

# High Class Catering

by Davina Parker

## Wedding Evening Food Options

### **Option 1:-**

- Cumberland swirl sausage barm cakes, served with fried onions and ketchup or brown sauce

### **Option 2:-**

- Hog roast, served on soft white buns, stuffing and applesauce

### **Option 3:-**

Grazing station comprising of:-

- A lovely selection of Lancashire cheese, grapes, celery, chutney and crackers
- Pork pies

### **Option 4:-**

A selection of freshly made sandwiches, served buffet style for guests to help themselves, to include:-

- Home roast ham with homemade chutney
- Home roast beef with onion marmalade
- Freshly poached salmon with spinach on mini brioche
- Grated cheddar cheese with red onion, red pepper and parsley
- Free range farm eggs with mayonnaise

### **Option 5:-**

Bowl food offers an exciting and unique service style that allows your guests the delight of sampling a range of delicious dishes without interrupting the party. Networking can carry on undisturbed as waiting staff circulate with delicious mini bowls that can easily be eaten with a fork or spoon while standing.

### **Meat:-**

- Bangers and mash - Creamy potato with mini pork and leek sausages and onion gravy
- Chicken curry - butter chicken, really tasty but not too spicy, served with rice and flatbread
- Moroccan lamb Tagine - tender slow cooked lamb served with jewelled couscous
- Chilli con carne - lean minced beef in a rich tasty sauce served with tortilla chips and yogurt

### **Fish:-**

- Red Thai curry with salmon and coconut rice

### **Vegetarian/Vegan:-**

- Moroccan Vegetable Tagine served with jewelled couscous