

Meet the Chef

OUTSIDE CATERERS

WEDDINGS ~ EVENTS ~ PARTIES ~ HOG-ROASTS ~ BBQS ~

LUNCHESES CHRISTENINGS ~ FUNERAL TEAS ~ FAMILY

CELEBRATIONS ~ FULLY LICENSED BARS

Wedding Packages

All Inclusive Price Includes All Crockery, Cutlery, Staff, VAT, Linen Equipment, Glassware & All Other Associated Costs - Not Including Transportation



Office: **01423 359 920**

Mobile: **07912 110 205**

Mobile: **07725 641 860**

Please make sure Orders left on answerphone, contain all contact and menu details !

UNIT 20E
MARSTON BUSINESS PARK
TOCKWITH, YO26 7QF

Email: info@meetthechef.co.uk

Web: www.meetthechef.co.uk

PACKAGE ONE

Arrival Drink

Cava & Fresh Orange Juice
Served with Canapés

Canapés

Italian Chicken & Red Onion
Smoked Salmon & Chive Crème Fraiche
Marinated Mozzarella & Roast Tomato (v)

One Choice from the menu for each
Course for your party

Starter:

Prosciutto Ham & Artichoke Salad
Or
Plum Tomato, Buffalo Mozzarella and Fresh Basil
Salad with Pesto Dressing
Or
Chefs Homemade Leek, Potato & Tarragon Soup (v)

Hog-Roast

Slowly cooked whole Pig, Then Served with Our Own Apple Sauces
& Apricot Stuffing and Carved by Chef in front of your Guests
In a Floured Bap

Hot Roasted Garlic & Thyme Potatoes

Following Freshly Made Salads

Mixed Green Salad Leaves
Caesar Salad with Parmesan Shavings
Baby Tomatoes, Mozzarella and Basil Salad
Homemade Creamy Coleslaw
Potato & Spring Onion Salad with Creamy Tarragon Mayonnaise
Cucumber, Onion and Mint Salad in a Natural Yoghurt Dressing
Spiced Cous Cous with Apricots, Raisins and Toasted Pine

Sweet:

Dark Chocolate Profiteroles
With Sweet Cream & Mint
Or
Strawberry Flan
Or
Chocolate Gateaux with Cream

Coffee & Mints

Evening Food:

Extra Guests to Be Charged at **£6.50pp**
Assorted Sandwiches
Mini Assorted Chicken Skewers
Freshly Baked Sausage Rolls
Roast Vegetable Quiche (v)

2 Courses: £55.00 per person

3 Courses: £60.00 per person

Minimum Numbers of 70

PACKAGE TWO

Drinks Included

Prosecco & Fresh Orange Juice Drink (served with Canapés)
1 Glass of our House White or House Red per Guest on the Table with Meal
1 Glass of Prosecco to Toast
1 x Bottle Still & 1 x Bottle Sparkling Water per table
(Extra Bottles House Wine are available £13.00 each, Water £3.50 each)

Canapés Served on Arrival

Chicken & Bacon Pesto Roll
Salmon Gravlax with Sour Cream and Dill
Brie & Red Onion Chutney (V)

One Choice from the menu for each
Course for your party

Starter's Choice

Melon & Prosciutto Ham
Served with Mulled Fresh Berries
Or
Ardennes Pate: Garden Salad, Chutney
Or
Roasted Tomato Soup: Finished with Basil & Cream (V)

Main Courses

Pan-Fried Chicken Breast, Shallot & Tarragon Cream sauce
Or
Roast Sirloin of Beef, Yorkshire pudding & Red Wine Sauce
Or
Fillet of Scottish Salmon, Prawn, White Wine Sauce and Chive Sauce
Or
Brie & Mushroom Tart (Vegetarian Option)
Served with Potatoes & Seasonal Vegetables

Sweets choice

Profiteroles with Dark
Chocolate Sauce
Or
Tangy Lemon Tart: Crème Fraiche & Mint
Or
Dark Chocolate Tart with
Raspberries & Fruit Couli.

Coffee & Chocolate Crisps

Evening Food

Extra Guests will be charged at £5.50pp

Bacon Baps
~0~
Cumberland Sausage Baps
~0~
Tomato & Fried Egg Baps (V)
All Served with Tomato & Brown Sauce

£60.00 per person

Minimum Numbers of 80

Package THREE

Drinks Included

Champagne, Pimm's & Orange Juice on Arrival with Canapé Reception
2 Glasses of our House White or House Red per Guest With Meal
1 Glass of Champagne Wine to Toast
1 x Bottle Still & 1 x Glass Bottle Sparkling Water per table
(Extra Bottles House Wine are available £14.50 each, Water £3.50 each)

Champagne & Canapés Served on Arrival

Mini Chicken Skewers in Sweet Chili
~0~
Asian Beef Teriyaki Salad
In a Won-Ton Basket
~0~
Roast lemon & thyme Salmon
With Wasabi Mayonnaise on Sticks
~0~
Battered King Prawns
~0~
Smoked Salmon & Asparagus Quiche
~0~
Crab Salad
On Brioche Toasts with Wasabi
~0~
Roasted Provençal Vegetables
With Basil Infused Brie in a Pastry Case (v)
~0~
Baby Buffalo Mozzarella & Plum
Tomatoes Quiche with Pesto (v)

Wedding Brunch Menu

One Choice from the menu for each course for your party

Starter's choice

Duck Confit
With Plum Chutney, Fine Leaves & Red Berries

~0~

Crayfish and Asparagus Cocktail
Brandy & Tomato Dressing

~0~

Oak Smoked Salmon
*With Roquette Leafs, Olives, Caperberries
& Pesto Bruschetta*

~0~

Chefs Homemade Leek and Potato Soup (V)

Main Choice:

Corn-Fed Chicken Breast Wrapped in Parma Ham
*Filled with Mozzarella & Basil
With a Shallot Cream sauce*

~0~

Fillet of Beef Medallions (cooked Medium)
*With Fondant Potato, Wild Mushrooms,
Pea Shoots, Rich Port Wine Sauce.*

~0~

Roast Leg of Lamb
Stuffed with Rosemary, Apricots & Figs

~0~

Pan-Fried Halibut Steak
With Capers, Parsley & Vermouth Cream Sauce.

~0~

Griddled Courgette, Tomato & Aubergine Tian (V)
(Vegetarian Option)

*All Main Courses Served with Potatoes
& Panache of Seasonal Vegetables*

Sweets:

Plated Trio of Desserts
Raspberry Flan
Rich Dark Chocolate Mouse Cheesecake
Lemon & Crème Fraiche Tart

~0~

Coffee with Petit-Fours

Evening Choices

Extra Evening Guests to be charged at £8.00pp

Hog-Roast Option

Locally Sourced Hog-Roast

(Guests come up to be served)

*Carved Succulent Hog roast Served up in a Floured Bap
With Homemade Stuffing & Apple sauce*

~0~

Help your self-Salads

Selection of 7 Fresh Home Made Salads

Or

Hot & Cold Buffet*

ASSORTED SANDWICH SELECTION

SAUSAGE ROLLS

SWEET CHILLI CHICKEN KEBABS

SALMON TERIYAKI KEBABS

MINI PORK PIES & MINI SCOTCH EGGS

PIZZA (Meat & Vegetarian)

HOI-SIN DUCK SPRING ROLLS & DIP

OUR HOMEMADE THAI FISH CAKES WITH DIP

SOUTHERN FRIED WEDGES WITH GARLIC DIP (v)

INDIAN SOMOASA & SPRING ROLLS (v)

£99.00 per person

(Minimum Numbers of 100)

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