

Essex Caterers

— W E D D I N G S & E V E N T S —

EVENTS & PRIVATE DINING

2024/2025



BESPOKE OUTSIDE CATERING IN ESSEX, SUFFOLK AND LONDON,
ESTABLISHED 2018 WITH OVER 20 YEARS EXPERIENCE IN THE HOSPITALITY
SECTOR.

WE OFFER IMAGINATIVE FOOD AND CREATIVE MENUS FOR WEDDINGS,
PRIVATE FUNCTIONS AND LARGE EVENTS. USING OUR ETHOS OF SOURCING
THE BEST QUALITY INGREDIENTS FROM OUR TRUSTED LOCAL SUPPLIERS AND
COOKED BY OUR TEAM OF EXPERT CHEFS, WE ALWAYS ENSURE YOUR EVENT
WILL BE A GREAT SUCCESS.

OUR QUALITY SERVICE STARTS FROM FIRST CONTACT. WE STRIVE FOR THE
PERSONAL TOUCH THAT SETS US APART FROM OTHER CATERERS, PROVIDING
QUALITY, INDIVIDUAL MENUS WITH A BESPOKE SERVICE EXPERIENCE AND
MENUS TO SUIT ANY TASTE.

WHEN YOU SPEAK TO US YOU WILL BE SPEAKING TO THE PERSON WHO WILL
BE RESPONSIBLE FOR YOUR EVENT. WE BELIEVE THAT THE SUCCESS OF ANY
EVENT IS DOWN TO THE EXPERT PLANNING. WE STRIVE TO MEET THE
UNIQUE AND PERSONAL PROFILE OF OUR CUSTOMERS, AND THEREFORE
PROVIDE A TAILOR-MADE SERVICE TO MEET YOUR NEEDS.



THE PLATINUM PACKAGE

ALL YOUR CATERING NEEDS IN ONE SPECIAL PACKAGE

WELCOME DRINK - 3 CANAPÉS PER GUEST - 3 COURSE DINNER - EVENING HOG ROAST

PLEASE CHOOSE: ONE STARTER / ONE MAIN / ONE DESSERT, WITH AN EXTRA VEGETARIAN STARTER & MAIN COURSE

CANAPÉS

COMPRESSED WATERMELON, FETA & BASIL
SMOKED SALMON, CREAM CHEESE & SPICED PEAR
SMOKED DUCK PARFAIT, RED ONION CHUTNEY ON CROUTES

STARTERS

ROAST TOMATO & RED PEPPER SOUP AND OUR ROSEMARY FOCACCIA BREAD
BEETROOT CURED SALMON, HORSE RADISH CREME FRAICHE, BEETROOT, ORANGE & TOASTED RYE
CHICKEN LIVER PARFAIT WITH TOASTED BRIOCHE, FIG & APPLE CHUTNEY
CREAMY GARLIC & HERB MUSHROOMS ON TOASTED CIABATTA
SALAD OF HERITAGE TOMATOES, COMPRESSED WATERMELON, CRUMBLED FETA & BASIL

MAIN COURSES

ROAST CORN FED CHICKEN SUPREME WITH HASSLE BACK, GREEN BEANS & CHAMPAGNE SAUCE
AGED HEREFORD ROAST BEEF, SEASONAL VEGETABLES, YORKSHIRE PUDDING, ROSEMARY ROASTED POTATOES
ASIAN STYLE PORK BELLY WITH BURNT PINEAPPLE PUREE, POMME ANNA, PINEAPPLE AND CHILLI SALSA
PAN FRIED SEA-BASS, CRUSHED POTATOES, WILTED SPINACH AND TARRAGON CREAM
MUSHROOM, BRIE & SPINACH FILO PARCEL, SHALLOT AND THYME CREAM SAUCE
BAKED GOATS CHEESE, BEETROOT & THYME TART, HONEY ROASTED POTATOES & FINE BEANS

