

Weddings at Gourmet Foods

INTRODUCTION

Gourmet Foods are well-known for their delicious, creative and personal approach, having been serving up the perfect touch to weddings in the Midlands for over 25 years.

With our reputation and heritage preceding us, we have supported hundreds of couples with their big day.

THE GOURMET TOUCH

What sets us apart is our consistent attention to detail and high quality, both in our food and the service we provide, enabling our clients to always trust us to deliver.

We've catered whole families with their life events, from Weddings and Anniversaries, to Christenings and Birthday parties.

Our relationships with our clients are very important to us and motivate us to continue to deliver an exceptional experience.

PLAN INTO ACTION

We cover a large portion of the West Midlands from Solihull to Leamington Spa, Bromsgrove to Worcester, Edgbaston to Lichfield and more.

We are used to working with a range of budgets, venues and attendee numbers. So whether you're planning a lavish wedding with 300 guests, or opting for something more laid-back with an intimate 20, just tell us what you have in mind and we'll help make your day a dream come true.

FOOD OF DREAMS

Sharing tables or a casual buffet? Barbecue or bowl foods? Afternoon lunch or evening dinner?

We work closely with you to help choose the right menu for your day and importantly, ensure you and each of your guests are catered for both in tastes and dietary requirements.

The food is freshly prepared by us in our 5* Food Hygiene Rated kitchen in Knowle, Solihull and we can also provide professional serving staff, crockery, cutlery and linen if needed.

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CANAPES

We often serve a selection of canapés at the start of a wedding or party event. Depending on the length of time and the following menu we would suggest a minimum of 3 canapés and a maximum of 6. We can offer hot or cold and would be happy to discuss the options with you.

SEAFOOD

Smoked Salmon Blinis
King Prawn Tartlets with Lemon and Basil
Crab and Salmon Sushi with Ginger and Wasabi
Crayfish and Lemon Mousse in a Filo Basket
Chilli Marinated King Prawns wrapped in Mangetout
Thai Marinated Fresh Crab in a Sesame Cone

VEGETARIAN

Chive Pancakes with Feta and Sundried Tomato
Asparagus Tips with Lemon Mayonnaise
Cherry Tomatoes with Feta and Pesto
Quails Egg and Red Onion Marmalade Tarts
Mini Tarts with Hummus and Mangetout
Parmesan and Paprika Biscuits with Brie and Redcurrant and Orange Chutney
Rosemary Muffins with Parmesan and Black Olive
Mini Butternut Squash and Feta Frittata with Pea Purée

MEAT

Cajun Chicken Skewers
Mini Pork and Leek Sausages
Chinese Duck Tartlets
Thai Chicken Cakes
Mini Croque Monsieur
Smoked Duck and Cranberry on a Parmesan Biscuit
Mini Yorkshire Puddings with Sausage and Onion Gravy
Mini Lamb and Mint Meatballs
Fillet of Peppered Beef on Welsh Rarebit Toasts
Coronation Chicken and Mango Tartlets

Price from 95p each.

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CANAPES

SIDES

Baby New Potatoes with Parsley and Butter
Creamy Mash Potato
Sauté Potatoes with Olive Oil and Fresh Herbs
Cous Cous with Roasted Mediterranean Vegetables
Orzo and Basmati Rice with Saffron
Wild Rice with Currants and Herbs
Macaroni Cheese with Grated Pecorino and Crumbs
Roasted Cauliflower with Harissa and Lemon
Roasted Root Vegetables
Spring Greens with Asparagus Tips
Tomato Salad with Baby Basil and Mozzarella
Romaine Lettuce Salad with a Chive Dressing
Peach, Feta and Mint Salad with Giant Cous Cous
Lentil, Feta, Mint, Lemon and Garlic Salad
Quinoa Tabbouleh
Spicy Slaw with Honey and Mustard Seeds
Baby Spinach salad with Orange, Radish, Red Onion, Feta and Pinenut with a Mint Dressing

DESSERTS

Apple and Raspberry Oat Crumble with Crème Anglaise
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Summer Berry Pavlova
Blackforest Chocolate Roulade
Prosecco Jelly with Orange
Strawberry Cheesecake with Strawberry Drizzle
French Apple Tart with Crème Fraîche

Price from £30 a head for 2 courses to include the cost of the food, chefs, waiting staff and hire of china and cutlery. Exclusive of VAT.

