

LIME**B**ERRY
EVENTS CATERING

Contents

3	Welcome
5	Canapes
6	To Start
8	The Main
11	To Finish
12	Children's Menu
13	Evening Food
16	Find Us

Welcome

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. Our philosophy is that exceptional food, friendly service and attention to detail are the keys to a successful event, and there's nothing we love more than bringing your vision to life.

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

Your Wedding Reception

As one of Essex's leading wedding caterers, there's nothing we love more than bringing your vision to life and then exceeding your expectations on your special day.

Your wedding breakfast is the most significant meal you will ever share with your loved ones.

Our chefs use only the best, fresh seasonal produce and are more than happy to tailor any menu to match your theme and personal taste. Whether it's a wedding breakfast, light bites, buffet or barbecue; we can thoughtfully tailor a bespoke menu especially for you.

All prices for your chosen venue can be found on our price list. Our pricing is simple, with no hidden charges and are exclusive of VAT, unless stated otherwise.

Supplements do apply to some dishes and these are indicated in the following way:

Pricing

● £1	● £2	● £3
● £4	● £6	● £9

Our package prices includes:

- Event manager
- Team of experienced staff
- Ivory linen and napkins
- All glassware, crockery and cutlery for your drinks reception, wedding breakfast and evening food (if supplied by Limeberry Events Catering)

Our package prices are based on a minimum of 60 guests.

Choice Menu

If you would like to offer your guests a choice menu, consisting of 3 options per course, the following supplement(s) apply:

- 1 course choice - £2 per guest
- 2 course choice - £2.50 per guest
- 3 course choice - £3 per guest

This pricing is exclusive of VAT.



Canapes

Cold

Pastrami, dill pickle, sweet mustard on pumpernickel bread

Smoked salmon blini, cream cheese

Duck and plum sauce pancakes

Filo tartlet of mascarpone, red pesto and sun blushed tomato (V)

Minted pea, ham hock tartlet

Smoked salmon, cucumber and dill
Antipasti crouton, green olive

Roast beef (pink) pesto, rocket

Feta and watermelon skewers (V)

Chicken liver pâté, onion marmalade on toast

Seared breast of duck, apricot chutney

Creamed gorgonzola on walnut crouton, honey glazed figs (V)

Pulled pork confit, celeriac, grain mustard tart

Chargrilled asparagus, Parma ham

Sushi lollipops, wasabi, pickled ginger (VG available)

Smoked salmon mousse, caper dressing and toasted bread

Bruschetta, tomato, red onion, basil (VG)

Baby mozzarella, tomato skewers (V)

Beetroot hummus, pine nuts, toasted crouton (VG)

Smoked mackerel pâté, capers, toast

Pesto, feta, olive crouton (V)

Warm

Mini Yorkshire puddings, horseradish and roast beef (pink)

Won ton prawn tails, sweet chilli dipping sauce

Goat's cheese, red onion pastry (V)

Thai pork won tons, lime, soya dipping sauce

Baked whole brie, greengage, thyme jelly, dipping crackers (V)

Red Thai chicken skewers, sweet chilli dipping sauce

Teriyaki steak skewers, black bean sauce

Mini steak burgers, baby pickles, tomato relish

Honey mustard glazed sausages, grain mustard dipping sauce

Wild mushroom tartlets, truffle oil (VG)

Baked figs, Parma ham, blue cheese

Haggis croquettes

Quail's egg Benedict, hollandaise

Quail's egg Florentine, hollandaise (V)

Tartlet of roast beef and peppercorn sauce

Sun blushed tomato arancini balls, mascarpone, pesto dip (V)

Wild mushroom arancini balls, fresh tomato salsa (VG)

Pear and blue cheese tartlet, walnut (V)

Lamb kofta, tzatziki

Starters

Breads

Selection of artisan breads, salted butter ●

Focaccia bread, olives, olive oil, balsamic ●

Served with fresh breads

Vegetarian (V) Vegan (VG)

Homemade Soups

Tomato and basil, tapenade crouton (VG)

