Splinters Catering

Specialist Outside Caterers

Wedding Breakfast Menu 2012

STARTER CHOICES

Homemade Soups: Carrot & Coriander; Onion with Gruyere Cheese Crouton;
Tomato & Basil; Roasted Red Pepper & Chorizo
Homemade Smoked Salmon & Dill Parcel with Salad & Citrus Dressing
Seasoned Chicken & Bacon Salad topped with pine nuts, Croutons & Caesar
Fresh Asparagus wrapped in Parma topped with Shavings of Parmesan
Tomato & Mozzarella Stack with Balsamic Vinaigrette & Fresh Basil
Leek, Mushroom & Goats Cheese Strudel
Field Mushroom Topped with Garlic Cheese & Spinach
Salad of Poached Red Wine Pear, Walnuts & Blue Cheese
Goats Cheese and Caramelised Red Onion Tart
Italian Anti Pasti- Chorizo, Salami, Parma Ham served with Stuffed Olives, Balsamic Vinegar, Olive Oil & Ciabatta Bread
Tiger Prawn Cocktail

MAIN COURSE SECTION A

Hand Carved Local Roast Beef served with Homemade Yorkshire Puddings
Roasted Lamb with a Rosemary & Redcurrant Jus
Roast Loin of Pork Stuffed with Apricot & Sage Seasoning
Chicken, Smoked Bacon & Asparagus Wellington with Wine & Herb Sauce
Chicken a la Crème – White Wine, Mushroom & Bacon Sauce
Steak in Red Wine & Redcurrants
Caramelised Loin of Pork with Creamy Grain Mustard Sauce with Roasted Red Peppers
Fillet of Salmon & Tarragon en Croute with Spinach & Parsley Sauce
Chicken stuffed with Mozzarella Served with a Tomato & Basil Sauce
Traditional Steak & Ale Pie

MAIN COURSE SECTION B

Roasted Pheasant served with a Port & Cranberry Gravy
Lamb cutlets with a leek and onion mash with a redcurrant and rosemary sauce
Noisettes of Lamb with a Redcurrant Jus
Beef Wellington with a red wine sauce
Roasted Guinea-fowl with a Madeira Jus

ALL MAIN COURSE ARE SERVED WITH POTATOES AND A SELECTION OF SEASONAL VEGETABLES

HOMEMADE DESSERTS – Choose 2 or Trio for all

Rich Chocolate Tower with a Biscuit Base
Summer pudding with Mascarpone Cheese
Assorted Glazed Fruit Tartlets with Crème Anglais
Chocolate Roulade with Rich Chocolate Truffle Filling & Thick Cream
Sticky Toffee Pudding with Toffee Sauce
New York Style Baked Cheesecake drizzled with Toffee Sauce & Pecans
Fresh Lemon Tart with Whipped Cream

Trio of Desserts*:Choose from the following: Wedge of New York Cheese Cake, Rich Chocolate Brownie, Mini Pavlova, Mini Fruit Tarts, lemon Tarts, Chocolate Pots, Creme Brulee, Panacotta, Berry Jelly*

FILTER COFFEE

Starter, Main Course from section A, a dessert and Coffee
Cost £32.00 per head including: VAT @ 20%,

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Starter, Main Course from section B, a dessert and Coffee
Cost £34.00 per head including VAT @ 20%

HOT CARVERY Carved & Served to you by a Chef & Serving Staff
(Choose 2 from the following)

Roast Rib of beef /Topside of Beef with Yorkshire Puddings
Roasted Honey Roasted Ham with Cumberland Sauce
Roast Boned Turkey Breasts Served with sausage wrapped in Bacon & Stuffing Balls
Fillet of Salmon with Lemon & Tarragon
Roasted Loin of Pork with Apple Sauce

And a Vegetarian Option from:

Stuffed peppers
Butternut Squash & Cashew Nut Roast with Redcurrant Jus
Caramelised Red Onion & Goats Cheese Filo Tart
Parsnip, Sweet Potato & Chestnut Bake with Cheesy Topping
Mushroom, Spinach & Blue Cheese Parcels

VEGETABLES Choose 4 from: Green Beans; Carrot Batons; Roast Parsnips; Cauliflower & Broccoli Cheese; Swede; Leeks; Baby Corn; Peas; Sugar Snap Peas
All Served with Herby Roasted Potatoes & Minted New Potatoes,

COLD CARVERY'S – Carved & Served to you by a Chef & Serving Staff
(Choose 3 from the following)

Roasted Topside of Beef, Roasted Ribs of Beef
Honey Roasted Ham, Turkey Breast
Chicken Coronation, Whole Decorated Salmons
Bowls of shell on prawns
Raised pies – pork and apple, chicken and ham, turkey and cranberry etc.
Goats Cheese & Caramelised Red Onion Quiche

BBQ OPTION – each guest to get 1 of the following each Silver Served to the table

Chicken Breast Marinated in Jerk Seasoning
Steak Marinated in Beer & Peppercorns or Lamb Cutlets in Rosemary & Garlic
Salmon Marinated in Lemon & Tarragon
Pork & Apple Sausages

