

P.P

Catering
& Events

Your whole occasion catered for



Brochure
&
Sample
Menus



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Specialists in
creating tailored
bespoke menus to
suit any event or
budget



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About us



Services we offer

- **Complete wedding packages**
- **Canapes**
- **Lay up service**
- **Experienced staff**
- **Licenced bars**
- **Crockery/cutlery**
- **Linen**
- **Drinks services**
- **Evening food options**



Since Poacher's Pantry Catering began over 20 years ago, we have built up an excellent reputation for catering and corporate entertainment in the South Cost area. We pride ourselves on providing a consistently high quality service and attention to each and every customer's own requirements. We can deliver our first class service for any size of function, whether you require a business lunch for 30, or barbecue for 1,000. Whatever the occasion, venue or scale, we have the exact experience to ensure that the service your guests receive will be second to none. When arranging corporate events, our years of experience in this field will allow you to provide your guests with enjoyable and memorable entertainment. Our advisors can arrange any event from start to finish including; food, marquees, outside bars, children's entertainment and much more relieving you from the responsibility and pressure of organising a successful event. We are fully licenced and hold public liability and food hygiene certification.

Canapé Menu



3 Canapés per guest £4.50
per head ex VAT

4 canapés per guest £5.50
per head ex VAT

5 Canapés per guest £6.50
per head ex VAT

Additional Canapés £1.10
each per head ex VAT



Canapé Suggestions

- Mini Smoked Salmon Bagel with Sour Cream & Chive
- Chicken Satay Skewer
- Mini Bruschetta with Pate & Caramelised Onion
- Mini Yorkshire Pudding with Rare beef & Horseradish
- Honey Glazed Chipolata Sausage
- Spring Roll with Sweet Chilli Dip
- Vegetable Samosa with Mango Chutney
- Feta, Olive and Tomato on Mini Bruschetta
- King Prawn and Chorizo Brochette
- Salt Beef with Gerkin and Sour Cream
- Mini Bruschetta with Red Onion, Tomato & Basil
- Duck Spring Roll with Hoi Sin Dip

Bespoke Canapés can be created to
suit your tastes

Canapés can be designed to cater for all dietary requirements

Wedding Catering



Some Reception drinks ideas

- Champagne, Orange Juice & Bucks fizz
- Pimms & lemonade including all garnishing (fruits/ mint)
- A Bride and Groom cocktail



Poacher's Pantry Catering are specialists in coordinating and designing bespoke wedding packages to suit your individual requirements.

We can support you in as little or as much of the details surrounding your special day as you wish. We understand that every wedding is unique and can work with you to tailor the package to fulfil the exact desires of your day.

Our wedding coordinator, Richard Hingston, will work with you during every step of your Wedding planning offering his wide experience in this field to suit your needs. This includes a specifically designed timeline of the running order for your wedding, again removing any unwanted anxiety from your special day.

We can help to synchronize every detail of your day, ranging from the composition of the venue or the arrangement of Canapés to the drinks reception or providing a licensed bar. Furthermore, our coordinator can also offer advice on many items which may not have been brought to your attention when in the initial planning stages of your day. These include table number stands or even advice on how many glasses may be required per guest.

Complete Package



Menus include all crockery
and cutlery to serve menu

.....

Menus to be pre-ordered

.....

From £69.00 per guest,
including VAT



Menus can be designed to cater for all dietary requirements



Our deluxe wedding package will cover all
aspects of your entire day

- Complete venue set up
(incl. crockery, cutlery and glassware)
- Front of house manager/event coordinator
- All table linen for guest tables

- Canapés - Please see canape menu

House Canapés— 3 per guest:

- Two course Wedding Breakfast

Main course and dessert, choices from
suggested menus or bespoke choice

- Tea and coffee

To be served after the Wedding Breakfast

- Evening food

Choice of hot & cold finger buffets,
Ploughman's buffet

BBQ or hog roast

Surcharges may apply

- Experienced waiting/serving/clearing staff

- Fully licensed bar with staff

Plated Menu



Menus include all crockery
and cutlery to serve menu

.....

Menus to be pre-ordered

Prices from

2 courses £22.95 per head
excl. VAT

3 Courses £29.75 per head



Menus can be designed to cater for all dietary requirements.