DESSERTS

TRIO OF DESSERTS
(STRAWBERRY & BASIL CHEESECAKE, TRIPLE CHOCOLATE BROWNIE, LEMON. POSSET)
LEMON & LIME TART, PINE NUTS AND CREME FRAICHE
VALARHONA CHOCOLATE, ORANGE & ALMOND BROWNIE, VANILLA ICE CREAM AND CHOCOLATE SAUCE
SUMMER PUDDING WITH VANILLA ICE CREAM AND FRUIT COULIS

EVENING HOG ROAST

BLYTHBURGH PORK HOG ROAST FEEDING UP TO 150 GUESTS
SERVED WITH MINTED NEW POTATOES, SAGE & ONION STUFFING, HONEY ROASTED APPLES, HOUSE SALAD,
PASTA SALAD, SELECTION OF DIPS AND BREAD ROLLS

CHANGE EVENING FOOD TO ONE OF OUR AMAZING FOOD STALLS FOR AN EXTRA £ 3.50 PER GUEST

EXTRA GUESTS £55.50 PER GUEST DAYTIME & EVENING

DEDICATED EVENTS MANAGER, 6 SERVICE STAFF, TABLE LINEN, CUTLERY, CROCKERY & GLASSWARE
ALL INCLUDED IN THIS PACKAGE

Special Offer
£8795

100 SIT-DOWN & UP TO 150 EVENING

CANAPÉS

CHOOSE ANY

4 FOR £9 - 6 FOR £12 - 10 FOR £19

COLD

SKEWERED BEEF FILLET, ORIENTAL DIP
CONFIT CHORIZO
PULLED SALT BEEF & APPLE
CHOUX BUN, CREAM CHEESE AND SALMON
SEA BASS CEVICHE
SMOKED MACKEREL PATE & BEETROOT RELISH
SMOKED SALMON, BLINI & CAVIAR
CRAYFISH, BABY GEM, MANGO & MARIE ROSE
BLOODY MARY SHOOTER WITH TIGER PRAWN

HOT

BANGERS AND MASH
CHICKEN SATAY, DIPPING SAUCE
COTTAGE PIE
SMOKEY PULLED PORK & BABY GEM
BEEF SLIDERS, CHEDDAR & SWEET MUSTARD
THAI FISH CAKES, LIME AND CORIANDER DIP
FRIED SQUID, CHILLI DIPPING SAUCE
TEMPURA PRAWNS WITH CHILLI DIPPING SAUCE
FISH & CHIPS WITH TARTARE SAUCE

VEGETARIAN

PEA & ENGLISH LETTUCE SOUP
TOMATO SOUP & SMOKED CHEESE FOAM
CHILLED CUCUMBER GAZPACHO
CHERRY TOMATO, MOZZARELLA AND BASIL
FETA & TOMATO CROSTINI
SPINACH AND FETA PARCEL
PEA, PARMESAN & CHILLI ARANCINI
SPINACH AND FETA PARCEL
WILD MUSHROOM TART
GOATS CHEESE & RED ONION SPRING ROLL
WELSH RAREBIT, TOMATO & SOUR DOUGH

SWEET

MINI FRUIT SCONE WITH CLOTTED CREAM
TRIPLE CHOCOLATE BROWNIE
WHITE CHOCOLATE AND STRAWBERRY TART
ETON MESS
LEMON MERINGUE PIE
RASPBERRY PANNA COTTA
PISTACHIO & CHERRY BAKEWELL
MACAROON
LEMON DRIZZLE CAKE
CHOCOLATE ORANGE POT
RASPBERRY POPCORN CONE

WEDDING & PRIVATE DINING

SAMPLE MENUS

STARTERS

ROAST TOMATO & RED PEPPER SOUP WITH GARLIC AND THYME BREAD ROLL
CHICKEN LIVER PARFAIT, TOASTED BRIOCHE, FIG AND APPLE CHUTNEY
OUR PRAWN COCKTAIL AND BLOODY MARY DRESSING