Roast butternut squash and sweet potato with candied pecans (VG)

Leek and potato, chive crème fraîche (V)

Minted pea (VG)

Carrot and coriander (VG)

Curried parsnip (VG)

Smoked haddock and potato chowder

Create the perfect informal start to your wedding breakfast and treat your guests to one of our delicious sharing platters:

Sharing Platters

SEAFOOD PLATTER ●

Home cured gravadlax, smoked salmon, tiger prawns, mackerel pâté; capers and cornichons, home baked breads

ANTIPASTI PLATTER ●

Serrano ham, chorizo, salami, olives, buffalo mozzarella, chargrilled Mediterranean vegetables, artisan bread

MIDDLE EASTERN MEZE PLATTER ●

Spinach and feta bourek, tabbouleh, beetroot hummus, baba ganoush, olives, warm pitta bread

Home smoked pigeon breast, pancetta, chicory salad ●

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

Warm salad of grilled black pudding, poached hens egg, bacon lardons

Potted confit duck terrine, redcurrant gel, walnut croutons ●

Meat

Chicken liver and wild mushroom terrine, pear and thyme chutney, croutons

Roast duck salad, mango and sweet chilli salsa ●

Chargrilled asparagus, Parma ham, balsamic syrup

Chicken Caesar salad, baby gem lettuce, toasted croutons, shaved parmesan

Warm salad of halloumi, chorizo, baby leaf salad, herbs

Poached salmon and crayfish tian, avocado purée ●

Seared gravadlax, sweet honey mustard, radish salad ●

Smoked salmon, baby capers, lemon, beetroot gel, lemon balm

Beetroot gravadlax, mouli and frisee salad, sesame oil ●

Seafood

Smoked haddock and leek tartlet, mild curry butter sauce

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail, baby gem, king prawn, seeded bread ●

Poached salmon and crab tian, avocado purée ●

Fish cake, steamed asparagus, chive butter sauce



Vegetarian

Whipped goats cheese, roast beetroot, poached pear, rosemary toast (V)

Marinated baby tomato and buffalo mozzarella salad, baby herbs, tapenade (V)

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

Baked breaded Camembert, pear and thyme chutney, wild rocket (V)

Welsh rarebit and red onion tart, baby herb salad (V)

Whipped feta cheese mousse, honey roast carrots, almonds, salsa verde, baby herbs (V)

Selection of homemade soups (please see page 6)

Bruschetta of vine tomato, toasted ciabatta, basil oil, rocket (VG)

Fried polenta, wild mushrooms, garlic, salsa verde (VG)

Roast butternut squash, walnuts, chicory salad (VG)

Sun blushed tomato arancini, aioli (VG)

Puy lentil and roast beetroot salad, fresh herb dressing (VG)

Selection of homemade soups (please see page 6)

Alternatively, we can offer your guests a selection of four canapés per person in place of a starter. These will be served during your drinks reception.

Vegan

Mains

Pork

Slow roast belly of pork
Roast pork tenderloin
Cumberland sausages*

To be served with your choice of:

Potato and black pudding hash, apple purée, sautéed savoy cabbage, red wine jus

Potato rosti, spring greens, crackling, apple puree, cider sauce

Apple and bacon mash, steamed vegetables, crackling, grain mustard sauce

Tian of apple, black pudding and creamed potatoes, red wine jus

Grain mustard mash, roast vegetables, red wine jus

*Creamed potato, red onion jus, with bowls of petit pois, sugar snap pea and pea shoot

Pan roast chicken breast
Pan roast corn fed chicken breast ●
Braised guinea fowl ●

To be served with your choice of:

Chorizo and potato hash, mango and chilli salsa, French beans

Cheddar and bacon mash, creamed leeks in white wine, bundles of seasonal vegetables

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

Beef

Centre cut fillet steak ●
Roast sirloin of beef ●
Chargrilled sirloin steak ●
Braised rump
Homemade steak and ale pie (individual)*

To be served with your choice of:

