

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, we have just been awarded **Wedding Caterer of the year 2019** at the **English Wedding Awards**.

With our reputation and heritage preceding us, we have supported hundreds of couples with their big day. The food is freshly prepared by us in our 5* Food hygiene rated kitchen in Knowle, Solihull.

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

We are used to working with a range of budgets, venues and guest numbers, so whether you are planning a lavish wedding for 300 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.

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 relationship with our clients is very important to us and motivate us to continue to deliver an exceptional experience.

Food of Your Dreams

Sharing tables or a casual buffet? Barbeque or bowl food? Afternoon tea or Banquet dinner?

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

Canapes

Seafood

Smoked Salmon Blinis
Thai Marinated King Prawn wrapped in Mangetout
Crayfish and Lemon Mayonnaise in a Filo Basket
Sesame Prawn Toasts
Crab and Avocado in a Sesame Basket
Smoked Salmon Pate Cones
Gin Marinated GravadLax and Dill Crostini

Vegetarian

Parmesan and Rosemary Shortbread with Brie, Redcurrant and Brie
Butternut Squash Frittata with Pea Puree
Goats Cheese, Honey and Thyme on Fennel Seed Crackers
Cherry Tomatoes with Feta and Pesto
Gazpacho Shots
Broad Bean, Feta and Ricotta Crostini with Baby Rocket
Quails Egg and Red Onion Tartlets

Meat

Thai Chicken Cakes with Chilli Dipping Sauce
Chinese Duck Tartlets
Butternut Squash and Chorizo Skewers
Mini Croque Monsieur
Cajun Chicken Skewers
Smoked Duck and Cranberry on a Brioche Crostini
Mini Yorkshire Puddings with Fillet of Beef and Horseradish
Honey and Mustard Cocktail Sausages
Chicken Liver Parfait on Toast with Caramelised Onion and Banana
Asparagus Tips Wrapped in Parma Ham

Vegan

Hummus and Mangetout Tartlets
Mini Vegetable Spring Rolls with Plum Sauce
Mini Roast Potatoes with Vegan Cheese and Chive
Mini Cherry Plum Tomatoes with Basil and Black Olive

Prices start from £1.00 per canape ex VAT

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.

Starters

Italian Anti Pasti – a selection of fish, meat or vegetarian served with continental breads, Balsamic and olive oil

Mezze Platters with either a Greek, Turkish or Middle Eastern Influence served with flat breads and dips

Indian Bites with Mint Raita, Pickles, Salad and Poppadoms

Mains

Steak and Ale Pie

Chicken, Ham and Leek Pie

Luxury Fish Pie

Beer Butt Chicken

Slow Roasted Pulled Pork

North African Baked Salmon

Butterflied Leg of Lamb with Saffron and Paprika

Lamb Tagine with Preserved Lemon and Apricots

Harissa Chicken

BBQ Honeyed Spare Ribs

Crispy Duck Salad with Asian Vegetables

Ricotta and Oregano Meatballs

Prawn and Tomato Orzo with Marinated Feta

Macaroni Cheese

Five Bean Chilli

Mediterranean Vegetable Lasagne

Spiced Halloumi with Roasted Pepper Salad

Green Bean, Aubergine and Tomato Stew

Sides

Baby New Potatoes with Parsley and Butter
Creamy Mash Potato
Saute Potatoes with Olive Oil and Parsley
Roasted Root Vegetables
Cous Cous with Chickpeas, currants and Herbs
Arabic Rice and Lentils
Wild Rice
Basmati Rice
Spring Green Vegetables
Orzo and Tomato Salad
Peach, Feta and Mint Salad with Giant Cous Cous
Fattoush Salad
Spicy Slaw with Honey and Mustard
Gourmet Coleslaw
Trio of Tomato Salad
Roast Cauliflower with Tahini, Harissa and Honey Sauce

Desserts

Sticky Toffee Pudding with Toffee Sauce
Raspberry Panacotta with Raspberry Coulis
Blueberry and Ginger Cheesecake
Key Lime Pie
Chocolate Brownie with Berry Coulis
Lemon Tart with Minted Crème Fraiche
Summer Berry Eton Mess

