

LIMEBERRY EVENTS CATERING

*“Serve a meal everyone will love for a moment
you will never forget”*



Thank you for your interest in Limeberry Events Catering.

Limeberry Events Catering offer a professional bespoke catering service in the South-East of England: throughout Essex, London and the home counties.

We have done everything from dinner for two to banquets for over few hundred. We pride ourselves on our ability to create unique, seasonal catering for your event. Whether you are looking for bespoke menus to fit with a themed evening, delicious homemade dishes made by using the best of British ingredients or mouth-watering canapés guaranteed to keep people talking, look no further.

Combining delicious food prepared to the highest standards with a strong focus on events management, you can be guaranteed a first-class dining experience and complete peace of mind.

As approved caterers in Essex, we can be relied upon to create fascinating catering according to any of your demands.



CANAPÉS

Cold

Mini Yorkshire puddings with horseradish and roast beef (rare)

Crab and mango cucumber cups

Smoked salmon blini with cream cheese

Duck and plum sauce pancakes

Filo tartlet of mascarpone, red pesto and sun blushed tomato

Potato rosti with smoked mackerel pâté

Ham hock with piccalilli on rye bread

Chicken liver pâté with onion marmalade on toast

Seared breast of duck with rhubarb chutney

Creamed gorgonzola on walnut crouton with honey glazed figs

Pork confit and celeriac coleslaw on toasted granary

Tartlet of Cromer crab and avocado with red pepper mayonnaise

Chargrilled asparagus with Parma ham

Sushi lollipops with wasabi and pickled ginger

Smoked salmon mousse with caper dressing and toasted bread



CANAPÉS

WARM

fish and chips with rock salt and vinegar in newspaper cones

Won ton prawn tails with sweet chilli dipping sauce

Goat's cheese and red onion pastry

Thai pork won tons with lime and soya dipping sauce

Baked whole brie with greengage, thyme jelly and dipping crackers

Mini Cornish pasties

Red Thai chicken skewers with sweet chilli dipping sauce

Teriyaki steak skewers with black bean sauce

Mini steak burgers with baby pickles and tomato relish

Honey mustard glazed sausages with grain mustard dipping sauce

Baked figs with Parma ham and blue cheese

Lamb and mint sausages with rowan berry glaze

Haggis croquettes

Quail's egg Benedict and hollandaise

Quails egg Florentine and hollandaise



STARTERS

HOMEMADE SOUPS (served with fresh breads)

Tomato and basil, tapenade crouton

Roast butternut squash and sweet potato with candied pecans

Leek and potato, chive crème fraiche

Minted pea

Carrot and coriander

FISH AND SEAFOOD STARTERS

Poached salmon and crayfish tian, avocado purée

Seared gravlax, sweet honey mustard, radish salad

Smoked salmon, baby capers and cornichons, lemon, wild rocket

Beetroot gravlax, mouli and frisee salad, sesame oil

Smoked haddock and leek tartlet, mild curry butter sauce

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail



MEAT STARTERS

Home smoked pigeon breast, pancetta and chicory salad

Smoked chicken, sun blushed tomato salad, pine kernels and raspberry vinaigrette

Antipasti platter of cured meats, olives and vegetables

Grilled black pudding, poached hens egg, bacon lardons and spinach

Potted duck leg terrine, redcurrant gel, walnut croutons

Chicken liver and wild mushroom terrine, pear and thyme chutney

Roast duck salad, mango and sweet chilli salsa

Chargrilled asparagus, Parma ham and balsamic syrup

VEGETARIAN STARTERS

Whipped goats cheese, baby pears and rosemary toast

Marinated baby tomato and buffalo mozzarella salad, baby herbs and tapenade

Tartlet of warm goat's cheese and red onion marmalade, baby herb salad

Baked camembert, pear and thyme chutney, wild rocket

Middle Eastern meze platter



MAINS

PORK

Cumberland sausage, red onion confit, creamed potatoes

Slow roast belly of pork

Roast pork tenderloin

Stuffed shoulder of pork

All served with crackling and the chosen following side;

Potato and black pudding croquette, apple purée, sautéed savoy cabbage

Potato rosti, spring greens, cider sauce

Apple and bacon mash, red wine jus

Tian of apple, black pudding and creamed potatoes

BEEF

Centre cut fillet steak

Sirloin roast/steak

Braised rump

All served with the chosen following side;

Yorkshire pudding, thyme roast potatoes, roast vegetables, greens and horseradish

Roast Portobello mushroom, roast vine tomatoes, chunky potato wedges and peppercorn sauce

Dauphinoise potato cake, creamed savoy cabbage, parsnip crisps port wine jus

Individual beef wellington, creamed mash potato, steamed baby vegetables, red wine jus



CHICKEN

Pan roast chicken breast

Braised guinea fowl

All served with the chosen following side;

Chorizo and potato hash, mango and chilli salsa, wilted spinach

Cheddar and bacon mash, creamed leeks in white wine

Dauphinoise potatoes, bundles of steamed summer vegetables, tarragon sauce

Puy lentil and root vegetable broth, truffle oil

Truffle mash, charred baby leeks, parmesan crisp, red wine jus

LAMB

Lamb chump

Rack of lamb

Loin of lamb

All served with the chosen following side;

Dauphinoise potato cake, pea puree, chantenay carrots, redcurrant jus

Fondant potato cake, vegetable bundle, rosemary scented jus

Minted pear stuffing, roast potatoes, steamed French beans



DUCK

Duck breast

Confit duck leg

All served with chosen following side;