MAIN COURSE

ROAST CHICKEN SUPREME, CRUSHED NEW POTATOES, GREEN BEANS AND WHITE WINE SAUCE
POACHED HADDOCK, MORNAY SAUCE, SPINACH, BUBBLE AND SQUEAK
LEEK, POTATO & ESSEX GOLD TART, ROASTED NEW POTATOES & GREEN BEANS

DESSERTS

CHOCOLATE, ORANGE & ALMOND BROWNIE, VANILLA ICE CREAM AND CHOCOLATE SAUCE
BAILEY'S CRÈME BRÛLÉE AND SHORTBREAD
SUMMER FRUIT CRUMBLE AND CRÈME ANGLAISE

£37

STARTERS

DUCK LIVER PARFAIT TOASTED BRIOCHE, PLUMS AND GRANOLA
G & T CURED SALMON, CARAMELISED LIME, CITRUS DRESSING, CROUTES AND FRISSE SALAD
WILD MUSHROOMS AND GARLIC TOAST

MAIN COURSE

PAN FRIED SEA-BASS, CRUSHED POTATOES, WILTED SPINACH AND TARRAGON CREAM
BRIE, SPINACH & MUSHROOM WELLINGTON, ROASTED ROOT VEGETABLES AND GREENS
SLOW COOKED OLD SPOT PORK BELLY, BURNT APPLE PUREE, POTATO FONDANT AND CIDER JUS

DESSERTS

LEMON & LIME TART, WHITE CHOCOLATE AND RASPBERRY SORBET
STICKY TOFFEE PUDDING, CARAMEL SAUCE AND WHIPPED CREAM
CHOCOLATE CREMEUX, SALTED CARAMEL, BANANA AND POPCORN ICE CREAM

£40

STARTERS

PRESSING OF PORK BELLY, ASIAN SLAW, TEMPURA PRAWN AND SRIRACHA MAYONNAISE
SMOKED PLATTER, MACKEREL, TROUT, G & T CURED SALMON AND GARNISHES
"A GARDEN SALAD" SUFFOLK BLUE MOUSSE, BLACK TRUFFLE, BABY HERBS AND PICKLED BABY VEGETABLES

MAIN COURSE

DRY AGED FILLET OF BEEF, BEEF TALLOW MASH, WILTED SPINACH AND VEAL JUS
PAN FRIED HALIBUT, CELERIAC PUREE, BUTTER POACHED BABY VEGETABLES AND SAMPHIRE
GLOBAL ARTICHOKE, AUBERGINE, TOMATO RAGU, GREEN BEANS, GARLIC CRISP AND GARLIC FOAM

DESSERTS

CHOCOLATE & BAILEYS TRUFFLE TORTE HONEYCOMB, BURNT ORANGE AND VANILLA ICE CREAM
TRIO OF CLASSIC DESSERTS
MILLIONAIRES CHEESECAKE, SALTED CARAMEL AND CHOCOLATE ICE CREAM

£52



BBQ'S & HOG ROASTS

CLASSIC HOG ROAST

WHOLE FREE-RANGE SUFFOLK PIG
ROASTED ON A SPIT

CRISPY CRACKLING, HOMEMADE
STUFFING, APPLE SAUCE &
WHOLEGRAIN MUSTARD

ALL SERVED IN A LARGE BAP, OR IF
YOU PREFER, A SELECTION OF WHITE,
GRANARY & WHOLEMEAL BAPS

£15

GOLD HOG ROAST

AS PER THE CLASSIC HOG ROAST
PACKAGE BUT WITH THE ADDITION OF
4 CANAPÉS PER GUEST ON ARRIVAL, A
PLATED HOG ROAST, MORE
ACCOMPANIMENTS, AND A CHOICE OF
DESSERTS

ROASTED NEW POTATOES, CRISPY
CRACKLING, HOMEMADE STUFFING,
APPLE SAUCE, GREEN BEANS, MIXED
LEAF SALAD, WHOLEGRAIN MUSTARD
SAUCE & CIDER GRAVY

