



caterCater
event**menus**

“ Thankyou so much for
providing a first class service.

Colin & Sarah Palmer





We can turn your ideas into reality...

CaterCater have many years of experience creating the perfect package when it comes to event catering. Our event management team guarantee to provide you with a huge range of services all tried and tested to ensure the smooth running and success of your special day.

Why choose CaterCater?

- Our excellence is not only reflected in our food but our ability to manage your event from beginning to end.
- Our food are fresh and innovative and can be tailored to specific tastes and requirements.
- Our event co-ordinators will work closely with you to create the best menu for your budget.
- "The proof is in the pudding!" Come and try our taster menu free of charge before you book.

“

Really great service and the **food was outstanding**, which went down well with the board of directors



Seated Dinner Menu

All of our seated menus include: A personal event co-ordinator, caterer executive chef, fully-trained waiting staff, crockery, cutlery, napkins and full table set-up.

Sample Starters

Choice A

Spinach And Goat Cheese Tart

Served With A Reduced Balsamic Vinegar Dressing

Tomato And Mozzarella

On A Bed Of Rocket, Drizzled With A Balsamic Dressing

Wild Mushrooms

Cooked In A Garlic And Fresh Herb Sauce

Medley Of Fresh Melon

On A Bed Of Rocket And Served With A Raspberry Balsamic And Olive Oil Dressing

Country Pate

Served With A Red Onion Chutney And Toast

Choice B

Smoked Salmon & Prawns

Finest Smoked Salmon Accompanied By Prawns & Avocado Served On A Bed Of Mixed Leaves With A Mustard & Dill Dressing

Parma Ham

Served On A Warm New Potato With Walnut Salad And Apricot Dressing

Gloucester Old Spot Ham Hock Terrine

Served With Dressed Leaves & Sweet Homemade Chutney

Thai Style Chicken Skewers

Served With A Sweet Chilli Yogurt Dip

Soups

Slow Roasted Tomato And Basil

Full Of Flavour With A Touch Of Cream

Clear Vegetable Soup

A Selection Of Root Vegetables Diced And Cooked In A Homemade Vegetable Stock And Finished With Fresh Herbs

Parsnip And Apple Roasted With Honey

Covered With Vegetable Stock. Finished With Cream

Homemade Leek And Potato Soup

Slow Cooked For A Fuller Flavour And Seasoned With Rock Salt & Cracked Black Pepper

“

The food and service we received was absolutely outstanding. People commented on how efficient the service was.

Mr & Mrs Hughes



Seated Dinner Menu **Cont'd**

Sample Mains (Choose One Plus One Vegetarian Alternative)

Choice A

Chicken Fillet

Roasted With Lemon And Thyme & Served With White Wine And Cream Sauce

Pan Fried Chicken Breast

Covered In Homemade Red Onion Chutney Served With A White Wine Lemon And Tarragon Sauce

Chicken Breast Filled With Apricot Stuffing

Pan Fried And Then Slow Baked For Rich Flavours, Served With A Reduced Red Pepper And White Wine Sauce

Braised Blade Of Beef

Served With Caramelised Onions In A Red Wine Sauce

Slow Cooked Belly Of Pork

Served With A Green Apple Sauce

Slow Roasted Pork Loin

With Homemade Sage & Onion Stuffing Topped With Apple & Onion Chutney, Served With Stowford Press Cider Gravy

(V) Wild Mushroom Filo Parcel

Handmade Filo Parcel Stuffed With Wild Mushrooms And Served With A Creamy Tarragon Sauce

(V) Aubergine Filled With A Ratatouille And Cream Cheese

Wrapped In Foil And Slow Baked To Enhance The Flavours

Choice B

Sirloin Of Beef

Served Pan Fried And Then Braised In Red Wine And Onion Gravy Accompanied With Fresh Herbs

Roasted Lamb

Served With A Rosemary And Garlic Sauce

Cod Loin

Served With A Traditional Provençal Sauce

Salmon Steak

Slow Roasted In Butter And Fresh Herbs Served In A Rich Tomato Sauce

Served With A Selection Of Seasonal Vegetables
And Potato Option

“ Great comments today from our Senior Directors who were attending meetings on site. Top job!

Keep up the good work.

