

Shadmi Catering

part of Jasmine Group

Events. Food. Spirit

WEDDING MENU

RECEPTION

Our Waiters will offer a selection of drinks from trays.

A selection of Spirits, 3 types of Cocktails, Sparkling Wine Soft Drinks and Mineral Water.

Red & White House Wine will be served during the meal.

Our Waiting staff will be serving your chosen selection of gorgeous canapés, offered from our bespoke canapé trays.

You may choose 8 of the following beautifully presented canapés:

Vegetarian

Served Cold

Spicy Tomato Salad served in Baby Cucumber Cups with Tortilla Chips

Mezze Focaccia

Individual focaccia with Hummus, Chickpeas, Fresh Herbs, Cherry tomato Matbucha and Tahini Sauce

Mini Sundry Tomato Tortilla Bowl filled with Homemade Guacamole and Tomato Salsa

Gazpacho of Red Summer Vegetables with Celery, Peanut Sesame Oil, topped with Bread Ball

Served Hot

Rice Arancini Served with Sweet and Sour Sauce

Mini Mushroom Burger served in fluffy Bun with Sauce and vegetables

BBQ Cauliflower Flowers

Served with Garlic Aioli

Japanese Breadcrumbs and Black Sesame Seeds Tofu Skewers with Yellow Chilli and Pickled Radish Sauce

Satay Baby Corn on Skewer

Fish Canapés

Served Cold

Beetroot Gravlax served with Soured Tartufi, Lemon Zest, Capers and Dill on Chickpea Cake

Sesame Char Grilled Thai Marinated Salmon with Pink Pickled ginger

Black and White Sesame Seared Tuna served on Sliced Fresh Cucumber

Sea Bass Ceviche
Served in Shot Glasses

Mexican Tuna Ceviche in tortilla bowl

Seared Tuna Sashimi and Avocado on Blini with Wasabi Aioli

Served Hot

English Breaded Fish and Chips
Served with tartar sauce and Pea Shot

Red Meat and Poultry Canapés

Served Hot

Miniature Open Devilled Steak Sandwich with Truffle Tofutti Cream, Red Onion Marmalade, Crispy Yellow and Red Cherry Tomato Crisps and Rocket

Honey and Rosemary with Black and White Sesame Seeds Beef Baby Sausages served with Smooth Cured Lemon Sauce

Satay Brushed Chicken Skewers served with Coriander, Peanut Sauce and Lemon Grass Roasted Cashew Nuts

Mini Beef Burger Served in Fluffy Bun with Sauce and Vegetables

Beef Wellington Bites Decorated with Baby Rosemary

Mince Beef Kebabs on Cinnamon Stick with Tahini Sauce

Thai Green Chicken Skewers served with Coriander & Coconut Milk

Pistachio lamb ribs served on sweet potato mash

Asado sliders with pickles and coleslaw

Lamb Slider, Tzatziki Sauce, Shredded Cucumber in Pita

Mini Duck Pancakes

Reception Food Stations **

Sushi Bar

Live Sushi Table

Hand Made Sushi Rolls and Cones
Tuna and Salmon Sashimi
Served with Soy Sauce, Wasabi and Pickled Ginger

Taco Bar

Selection of Mexican Dips and Salads, including Guacamole, Salsa, Mixed Beans Salad,
and Mexican Vegetables Salad.

Fresh filled Tacos and with Hot Fillings, including Mexican Rice, Spiced Stir-Fry
Vegetables, Chilli Con Carne
Mexican Corn on the Cob.
Red & Green Tabasco and Jalapeños.
Tequila Shots.

Salt Beef Bar

Cooked Pickled Brisket in Rich Beef Stock.
Served with Wholegrain Mustard, Mayonnaise, Pickles, Rye Bread, and Mini Bagels.

Shawarma Station

Succulent Turkey and Chicken Thighs Escallops seasoned with our Secret Mix of Spices,
Falafel Balls. Grilled Vegetables Skewers. Pitta Bread. Handmade Hummus. Warm
Chickpea Sauce. Spicy Red Chilli Sauce. Lemony Green Tahini.
Red Cabbage Salad.