Salads Choose 5: Greek Salad with Feta, Cucumber, Tomatoes & Red Onion, Pasta with Spinach, Pine Nuts topped with Caesar Dressing & Parmesan, Tomato, Mozzarella & Basil, Mediterranean Cous Cous, Rice Salad, Potato Salad, Coleslaw & Herby Green Salad

DESSERT MENU – Choose 2 or Trio for all

Rich Chocolate Tower with a Biscuit Base
Summer pudding with Mascarpone Cheese
Assorted Glazed Fruit Tartlets with Crème Anglais
Chocolate Roulade with Rich Chocolate Truffle Filling & Thick Cream
Sticky Toffee Pudding with Toffee Sauce
New York Style Baked Cheesecake drizzled with Toffee Sauce & Pecans
Fresh Lemon Tart with Whipped Cream

Trio of Desserts*: Choose from the following: Wedge of New York Cheese Cake, Rich Chocolate Brownie, Mini Pavlova, Mini Fruit Tarts, Lemon Tarts, Chocolate Pots, Creme Bruleé, Panacotta, Berry Jelly*

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Hot/Cold Fork Buffets including Desserts & Coffee £28.00 per head including VAT @ 20%

PLEASE NOTE ALL COSTS INCLUDE THE PROVISION OF CROCKERY, CUTLERY, GLASSWARE, WHITE TABLE LINEN AND WHITE NAPKINS AND THE SERVICE OF ALL DRINKS

EVENING CATERING

FINGER BUFFET

Assorted sandwiches
Crudities with dip
Vol au vents
Scotch eggs, Sausage Rolls
Chicken Goujons with dip
Sausage on stick
Cheese and pineapple kebabs
Kettle Chips
£8.00 per head inclusive of VAT, Disposable Plates & Napkins

BBQ MENU

A selection of Sausages, Burgers, Chicken Strips with Jerk Seasoning, Salmon Steaks, Lamb Cutlets
Vegetable Kebabs & Spicy Bean Burgers
With BBQ Sauce, Tomato & Chilli Relish & Mayonnaise
Green Salad, Tomato & Red Onion Salad & Potato Salad
Assorted Rolls
£10.00 per head inclusive of VAT, Disposable Plates & Napkins

CHEESE DISPLAY – Minimum of 30 Guests

English Cheddar, Stilton & Brie combined with 3 other cheeses of your choice displayed with vine Tomatoes, Grapes & Spring Onions
Grapes, Celery and Savoury Biscuits & French Stick
Chutneys & Pickles
£6.00 per head inclusive of VAT, disposable plates and Napkins
Add assorted Meat Platters for an extra £1 per head

HOT ROLLS

Chips served in Cones
Large white Baps filled with Smoked Back Bacon
Large White Baps filled with Hot Sausages
Melted Cheese on Toast
All served with Ketchup Sachets, Salt & Vinegar
£6.00 per head inclusive of VAT & disposable napkins

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Jacket Potatoes

Hot Oven Baked Jacket potatoes served by serving staff on trays to your evening guests
Choose 2 from the following toppings:
Grated Cheese
Homemade Coleslaw
Homemade Chilli
Beans
Tuna & Sweetcorn
£5.00 per head inclusive of VAT

CANAPES

SELECTION AVAILABLE @ £4.80 PER HEAD FOR 5 PIECES PER PERSON –
Choose 5 different varieties or leave it to us

Savoury

Cold:

Stuffed cherry tomatoes with cream cheese and pine nuts
Salmon and cream cheese bilinis
Mini Smoked Salmon Skewer Selection
Tartlets filled with assorted pate, cream cheeses, smoked fish & prawns
Crostini: Pate & Cranberry, Avocado & Prawn, Pepper Salsa & Goats Cheese
Greek Style Mini Kebabs
Large Green Olives Stuffed with Garlic

Hot:

Devils on horseback
Asparagus wrapped in Parma
Mini Duck Spring Rolls with Hoisin Sauce
Mini Vegetable Spring Rolls with Sweet Chilli Dip
Breaded Prawns
Mini filled Yorkshire puddings
Greek style mini kebabs
Chicken Tikka Sticks with Mango Chutney
Mini Fish & Chips!!! (Fish Goujons served with Potato Wedges served with Tomato Sauce)
Chicken Sate with Peanut Dip
Chipolatas Cooked in Honey & Sesame Seeds
Chorizo & Roasted Red Pepper Kebabs
Mini Steak & Stilton Rostis
Mini cottage Pies
Mixed Dim Sums –
Vegetable Samosas, Prawn Wontons, Seafood Money Bags and Vegetable Crackers
Mini Goat's Cheese & Caramelised Red Onion Tartlets

Sweet

Mini éclairs
Mini filled fruit tartlets

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Chocolate truffle selection
Assorted petit fours
Mini Chocolate Cups
Mini muffin (double chocolate or blueberry)
Traditional style mini Danish pastries

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