Theresa Winter

Project Communications & Customer Relations



Seated Dinner Menu **Cont'd**

Sample Desserts (Choose One)

Choice A

Profiteroles

Choux Pastry Buns Loaded With Whipped Cream And Smothered In Chocolate Sauce

Chocolate Torte Pot

Handmade Individual Dark And Delicious Chocolate Tortes, With A Light Crunchy Base

Sticky Toffee Pudding

Chef 's Special Pudding With A Yummy Toffee Sauce

Cheesecake

Handmade Individual Cheese Cakes, With A Light Delightful Creamy Cheese Filling, Set On A Crunchy Biscuit Crumb Base

Fresh Fruit Salad

A Refreshing Dessert Of Seasonal Fruit Smothered In Their Own Juices.

Eton Mess

Crushed Meringue, Strawberries, Double Cream, Clotted Cream, Strawberry Coulis And Honey

Apple And Cinnamon Crumble

Served With Custard

Eves Pudding

Served With Custard Or Cream

Bread And Butter Pudding

Served With Custard

Rice Pudding

Served With Strawberry Jam

Choice B

Lemon Tart

Butter Pastry Filled With Zesty Lemon Custard Garnished With Fresh Raspberries And A Fresh Fruit Coulis

Forest Fruit Crème Brulee

Sautéed Berries With Egg Custard Baked And Finished With A Sugar Glaze

Banoffee Pie

Served With Cream

Choice C

Trio of Desserts

Miniature Eton Mess, Miniature Chocolate Brownie, Miniature Banoffee Pie

“ The **food is always enjoyed** and the guys are fantastic. Thanks very much, it has always been great doing business with you.

Claire Thomas
dyson



Canapé Menu

Minimum Of Three Items Required

(V) Mini Pizza

Classic Tomato And Mozzarella Pizza Topped With Sliced Greek Olives

Pate Encroute

Smooth Brussels Pate Piped Onto Crusty Garlic Croutons

Dim Sum (V Option Available)

A Selection Of Fine Chinese Appetisers

Chicken Satay

Skewered Marinated Chicken Strips Served With A Peanut Dip

Indian Selection

A Selection Of Mini Indian Snacks

Spicy Thai Chicken Kebab

Mini Kebab Of Marinated Chicken, Red And Green Peppers And Sweet Chilli Dip

Peking Duck Wraps

Roasted Duck In A Honey And Mustard Glaze Wrapped In Chinese Pancakes With Ginger

(V) Feta Skewers

Feta Cheese Marinated In Fennel And Toasted Sesame Seeds Served With Cucumber, Olive And Mint

Tiger Prawns

Whole Tiger Prawns On A Mange-Tout Wrapped Skewer Served With A Lemon Mayonnaise

Roast Beef In Yorkshire Pudding

And A Horseradish Dressing

Continued Overleaf...

“ The service and food provided over the two days was **fantastic and exceeded our expectations.**

Charlotte Dembenski
Marketing Manager, Tha Mall Gloucester



Canapé Menu Cont'd

(V) Classic Tomato And Mozzarella Bruschetta

Topped With Green Olives And Sprinkled With Fresh Herbs

Asparagus Wrapped With Pastrami

With A Subtle Layer Of Horse Radish And Drizzled With Olive Oil

Sliced Mango Wrapped In Parma Ham

Sprinkled With Parmesan

Smoked Salmon With Cream Cheese

Served With Wedge Of Lemon And Cracked Black Pepper

(V) Grilled Greek Haloumi Cheese Skewers

Served With Caramelized Onion Relish

Lightly Grilled Fillet Of Beef

Served With A Verde Salsa Dip

Skewered Slices Of Handmade Gourmet Sausage

Served With A Whole Grain Mustard Dip

Thai Spicy Chicken With Green And Red Peppers Skewers

Served With A Sweet Chilli Glaze

Bite Size Pieces Of Homemade Quiche

Filled With Four Types Of Cheese And Topped With Red Onion Chutney

Prawn Skewer With Tomato And Cucumber

Served With A Marie Rose Sauce Dressing, Finished With Paprika & Parsley

Chicken Tikka

Served With A Lemon And Coriander Dressing With A Mango Chutney Dip



“ I wanted to make it really clear that **i thought your service was fantastic.**
Justine and Sebastian Marlow

Drinks Packages

Package A

Welcome Drink on Arrival
Choose from Pimms, Sparkling Wine or Bucks Fizz

Glass of Sparkling Wine for Toast

Package B

Table Wine (half bottle per guest)
Choose from House Red, White or Rose

Glass of Sparkling Wine for Toast

Package C

Welcome Drink on Arrival
Choose from Pimms, Sparkling Wine or Bucks Fizz

Table Wine (half bottle per guest)
Choose from House Red, White or Rose

Glass of Sparkling Wine for Toast

“ We can't thank you and your team
enough, **you were all fantastic and the
food was excellent.**

Debbie Wozencroft



Carvery Menu

Suitable Locations Only

Our carvery menu includes: A personal event co-ordinator, catercater chef, fully-trained waiting staff, crockery, cutlery, and napkins.