Menu Suggestions

Starters

- Bruschetta with tomatoes, red onion and basil
- King prawn cocktail
- Deluxe pate with melba toast and caramelised onion

Mains

- Chicken breast filled with pesto, wrapped in Parma ham
- Salmon fillet with lemon and dill
- Vegetarian Wellington
- Hot new potatoes with butter and chives
- Broccoli, fine beans and baby carrots

Desserts

- Raspberry and white chocolate cheesecake
- Chocolate tarte with raspberries
- Fresh lemon tarte with lime

Other desserts available on request

Wedding Hog & Spit Roasts



Menu is served buffet style with all crockery and cutlery required to serve 2 courses

Prices from

£16.95 per head excl. VAT

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For plated Carvery platters served to tables £18.95 Per head excl. VAT



- Free Range Hog Roast
- Or
- 3 meat mixed-Carvery Spit Roast

Served with

- Mixed green leaf salad with cherry tomatoes
- Deli-style coleslaw
- Feta, olive and tomato
- Mediterranean pasta salad
- Hot new potatoes in butter and chives
- White and brown rolls with butter
- All sauces and ancillaries

Desserts

- Strawberries with cream
- Profiteroles with chocolate sauce

Crushed Meringue

Menu can be amended to suit your tastes.

Please see additional items for inspiration.

Wedding BBQ



Menu is served buffet style
with all crockery and
cutlery required to serve 2
courses from

£16.95 per head excl. VAT

.....

For plated BBQ platters
served to tables from
£18.95 per head excl. VAT



- 100% Beef Burger
- Butchers Style Sausages
- Smokey BBQ Marinated Chicken Fillet

Served with

- Mixed Green Leaf Salad with Cherry Tomatoes
- Deli-style Coleslaw
- Feta, Olive and Tomato
- Mediterranean Pasta Salad
- Hot New Potatoes in Butter and Chives
- White and Brown Rolls with butter
- All sauces and ancillaries

Desserts

- Strawberries with Cream
- Profiteroles with Chocolate Sauce
- Crushed Meringue

Please See Vegetarian, Vegan menus
for alternative options

Menu can be amended to suit your tastes.

Please see BBQ items for inspiration.

Evening Food Suggestions



Prices start from as
little as £8.95 per
head ex VAT



Evening Food Suggestions

- Bacon and sausage BBQ
- Bacon, Sausage Baps & wedges
- Cheese & chutneys with biscuits
- Stone baked Pizzas
- Hog Roast
- Paella
- Ploughman's grazing
- Finger Buffets
- Fork Buffets



Hog & Spit Roasts



Menu is served buffet Style
with all crockery and
required to serve 2 courses

Prices from

£16.95 per Head Ex Vat

.....

For Plated Carvery Platters
served to tables £18.95 Per
head Ex Vat



- Free Range Hog Roast

Or

- 3 Meat Mixed Carvery Spit Roast

Served with

- Mixed Green Leaf Salad with Cherry Tomatoes
- Deli style Coleslaw
- Feta, Olive and Tomato
- Mediterranean Pasta Salad
- Hot New Potatoes in Butter and Chives
- White and Brown Rolls with butter
- All sauces and ancillaries

Desserts

- Strawberries with Cream
- Profiteroles with Chocolate Sauce

Menu can be amended to suit your tastes please see additional items for inspiration

BBQ Menu



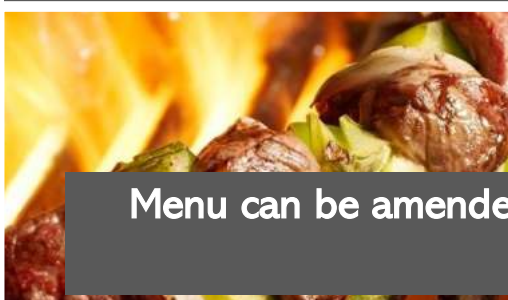
Menu is served buffet Style
with all crockery and Cutlery
required to serve 2 courses

Prices from

£16.95 per Head Ex Vat

.....