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BANQUETING

TO START

Roasted Red Pepper and Tomato Soup with Basil Oil and Crème Fraîche

Chicken Liver Pâté with Fresh Fruit Chutney and Toasted Brioche

Pan Fried Bubble and Squeak with Asparagus, Bacon, Quails Egg and Mustard Hollandaise served with a Bloody Mary Shot

Smoked Salmon and Prawn Roulade with a Citrus Dressing and Baby Leaves

Pressed Ham Hock, Corn-fed Chicken and Parma Ham Terrine with New Potato Salad and a Honey and Mustard Emulsion

Gin and Tonic Cured Salmon with Cucumber, Dill and Soda Bread

Sun blushed Tomato with Chargrilled Asparagus with Hollandaise and Balsamic Glaze

A Trio of Melon with Fresh Mint and a Watermelon Granita

MAINS

Rump of Lamb with Dauphinoise Potato Towers, Fresh Minted Green Vegetables and a Chianti Sauce

Fillet of Beef with a Thyme Fondant Potato, Green Bean and Courgette Parcels and a Pink Peppercorn Sauce

Breast of Chicken wrapped in Parma Ham with a Sundried Tomato, Mozzarella and Basil Filling and a Cream of Pesto Sauce with Baby New Potatoes and Summer Greens

Pan Fried Sea Bass with a Crab Risotto Cake and a Champagne and Watercress Sauce

Slow Roast Belly of Pork with a Celeriac Mash, Apple Confit and Sage Jus

Blade of Beef with Parsley Mash, Roasted Root Vegetables and a Real Ale Jus

Traditional Roast Beef, Lamb or Turkey with all the Trimmings, Roast Potatoes and Fresh Vegetables of your Choice

Seared Salmon Supreme with Sauté Potatoes, Minted Pea Puree and Hollandaise Sauce with Asparagus and Courgette

Portobello Mushroom with Butternut Squash and Melted Brie with Fondant Potato, Asparagus Tips and a Black Olive and Sundried Tomato Tapenade

SERVED WITH FRESH VEGETABLES OF YOUR CHOICE

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BANQUETING

DESSERTS

Elderflower Panacotta with a Pistachio Meringue and Rhubarb Drizzle

Salted Caramel Chocolate Brownie with Macadamia Nut Brittle and a White Chocolate Sauce

Malibu Cheesecake with a Pineapple Compote

Individual Lemon Tart with Lime Crème Fraîche

French Apple Tart with Crème Anglaise

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Summer Berry Vacherin with Chantilly Cream

A Trio of Desserts – your choice

A Selection of Cheeses with Celery, Grapes, Onion Chutney and Biscuits

A SELECTION OF TEA AND COFFEE WITH MINTS OR TRUFFLES

Prices from £37 per head to include the cost of the food, chefs and waiting staff and hire of china and cutlery. Exclusive of VAT.

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SHARING FEASTS

As the name suggests a sharing feast is a relaxed, more informal way of dining. Instead of a set meal, an array of dishes is placed on the table for your guests to share. This works extremely well as they get to choose what they want to eat normally from 3 main dishes and 4 sides, they can have as little or as much as they like.

A real feast for the eyes and you could choose any sort of cuisine from around the world, a mix or a traditional British meal.

STARTERS

Italian Anti Pasti Selection of Meat, Fish or Vegetarian served with Continental Breads and Balsamic and Olive Oil

Mezze Platters with either a Greek, Turkish or Lebanese Influence served with Pitta Breads and Dips

Spanish Tapas Boards

Indian Bite Selection with Mint Raita, Pickles, Salad and Poppadoms

MAINS

Slow Roast Pork with Sage and Apple Sauce

BBQ and Honey Spare Ribs

Chicken Ham and Leek Pie

Beer Butt Chicken

Moroccan Chicken with Preserved Lemon and Courgette

Tandoori Chicken with Cucumber and Mint Raita

Lamb Tagine

Shawarma Lamb with Pomegranate, Cucumber and Pistachio Yoghurt

Steak and Ale Pie

Italian Meatballs in a Cherry Tomato Sauce with Fresh Parmesan

Beef Stifado

Mediterranean Baked Salmon

Luxury Fish Pie

Butternut Squash and Feta Frittata with Red Chilli and Fresh Herbs

Five Bean Vegetable Chilli

Mediterranean Vegetable Lasagne

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SHARING FEASTS

SIDES

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Sauté Potatoes with Olive Oil and Fresh Herbs
Cous Cous with Roasted Mediterranean Vegetables
Orzo and Basmati Rice with Saffron
Wild Rice with Currants and Herbs
Macaroni Cheese with Grated Pecorino and Crumbs
Roasted Cauliflower with Harissa and Lemon
Roasted Root Vegetables
Spring Greens with Asparagus Tips
Tomato Salad with Baby Basil and Mozzarella
Romaine Lettuce Salad with a Chive Dressing
Peach, Feta and Mint Salad with Giant Cous Cous
Lentil, Feta, Mint, Lemon and Garlic Salad
Quinoa Tabbouleh
Spicy Slaw with Honey and Mustard Seeds
Baby Spinach Salad with Orange, Radish, Red Onion, Feta and Pinenut with a Mint Dressing

DESSERTS

Apple and Raspberry Oat Crumble with Crème Anglais
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Summer Berry Pavlova
Blackforest Chocolate Roulade
Prosecco Jelly with Orange
Strawberry Cheesecake with Strawberry Drizzle
French Apple Tart with Crème Fraiche

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BARBECUE

Everyone loves a barbeque so what could be better than celebrating your wedding this way.

