelised onion chutney.

Sticky Asian meatballs.
Tiny beef brisket tacos with chipotle aioli, chilli and crisped onions.

Honey mustard cocktail sausages with fresh herbs.

Chicken and chorizo skewers with chilli and ginger marinade.

BBQ pulled pork doughnuts with sticky Jack Daniel's glaze.

Prosciutto and melon with rocket and balsamic glaze.

Pork and cranberry sausage roll bites with chilli jam.

Dessert Canapés

Mini macarons
chocolate, salted caramel, lemon and strawberry.

Strawberry pavlova bites.
Raspberry and white chocolate

Eton Mess shots.

Cheesecake shots
lemon or strawberry.

Profiterole rolls stuffed with Baileys cream and dipped in white chocolate.

Custard-filled pastry shells with fresh berries and vanilla custard.

Chocolate brownie bites with toffee cream.

CONTINUE YOUR CELEBRATION

From the first canapé to the final course, discover our thoughtfully crafted wedding menus, designed to make your special day truly memorable.

VIEW THE NEXT PAGE TO EXPLORE OUR WEDDING MENUS →

THE ORIGINAL

TO BEGIN

HOMEMADE TOMATO & BASIL SOUP

A RICH TOMATO AND FRESH BASIL SOUP, SERVED WITH WARM, CRUSTY ARTISAN BREAD.

CLASSIC PRAWN COCKTAIL

SUCCULENT PRAWNS IN A TRADITIONAL MARIE ROSE SAUCE, SERVED WITH CRISP BABY GEM LETTUCE AND GRANARY BREAD.

BREADED BRIE WEDGES

GOLDEN, CRISP BRIE WEDGES, ACCOMPANIED BY CRANBERRY COMPOTE AND A SELECTION OF DRESSED LEAVES.

MAIN COURSE

ROAST CHICKEN BREAST

TENDER ROASTED CHICKEN BREAST, SERVED WITH GOLDEN ROAST POTATOES, SEASONAL VEGETABLES AND GARLIC AND THYME GRAVY.

SLOW-ROASTED BEEF

SLOW-ROASTED BEEF, SERVED WITH A TRADITIONAL YORKSHIRE PUDDING, GOLDEN ROAST POTATOES, SEASONAL VEGETABLES AND RICH RED WINE GRAVY.

ROASTED VEGETABLE WELLINGTON

A SAVOURY MEDLEY OF ROASTED VEGETABLES ENCASED IN GOLDEN PASTRY, SERVED WITH CREAMY MASHED POTATO AND RICH VEGETABLE JUS.

SOMETHING SWEET

TRADITIONAL STICKY TOFFEE PUDDING

WARM, MOIST SPONGE PUDDING, FINISHED WITH A RICH BUTTERSCOTCH SAUCE AND SERVED WITH VANILLA ICE CREAM.

CLASSIC CHOCOLATE BROWNIE

A RICH, INDULGENT CHOCOLATE BROWNIE, SERVED WITH CHOCOLATE SAUCE AND CREAMY VANILLA ICE CREAM.

STRAWBERRY CHEESECAKE

SMOOTH, CREAMY CHEESECAKE COMPLEMENTED BY FRESH STRAWBERRIES AND A DELICATE BERRY COULIS.

THE CLASSIC

TO BEGIN

PRESSED HAM HOCK TERRINE
PICCALILLI PURÉE, TOASTED BRIOCHE, PICKLED MUSTARD SEEDS.

VINE-RIPENED TOMATO & BASIL VELOUTÉ
FINISHED WITH BASIL OIL AND SERVED WITH WARM, AGED SOURDOUGH

HERITAGE BEETROOT
WHIPPED GOAT'S CHEESE, CANDIED WALNUTS, AGED BALSAMIC AND WATERCRESS.

MAIN COURSE

ROASTED SIRLOIN OF BEEF - UPGRADE TO FILLET
POTATO FONDANT, BUTTERED SEASONAL GREENS, GLAZED HERITAGE CARROTS AND RED WINE JUS.

ROASTED CHICKEN SUPREME
TRUFFLE POMME PURÉE, WILD MUSHROOMS, FINE BEANS AND A RICH THYME JUS.

ROASTED CAULIFLOWER STEAK WITH THYME JUS
VINE-RIPENED TOMATOES, WILD MUSHROOMS AND TENDERSTEM BROCCOLI, FINISHED WITH A FRAGRANT THYME JUS.