Yorkshire pudding, thyme roast potatoes, roasted vegetables red wine jus

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

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

Roast garlic mash, roasted root vegetables, red wine jus

Deconstructed beef wellington - puff pastry, creamed mash potato, steamed vegetable bundle, red wine jus (Fillet of beef only)

*Creamed potato, red wine jus, with bowls of petit pois, sugar snap pea and pea shoots

Rump of lamb ●
Rack of lamb ●
Braised leg of lamb ●

To be served with your choice of:

Dauphinoise potato cake, parsnips, chantenay carrots, redcurrant jus

Fondant potato cake, vegetable bundle, rosemary scented jus

Creamed champ, roasted vegetables, rosemary and redcurrant jus

Roasted garlic mash, roast harissa-spiced carrots, salsa verde

Chicken



Duck

Duck breast (served pink) ●
Confit duck leg (slow cooked on the bone)

To be served with your choice of:

Spiced red cabbage, butternut squash, sweet potato

Dauphinoise potato, sautéed savoy cabbage, pancetta, red wine jus

Roast garlic mash, rosemary roasted vegetables, port wine jus

Seabass fillet ●

To be served with your choice of:

Lemon and herb crushed potato cake, wilted spinach, orange pesto, shaved fennel

Roast garlic mash, asparagus, and chive butter sauce

Salmon fillet/Chalk Stream Trout (Seasonal) ●

To be served with your choice of:

Crushed new potatoes, steamed asparagus, asparagus velouté

Crushed new potatoes, roast sweet peppers, sun blushed tomato pesto

Horseradish mash, creamed leeks, served with petit pois, sugar snap peas and pea shoots

Smoked Haddock

To be served with your choice of:

Potato rosti, sautéed spinach and poached egg, grain mustard cream sauce

Grain mustard mash, creamed leeks, petit pois, sugar snap peas and pea shoots

Seafood

Vegetarian

Pan roast gnocchi, garlic, spinach and mascarpone cream sauce (V)

Butternut squash and pecorino risotto, roasted pine nuts (V) (VG available)

Wild mushroom risotto, truffle, shaved pecorino, baby herbs (V)

Sweet pea and asparagus risotto (V)

Shallot and red onion tatin, crumbled blue cheese, rocket salad (V)

Spinach and ricotta tortellini, sun blushed tomato, pesto, confit tomato sauce (V)

Roast butternut squash, chilli, sage and brown butter orzo (V)

Goats cheese, red onion baklava, rocket, sun blushed tomato salad (V)

Pan-fried polenta and Mediterranean vegetable stack with tapenade (VG)

Mediterranean vegetable tatin, smoked aubergine purée (VG)

Fried polenta, wild mushroom ragout, garlic, salsa verde (VG)

Whole couscous stuffed baked bell pepper, sweet pepper salsa, almonds (VG)

Plant based wild mushroom risotto, baby herbs (VG)

Butternut squash, chickpea, Moroccan-spiced strudel, pomegranate, pickled cabbage salad (VG)

Vegan

Barbecue

Served as an alternative to a traditional wedding breakfast, choose either a barbecue or hog roast as your main meal.

(Venue restrictions may apply).

Choose three options from the barbecue along with four side dishes, all served with breads and relishes.

Homemade steak burgers

Farmhouse sausages, honey and mustard glaze

BBQ chicken legs

Sweet chilli pork loin

Lamb kebabs ●

Chicken and pepper skewers

Cajun chicken

Rump steaks

Fillet steak medallions ●

Fillet of salmon with herb butter

Halloumi skewers (V)

Grilled portobello mushroom, crumbled goats' cheese (V)

Roast vegetable and polenta skewers (VG)

Plant based burger (V) (VG)

Plant based sausages (V) (VG)

Hog Buffet

Succulent pork joints carved by our Chef and presented to your guests' buffet style, along with four side dishes of your choice, all served with stuffing and crackling.