STARTER

FISH

Salmon Starter
Salmon Avocado and Lime Terrine, Rolled Salmon Gravlox, Served with Coulis, Green Leaf and
Toasted Sour Dough

Lemon and Fresh Herbs Pan Fry Sea Bass
Served on Yellow Courgettes,
Mixed Pepper Collies, Herbs Oil and Pac Chow

Thai Roasted Salmon Served on Thai Noodles Salad

Seared Seabass on a fresh herb tabbouleh with courgette cubes and sauce Vierge

MEAT

Duck Salad **
Served with Mixed Leaves, Oranges and Dry Cranberries with Citrus Sauce

Chicken Liver Pate Brule

Served with Toasted Sour dough Nuts and Raisin Bread & Onion Jam

VEGETARIAN

Butternut Squash Carpaccio with Roasted Pistachio and Sweet Basil Strips

Fried Tofu Served on Chinese Style Green Beans

Potato, Mushrooms and Shallots Pancake Served with Mushroom Sauce

Fried Aubergine parcels filled with seasonal greens and served with sweet potato mash

Soup Course – choose 1 **

Served with Sesame Stick

Tomato and Basil

Butternut Squash

Pea and Mint

Creamy Chicken Soup

MAIN COURSE

VEGETARIAN

Rolled Filo Pastry filled with Plant based Mincemeat , Dry Fruit and Fried Onion with Dates Honey and Tahini Sauce

A Trio of Filled Baby Aubergines with

Babaganush,

Vegetable Ratatouille

Sweet Potato Puree

Served on King Edward Potato Mash, with Plum Tomato & Truffle Sauce

MEAT

Smoked Paprika Grilled Chicken Thighs with Potato Steak, Sweet Potato Boats and Roasted Broccoli

Hoisin Roasted Chicken Thighs

Served with Sticky Rice and Stir Fry Vegetables

Due of Meat

Asado on the Bone & Chicken Thigh Skewer

Served on Jerusalem Artichoke Cream and Caramelised Sweet Potato Boats with Roasted Broccoli Flowers

Slow Cooked Roast Beef served with chicken pargiot.

Served on Jerusalem artichoke cream and baby vegetables.

Dessert

Chocolate fondant

Served with Vanilla ice cream & mini jars of berry compote.

Tarte au citron

Served with berry sorbet & a French macaroon.

Mango Tart tatin with Vanilla Ice Cream and Mango Coulis

Sweet Dream Desserts

Mixed Fresh Fruit, Chocolate Fudge, French Macaroons and Raspberry Ice Cream

Served on Sweet Pecans and Coulis Sand

Classic Apple & Tangy Rhubarb Crumble
with Vanilla Custard

Modern Twist on Classic Pear Tart Tatin
with Cinnamon Ice Cream and Hazelnut Praline

Or

Signature Dessert Buffet **

With huge selection of desserts, crepes, waffles, ice cream and chocolate

Tea and Coffee Bar

Tea, Coffee & Herbal Infusions

Petit Fours

Fresh Fruits

Dance Floor Surprises

Catering Charges

The Charge for the enclosed proposal is based on a minimum of 150 guests.

£118 pp plus VAT

This price is based on:

Menu

Soft Drinks and Cocktails

A selection of 8 types of Hot and Cold Canapés (or 6 canapes and 1 food station)

3 Course meal with Red and White Wine

Tea & Coffee Bar

Petit fours & Fresh Fruit Platters

Bespoke Crockery and Cutlery

Glassware

Linen & Napery

Head Chef, Commis Chefs and Back of House Personnel

Event manager, Head Waiters and Waiting Staff

Additional Charges

Soup Course £3

Meat Starter £6pp

Dessert Buffet £6pp

Selection of Spirit – can be provide by you or we can order for you what you like.

Out Mess (Photographer, band etc meals): £45 per person

Rubbish Removal

Kitchen Equipment Hire

Distance Charge for Staff

Kashrut Fee

VAT