DESSERT SELECTION (CHOOSE THREE):
CHOCOLATE FUDGE CAKE
LEMON CURD CHEESECAKE
PROFITEROLES WITH CHOCOLATE
SAUCE
PAVLOVAS WITH SEASONAL BERRIES
FRESH STRAWBERRIES

ALL SERVED WITH FRESH CREAM

£35

BBQ

HAND MOULDED BEEF BURGERS
OLD SPOT PORK & APPLE SAUSAGES
MARINATED JERK CHICKEN

MEDITERRANEAN VEGETABLE AND HALLOUMI KEBABS
(V)

SELECTION OF BAPS, WRAPS AND DIPS

SELECTION OF SALADS
(PLEASE CHOOSE 4 ITEMS):

COLESLAW, ROASTED NEW POTATOES,
TOMATO & RED ONION,
MIXED LEAF SALAD, PESTO PASTA SALAD,
RICE & PEAS, GREEK STYLE SALAD

£28

DELUXE BBQ

HAND MOULDED STEAK BURGERS
OLD SPOT PORK & APPLE SAUSAGES
MARINATED JERK CHICKEN
MEDITERRANEAN VEG AND HALLOUMI KEBABS
(V)

THAI INSPIRED SALMON STEAKS
ROSEMARY FLAT IRON BEEF STEAK

SELECTION OF BAPS, WRAPS AND DIPS

SELECTION OF SALADS:
JACKET POTATOES,
COLESLAW, TOMATO & RED ONION,
MIXED LEAF SALAD, RICE & PEAS,
PESTO PASTA SALAD, GREEK STYLE SALAD

£48

SMALL FUNCTIONS & EVENING FOOD

SMALL / LARGE FINGER BUFFET

SMALL FINGER BUFFET

CHOOSE 3 SANDWICH ITEMS AND 3 MAIN ITEMS

LARGE FINGER BUFFET

CHOOSE 4 SANDWICH ITEMS AND 6 MAIN ITEMS

SANDWICH ITEMS:

EGG MAYONNAISE & CRESS (V)

CHEESE & PICKLE (V)

BEEF & HORSERADISH

CHICKEN, CHORIZO & HUMMUS WRAP

ROAST PEPPER, FETA & HUMMUS WRAP (V)

SMOKED HAM & MUSTARD WITH MAYONNAISE

TUNA & CUCUMBER

+

SELECTION OF COLD SLICED MEATS, DIPS, SALADS

& FRESHLY BAKED BREADS

MAIN ITEMS:

HOMEMADE PORK & HERB SAUSAGE ROLLS

THAI FISH CAKES

CHICKEN SATAY WITH DIPPING SAUCE

SPICED BBQ CAJUN CHICKEN WINGS

VEGETABLE SAMOSA (V)

ONION BHAJI (V)

DUCK SPRING ROLL

BREADED BRIE WITH CRANBERRY DIP (V)

SMALL FINGER BUFFET £16

LARGE FINGER BUFFET £20

AFTERNOON TEA £22

HOT FINGER BUFFET £27

AFTERNOON TEA

CHOOSE 3 SANDWICH ITEMS:

EGG MAYONNAISE & CRESS (V)

CHEESE & PICKLE (V)

BEEF & HORSERADISH

CHICKEN, CHORIZO & HUMMUS WRAP

ROAST PEPPER, FETA & HUMMUS WRAP (V)

SMOKED HAM & MUSTARD WITH MAYONNAISE

TUNA & CUCUMBER

+

PLAIN & RAISIN SCONES

CLOTTED CREAM & STRAWBERRY PRESERVE

+

SELECTION OF CAKES & FANCIES

CAFÉTIÈRE COFFEE AND TEA

HOT FINGER BUFFET

SANDWICH ITEMS:

EGG MAYONNAISE & CRESS (V)

CHEESE & PICKLE (V)

SMOKED HAM & MUSTARD WITH MAYONNAISE

TUNA & CUCUMBER

+

SELECTION OF COLD SLICED MEATS, DIPS, SALADS &

FRESHLY BAKED BREADS

+

HOT ITEMS:

