



Dish

◉ EVENTS AND CATERING ◉



Wedding Brochure

About Us



Established in 2020, Dish events and catering is a full service catering company offering quality, affordable bespoke catering packages.

From Wedding breakfasts to Street food, we've catered just about every kind of event.

Years of experience and an extensive knowledge of the industry, mean we can offer assistance in planning your event whilst being flexible enough to include your own ideas.

Provenance is important to us so our food has a market-to-table approach with an emphasis on using only the finest seasonal ingredients from artisan producers and local suppliers.



2020 Booking Info

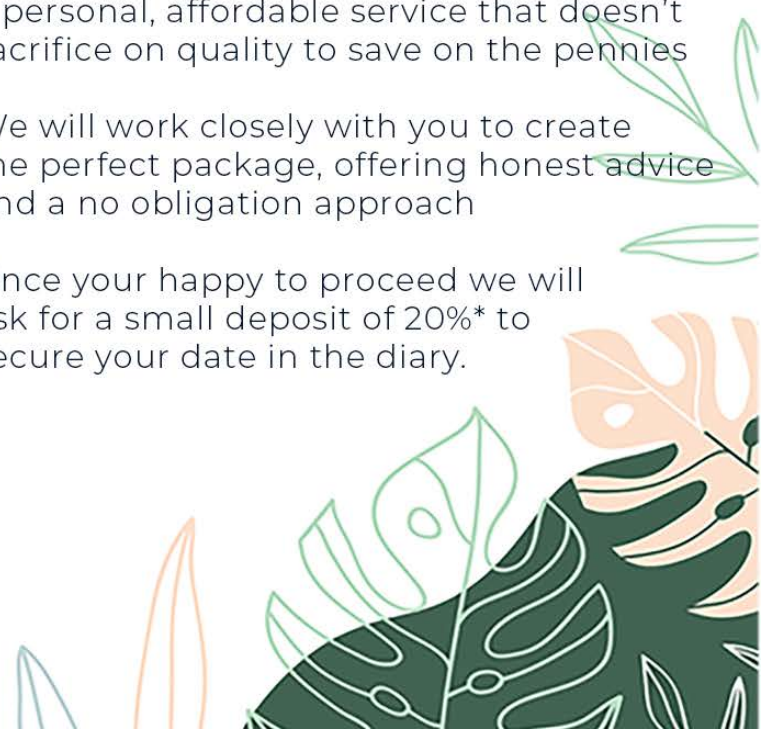


At Dish we care about making your Wedding day truly spectacular and every amazing event needs breathtaking food at the heart of it.

We are equally passionate about providing a personal, affordable service that doesn't sacrifice on quality to save on the pennies


We will work closely with you to create the perfect package, offering honest advice and a no obligation approach

Once your happy to proceed we will ask for a small deposit of 20%* to secure your date in the diary.





Wedding Breakfast Info




The meal that follows your wedding ceremony, known as the wedding breakfast, is one of the most important decisions a couple will make during their wedding planning process.

Traditionally, the wedding breakfast consists of a three-course meal, and couples can choose to offer their guests up to two options for each course.

We offer three wedding breakfast packages: Bronze, Silver, and Gold.

Couples have the flexibility to mix and match dishes across the menus; however, any changes to the dishes will be individually priced.



Prices are subject to VAT



Canapes



3 canapé for £7.50pp | 5 canapé for £12.50pp | 7 canapé for £17.50pp
(£2.50 for each additional canapé per person)

HOT CANAPÉS

Tandoori yoghurt spiced chicken skewer
lime pickle

Satay chicken skewers with peanut dipping sauce

Charred cumin spiced cauli bites with
lemon mayo dip (vg)

Hoisin glazed pork belly square

Mini BBQ pulled chicken slider, carrot
cabbage slaw

Chicken sundried tomato bonbon, lemon mayo

Honey glazed cocktail sausage with wholegrain
mustard dip

Caramalised onion mushroom crostini (Vg)