For Plated BBQ Palters
served to tables £18.95 Per
head Ex Vat



- 100% Beef Burger
- Butchers Style Sausages
- Smokey BBQ Marinated Chicken Fillet

Served with

- Mixed Green Leaf Salad with Cherry Tomatoes
- Deli style Coleslaw
- Feta, Olive and Tomato
- Mediterranean Pasta Salad
- Hot New Potatoes in Butter and Chives
- White and Brown Rolls with butter
- All sauces and ancillaries

Desserts

- Strawberries with Cream
- Profiteroles with Chocolate Sauce
- Crushed Meringue

Please See Vegetarian , Vegan menus
for alternative options

Menu can be amended to suit your tastes please see BBQ items
for inspiration

BBQ Set Menus



Caribbean Style BBQ

- Caribbean Jerk Chicken Breast,
- Lamb Burgers,
- Sweet Chilli King Prawns,
- Green Leaf Salad,
- Served in a tangy Garlic, Lime and Coriander dressing
- Rice Salad,
- Fruity Coleslaw,
- Fresh Rolls and Butter.



Menu can be amended to suit your tastes please see BBQ items for inspiration



Poacher's Mixed Grill

- Rump steak,
- Two flavoured Sausages
- Pork Steak,
- Chicken Fillet
- Salmon steak.

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Chicken and Sausage Combo

- Succulent marinated Chicken breasts
- Choice of two flavoured Sausages

.....

Chicken and Rib Combo

- Succulent marinated Chicken breasts
- Tasty barbecued pork ribs.

All menus are served with hot new potatoes, selection of salads, white and brown rolls with selection of sauces and ancillaries

BBQ Ideas



All of these items can be added to any of our set menus however, these can merely serve as a guide when creating your own personally tailored package.

Prices for individually designed menus will be customised accordingly



BBQ Options



- *4oz 100% Beef Burger*
- *Wagyu Burger*
- *Lamb Burger*
- *Mediterranean BBQ Vegetables*
- *Butchers style sausages (Various flavours)*
- *Chicken thigh - plain or in a marinade**
- *1/2 chicken breast - plain or in a marinade**
- *4oz Pork steak - plain or in a marinade**
- *4oz Lamb steak - plain or in a marinade**
- *4oz Beef steak - plain or in a marinade**
- *Pork, Beef, Chicken or Mixed Meat Kebab*
- *Salmon Steak*
- *Tuna Steak*
- *King Prawns in Sweet Chilli*
- *Further options available upon request*

Our most popular Marinades available are:

- *Hickory Smoked BBQ,*
- *Peri Peri*
- *Moroccan*
- *Jamaican Jerk*
- *Bourbon*
- *Lemon and Coriander*
- *Cajun*
- *Mint*
- *Ginger, Lime and Chilli*

**marinades available for an extra cost per item*



Gourmet Burgers



Gourmet burgers are served with a brioche bap and are 6oz patty's made from our local farm shop



Gourmet Burger options

Please contact for prices

- Mozzarella and pesto
- Chorizo
- Cheese and bacon
- Haloumi
- Pulled Pork
- Chicken & Mayo
- Wild Boar
- Chilli
- Caramelised onion



Salads

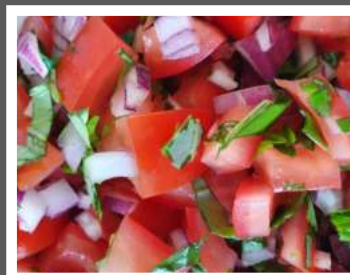


We suggest having 3
or 4 salads to
accompany your
main menu choices



Side Salad Suggestions

- Mediterranean pasta salad
- PP house salad
- Deli coleslaw
- Crispy green leaf salad
- Carrot and coriander
- Waldorf
- Moroccan cous cous
- Biryani rice salad
- 3 bean salad
- Tuna pasta salad
- New potato salad
- Chinese noodle salad
- Spicy tomato salad
- Whole mill cous cous, lentil and pesto



Desserts



These are just suggestions and have worked well in the past our chefs can create desserts to suit your tastes



Dessert suggestions

Please contact for prices

- Raspberry and white chocolate cheesecake
- Chocolate tart with fresh raspberries
- Fresh lemon tart with lime wedge
- Creamy banoffee pie
- Chocolate profiteroles
- Fresh strawberries with cream
- Eaton mess
- Chocolate fudge cake
- Key lime pie
- Baileys and white chocolate cheesecake
- Fresh fruit salad

Many more on request



Vegan & Vegetarian



With vegetarians and dietary requirements ever more present PP Catering can provide catering options for all of your guests with dietary requirements. We understand that making your guests feel like they are not an inconvenience to your special day is reassuring. If you could let us know of any dietary requirements our chefs can design a menu option that fits with your catering package.