Choose One From Each Course

Starter

Chefs Homemade Soup Of The Day
Fresh Melon Salad With A Raspberry Coulis
Traditional Prawn Cocktail

All Served With Fresh Bread

Main

Served as buffet

(Two Main Choices On 50/50 Split If Numbers Over 50)

Roast Beef And Yorkshire Pudding
Roast Pork
Roast Turkey And Stuffing
Gammon Glazed With Honey And Orange

All Served With Seasonal Vegetables, Roast Potatoes, Sauces And Gravy

Dessert

Apple And Cinnamon Crumble Served With Custard
Eves Pudding Served With Custard Or Cream
Bread And Butter Pudding Served With Custard
Banoffee Pie Served With Cream
Rice Pudding Served With Strawberry Jam

“

Everything went really well on Saturday **thanks to your very efficient team.** Many thanks for making **the event so successful.**

Brian & Christine



Sample Hog Roasts

All of our hog roast menus include: A personal event co-ordinator, catercater chef, fully-trained waiting staff (where needed), napkins. And for larger menus - full table set up, real crockery and cutlery.

Menu One (Choose One)

Choice A

Spit Roasted Pig

Served With Apple Sauce, Stuffing & Crispy Crackling

Local Free Range Spit Roasted Chicken

Served With Stuffing And Homemade Onion Gravy

Spit Roasted Chicken Seasoned With Our Own Piri Piri Sauce

And Served With Rice

Choice B

Spit Roasted Spring Lamb Seasoned With Rosemary

Served With Mint And A Mustard & Dill Sauce

Whole Spit Roasted Turkey

Served With Fresh Cranberries And Sage & Onion Stuffing

Spit Roasted Sirloin Of Roast Beef

Served With Horseradish Sauce And Homemade Red Wine Gravy

Spit Roasted Turkey

Served With Cranberry Sauce, Pigs In Blankets And Chestnut Stuffing

All Served With Soft Floured Rolls

Minimum Order of 80 guests



“

Your involvement in
our event has been excellent
the customer service
second to none.

Allan & Colleen

Sample Hog Roasts Cont'd

Menu Two (Choose One)

Choice A

Spit Roasted Pig

Served With Apple Sauce Stuffing & Crispy Crackling

Local Free Range Spit Roasted Chicken

Served With Chipolata Sausage, Stuffing And Homemade Onion Gravy

Choice B

Spit Roasted Spring Lamb Seasoned With Rosemary

Served With Mint And A Mustard & Dill Sauce

Whole Spit Roasted Turkey

Served With Fresh Cranberries And Sage & Onion Stuffing

Plus Vegetarian Option

Crusty Bread Rolls And Selection Of Sauces

Salad (Choose Three)

Choice A

Freshly Made Rustic Coleslaw

Baby New Potato Salad With Chives

Tomato And Onion Vinaigrette Salad

Mixed Green Leaf Salad With Walnut Dressing

Tomato And Basil Salad

Roasted Pepper Pasta Salad With Red Pesto Dressing

Cucumber And Mint Salad With Sweet Vinaigrette

Selection Of Freshly Baked Breads And Butter

Choice B

Waldorf Salad

Mediterranean Roasted Vegetable Couscous Salad

Fruity Rice Salad

Caesar Salad

New Potato Salad Dressed With Creme Fraiche And Crispy Bacon Strips

Avocado, Tomato And Mozzarella Salad

Moroccan Spiced Rice Salad With Coriander Dressing

Celeriac Sweet Potato And Fennel Coleslaw

Seasonal Vegetables

Then Choose One Potato Option

Jacket Wedges, Warm New Potatoes In Herb Butter,

Roasted New Potatoes In Rosemary And Garlic

“ **Cater Cater were fantastic.**

From start to finish they gave us great service and they supported us in every way as we prepared for our wedding

Hash Alsaïdi



Sample Hog Roasts Cont'd

Menu Three

Starter Served To The Table (Choose One)