SOMETHING SWEET

DARK CHOCOLATE DELICE
SALTED CARAMEL, HAZELNUT PRALINE AND VANILLA CRÈME FRAÎCHE.

VANILLA CRÈME BRÛLÉE
CARAMELISED SUGAR, HOMEMADE SHORTBREAD AND SEASONAL BERRIES.

APPLE TARTE TATIN
CARAMELISED APPLE, VANILLA BEAN ICE CREAM AND BUTTERSCOTCH SAUCE.

THE SIGNATURE

TO BEGIN

PRAWN COCKTAIL ROYALE

KING PRAWNS, CUCUMBER RIBBONS, HERITAGE TOMATOES, DELICATE MARIE ROSE SAUCE, TOASTED ARTISAN BREAD

PRESSED DUCK LEG TERRINE

FIG CHUTNEY, TOASTED BRIOCHE, PICKLED SHALLOTS AND MICRO HERBS.

BURRATA

HEIRLOOM TOMATOES, BASIL OIL, BALSAMIC PEARLS AND SOURDOUGH CRISP.

MAIN COURSE

EIGHT-HOUR BRAISED BEEF SHORT RIB WITH RED WINE JUS

CRISP PANCETTA, WILD WOODLAND MUSHROOMS, GLAZED SILVERSKIN ONIONS, POMME PURÉE AND HONEY-GLAZED HERITAGE CARROTS.

HAGGIS-STUFFED CHICKEN WRAPPED IN SMOKED BACON

SERVED WITH SEASONAL GREENS AND A SMOKED WHISKY CREAM SAUCE

WILD MUSHROOM AND TRUFFLE RISOTTO

AGED PARMESAN, CRISPY SAGE AND TRUFFLE OIL.

SOMETHING SWEET

VALRHONA CHOCOLATE CRÉMEUX

RASPBERRY GEL, CHOCOLATE SOIL, FRESH RASPBERRIES AND VANILLA CREAM.

LEMON AND YUZU TART

ITALIAN MERINGUE, RASPBERRY SORBET AND CANDIED CITRUS.

PISTACHIO AND WHITE CHOCOLATE DELICE

RASPBERRY COMPOTE, PISTACHIO CRUMB AND WHITE CHOCOLATE MOUSSE.

THE PRESTIGE

TO BEGIN

SEARED KING SCALLOPS

CAULIFLOWER PURÉE, CHAMPAGNE BEURRE BLANC, SALMON ROE AND CHIVE OIL.

BOUDIN NOIR SCOTCH EGG

BURNT ONION PURÉE, WHOLEGRAIN MUSTARD AIOLI.

BURRATA AND HERITAGE TOMATO

YELLOW TOMATO CONSOMMÉ, BASIL OIL, BALSAMIC PEARLS AND PARMESAN CRISP.

MAIN COURSE

FILLET OF BEEF WELLINGTON

WILD MUSHROOM DUXELLES, FONDANT POTATO, SEASONAL GREENS AND MADEIRA JUS.

PAN-ROASTED HALIBUT

CRUSHED JERSEY ROYAL POTATOES, SEASONAL ASPARAGUS, CHAMPAGNE BEURRE BLANC AND TROUT ROE.

WILD MUSHROOM AND TRUFFLE PITHIVIER

SEASONAL GREENS, POTATO PURÉE AND A RICH MUSHROOM JUS.

SOMETHING SWEET

CHOCOLATE AND HAZELNUT ENTREMET

HAZELNUT PRALINE, DARK CHOCOLATE MOUSSE, CHOCOLATE GLAZE AND GOLD LEAF.

RASPBERRY AND CHAMPAGNE DELICE

RASPBERRY CRÉMEUX, CHAMPAGNE MOUSSE, ALMOND SPONGE AND FRESH BERRIES.

VANILLA BEAN MILLE-FEUILLE

LAYERS OF CARAMELISED PUFF PASTRY, MADAGASCAN VANILLA CRÈME PÂTISSIÈRE AND SEASONAL FRUIT.

BUFFET CATERING

Beautifully Presented. Exceptional Flavours.

Our buffet menus bring together quality ingredients, thoughtful presentation and a selection of dishes designed to impress. From elegant cold buffets and Italian-inspired antipasti to generous hot selections, we create catering that feels every bit as special as the occasion.



We offer a range of bespoke buffet menus, thoughtfully tailored to your event, with sample menus available on the following pages for inspiration.

