



CATERING MENU

Menus are bespoke to individual events/bookings. All menus shown here are samples of what we can offer.

Please contact our friendly and knowledgeable team to personalise your menu and to receive a quote.

07787 566 076



About Us

FROM AN EXTRAVAGANT FIVE COURSE WEDDING BREAKFAST TO A SIMPLE AND TASTY HOG ROAST OR BARBECUE. WHETHER YOU WANT A FRESH AND EASY CORPORATE LUNCH OR AN INDULGENT AFTERNOON TEA - WE CAN PROVIDE WHAT YOU NEED. WE TAKE THE TIME TO UNDERSTAND OUR CLIENT'S NEEDS AND WORK HARD TO ACHIEVE EXACTLY THE RIGHT FEEL FOR YOUR EVENT, WHATEVER THE SIZE.

WE TAKE PRIDE IN PROVIDING THE FRESHEST POSSIBLE INGREDIENTS FOR ALL OF OUR DISHES. WE SPEND TIME SOURCING THE VERY BEST LOCAL SUPPLIERS AND AIM TO CREATE MENUS THAT INCORPORATE THE FINEST SEASONAL INGREDIENTS.

The menus listed are indicative only and we will be pleased to discuss and assist with planning to meet your individual requirements.

ANY EVENT, ANY SIZE

We can cater for any event. For example;

- Weddings
- Parties
- Christenings
- Engagement parties
- Funerals
- Anniversaries
- Celebration dinners
- Private dinners in your home
- BBQ's
- Corporate hospitality
- Business lunches

We work on the principle of tailoring an event to exactly what our client needs, wherever and whenever they want it. No event is too difficult for us to cater.

We can also provide breakfasts, lunches, afternoon teas, canapes and dinner, either buffet style or silver served by our experienced staff.

We offer a flexible service, so you can either choose from our menus or we can create one for you.

You can choose from either a delivery only service, full service or anything in between call us on 07787 566 076. We will be happy to quote accordingly.

Our menus are merely an outline of what we can offer, and can be adapted to all tastes, dietary requirements and, most importantly, to your budget.

Simply choose your requirements and order from our extensive selection and we will deliver to your specified venue at a time chosen by you. Alternatively our chefs are happy to put together a delicious menu in keeping with your specified budget and dietary requests to take the hassle out of choosing a menu.

Event Planning and those special extras

Here at Cheshire bespoke catering we know how stressful planning events can be.

We can help!

We also offer a fully licensed bar facility and can help obtain services such as marquees, prosecco vans, entertainment.

We can supply all staff, waiters or help you might need just give us a call on 07787 566 076 to discuss your requirements further.



BBC Menu

Hog Roast

Minimum 50 people. Maximum 200 people.

Locally sourced full hog roasted on a spit.

Accompanied by:

- Coleslaw
- Potato Salad
- Mixed Salad of Tomato, Crisp Lettuce and Cucumber with French Dressing
- Tomato and Mozzarella Salad
- New Potatoes
- Fresh Bread Rolls



Hot Buffet

Homemade Beef Chilli

Served with fluffy Rice and Sour Cream

Lamb Hotpot

Served with Crusty Bread and Red Cabbage

Homemade Chicken Curry

Served with Naan Bread and Rice. Cooked to your liking

Beef Lasagne

Served with Garlic Bread and Salad

Burger Menu

Black & Blue

Beef burger with Stilton and Red Onion Chutney

Wagyu Beef Burger

Japanese style Beef Burger

Italian Dream

Chargrilled Chicken Breast

The Pommy

Beef Burger with Bacon and Cheese.

Cumberland Sausage

A Cumberland Sausage bap

Honey Roast Pork Sausage

A Honey Roast Pork Sausage bap

All served on a fresh bun with Mixed Leaf House Dressed Salad.

Charcoal BBC

Chilli, lime and coriander marinated 8oz Tuna steak

28 Day Matured Rib Eye Steaks

Minted Lamb Steak

Chicken Kebabs

Pork Chop

All served with warm New Potatoes, Mixed Salad of Tomato, Crisp Lettuce and Cucumber with a French Dressing and Beef Tomatoes with Balsamic Dressing Cous Cous.