Garden salad, olive oil, balsamic

Coleslaw with pomegranate seeds

Potato salad, capers, crisp bacon

Roast vegetable couscous

Carrot, beetroot, celeriac salad, herb and lemon dressing

Tabbouleh salad

Caesar salad, shaved parmesan

Tomato and onion salad

Pesto pasta salad with pine kernels and shaved parmesan

Puy lentils, baby herbs

French bean, baby tomato and feta salad

Sweet chilli roast potatoes

Minted new potatoes

We can also offer your guests sharing boards for the main meal, presented to you and your guests at the table, please contact us to discuss your requirements.

Side Dishes

To Finish

Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Pear frangipane tart, sauce anglaise

Lemon meringue tart, raspberry compote

Raspberry delice, meringue drops and summer berries*

Chocolate brownie, salted caramel ice cream, toffee popcorn

Sharp lemon tart, summer berry compote

White chocolate and raspberry cheesecake*

Crème brûlée, shortbread

Warm plum and almond tart, homemade lemon curd

Dark chocolate torte, dark cherry sauce

Layered strawberry shortcake

New York baked cheesecake, honeycomb, toffee sauce

Vanilla panna cotta, raspberries, lavender syrup*

Eaton mess

Warm apple crumble tart, vanilla ice cream or creme anglaise

Chocolate ganache tart, mango sorbet

**Contains gelatine.*

Choose a trio of miniature desserts to finish your wedding breakfast, individually presented to your guests: ●

Layered strawberry shortcake, sharp lemon tart, raspberry and white chocolate cheesecake*

Chocolate brownie, New York baked cheesecake, vanilla panna cotta

Vegan

Sorbet, fresh berries

Raspberry frangipane, sorbet

Chocolate and coconut tart

Vegan chocolate brownie, vegan vanilla ice cream

Lotus biscoff cheesecake, toffee sauce

A choice of three cheeses, accompanied with a selection of oatcakes and biscuits, celery and homemade chutney. ●

Colston Bassett stilton

Mature farmhouse cheddar

West county brie

French Camembert

Manchego

Cornish yarg

Cheese

Tea & Coffee

A selection of fine teas and coffee will be available to your guests to finish the wedding breakfast. These will be displayed and served by our staff.

Coffee

English, peppermint, green, earl grey, camomile and more

Decaffeinated tea and coffee

Served with milk, soya milk, sugar and sweeteners.

Petit Fours

Add an extra sweet treat to your wedding breakfast with a choice of macaroons or chocolate truffles from £1.50 per person.

Children's Menu

It has been designed for children between two and twelve years old and features familiar child-friendly favourites, cooked from scratch by our chefs and beautifully presented in the same style as we provide everywhere else.

Smaller portions of your chosen wedding breakfast menu are also available and are priced at 50% of the adult main meal.

To Start

- Cheesy garlic flat bread, rocket salad
 - Homemade soup, bread
 - Summer melon and berries
 - Crudities with hummus
-

The Main

- Sausage, mashed potato, peas
 - Grilled chicken skewers, potato wedges, salad
 - Chargrilled chicken pasta
 - Meatballs and spaghetti, tomato sauce
 - Fish or chicken goujons, chips, peas
 - Macaroni cheese
-

To Finish

- Rocky road sundae
- Chocolate brownie, vanilla ice cream
- Fruit kebabs, raspberry yogurt
- Sweet waffles, maple syrup, ice cream



Evening Food

Hot Filled Rolls & Cones — Paella Station —

Served on hand held platters and circulated to your guests.

Choose up to 3 of the following:

- BBQ pulled pork, cajun slaw
- Cumberland sausage, smoked bacon
- Toasted cheese, red onion chutney panini (V)
- Falafel, hummus, pickled vegetable slaw (VG)
- Steak burgers, seeded bun, caramelised onion chutney, cheddar cheese
- Cones of fish and chips, rock salt, vinegar
- Loaded fries;
- Cheese (V)
- Cheese and bacon
- Guacamole (VG)

Serves 40-50 guests per pan. Cooked Al Fresco in an authentic paella pan, in front of your guests. Served in bowls.