For a more refined experience, we also provide professionally served buffets, with our experienced chefs and service staff delivering exceptional food and attentive service throughout your event. From the initial menu design to the final presentation, every detail is carefully considered to create a seamless and memorable dining experience.

BUFFET CATERING

Beautifully Presented. Exceptional Flavours.

The refined & The signiture buffet

THE REFINED BUFFET

Antipasti Selection

A curated selection of Italian cured meats and artisan cheeses

Marinated olives, sun-dried tomatoes and roasted peppers

Freshly baked artisan breads with extra virgin olive oil and balsamic glaze

Savoury Selection

Hand-cut finger sandwiches with a selection of premium fillings

Miniature savoury tartlets

Breaded chicken fillets with garlic mayonnaise

Pork and apple sausage rolls

Mature cheddar and caramelised onion quiche

Salads & Accompaniments

Mediterranean tomato and mozzarella salad

Creamy mustard potato salad

Seasonal mixed leaf salad

Sweet Selection

Chocolate brownie bites

Miniature fruit tartlets

Freshly baked petit fours

THE SIGNITURE BUFFET

Antipasti & Artisan Grazing

Prosciutto di Parma, Milano salami and bresaola

A selection of artisan Italian cheeses, including aged Parmigiano Reggiano and creamy Gorgonzola

Marinated olives, grilled artichokes and roasted Mediterranean vegetables

Fresh focaccia, artisan breads and balsamic olive oil dip

Savoury Selection

Miniature beef Wellington bites with a red wine glaze

Hot-smoked salmon blinis with crème fraîche and fresh dill

Wild mushroom and Parmesan tartlets

Free-range chicken skewers with lemon, garlic and herbs

Caramelised red onion and goat's cheese tartlets

Salads & Accompaniments

Heirloom tomato, buffalo mozzarella and fresh basil salad

Roasted Mediterranean vegetable and pearl couscous salad

Baby potato salad with wholegrain mustard dressing

Seasonal leaves with shaved Parmesan and balsamic dressing

Desserts & Petit Fours

Belgian chocolate and salted caramel brownie bites

Miniature lemon meringue tartlets

Vanilla panna cotta with seasonal berry compote

Handmade chocolate truffles

THE PRESTIGE BUFFET

Clients favourite

Artisan Antipasti & Charcuterie

24-month aged Prosciutto di Parma

Finely sliced bresaola and artisan fennel salami

A curated selection of British and Italian cheeses, including aged Parmigiano Reggiano, truffle Pecorino and creamy Gorgonzola

Burrata with heritage tomatoes, fresh basil and aged balsamic

Marinated Castelvetrano olives, grilled artichokes and roasted Mediterranean vegetables

Artisan focaccia, freshly baked sourdough and extra virgin olive oil

Signature Savoury Selection

Miniature beef Wellington with mushroom duxelles and red wine jus

Hand-dived scallop bites with cauliflower purée and herb butter

King prawn skewers with garlic, lemon and parsley

Chicken supreme bites with wild mushroom cream

Wild mushroom and aged Parmesan tartlets

Goats' cheese and caramelised shallot tartlets

Premium Seafood

Hand-cut Scottish smoked salmon with dill crème fraîche and caper berries

Classic king prawn cocktail with Marie Rose sauce

Citrus-cured salmon with pickled cucumber and fresh dill

Dressed crab brioche bites with lemon mayonnaise

Exceptional Salads & Accompaniments

Heritage tomato, burrata and basil salad with aged balsamic

Roasted beetroot, whipped goat's cheese, candied walnuts and micro herbs

Wild rice, pomegranate, fresh herbs and citrus dressing

Baby potatoes with shallot vinaigrette and fresh chives

Seasonal leaves with shaved Parmesan and truffle dressing

Artisan Bread Selection

Rosemary and sea salt focaccia
Freshly baked sourdough
Artisan breadsticks and savoury crackers
Whipped truffle butter and extra virgin olive oil with balsamic

Patisserie & Fine Desserts

Valrhona chocolate and salted caramel tartlets
Madagascan vanilla panna cotta with seasonal berry compote
Lemon meringue tartlets with Italian meringue
Raspberry and pistachio choux pastries
Handmade chocolate truffles and petit fours
Seasonal fresh fruit, prepared and presented

Based in staffordshire

Staffordshirecatering.co.uk

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Menus shown are examples for inspiration. All menus and packages are subject to discussion, availability and final confirmation.
Please advise us of dietary requirements and allergens when enquiring.