

CATER  EVENT.CO.UK

Wedding Catering At The Out Barn



About Us

Here at CaterMyEvent we understand how special your Wedding day is. We are passionate about making your experience bespoke to your needs. We have years of experience within the wedding industry ensuring that from the moment we first meet, to the moment you raise your glasses as Mr & Mrs, we are on hand.

Our Industry experienced chefs will prepare your meal using locally sourced produce and welcome your input into the menu you wish to choose. We pride ourselves on wholesome, exceptional quality food, using only the finest ingredients with fantastic chefs creating amazing dishes to fit such a prestigious occasion.

Our devotion to food and our passion for making your day special has led us to become renowned throughout Lancashire with a catalogue of clients who have all been delighted with the services our team offer.



Testimonials

Before we start please take a look at what some of our valued clients have had to say....

“ From the day we met the team you have been nothing but professional, answering all of our questions and responding very quickly to our emails. The day was perfect and couldn't have gone better, everyone commented on the food saying how wonderfully presented it was and how amazing it tasted! You remembered every little detail that we wanted and nothing was too much trouble. We couldn't have chosen better caterers, thank you so so so much for all your help on our special day. ”

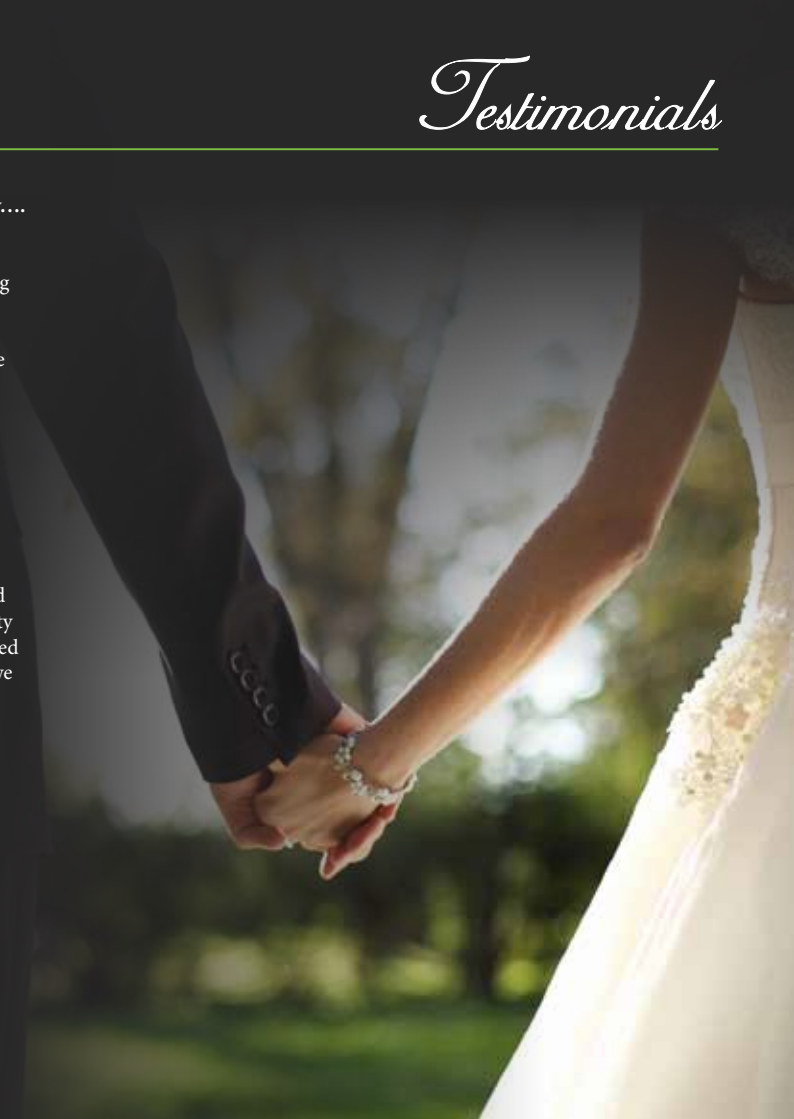
- Jane & Neil Yates - The Out Barn at Clough Bottom

“ We were provided with a beautiful sit down three course meal for the wedding breakfast, and a fantastic pie and pea supper for the evening party! Both the food and the staff were fantastic, and exceptionally professional throughout the day! The quality of the food is very good, and a lot of the guests commented on how much they enjoyed the catering. We considered many options before meeting with CaterMyEvent, and we can honestly say how glad we are that we picked them for the job! ”

- Craig and Jessica O'Hanlon - Towneley Hall

“ We just wanted to say a BIG thank you for all that you and your team did yesterday! Everyone has been commenting on how good the food was. We cannot thank you enough- you were all fantastic! ”

- Lea & Kirk Butler - Brooke Farm



Wedding Breakfast

Floral Menu - from £27.95 Per Head

Starters

Chef's Homemade Soup served with a Crusty Bread Roll
Chicken Liver Parfait served with Red Onion Marmalade
Roasted Garlic Button Mushrooms on a Freshly Baked Ciabatta
Succulent Beef Meatballs finished with a Sun Aged Tomato Sauce and Parmesan Shavings
Traditional Italian Bruschetta
Our Own Recipe Marinated Chicken Skewers.

Mains

Chicken Ballotine Stuffed with Spinach & Garlic wrapped in Prosciutto
Slow Roasted Pork Belly Glazed with a Honey & Lemon Reduction.
Traditional Roasted Topside of Beef with Handmade Yorkshire Pudding
Smoked Haddock & Seaweed Fishcakes
Leek, Maris Piper & Lancashire Cheddar Gratin.