Cold Buffet

Sausage rolls
 Pork Pie Platters with pickles
 Caesar Salad with King Prawns
 Selection of British Cheeses
 Continental Meat Platter
 Chicken Liver Pate Crostinis
 Smoked Salmon and Cream Cheese Tarts
 Vegetarian Quiche
 Quiche Lorraine
 Coronation Rice Salad
 Chicken Drumsticks and Thighs
 Garlic Chicken Kebabs
 King Prawn Skewers
 Tomato, Basil and Mozzarella Salad
 Coleslaw
 Beetroot and Celeriac Salad
 Potato and Pine Nut Salad
 Rocket, Parmesan and Balsamic Dressing
 Chefs mixed salad
 Platter of Continental Meats
 Platter of Continental Cheeses
 Selection of Shellfish Platter with Lemon and watercress
 Melon and Parma Ham Platter
 Freshly baked Breads and Butter
 Asparagus and Rocket Pasta salad
 Lemongrass and bean sprout Chilli Noodles
 Spicy Bean Cous Cous

Pitta Breads with Hummus and Olives
 Garlic Roasted Vegetables
 Crudities and Creamy Dips

Tapas Menu

Spicy Meatballs and tomato sauce
 BBQ Ribs and Chicken Wings
 Vegetable Paella
 Chilli Con Carne
 Chicken Curry
 Pasta Carbonara
 Beef Bourguignon
 Chicken and Beef Fajitas with Tortillas and Salsa
 Selection of British Sausages and Mashed potato
 Spanish Chorizo and Butter Bean Casserole
 Patatas Bravas
 Garlic King Prawns



Cold

- Marinated olives (V)
- Smoked mackerel pâté with lemon and horseradish toast
- Smoked salmon and mascarpone roulade
- Chicken liver parfait and onion marmalade toast
- Mini Yorkshire pudding with rare beef and horseradish
- Mini salmon, chive tarts
- Mini breakfast tart
- Parmesan and black pepper scone with smoked salmon and dill crème fraîche
- King prawn, chorizo and slow roast cherry tomato skewer
- Smoked salmon crostini
- Spring onion, goats' tartlet (V)
- King prawn and mango salsa spoon
- Blinis with gravadlax and lime mayo
- Sticky chilli tiger prawn on guacamole crôte
- Black pudding scotch egg
- Asparagus and Oxford Blue cheese quiche (V)
- Smoked chicken Caesar salad cone
- Bloody Mary shot with English vodka and celery salt (V)
- Falafel with harissa mayo and baby coriander (V)

Canapés

- Mini Welsh rarebit with slow roasted tomato (V)
- Mozzarella and sun blush tomato crostini finished with pesto (V)
- Filo coated king prawn with sweet chilli dip
- Hoi-sin duck and spring onion rolls
- Prosciutto wrapped asparagus tips, hollandaise dip
- Thai chicken lollipop with sesame dipping sauce
- Crab cake, lime mayo
- Chorizo potato cake

Desserts

- Mini lemon meringue pie
- Mini summer berry tarts
- Mini banoffee pie
- Mini chocolate profiterole
- White chocolate and cranberry fudge Cake



The Strasbourg

Assorted sandwiches
Charcuterie Platter
Mini quiche
Meat/savory strudels/dipping sauce
Pork and apple pastries
Hand raised pies
Freshly baked salmon/paprika
Fresh tomato/basil salad
Mixed been salad
Mixed potato salad
Celeriac apple slaw

Minimum 50 people

The Bordeaux

Assorted sandwiches/pitta pockets
Lamb brochette/mint yoghurt
Crayfish/avocado platter
Duck strudels/chili jams
French pate/melba toast
Chickpea patties
Chicken satay
Selection of hand raised pies
Sundried tomato/brie tartlets
Beetroot and red pepper salad
Mixed potato salad
Celeriac/apple slaw
Selection of
cheeses/biscuits/grapes/celery/homemade
chutneys

Minimum 50 people



The Grande Paris

Selection of sandwiches served on granary bread/wraps/
corn tortillas

Selection of flavored/homemade breads/olives/balsamic/
hummas/pesto/olive oil

Dressed mirror of pastrami/serrano/chorizo/roast beef

Chicken lollipops- Garlic/lemon scented crevettes

Selection of homemade pastries/quiches/tartlets/pies

Southern fried goujons/sweetcorn relish

Sushi rolls/soy sauce – Oriental selection/dim
sum/dips

Selection of ribs/bbq/Chinese – Ham hock
croquettes/piccalilli

Hot dish of your choice served with all the
relevant condiments

Mixed potato salad – Celeriac/apple slaw

Dressed mixed leaf salad – profiterole tower

Selection of homemade desserts/afternoon tea style

Selection of French cheeses/grapes/celery/
homemade chutneys

Minimum 60 people

The French Riviera

Selection of freshly baked breads

Marinated olives

Assorted sandwiches/open sandwiches/
pitta pockets

Chicken goujons/digon mayonnaise

Hoi sin ribs

Charcuterie platter

Goats Cheese/red pepper crostinis

Spicy onion/sun dried tomato cous cous

Spinach/cheese roulades

Roasted vegetable salad

Rice salad

Tricolore tomato salad

Selection of gateaux's

Minimum 50 people

CONTACT US

07787 566 076

All quotes include plates, knives, forks, Waitresses/Servers and Chef, unless otherwise stated.