- Chicken and chorizo
- Seafood and shellfish
- Shellfish and chicken

Street Style Food —

Served street food style in sustainable bamboo bowls and circulated to your guests.

Choose up to 2 of the following:

- Katsu chicken curry, chips
- Katsu cauliflower curry, chips (VG)
- Jerk chicken, cajun chips
- Shredded sticky pork, Asian sesame slaw, chips
- Chilli con carne nachos, cheese, jalapenos, sour cream
- Vegetable chilli con carne nachos, guacamole, jalapenos (VG)

Bowl Food

Choose either two or three bowls per guest. Served from platters by our waiting staff and circulated to your guests.

Smoked haddock risotto, poached egg

Seared cod, chorizo and potato hash, wilted spinach

Smoked salmon and potato hash, spring onion creme fraiche

Bangers and mash, red onion gravy
Seafood pie, mashed potato, cheddar cheese

Braised chicken thigh in cider and brandy, bacon, spring onion mash

Chicken Thai green curry, steamed rice

Chicken tikka masala, basmati rice, naan, mango chutney

Beef stroganoff, soured cream, baby pickles

Slow braised beef in ale, mini suet dumplings

Moroccan lamb, apricot couscous

Traditional Shepherd's pie

Potato gnocchi, spinach, roast butternut squash, Parmesan (V)

Three cheese macaroni, sun blushed tomatoes, rocket salad (V)

Sweet potato and chickpea chilli, spiced couscous (VG)

Traditional buffet is served on a long table for guests to help themselves. Our staff will replenish where necessary and clear away.

Cheeseboards

Continental

A beautiful display of assorted British and continental cheeses, crackers, celery, figs, grapes, homemade chutney

Ploughman's

Carved ham, pork pies, pickles, relish, artisan breads

Evening Nibbles

Homemade pork and sun blushed tomato sausage rolls

Smoked salmon and leek tarts

Filled Yorkshire puddings, horseradish, pink roast beef

Prawn cocktail filled choux buns

Sun blushed tomato and mascarpone tarts, pesto

Selection of sandwiches and filled rolls



Barbecue

Served buffet style outdoors.

(Venue restrictions may apply).

Homemade steak burgers with the option to add cheese, caramelised onions, sliced tomatoes and iceberg lettuce

Farmhouse sausages

Chicken drumsticks

Please choose three side dishes, listed below:

Additional options are available from our barbecue menu (please see page 10).

Hog Buffet

Roast hog joints, carved by our chef at the buffet table served with crackling, apple sauce and a selection of three side dishes chosen by you.

Side Dishes

Garden salad, olive oil, balsamic

Coleslaw, pomegranate seeds

Potato salad, capers, crisp bacon

Roast vegetable couscous

Carrot, beetroot and celeriac salad, herb and lemon dressing

Tabbouleh salad

Caesar salad with shaved parmesan

Tomato and onion salad

Pesto pasta salad, pine kernels, shaved parmesan

Puy lentils, baby herbs

French bean, baby tomato and feta salad

Sweet chilli roast potatoes

Minted new potatoes

Grazing Tables

Our signature grazing tables are the perfect way to make a statement at your event, including fresh foliage and sustainable bamboo plates and cutlery.

Original grazing table

Our specialty cheeses, cured meats, olives, pickles, sundried tomatoes, artichokes, mozzarella, hummus, pesto, sunblushed tomato sausage rolls, figs, dried fruit, nuts, seasonal fresh fruit, artisan bread, crackers, breadsticks, chutney

Dessert grazing table

Salted caramel filled choux buns, pear and ginger cheesecakes, chocolate mousse with mango compote, dark chocolate brownies with toffee popcorn, macaroons


Kids grazing table

Ham, cheese and jam sandwich squares, cheddar cubes, honey roast ham, fresh fruit, vegetable sticks, crackers, popcorn, oreos, chocolates

Find Us

If you would like to discuss any details of your event with us, we would love to hear from you.

Contact

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