Choice A

Spinach And Goat Cheese Tart

Served With A Reduced Balsamic Vinegar Dressing

Tomato And Mozzarella

On A Bed Of Rocket, Drizzled With A Balsamic Dressing

Wild Mushrooms

Cooked In A Garlic And Fresh Herb Sauce

Medley Of Fresh Melon

On A Bed Of Rocket And Served With A Raspberry Balsamic And Olive Oil Dressing

Country Pate

Served With A Red Onion Chutney And Toast

Choice B

Smoked Salmon & Prawns

Finest Smoked Salmon Accompanied By Prawns & Avocado Served On A Bed Of Mixed Leaves With A Mustard & Dill Dressing

Parma Ham

Served On A Warm New Potato With Walnut Salad And Apricot Dressing

Gloucester Old Spot Ham Hock Terrine

Served With Dressed Leaves & Sweet Homemade Chutney

Thai Style Chicken Skewers

Served With A Sweet Chilli Yogurt Dip

Soups

Slow Roasted Tomato And Basil

Full Of Flavour With A Touch Of Cream

Clear Vegetable Soup

A Selection Of Root Vegetable Small Diced And Cooked In A Homemade Vegetable Stock And Finished With Fresh Herbs

Parsnip And Apple Roasted With Honey

Covered With Vegetable Stock. Finished With Cream

Homemade Leek And Potato Soup

Slow Cooked For A Fuller Flavour And Seasoned With Rock Salt & Cracked Black Pepper

“ CaterCater have once again provided us with a **hassle free, superb service** that allows us to fully concentrate on the project that we are working on.

David Foster

LAING O'ROURKE



Sample Hog Roasts **Cont'd**

Menu Three Continued

Main Course Served Buffet Style (Choose One)

Choice A

Spit Roasted Pig

Served With Apple Sauce Stuffing & Crispy Crackling

Local Free Range Spit Roasted Chicken

Served With Chipolata Sausage, Stuffing And Homemade Onion Gravy

Choice B

Spit Roasted Spring Lamb Seasoned With Rosemary

Served With Mint And A Mustard & Dill Sauce

Whole Spit Roasted Turkey

Served With Fresh Cranberries And Sage & Onion Stuffing

Spit Roasted Sirloin Of Roast Beef

Served With Yorkshire Puddings, Horse Radish Sauce & Homemade Red Wine Gravy

Plus Vegetarian Alternative

Crusty Bread Rolls And Selection Of Sauces

Salad (Choose Three)

Choice A

Freshly Made Rustic Coleslaw

Baby New Potato Salad With Chives

Tomato And Onion Vinaigrette Salad

Mixed Green Leaf Salad With Walnut Dressing

Tomato And Basil Salad

Roasted Pepper Pasta Salad With Red Pesto Dressing

Cucumber And Mint Salad With Sweet Vinaigrette

Selection Of Freshly Baked Breads And Butter

Choice B

Waldorf Salad

Mediterranean Roasted Vegetable Couscous Salad

Fruity Rice Salad

Caesar Salad

New Potato Salad Dressed With Creme Fraiche And Crispy Bacon Strips

Avocado, Tomato And Mozzarella Salad

Moroccan Spiced Rice Salad With Coriander Dressing

Celeriac Sweet Potato And Fennel Coleslaw

Seasonal Vegetables

Then Choose One Potato Option

Jacket Wedges, Warm New Potatoes In Herb Butter,

Roasted New Potatoes In Rosemary And Garlic



“ **Your service was fantastic.**

The service on the day was incredible,
it really was. We were all really, really
impressed.

Justine and Sebastian

Sample Hog Roasts **Cont'd**

Menu Three Continued

Dessert Served To The Table (Choose One)

Choice A

Profiteroles

Choux Pastry Buns Loaded With Whipped Cream And Smothered In Chocolate Sauce

Chocolate Torte Pot

Handmade Individual Dark And Delicious Chocolate Tortes, With A Light Crunchy Base

Sticky Toffee Pudding

Chef 's Special Pudding With A Yummy Toffee Sauce

Cheesecake

Handmade Individual Cheese Cakes, With A Light Delightful Creamy Cheese Filling, Set On A Crunchy Biscuit Crumb Base

Fresh Fruit Salad

A Refreshing Dessert Of Seasonal Fruit Smothered In Their Own Juices.