Spiced red cabbage, butternut squash puree, rosti potato

Dauphinoise potato, sautéed savoy cabbage and pancetta

Roast garlic mash, rosemary roast vegetables, Port wine jus

VEGETARIAN

Pan roast gnocchi, creamed spinach, baby herbs

Sweet pea and asparagus risotto, truffle oil

Goat's cheese and red onion baklava, tapenade

Shallot and red onion tatin, crumbled blue cheese, rocket salad

Mediterranean vegetable tartlet, smoked aubergine purée



DESSERTS

Sticky toffee pudding, butterscotch sauce

Summer berry pudding, Chantilly cream

Pear frangipane tart, sauce anglaise

Sharp lemon tart, summer berry compote

White chocolate and raspberry cheesecake

Steamed chocolate pudding, milk chocolate sauce

Crème brûlée - various flavours served with shortbread

Warm plum and almond tart, homemade lemon curd

Pear and vanilla cheesecake, ginger snap biscuit

Chocolate orange torte

Dark chocolate torte, burnt orange sauce

Layered strawberry shortcake

Vanilla panna cotta, raspberries, lavender syrup

TRIO OF MINIATURE DESSERTS

Raspberry and white chocolate shortcake

Chocolate ganache tart

Vanilla panna cotta

CHEESE

Selection of cheeses, oatcakes, celery and homemade chutney

*All meals include after dinner coffee or tea.



EVENING RECEPTION

Option 1 – CHEESEBOARD PLOUGHMAN'S

Selection of British and continental cheeses served with breads, crackers, celery and homemade chutney

Carved ham, pork pies, pickles and relish

Option 2 – HOT FILLED ROLLS

Served from platters circulated by our waiting staff

Slow roast pork, apple sauce and crackling

Cumberland sausage and smoked bacon

Toasted cheese and red onion chutney ciabattas

Fish finger in soft brown rolls, with tartar sauce

Falafel filled pitta pockets, with humus and rocket

Option 3 – HOMEMADE INDIVIDUAL PIES

Served from platters circulated by our waiting staff

Chicken and mushroom

Steak and ale

Roast vegetable

Option 4 – EVENING NIBBLES

Homemade pork and sun blushed tomato sausage rolls

Smoked salmon and leek tarts

Filled Yorkshire puddings, with horseradish and pink roast beef

Prawn cocktail filled choux buns



Sun blushed tomato and mascarpone tarts, pesto

Selection of sandwiches and filled rolls

Option 5 – BOWL FOOD

Served from trays circulated by our staff

Select 3 mini bowls from the following:

Smoked haddock risotto with poached egg and watercress oil

Fish and chips with rock salt and vinegar in newspaper cones

King prawn Thai green curry with sticky rice

Cromer crab and crayfish cocktail with paprika toast

Seared cod, chorizo and potato hash, wilted spinach

Smoked salmon and potato hash with spring onion crème fraiche

Seafood pie with mashed potato and cheddar cheese crust

Bangers and mash, red onion gravy

Braised guinea fowl in cider and brandy, with bacon and spring onion mash

Chicken Thai green curry with sticky rice

Chicken tikka masala with basmati rice, naan and mango chutney

Beef stroganoff with soured cream and baby pickles

Slow braised beef in ale, with mini suet dumplings and creamed potatoes

Moroccan lamb with couscous

Traditional Shepherd's pie

Potato gnocchi with spinach, roast butternut squash and Parmesan

Wild mushroom and roast beetroot risotto with crumbled goats cheese

Three cheese macaroni, with sun blushed tomatoes and rocket salad

Sweet potato and chickpea chilli with spiced couscous



INFORMAL WEDDING CELEBRATION

Choose from either:

Roast hog joints, carved by our chef at the buffet table

BBQ main course and dessert

Or 3 course tasting menu:

BBQ/roast hog and dessert

Select 4 items from our BBQ menu along with 4 salads, all served with breads and relishes

Or our roast hog joints, and choose 4 salads all served with soft rolls, stuffing and crackling

Both options include a selection of miniature desserts and fresh fruit served buffet style - Raspberry shortcake, white and dark chocolate tart, vanilla cheesecake, fresh fruit salad

Homemade steak burgers

Farmhouse sausages with honey and mustard glaze

BBQ chicken legs

Sweet chilli pork loin

Halloumi skewers

Lamb kebabs

Chicken breast and pepper skewers

Marinated chicken breast in Cajun spice

Rump steaks

Fillet steak medallions

Fillet of salmon with herb butter

Venison steaks marinated in red wine and juniper berries



SALADS

Grilled Portobello mushrooms with crumbled goats cheese

Garden salad

Coleslaw with pomegranate seeds

Potato salad with capers and crisp bacon

Roast vegetable couscous

Carrot, beetroot and celeriac salad with herb and lemon dressing

Tabbouleh salad

Caesar salad with shaved parmesan

Tomato and onion salad

Pesto pasta salad with pine kernels and shaved Parmesan

Puy lentils with baby herbs

French bean, baby tomato and feta salad

Sweet chilli roast potatoes

Minted new potatoes

INFORMAL CANAPÉ STYLE 3 COURSE MENU

Our tasting menu comprises of large sized canapé style food, followed by our tasting bowls and then miniature desserts.

Designed for an event where time and space are limited, or as a more informal option for evening wedding ceremonies. This option allows guests to enjoy a meal without having a formal sit-down dinner.

TO START 8 canapés per guest – choose from our canapé selection

MAINS 3 bowl foods per guest – see bowl food options

TO FINISH 5 miniature canapé style desserts



FIND US

Please, get in touch as we would love to meet you. We believe you will be impressed with our event planning skills and delicious food.

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