Vegetarian and Vegan suggestions

Plated

- Vegetarian / Vegan Wellington
- Vegetarian Tarte

BBQ & Hog Roast

- Stuffed Peppers
- Stuffed Mushrooms
- Vegetarian sausages
- Vegan Sausages
- Vegetarian Burgers
- Spinach & Falafel Burgers Vegan
- Vegetarian/ Vegan Kebabs

Paella

- Vegetarian Paella
- Vegan Paella

We can complement your menu with a alternative that your vegetarian/vegan friends will

Paella Catering



The base of the paella is Saffron rice, peppers, peas, chopped tomatoes, sliced onions and white wine.

Possible paella meat and fish ingredients:

- Chicken thighs
- diced pork
- chorizo sausage
- Cod chunks
- Calamari,
- king prawns
- muscles

The paella is served with a slice of lemon, crispy green leaf salad and crusty bread with butter.

Prices vary depending upon your selected ingredients but traditional paella with the above accompaniments start from £10.95 per person ex VAT

Each paella pan can cater for 80 – 100 as a main meal or up to 200 for a side dish to accompany a BBQ or hog roast.

We have more than one paella pan so we can cater for large parties with a selection of varying paella flavours if required.



Paella now has an enormous appeal within the UK population and is becoming ever more popular for catering events. Cooking with these specially designed pans adds a really theatrical element to any event, enhancing functions with a plethora of colours and aromas.

These dishes are very well suited to both meat-eaters and vegetarians alike however, this is simply the beginning. We can, of course, plan a Paella menu with you so that you may choose your own ingredients in order to create the perfect Paella for your own event.

You may opt to have paella as a main dish but may have any flavour combinations that you desire. For example, you could elect to have multiple paella dishes such as, a traditional paella dish accompanied by a smaller meat only option. We can also provide smaller vegetarian paella dishes to serve alongside if required. Alternatively, instead of as a main meal, you could choose to have paella along with a BBQ or hog roast to give your guests the option of eating both.

Paellas are also a great alternative for evening food instead of the more



Drinks Package



Drinks prices Include

- Glassware
- Chilling of drinks
- Removal of all bottles



Reception Drinks prices from

- House Prosecco £4.95 per glass
- House Champagne £7.95 per glass
- Pimms and lemonade with all the trimmings £5.75 per glass
- Bride and groom cocktails from £6.50 per glass

Table Wine prices from

- House Red £12.95 per bottle
- House White £12.95 per bottle
- House Rose £12.95 per bottle
- Selected Red wines from £15.95 per bottle
- Selected White wines from £15.95 per bottle
- Selected Rose wines from £15.95 per bottle

Bottled Water

- 1 litre glass Strathmore still water £1 per Bottle
- 1 litre glass Strathmore sparkling water £1 per bottle

Toast Drinks

- House Prosecco £4.95 per glass
- House Champagne £7.95 per glass

All prices subject to VAT

P.P Catering
& Events

Your whole occasion catered for

Mobile Bars



Bar Hire Prices Include

- Licence
- 2 Experienced Staff
- Supply and Fit Bar
- Cash and Card

Prices From £100.00

Free Bar hire with catering
booking with PP Catering



Standard Bar Menu

You can add any drinks of your choice to
compliment your event

- Guest Ales
- Kopparberg
- Mangers
- Bottled larger
- Guinness
- House Red Wine
- House White Wine
- House Rose Wine
- Bottle of wine
- Glass of prosecco
- Bottle of Prosecco
- Coke
- Diet Coke
- J20
- Lemonade
- Water
- Tonic Waters
- Slim Line Tonic
- Energy Drink
- Smirnoff Vodka
- Gordon's Gin
- Bacardi
- Bells whiskey
- Malibu
- Jack Daniels
- Southern Comfort
- Baileys
- Archers
- Brandy
- Special Gins
- Mixers

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Equipment Hire



Dietary Requirements

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Your whole occasion catered for

At PP catering we pride ourselves on make your special day as stress free as possible so are able to offer all the services you require so that you only have to correspond with one company to facilitate all your event needs .

We can supply all of the following

- All crockery and cutlery
- All glassware
- All table linen
- Chair covers
- Round Tables various sizes
- Banqueting tables
- Chairs with seat pads

Please contact for current hire costs



COVID 19 Trained



Insurance and certifications
PP Catering has all the relevant public liability and company insurances to work at any venue. We work closely with our EHO officer to make sure we are up to date with all the latest guidelines. All our staff have been in house trained to handle food correctly and our chefs have food handling certification.