Eton Mess

Crushed Meringue, Strawberries, Double Cream, Clotted Cream, Strawberry Coulis And Honey

Apple And Cinnamon Crumble

Served With Custard

Eves Pudding

Served With Custard Or Cream

Bread And Butter Pudding

Served With Custard

Rice Pudding

Served With Strawberry Jam

Choice B

Lemon Tart

Butter Pastry Filled With Zesty Lemon Custard Garnished With Fresh Raspberries And A Fresh Fruit Coulis

Forest Fruit Crème Brule

Sautéed Berries With Egg Custard Baked And Finished With A Sugar Glaze

Banoffee Pie

Served With Cream

Choice C

Trio of Desserts

Miniature Eton Mess, Miniature Chocolate Brownie, Miniature Banoffee Pie

“ We would highly recommend
CaterCater to anyone who wants to
have a great wedding.

Mr & Mrs Bruce



BBQ Menu Options

All of our BBQ menus include: A personal event co-ordinator, catercater chef, fully-trained waiting staff (where needed). And for larger menus - full table set up, real crockery and cutlery.

Lemon And Thyme Chicken Kebabs

Homemade Speciality Burgers

Homemade Speciality Sausages

Piri Piri Chicken

Pork Chops With Bramley And Sage Chutney

Marinated Lamb Cutlets

Baby Back Ribs

Honey, Soy & Sesame Seed Salmon

Haloumi And Vegetable Skewers

Piri Piri Chicken Thighs

Tandoori Chicken Skewers

Courgette & Red Onion Kebab With Mint Pesto

King Prawn Skewers Glazed With Pimms, Pink Peppercorns & Chervil

Tuna Steaks With Lime, Coriander & Olive Oil

Sweet & Sour Pork Kebabs

Corn On Cobs With Garlic And Herb Butter

Spicy Chicken Wings

Please contact our team today to discuss accompaniments (minimum two items required).



“ We all love great
fresh food and have a
collective desire to succeed

Austin Powell
Managing Director, CaterCater Ltd



Cold Fork Menu

All of our fork menus include: A personal event co-ordinator, catercater chef, fully-trained waiting staff (where needed), napkins, crockery and cutlery.

Menu 1

Choose One Main Dish, One Vegetarian And Choice Of Two Salads

Menu 2

Choose Two Main Dishes, One Vegetarian And Choice Of Three Salads And One Dessert Option

Menu 3

Choose Three Main Dishes, One Vegetarian, Choice Of Four Salads And Choice Of Two Dessert Options

Main Cold Selection

Home Baked Ham Glazed Honey And Mustard
Selection Of European Cured Meats
Roasted Beef With A Horseradish And Herb Crust
Sliced Supreme Of Chicken In A Red Pesto Marinade Finished With Parmesan Shavings
Mango And Lime Marinated Chicken With A Coconut And Cream Dressing
Thai Roasted Salmon With A Citrus Dressing And Lemon Garnish
Feta Cheese, Sun-Blushed And Basil Quiche (V)
Pork Fillet With Apricots, Fresh Sage And Served With Homemade Red Onion Chutney

Salad Selection

Freshly Made Rustic Coleslaw
Waldorf Salad
Baby New Potato Salad With Chives
Mediterranean Roasted Vegetable Couscous Salad
Fruity Rice Salad
Tomato And Onion Vinaigrette Salad
Mixed Green Leaf Salad With Walnut Dressing
Caesar Salad
Tomato And Basil Salad
Roasted Pepper Pasta Salad With Red Pesto Dressing
New Potato Salad Dressed With Creme Fraiche And Crispy Bacon Strips
Avocado , Tomato And Mozzarella Salad
Moroccan Spiced Rice Salad With Coriander Dressing
Celeriac Sweet Potato And Fennel Coleslaw
Cucumber And Mint Salad With Sweet Vinaigrette
Selection Of Freshly Baked Breads And Butter

A Selection Of Drinks Are Also Available (Please Ask For Further Details And Prices)

A Selection Of Desserts Can Be Provided At An Additional Price,
Please Ask Our Team For More Details



“

Big thanks to your team of staff on the day - they were great. 5* service.

Mr & Mrs Baker



Hot Buffet Menu

All of our fork menus include: A personal event co-ordinator, catercater chef, fully-trained waiting staff (where needed), napkins, crockery and cutlery.

