Essex Caterers

WEDDINGS & EVENTS

Wedding & Events Sample

2025/2026

Essex Caterers

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Bespoke Outside Catering in Essex, Suffolk, and London, Established in 2018 with Over 30 Years of Hospitality Experience

We specialize in imaginative food and creative menus for weddings, private functions, and large events. By adhering to our philosophy of sourcing the finest quality ingredients from trusted local suppliers, and with our team of skilled chefs at the helm, we guarantee that your event will be a resounding success.

Our commitment to quality service begins from the very first contact. We focus on providing a personal touch that distinguishes us from other catering services, offering tailored menus that cater to diverse tastes alongside a bespoke service experience.

When you reach out to us, you'll connect directly with the individual responsible for your event. We believe that meticulous planning is key to any successful occasion. By understanding the unique and personal profiles of our clients, we deliver a customized service designed to meet your specific 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 CROUTE S

STARTERS

ROAST TOMATO & RED PEPPER SOUP AND OUR ROSEMARY FOCACCIA BREAD
BEETROOT CURED SALMON, HORSERADISH 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 A 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

£8295

100 SIT-DOWN & UP TO 150 EVENING

CANAPÉS

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Choose any

4 for £8 - 6 for £11 - 10 for £16

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

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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

£39

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

£43

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 BLACK ANGUS FILLET STEAK, BONE MARROW 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

£55







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

£13

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
£37

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

COLESLAW, ROASTED NEW POTATOES,
MIXED LEAF SALAD, PESTO PASTA SALAD,
RICE & PEAS,

£32

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 £14
LARGE FINGER BUFFET £18
AFTERNOON TEA £16
HOT FINGER BUFFET £24

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 EVENING STALLS

FROM £12 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

CONTACT

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WWW.ESSEXCATERERS.CO.UK

MAIL@ESSEXCATERERS.CO.UK
+44 (0) 7467408871
+44 (0) 1621770513



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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

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