

CLASSIC CATERING – WEDDING PACKAGES & MENU



Classic Catering are able to provide a complete wedding service from the very simple to every aspect of a grand occasion.

We offer a Wedding Menu and two individual 'Wedding Packages' which are flexible – so please feel free to discuss with us your exact requirements.

The general content of our Wedding package offers:-

Package 1

Drinks reception – Bucks Fizz, Orange Juice and Mineral Water served before dinner.

Half a Bottle of House wine per guest.

A glass of sparkling wine to toast your future happiness.

Orange Juice and Mineral Water available throughout the drinks reception and dinner.

A 'wonderful' meal.

There are no hidden extras, for example, all the following services and items are included.

An excellent team of uniformed, experienced service staff. China crockery / cutlery / glassware All tablelinen and napkin

£37.00 per person (Minimum 75 Guests)

Classic Catering

Toneham Lodge, La Route De La Hougue Bie, St Saviour Jersey, Channel Islands, JE2 7UX

Tel: 01534 854717 Mob: 07700 331553 Email: info@classiccatering.je



Wedding Package 2

A selection of canapés on arrival

Drinks reception – Bucks Fizz, Orange Juice and Mineral Water served before dinner.

Half a Bottle of House wine per guest.

A glass of sparkling wine to toast your future happiness.

Orange Juice and Mineral Water available throughout the drinks reception and dinner.

A 'wonderful' meal.

There are no hidden extras, for example, all the following services and items are included.

An excellent team of uniformed, experienced service staff. China crockery / cutlery / glassware All tablelinen and napkins

£41.00 per head (Minimum booking of 75)

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Wedding Selection Menu

Starters

Mozzarella with balsamic roasted vine tomatoes and a basil dressing.

Tian of Jersey Crab served with a Red Pepper Essence

Medallions of duck with mango and orange dressing.

Cherry tomatoes, avocado and mozzarella cheese with basil and garlic oil.

Blue cheese salad with rocket, parma ham and roasted pine nuts.

Prawn with smoked salmon served with a traditional marie rose sauce mixed with salad leaves.

Homemade paté served with homemade chutney and a fresh baked roll.

Fanned cantaloupe melon with parma ham and wild berry compote.

Finely sliced Scottish smoked salmon served with dill, black pepper and lemon mayonnaise. Classic Caesar salad with grilled chicken and

parmesan dressed in a homemade herb mayonnaise. A homemade soup served with Carrot & Walnut Bread.



Main Courses

Fillet steak topped with paté and onion chutney (add £5.00).

Braised lamb shank with red onion, leek, mushroom and red wine jus.

Salmon fillet marinated with Thai basil and lemongrass with caper and citrus butter.

Breast of Chicken with Wild Mushrooms and Tarragon Sauce.

Pan Fried Sea bass served on Crushed Potatoes & a Classic Buerre Blanc Sauce

Black pepper roasted sirloin of beef with homemade Yorkshire pudding.

Caramelised red onion and goats cheese tartlet (v). Home-Made Vegetarian Pasta Bake (v).

Five mushroom stroganoff with a cream and white wine sauce with paprika and mustard (v).

All dishes are served with a choice of potatoes and seasonal vegetables or a selection of salads.



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Desserts

Homemade apple pie served with lemon ice cream or homemade custard sauce.
Chocolate fudge cake with a caramel sauce.
Red berry tart with a vanilla parfait.
Fresh strawberry cheesecake and lemon coulee.
Fresh Berries set in a Champagne Jelly
Mixed cheese platter and biscuits.
Tropical Fruit Salad with Pomegranate Seeds & fresh Jersey Cream



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