

BBQ Wedding Breakfast

We will prepare & cook your choice of food in front of you and your guests on our fantastic charcoal grill, using fresh, locally sourced ingredients for that “relaxed feel” to a wedding breakfast.

Catering manager to ensure everything runs smoothly

Fully trained waiting staff to serve your meal

All cutlery and crockery

Crisp white table linen

Linen napkins

Table glassware including wine glass, water glass and water jug

Champagne flute for the toast

Glassware for arrival drinks

Cooking Equipment

We at Wild Garlic Catering, don't believe in hidden charges, so included in this price is all your chefs, serving staff, cutlery, table linen, table glassware, toast glass, arrival drink glass and cooking equipment as well as the V.A.T. This enables you to understand the full cost of your catering, to help you make the decision that is right for you.

Bread

BBQ Wedding Breakfast

Selection of Freshly Baked Bread, Butter, Balsamic Vinegar & Olive Oil

Plated Starters

select one meat & one vegetarian option for your guests to choose from

Meat

Chipotle Glazed Chicken Skewer

Corn & Avocado Salsa

Smoked Chicken Ballantine

Shallot, Potato, Edamame Bean & Chorizo Salad, Lemon and Smoked Paprika Mayonnaise

Potted Slow Cooked Ham Hock

Parsley Mayonnaise, Sourdough Toast, Pea Salad and Pickled Balsamic Onions

Slow Braised Belly of Pork

Glazed with Korean BBQ Sauce, Pickled Apple and Celeriac, Scallions & Sesame

Fish

Liquorice, Beetroot & Soy Cured Chalk Stream Trout

Kohlrabi and Fennel Slaw, Apple Yuzu Crème Fraiche

Posh Prawn Cocktail

Juicy Prawns, Bloody Mary Mayo, Charred Gem Lettuce, Lemon & Brown Bread

Oaked Smoked Scottish Salmon

Caper and Parsley Dressing, Brown Bread and Micro Leaves

Tiger Prawn and Mango Skewers

Roasted Coriander Bulger Wheat, Spring Onions & Harissa Dressing

Vegetarian/Vegan

Grilled Halloumi

Cherry Tomato & Asparagus Salad, Lemon & Basil Oil

Salt Baked Celeriac

Pickled Apple, White Beans, Chives, Truffle Oil, Focaccia Crisps

Tomato, Beetroot & Baby Mozzarella

Watercress Pesto & Toasted Pine Nuts

Pickled Cauliflower & Spiced Chickpeas

Black Garlic Ketchup, Root Vegetables & Burnt Corn

Baked Old Winchester Cheese Tart

Poached Hens Egg and Chervil Hollandaise

BBQ Main Courses

Choose two meat, one fish and one vegetarian dish to create the perfect menu for you and your guests to accompany corn on the cob, 3 salads and buttered new potatoes

Meat

Whole Leg of Lamb Rubbed Moroccan Spices, Salsa Verdi

Aged Whole Beef Sirloin Chimichurri Sauce

Whole BBQ Pork Shoulder Bourbon BBQ Sauce

Locally Hand Made Beef Burgers Cheese

Farmhouse Pork Sausages Caramelised Onions

Lemon and Coriander Chicken Skewers

Thai Red Curried Pork Belly

Lamb Kofta Kebabs

Fish

Sweet Chilli Glazed Salmon

Grilled Mackerel Sun Dried Tomato & Basil

Moroccan Spiced Fish Skewer

Baked Rainbow Trout Caper Butter

Red Mullet Black Bean Sauce

Prawn Skewer Ginger and Lemongrass

Lobster Tail Garlic and Tarragon Butter (supplement applies, Market Price)

Vegetarian

Mediterranean Vegetable Kebabs

Spiced Chickpea, Coriander Burgers

Halloumi and Red Pepper Skewers

Plant Based Burger

Garlic Mushroom Skewer

Tamarin & Ginger Glazed Sweet Potato

Grilled Pumpkin with Sage

Plated Desserts select one dessert for all of your guests

Chocolate and Hazelnut Mousse

Strawberry compote, Roasted Hazelnuts, Torched Marshmallow

Glazed Lemon Tart

Raspberry Puree, Raspberry Chantilly

Classic Eton Mess Meringue, Berries, Cream

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Bean Ice Cream, Candied Nuts

Baked Vanilla New York Cheesecake

Strawberries, White Chocolate Coated Honeycomb

Light Lemon Posset

Rhubarb Compote, Meringue Pieces

Classic Treacle Tart

Clotted Cream, Marmalade Sauce

Vanilla Crème Brule

Shortbread Biscuit, Blueberry Jam

Raspberry Mousse

Grilled Peach, Almond Crumble, Bramble Puree

Pear & Almond Tart

Clotted Cream, Pear and Vanilla Puree

Almond Milk Pannacotta

Almond Biscuit, Roasted Peaches, Raspberry Gel

Sharing Dessert Boards

Eton Mess

Meringues, Whipped Vanilla Cream, Fresh Strawberries and Raspberries

Doughnuts

Freshly Made Doughnuts, Passion Fruit Curd, Salted Caramel

Sugar Waffles

Warm Belgian Waffles, Vanilla Ice Cream, Chocolate Fudge Sauce, Fresh Berries, Maple Syrup

Brownie Board

Rich Chocolate Brownies, Raspberry Compote, White Chocolate Sauce

Pick & Mix

Choose 3 of your favourite miniature puddings to create a dessert board tailored to you.

Rich Chocolate Brownies

Glazed Lemon Tarts

Cookies

Strawberry Custard Tarts

Waffle Pieces

Milk Chocolate Mousse

Lemon Posset

Traditional Crème Brûlée

Rhubarb Fool

Macaroons

Vanilla Cheesecake

Mini Scone, Clotted Cream, Jam

Served with Toasted Marshmallows, Meringue Pieces, Fresh Berries, Pouring Cream, Berry Coulis.