CHICKEN CURRY, CHILLI CON CARNE OR BEEF STEW

HOMEMADE PORK & HERB SAUSAGE ROLLS

SPICED BBQ CAJUN CHICKEN WINGS

VEGETABLE SAMOSA (V)

ONION BHAJI (V)

THEMED STALLS

FROM £14.5 PER HEAD

DESSERT BAR

STRAWBERRY & CREAM SUNDAE

DEEP FRIED PEANUT JELLY SANDWICH

CARROT CAKE, WHITE CHOCOLATE & HAZELNUT

GIN & TONIC CHEESECAKE

EAST END PIE SHOP

PIE, MASH & LIQUOR

JELLIED EELS

FISH & CHIPS

SAVELOY

CHEESE STALL

CHEESE FOUNTAIN

SELECTION OF WORLD CHEESES

ACCOMPANIMENTS

BISCUITS & BREADS

BURGER BAR

MUSHROOM & HALLOUMI BURGER

CHEESE & CRISPY SMOKED BACON BURGER

NOTORIOUS HOT DOG

LOADED CHEESE FRIES

ASIAN STREET FOOD

PAD THAI

SINGAPORE PRAWN NOODLES

HOT & SPICY RIBS

PRAWN CRACKERS

HIP HOP CHICKEN SHOP

BUFFALO CHICKEN WINGS

BUTTERMILK FRIED CHICKEN BURGERS

DIRTY FRIES

"O" RINGS

CREW CATERING

BELIEVE US, WE KNOW HOW HARD IT IS BEHIND THE SCENES, THIS IS WHY WE CREATE PERFECT MENUS FOR THE HARD WORKING CREW BEHIND SCENES IN EVERY FESTIVAL, FILM, TV FILMING & CONFERENCE.

OUR MENU IS BROKEN DOWN OVER BREAKFAST, LUNCH & DINNER EACH DAY.
OTHER MENU OPTIONS SUCH AS BBQ & HOG ROASTS ARE AVAILABLE FOR CREW CATERING.

SAMPLE ALL DAY MENU

DRINKS

DRINKS ARE UNLIMITED AND SERVED ALL DAY FROM OUR DRINKS STATION DRINKS INCLUDE:

TEA & COFFEE
FRUIT JUICES
STILL & SPARKLING WATER
GREEN & FRUIT TEAS

BREAKFAST

SELECTION OF PASTRIES
HOMEMADE GRANOLA, YOGURT & FRUIT
BREAKFAST BOX
SCRAMBLED EGG, SOFT CHORIZO & HERBS

LUNCH

ROASTED TOMATO SOUP, PESTO & WARM ROLL
CHIP SHOP FISH & CHIPS WITH MUSHY PEAS
CHESTNUT MUSHROOM RAGU WITH PAPPARDELLE
OUR FAMOUS HOMEMADE BEEF BURGER WITH BACON JAM
VEGAN PAD THAI

RAINBOW SLAW WITH CRISP APPLE
COUS COUS & QUINOA SALAD
MINTED NEW POTATOES

LEMON CURD & MERINGUE CHEESE CAKE

DINNER

SELECTION OF SANDWICHES, WRAPS & SALADS
FRESH BAKED CAKES
SOUP OF THE DAY

FROM £32.50

CONTACT

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THIS BROCHURE IS JUST A SMALL SAMPLE OF WHAT WE CAN DO.
PLEASE GET IN TOUCH AND TELL US A BIT MORE ABOUT YOUR EVENT
SO THAT WE CAN CREATE AN ENTIRELY BESPOKE MENU AND BEGIN
TO TURN YOUR DREAMS INTO A REALITY

WE WOULD BE DELIGHTED TO HAVE YOU TRY
BEFORE YOU BUY. ASK US ABOUT SAMPLING
OUR MENUS

Essex Caterers

— W E D D I N G S & E V E N T S —