A SELECTION OF POTATOES & VEGETABLES SERVED WITH ALL MAIN COURSES

Desserts

Vanilla Infused Crème Brulee with Amaretto Shortbread
Lemon Tart with a Bitter Berry Coulis
Chef's Recipe Chocolate Fudge Cake with Chocolate Sauce
Boozy Bailey's Cheesecake

Tea, Coffee & Chocolates

Wedding Breakfast

Royal Menu - from £31.95 Per Head

Starters

Pan Seared Chicken on Romaine Lettuce finished with Chef's Recipe Caesar Dressing & Anchovies
Chef's Marinated Salmon finished with a Citrus Oil & Capers
Ham Hock Terrine with Hand Baked Soda Bread
A Trio of Chicken Lollipops; Sage & Onion, Lemon & Thyme, Smoked Paprika & Garlic
Handmade Scotch Egg served with a Aioli
Falafel finished with Tzatziki

Mains

Oven Baked Lamb Shank in a Woodland Broth
Pork Tender Loin stuffed with Sage and Baked in Filo
Chargrilled Rump Steak Ciabatta with Homemade Shallot Rings
Piri Piri Chicken Supreme with a Spiced Skin Crisp
Roasted Cod on a Bed of Wilted Spinach with Hollandaise Sauce
Roasted Pepper & Goats Cheese Parcel finished with Honey

** A SELECTION OF POTATOES & VEGETABLES SERVED WITH ALL MAIN COURSES**

Desserts

Sticky Date Pudding with a Rich Butterscotch Sauce
Sweetened Filo, Bitter Raspberry and Dark Chocolate Mousse Stack
Not a Mess Anymore; De-constructed Eton Mess
Chef's Chocolate Tart

Tea, Coffee & Chocolates

Wedding Breakfast

Luxury Menu - from £35.95 Per Head

Starters

Smoked Pigeon Breast Glazed with a Chilli & Chocolate Dressing
Confit of Duck Leg with Roasted Fennel & a Plum Jus
A Trio of Roulades; Smoked Continental Meat, Marinated Salmon & Cucumber & Mint
Beef Fillet Carpaccio complimented with Rocket & Parmesan Shavings
Welsh Rarebit with Watercress & Caramelised Shallots.

Mains

Oven Roasted Poussin on a Pearl Barley Risotto
Pan Seared Ribeye Steak with a Chilli Butter
Pork Rib served with a Port Reduction
Lime, Soy & Sesame Marinated Tuna on Pak Choi
Roasted Squash Risotto with Wensleydale

A SELECTION OF POTATOES & VEGETABLES SERVED WITH ALL MAIN COURSES

Desserts

“A Day at the Fair”; Chocolate Popcorn, Lemon Posset & Candy Floss
Port Poached Baby Pear with a Vanilla Panna Cotta
A Trio of Sweets; Toffee Brulee, Fruit Scone & Cream, Mini Fruit Kebab with Brittle
Caramel Toffee Apple

Tea, Coffee & Chocolates

Canapé Menus

Floral Menu - £6.95 Per Head

Continental Smoked Meat Roulade
Sticky Soy, Ginger & Sesame Chicken Skewers
Lancashire Cheddar & Shredded Pulled Pork Crostini
Sun Dried Tomato & Black Olive Pastry Bite

Royal Menu - £9.95 Per Head

Chicken Lollipops with a Sage & Onion Crumb
Hand Rolled Duck Spring Rolls
Smoked Salmon & Lemon Mousse Blini
Pancetta Tuile Encasing a Smooth Chicken Liver, Field Mushroom & Stilton Parfait.
Miniature Beef Sliders
Gorgonzola & Sun Aged Tomato Muffin (V)

Luxury Menu - £13.95 Per Head

Pork & Beef Patties Topped with Red Onion Marmalade & Garam Infused Bramley
Tempura Battered Crevettes with a Lime Pickle.
Sowbelly & Black Pudding Scotch Quails Eggs.
Peppered Rump Steak
Tuna Tartar with Wasabi & Sesame
Feta & Black Olive Tapenade Pastry Parcels

Evening Suppers

Prices based on a minimum of 50 guests

Luxury Steak Pie - £5.75

Served to your Guests in Their Very Own Culinary Pot. Our Own Recipe Potato Pie made with Succulent Pieces of Tender Steak. Accompanied with Mushy Peas, Gravy & Traditional Condiments. Your guests will be wowed as they lift the lid!

Oriental Chicken Noodles - £5.75

Served within a Chinese Noodle Box with Chopsticks and Cutlery. A Blend of Traditional Asian Spices and Succulent Chicken Breast Finished with Toasted Sesame.

Chicken Fajita Box - £5.75

Our Chicken Fajitas are Served within a Pocket Tortilla and accompanied with a Lightly Spiced Rice with Guacamole and Sour Cream on hand for those who like a dip! As with all the dishes on the luxury menu the Fajitas are served in true authenticity.

Gourmet Americana Burger Basket - £5.75

Our Very Own Recipe Burger topped with Cheese, Salsa & Relish Served in a wicker basket.

Retro Chicken in a Basket - £5.75

The Timeless Classic... Succulent Breaded Chicken Goujons served with oven baked Potato Wedges, Coleslaw & Condiments



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We understand the importance of every detail and would love to help you on your journey of marriage.
Should you wish to discuss anything with us please feel free to get in touch.

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