Cheese & chive loaded tata tot cups (V)

Bacon & cheese loaded tata tot cups

Thai style fishcake, lemon pepper aioli

Chicken caesar crostini

King prawn, chorizo skewer

Chicken shawarma bonbon



COLD CANAPÉS



King prawn, avo, crostini (GF)

Beetroot, goats cheese tartlet with
onion crumb (V)

Sundried tomato chicken roll bite

Scotch Egg halve with piccalilli dressing

Wild mushroom tartlet (Vg)

Mini poppadom with Tandoori spiced
tofu & lime pickle (Vg)

Pink beetroot hummus, herb
crostini (Vg)

Spiced carrot, labneh, nigella seed
on charcoal cracker (V)



Burrata and rare steak crostini

Goat cheese, caramelised onion
chutney pastry cup

Cured scottish salmon cream cheese blini

Tomato, red onion and basil bruschetta

Mini vegan sausage rolls (Vg)

Creme fraiche mackerel pate
on a herb crostini

Dinky pork sausage roll bite

Summer chicken bite

Butternut squash bruschetta on
black pepper crostini (Vg)

Prices are subject to VAT



Boats & Cones

BAMBOO BOATS: from **£3.50** per boat pp

Mini onion bhaji with mango chutney (vg)

Vegan cheese & chive potato skin boat(vg)

Bacon & cheese potato skin boat

Goat cheese, herb chèvre quinoa, stuffed mushroom (v)

Mini cheeseburger sliders

Mini garlic herb mushroom sliders (vg)

Wild mushroom truffle arancini(v)

Caprese salad with balsamic glaze & pumpkin seeds (vg)

BAMBOO CONES: from **£3.50** per cone pp

Chacuterie Cone

(Antipasti meats,cheese breadstick,olives)

Med Veg Cone

(Crudite, cheese, olives, pickles, breadstick)(Vg)

Truffle parmesan croquette cones

Fish & Chip cone

Katsu Chicken goujon cone

Some items require a chef and kitchen facilities onsite
Menus subject to stock availability



Bronze Wedding Breakfast



2 Courses £28.00 | 3 Courses £36.00 | Choose 2 dishes from each course

Starters

Roasted Tomato And Basil Soup, Basil Oil, Cheese Crostini

Traditional Chicken Liver Pate, Red Onion Chutney, Cornichons, Seeded Sourdough Toast

Mushrooms, Cream Stilton Sauce, Toasted Garlic Crouton

Caprese Salad: Sliced Mozzarella, Tomatoes, Fresh Basil, Olive Oil

Mains

Pan-fried Chicken Breast, Shallot Cream Sauce, Buttered Mash, Seasonal Vegetables

Topside Of Beef, Rosemary Parmentier Potatoes, Carrot Puree
Tender Stem Broccoli, Red Wine Gravy





Mains cont

Glazed Goats Cheese Caramalised Red Onion Tart, Rocket Watercress Salad, Toasted Walnuts, Mustard Vinegarete

Pan-fried Halloumi, Sauteed Peppers & Onions
Spinach Kale Sweet Potato Hash, Pepper Aioli

Desserts

Warm Chocolate Fudge Cake, Vanilla Icecream

Tarte Au Citron, Crisp Meringue, Tarragon Crumb, Raspberry Compote, Cream

Spiced Carrot Cake, Cream

A Selection Of Three Artisan Cheeses
Red Onion Chutney, Crackers

MENUS SUBJECT TO STOCK AVAILABILITY



Silver Wedding Breakfast



2 Courses £31.00 | 3 Courses £40.00 | Choose 2 dishes from each course

Starters

Chilli And Lime Prawns, Griddled White Sourdough Bruschetta, Rocket
Roast Parsnip Soup, Hazelnut Crumb, Parsnip Crisps, Seeded Sourdough Bread