We can serve this to a buffet table for people to wander up and collect their own food or let us serve it to individual tables, we will place the salads to each table and then the waiting staff will come around offering beautiful platters of freshly barbequed meat and skewers until you are full!

MAIN PLATES

A Selection of Flavoured Sausages
Rib Eye Steak
Peppered Fillet of Beef cooked Whole and Sliced
Jack Daniels Spare Ribs
Classic Beef Burgers
Lamb and Mint Burgers
Pork, Apple and Sage Burgers
Chicken Tikka Skewers
Spatchcock Chicken
Mediterranean Chicken Skewers
Greek Lamb Skewers
Moroccan Lamb Steaks
Cajun Baked Salmon with Black Pepper and Lemon Butter Parcels
King Prawn Skewers with Cherry Tomatoes and Red Onion
Traditional Paella
Roast Red Pepper, Red Onion and Halloumi Skewers
Monterey Jack, Chickpea and Spring Onion Burgers
Quinoa and Beetroot Burger
Portobello Mushroom, Leek and Cannellini Beans

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BARBECUE

SIDES

Gourmet Coleslaw
Tomato, Basil and Mozzarella Salad
Caesar Salad
Caribbean Rice Salad
Waldorf Salad
Classic Greek Salad
Mixed Leaf Salad Rocket, Parmesan and Red Onion Salad
Roast Baby New Potatoes with Balsamic and Red Onion
Potato Salad with Lemon, Chive and Crème Fraîche
Grilled Courgette, Radicchio, Butternut Squash with Fresh Herbs
Watermelon, Feta and Edamame Bean with Mint Dressing
Roasted Beetroot and Black Quinoa Salad

A selection of Rustic Breads, Rolls, Oils, Balsamic Vinegar and Butter

DESSERTS

Classic Eton Mess
Grand Marnier and Orange Cheesecake
Lemon and Lime Cheesecake
White Chocolate and Passion Fruit Mousse
Summer Berry Pavlova
Dark Chocolate Tart
Summer Berry and Prosecco Jelly
Salted Caramel Chocolate Brownie
Banoffee Pie
Grilled Pineapple with Mint Crème Fraîche
Mini Doughnuts, Mini Marshmallows and Rocky Road with Chocolate Sauce

Price from £32 per head to include service, hire of bbq and china and cutlery. Exclusive of VAT.

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EVENING BUFFETS

At Gourmet Foods, we have lots of ideas for the end of the day, which depends so much on the time you have eaten the main meal, how many people are arriving as an evening guest and how long you are going to dance the night away for. We can provide traditional finger buffets, hog roasts, barbecues, cheese and biscuits, bacon sandwiches or a selection of curries and hot buffet dishes.

Below are a few ideas to help you decide:

EVENING FOOD

A selection of Hot Dogs to include Pork and Leek, Beef and Tomato and Spring Onion and Ginger Sausages

Bacon and Sausage Baps

A selection of Burgers to include Beef, Lamb and Mint, and Pork and Apple

Pulled Pork Sliders with Barbeque Sauce and Coleslaw

Jerk Chicken Sliders with a Mango and Tomato Salsa

Halloumi and Mediterranean Vegetable Focaccia Buns

ALL SERVED WITH RELISHES, SAUCE, SALAD GARNISH AND CHEESE

Price from £4.50 per item

FINGER FOOD SELECTION

Sausage Rolls

Chicken Goujons

Breaded Butterfly Prawns and Chili Dip

Italian Bruschetta

Indian Platter and Dips

Brie Wedges and Cranberry

Price £6.95 per head

GOURMET CHEESE AND BISCUITS

A selection of English and Continental Cheeses served with Breads, Biscuits, Grapes, Celery, Homemade Onion Jam and Cherry Tomatoes

Or alternatively turn this into a centre piece and think about a cheese wedding cake - you would be amazed at how lovely this can look. (Price on application)

Price £3.95 per head

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EVENING BUFFETS

HOG ROAST

A Whole Spit Roast Pig with Baps, Apple Sauce and Stuffing to serve 120 people.

Price £750

If you want a smaller version of this, a 24-hour Slow Roast Shoulder of Pork or Slow Roast Leg of Lamb make a tasty alternative.

CURRY NIGHT

Chicken Tikka Masala
Green Thai Chicken Curry
Lamb Rogan Josh
Goan Vegetable Curry
Pilau Rice
Naan Breads

Price £7.75 per head

PIZZA HEAVEN

Choose three different pizza toppings for your guests to enjoy:

Margherita
Meat Feast
Cajun Chicken and Sweet Pepper
Ham and Pineapple
Tuna and Sweetcorn
Three Cheeses
Mediterranean Vegetable
Chicken and Bacon

Price £6.00 per head

SERVED WITH WEDGES AND MIXED SALAD

Staff for the evening are charged @ £14.00 per hour each.
All prices are exclusive of VAT.