Menu 1

Choose One Main Dish And Additional Side Dish

Menu 2

Choose Two Main Dishes And Additional Side Dishes

Menu 3

Choose Three Main Dishes And Additional Side Dishes

Main Dishes

Thai Chilli Chicken With Basil And Coconut Cream

Chicken In A White Wine And Tarragon Sauce

Shepherd's Pie

King Prawn, Salmon And Smoked Haddock Fish Pie

Jamaican Jerk Chicken

Jaipuri Lamb Curry Served With Chapati's And Chutneys

Chilli Con Carne

Ginger Chicken With Pak Choi

Thai Red Vegetable Curry

(V) Mediterranean Vegetable Lasagne

Marinated Salmon Fillet Coated With A Sweet Chilli, Cream And Coriander Sauce

Side Dishes

Crushed New Potatoes With Butter And Cracked Black Pepper

Jasmine Rice

Seasonal Vegetables

Coriander Rice

Noodles With Sesame Dressing

Nann Bread And Chutneys

Hasselback Potatoes

Buttered New Potatoes

A Selection Of Desserts Can Be Provided At An Additional Price, Please Ask Our Team For More Details





“ My guests loved the food and thought your guys were great. **Absolutely perfect.**
Darcey E Crownshaw



After Dinner Evening Buffet Options

All of our buffet menus include: A personal event co-ordinator, caterer chef, and high quality disposables.

Menu A

A Mixed Platter Of Wraps, Baguettes, Sandwiches, Bridge Rolls & Ciabatta Breads With A Selection Of Sandwich Fillings
With Crudités & A Selection Of Dips

Menu B

Bacon Baguettes
Veggie Sausage Baguettes

Menu C

A Selection Of Mini Sandwiches, Churcham Rolls And Bagels With A Choice Of Four Fillings
Kettle Chips
Homemade Sausage And Apple Rolls
Marinated Olives

Menu D

Cheese Platter Served With Fresh Breads, Crackers, Celery And Chutney With A Choice Of Pate

Further Evening Options Available, Please Ask For More Details.



Really great service and the **food was outstanding**, which went down well with the board of directors



Pick & Mix Buffet Range

All Menus Below include Quality Disposable Plates and Napkins

Your Menu freshly prepared by our chef on the day

2 Sandwich Fillings & 3 items I 3 Sandwich Fillings & 4 items

3 Sandwich Fillings & 6 items I 4 Sandwich Fillings & 8 items

Sandwich Filling Choices

French Stick And Cheese
Plain Ham
Ham & Tomato
Ham & Mustard Mayo
Plain Cheese
Cheese & Tomato
Cheese & Onion
Cheese & Onion With Mayo
Plain Beef
Beef & Tomato
Beef & Horseradish Mayo
Egg & Crest
Tuna Mayo
Tuna Mayo & Cucumber
Plain Chicken
Coronation Chicken

Buffet Item Choices

Sausage Rolls
Cocktail Sausages
Cheese Rolls
Cheese & Pineapple
Crudités With Dips
Pizza Selection
Variety Of Quiche
Chicken Wings
Chicken Satay
Mini Chicken Kebabs

Chicken Goujons

Chicken Bites

Scotch Eggs

Buffet Item Choices (Cont'd)

Pickled Onions
Mini Spring Rolls & Dips
Vegetarian Samosa's
Onion Bhajis
Potato Wedges & Dips
Crisps & Nuts
Pork Pies
Tortilla Chips & Dips
Crudities & Dips
Bread And Cheese Selection
Cheesecake Selection
Crisp Nuts & Bombay Mix Selection
Sweets, Cakes & Biscuits
Pickle Selection

Children's Buffet

Plain Ham Sandwiches
Plain Cheese Sandwiches
Strawberry Jam Sandwiches
Mini Sausage Rolls
Mini Pizza Bites
Chicken Nuggets
Cheese Puffs & Crisp
Mini Cake Selection

Package Buffet Menus

Silver Menu

Selection Of Sandwiches
Cocktail Sausages
Pork Pies
Sausage Rolls
Scotch Eggs
Pizza Selection

Gold Menu

Assortment Of Sandwiches & Rolls
Chicken Skewers
Scotch Eggs
Pork Pies
Cocktail Sausages
Potato Wedges & Dips
Pizza Selection

Platinum Menu

Assortment Of Sandwiches & Rolls
Including Open Sandwiches
Scotch Eggs
Pork Pies
Cocktail Sausages
Mini Chicken Kebabs
Mini Dim Sum Selection
Pizza Selection
Chicken Goujons With Dips
Potato Wedges & Dips

The clients we've worked with...



Unilever



hurleypalmerflatt
building sustainability





...and many more



Contact Us

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