Homemade Scotch Egg, Piccalilli, Rocket Salad

Crispy Pork Belly Bites, Sesame Hoisin And Honey Sauce, Spring Onions

Mains

Oven Roasted Lemon Thyme Chicken Breast, Bacon Pea Shallot Fricasse
Parmentier Potatoes, Glazed Carrots

Crisp Pork Belly, Fondant Potato, Spring Cabbage, Apple Puree
Caramelised Apple Crisps, Tender Stem Broccoli, Onion Gravy



Mains cont

Pan Fried Salmon Fillet, Buttered New Potatoes, Asparagus, White Wine Parsley Butter Sauce

Roasted Vegetable Lasagne, Basil Artichoke Pesto, Parmesan Walnut Rocket Salad

Desserts

Frangipane Tart, Raspberry Compote
Vanilla Icecream

Sticky Toffee Pudding With Toffee Sauce
Vanilla Ice Cream

Almond Meringues, Whipped Cream
Fresh Berries, Berry Couli

A Selection Of Four Artisan Cheeses, Red
Onion Chutney, Crackers



Gold Wedding Breakfast



2 Courses £34.00 | 3 Courses £44.00 | Choose 2 dishes from each course

Starters

Antipasti Plate: Cured Meats, Toasted Sourdough, Mozzarella Cheese, Sundried Tomatoes, Olives


Chargrilled Confit Vegetable Bruschetta, Olive Oil, Toasted Sourdough

Vintage Cheddar Cheese Arancini, Basil Tomato Sauce, Balsamic Glaze, Rocket

Smoked Mackerel Pate, Beetroot Chutney, Toasted Herb Bread

Mains

Lamb Shank, Dauphinoise Potato, Seasonal Veg, Red Wine Rosemary Gravy





Mains cont

Herb Roasted Chicken Breast, Fondant Potato,
Charred Leeks, Roasted Carrots, Mustard Cream

Braised Beef Brisket, Truffle Parmesan Mash
Tender Stem Broccoli, Braised Carrot
Red Wine Gravy

Pan Fried Seabass, Crushed Chive New
Potatoes, Wilted Spinach, Sauce Vierge

Cumin Spiced Cauliflower Steak, Red Pepper
Olive Caper Salsa, Flaked Almonds, Mixed Leaf

Desserts

Chocolate Brownie, Caramel Sauce, Icecream

Caramel Apple Crumble, Vanilla Custard

Chocolate mousse, almond biscuit, honeycomb,

A Selection Of Five Artisan Cheeses, Red
Onion Chutney, Crackers



Childrens



£7.95 per child | Choose 2 options

Grilled chicken breast, chips, beans or peas | Fish fingers, chips, beans or peas

Sausage, buttered mash & gravy | Penne pasta with beef bolognese

Cheese & tomato pizza | Chicken nuggets, chips and beans

Pre-Packaged Lunch Box

Sandwich (choose ham, cheese, or jam)

Crisps and Carton Drink (apple or orange juice)

Snack (mini roll, biscuit bar, or fruit pot)

Colouring Pack (small colouring book & crayons — keeps them busy during speeches!)

Childrens meals will be served the same time as the Adults starters



Additional Info:

Dish will apply a staffing charge to events where applicable. Menu selections are limited to two options per course, excluding dietary and allergen requirements. Where possible, we will provide suitable alternatives to meet these needs at no additional cost. We will make every effort to accommodate allergen requests within reason; however, for significant allergen-specific requests, a fee of £2.00 per person will apply to cover additional waste and preparation time.

Dish are unable to serve wedding cake as part of your 2 or 3 course wedding breakfast.



Additional costs

BBQ & Gas hire ~ £150.00 | Linen - Price quoted on requirements
Full kitchen hire ~ Price quoted on requirements

Contact Info

Got some questions? We are more than happy to help and answer any questions you may have.
Contact us via any of the means below and we'll get back to you as soon as we can

Email: info@disheventsandcatering.com

Mobile: 07535614130 | Social: @disheventsandcatering

www.disheventsandcatering.com

Prices are subject to VAT