Price from £30 a head for 2 courses to include the chefs and waiting staff. Exclusive of VAT

Cheese Course from £3.95 per head
China and cutlery hire from £1.75 per head
Linen hire

Banqueting

To Start

Pan fried Bubble and Squeak with Asparagus, Bacon, Quails Egg and Hollandaise with a Bloody Mary Shot
Parma Ham wrapped Cornfed Chicken and Ham Hock Terrine with Micro Leaves and a Honey and Mustard Dressing
Gin and Tonic Cured Salmon with Gin and Tonic Jelly, Compressed Cucumber and a Dill Mayonnaise
Prawn Cocktail with King Prawns served in a Martini Glass
A duet of Pea and Mint and Tomato Soup served with Herb Oil
Seared Scallops with Cauliflower Puree, Pancetta and Truffle Oil
Smoked Duck with a kumquat and Orange Salad and a Raspberry Vinaigrette
Heritage Tomato Salad with Bocconcini, Baby Basil and Rocket with Toasted Focaccia

Mains

Fillet Steak with Pont Neuf Chips, Vine Tomatoes, Green Bean Parcels and a peppercorn Sauce
Roast Rump of Beef with Yorkshire Puddings and all the Trimmings
Cannon of Lamb with Slow Roast Shoulder of Lamb, Buttered Mash and a Port Jus
Minted Rump of Lamb with Dauphinoise Potatoes and a red wine Jus
Supreme of Chicken with Asparagus and a white wine Cream Sauce
Supreme of Chicken with a Mushroom Duxcelle, Pressed Cornfed Chicken, Crispy Chicken Crumb and a Chicken Jus served with Boulangère Potato Towers
Pan fried Sea Bass with a Crab Cake Risotto and a Champagne and Watercress Sauce
Monkfish wrapped in Parma Ham with Leek and Potato Rosti and a Capers and Parsley Sauce
Ravioli of Wild Mushroom with a Cream Sauce and Rocket and Parmesan Salad
Roasted Butternut Squash with Sage Fondant Potato, Asparagus Tips and a Black Olive and Sundried Tomato Tapenade

Desserts

Elderflower Panacotta with Pistachio Meringue
Salted Caramel Chocolate Brownie with a Macadamia Nut Brittle and a White Chocolate Sauce
Ginger and Pear Pudding with Ginger Syrup
Dark Chocolate Tulip Cups with a Milk Chocolate and Grand Marnier Mousse
French Apple Tart with Mini Toffee Apple and Crème Anglaise
Sticky Toffee Pudding with Orange and Pistachio, Honeycomb and Toffee sauce
Mini Tiramisu, Mini Raspberry Pavlova and Mini Brownie served on a Slate

Price from £37 a head to include the cost of the food and serving staff. Exclusive of VAT

Barbeque

Mains

A Selection of flavoured Sausages
Lemon and Black Pepper Chicken Skewers
Rib Eye Steak
Spare Ribs
Homemade Burgers with Fresh Horseradish
Chicken Tikka Skewers
Greek Lamb Skewers
Cajun Baked Salmon with Black Pepper and Lemon Butter Parcels
King Prawn Skewers with Cherry Tomatoes and Red Onion
Roast Red Pepper, Red Onion and Halloumi Skewers

Sides

Gourmet Coleslaw
Potato Salad with Lemon, chive and Crème Fraiche
Tomato, Basil and Mozzarella Salad
Caesar Salad
Exotic Rice Salad
Waldorf Salad
Greek Salad
Mixed Leaf Salad Rocket, Parmesan and Red Onion Salad
Roast Baby New Potatoes with Balsamic and Red Onion
Tomato, Feta and Olive Salad
Three Bean Salad
Mediterranean Cous Cous

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

Desserts

Classic Eton Mess
Grand Marnier and Orange Cheesecake
White Chocolate and passion Fruit Mousse
Summer Berry Pavlova
Dark Chocolate Tart

Price from £30 per head to include service, hire of bbq

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, barbeques, 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

Haloumi 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

Price £3.95 per head

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)

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
Served with wedges and mixed salad

Price £6.00 per head

Staff for the evening are charged @ £15.00 per hour each

All prices are ex VAT