

# WEDDING CATERING AT GOURMET FOODS

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## INTRODUCTION

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Voted 'Wedding Caterer of the Year' in 2019, Gourmet Foods has been serving up creative menus and delicious food for weddings in the Midlands for over 25 years.

We pride ourselves on our personal approach to every event - no two menus have ever been the same. With our reputation and heritage preceding us, we have helped hundreds of couples and their guests to enjoy their perfect wedding meal.

All of our food is freshly prepared by us in our 5\* Food Hygiene Rated kitchen in Knowle, Solihull and we also provide professional serving staff, crockery, cutlery and linen as required.

What sets us apart is our attention to detail and insistence on the highest quality - both in our food and the service we provide - enabling our clients to trust us to deliver on the day.

We aim to work closely with every couple to help you select the perfect menu for your day.

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, and so whether you're planning a wedding for 300 guests, or opting for something more intimate, just tell us what you have in mind and we'll help ensure that your wedding food is everything you'd dreamed of.

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## CANAPES

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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 prices start from £1.10 per canape.

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## FISH

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Smoked Salmon and Dill Blinis with Lemon Crème Fraiche

King Prawn with Lemon and Basil in a Pastry Tart

Seared Scallop and Caviar with Lime Ricotta on Pumpernickel

White Cornish Crab Meat with Pink Grapefruit Mayonnaise in a Sundried Tomato Basket

Chilli Marinated King Prawns wrapped in Mangetout

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## VEGETARIAN AND VEGAN

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Feta and Sundried Tomato on a Chive Pancake

Asparagus Tips with Lemon Mayonnaise

Cherry Tomatoes with Feta and Pesto

Quail's Egg and Red Onion Marmalade Tarts

Hummus and Mangetout Tartlets

Mozzarella, Sun blushed Tomato and Basil on a Parmesan Biscuit

Beetroot, Goats Cheese and Pinenut in a Sesame Basket

Mini Butternut Squash and Feta Frittata with Pea Purée

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## MEAT

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White bean Puree and salami on Fennel Biscotti

Mini Pork and Leek Sausages with a Honey and Mustard Glaze

Chinese Duck with Spring Onion in a Pastry Tart

Quail's Egg and Black Pudding Scotch Egg

Mini Croque Monsieur

Smoked Duck and Cranberry on a Parmesan and Rosemary Biscuit

Sausage and Onion Gravy in a Mini Yorkshire Pudding

Mini Lamb and Mint Meatballs

Fillet of Beef with Horseradish Butter Toasts

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## BANQUETING

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### TO START

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Roasted Tomato Soup with Basil Oil and Crème Fraîche

Goats Cheese and Roasted Heritage Beetroot with a Pinenut Dressing and Toasted Ciabatta

Sun blushed Tomato with Chargrilled Asparagus with Hollandaise and Balsamic Glaze

A Trio of Melon with Feta and a Lemon and Mint Dressing

Chicken Liver and Cognac 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 Duck, Orange and Watercress Salad

Pressed Ham Hock, Corn-fed Chicken and Parma Ham Terrine with Sour Dough Toast and a Honey and Mustard Emulsion

Smoked Salmon, Leek and Mascarpone Tart with a mixed Leaf and Chive Dressing Salad

Seared Scallops with Black Pudding, Cauliflower Puree and Truffle Oil with Rocket Microcress

Dill and Vodka Marinated Gravadlax with a Lime Ricotta and Pickled Fennel Salad

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## THE MAIN EVENT

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

Rump of Welsh Lamb with an Orange and Star Anise Glaze and Roasted Vegetable Cous Cous

Fillet of Aberdeen Angus Beef with a Mushroom and Red Wine Jus, Fondant Potato and Roast Heritage Carrots

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

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

Sautéed Chicken Supreme with a thyme and truffle oil Bread Pudding and a Roast Chicken Jus

Slow Roast Belly of Pork with a Celeriac Mash, Apple Confit and Cider jus

Pork Loin with Crispy Pancetta, Sweet Potato Galette and a Sage and Pork Jus finished with Madeira

Prime Pork Butchers Sausages and Mash with Roasted Root Vegetables and a Guinness and Onion Gravy

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

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

Roast Cod with Crispy Chorizo and a Tomato and Olive Sauce

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

Roast Butternut Squash filled with Rice, Lemon Zest, Dill, Pinenut and Feta with a Herb Oil (vegan)

Roasted Red Pepper filled with a Fricassee of Butterbeans and a Parsley and Cherry Tomato Sauce (vegan)

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## DESSERTS

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Elderflower Panacotta with Orange Shortbread

Gourmet Signature Chocolate Brownie with a Summer Berry Compote

White Chocolate and Passion Fruit Cheesecake

Individual Lemon Tart with Raspberry Coulis and Cream

Belgian Chocolate Mousse with Amaretti

Blueberry and Almond tart with crème Anglais

Sticky Toffee Pudding with Toffee Sauce and Crème Fraiche

Summer Berry Vacherin with Chantilly Cream

A Trio of Mini Desserts

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

Coffee, tea and mints

Price from £39 per head to include waiting staff, exclusive of VAT

China and cutlery hire from £2.50 per head

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## SHARING FEASTS

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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.

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### TO START

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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 Poppadom's

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### THE MAIN EVENT

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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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## SIDES

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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

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## DESSERTS

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Apple and Raspberry Oat Crumble with Crème Anglais

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Summer Berry Pavlova

Black forest Chocolate Roulade

Prosecco Jelly with Orange

Strawberry Cheesecake with Strawberry Drizzle

French Apple Tart with Crème Fraiche

Price from £32 per head, to include waiting staff, exclusive of VAT

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## BARBEQUES

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The quintessential British Summer 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 your guests, 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!

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## MAINS

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A Selection of Flavoured butchers 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

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

Roast Red Pepper, Red Onion and Halloumi Skewers

Monterey Jack, Chickpea and Spring Onion Burger

Quinoa and Beetroot Burger

Portobello Mushroom, Leek and Cannellini Bean Burger

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## SIDES

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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

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## DESSERTS

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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 a head to include waiting staff, exclusive of VAT

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## EVENING FOOD

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We have lots of ideas for the end of the day and would be very happy to discuss this with you. What you need to serve will depend on the timing of your main meal, how many more guests are arriving and if you are dancing the night away, we offer finger buffets, cheese and biscuits, bacon sandwiches, pizza or a selection of curry. Below are a few ideas to guide you:



A selection of Hot Dogs with onions, sauces and mustard

Bacon and Sausage Baps

Price from £4.50 per item

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

Price from £5.00 per item

A selection of English and Continental Cheeses and cold meats served with

Breads, Biscuits, Grapes, Celery, Homemade Onion Jam and cherry tomatoes

Price from £4.95 per head

Chicken Tikka Masala

Green Thai Chicken Curry

Lamb Rogan Josh

Goan Vegetable Curry

Pilau Rice and Naan Breads

Price £7.50 per head

Evening staff are charged at £17 per hour each, exclusive of VAT