

Barretts
EVENT CATERERS

PASSIONATE CREATIVE PERFECTION

About us

**WE ARE PASSIONATE ABOUT FOOD.
GREAT TASTE, CREATIVE PRESENTATION,
SERVED TO PERFECTION.**

Established in 2002 by Matthew Barrett, Barretts Event Caterers specialise in outside catering for all manner of events, no matter how big or small. From weddings to directors' lunches, product launches to corporate dinners, we will cater at your chosen venue, whether it is a marquee, office, stately home or your own home.

We have achieved a reputation for delivering the highest quality for both our food and service. Not only do we provide creative cuisine but we add the finishing touch to your event with a flexible and personal approach.

From your first contact and throughout the planning process, we use our years of experience to exceed your expectations right through to the execution on the big day.

At Barretts we pride ourselves on using the very best available produce, responsibly sourced and locally supplied wherever possible, so you can rest assured that our food is of the highest quality.

enjoy!



Our pre wedding canapés are served unlimited throughout your drinks reception, from Mirrors, Glass, Porcelain and Welsh Slate.

Canapés

COLD SELECTION

Filo Cup of Marinated Duck, Spring Onion and a Plum Dressing

Marinated Tuna with Lime, Black Pepper and Soy

Seared Chilli Beef, Seaweed and Pickled Ginger

Parmesan Shortbreads, Tomato and Black Olive Confit and Basil Pesto

Herb Bruschetta of Smoked Trout Pâté, Lemon and Dill

Crisp Filo Cups with a Thai Beef Salad

Chicken Liver Parfait on Toasted Brioche with an Onion Jam

Smoked Salmon and Dill Pancakes with Crème Fraiche

Crostini topped with a Black Olive Tapenade, Sun Blushed Tomatoes and Buffalo Mozzarella

Quails Eggs with Cream Cheese and Caviar

Hand Baked Thyme Oatcakes, soft English Goats Cheese and a Red Onion and Chilli Pickle

Mini Rice Cakes, Teriyaki Salmon, Sweet and Sour Cucumber

Tartare of Smoked and Poached Salmon, Horseradish and Dill

HOT SELECTION

Seared Cantonese Beef with an Oyster Dipping Sauce

Devils on Horseback; Aegean Prunes and Sweet Mango, wrapped in Streaky Bacon

Vegetable Won Tons with a Sweet and Sour Dip

Shot glass of Minted Pea and Pancetta Soup

Moroccan Spiced Lamb and Coriander Patties, Tomato and Chilli Salsa

Fontina Cheese and Sun Blushed Tomato Risotto Balls, Balsamic Mayonnaise

Thai Fishcakes with Sweet Chilli Sauce

Oriental Vegetable Spring Rolls, Plum and Tamarind Dip

Lamb Korma on Mini Poppadoms

Flaked Salmon and Parsley Potato Cake with Tartare Sauce

Tandoori Chicken Pieces and Cucumber Raita

Wild Mushroom Risotto with a Parmesan Crust and Pesto

Spiced Chicken Skewer, Peanut and Sweet Chilli Dressing

Mini Bangers and Mash topped with a Red Onion Marmalade

CANAPÉ PARTY

Three Hot and Three Cold

Four Hot and Four Cold

Six Hot and Six Cold

The above prices include cocktail napkins, serving equipment, any catering equipment will be charged accordingly

PRE WEDDING BREAKFAST CANAPÉ

Three Hot and Three Cold

Portobello Mushroom
with a Shallot and Spinach
Stuffing, Soft English
Goats Cheese and a
Pine Nut Salad with
Balsamic Syrup.

AS SERVED AT THE
MONACO GRAND PRIX 2009.

Menu 1

Spiced Butternut Squash Soup finished with a Coriander Scented Oil

Baskets of Freshly Made Breads and Butter

Breast of Country Chicken with a Shallot and Brandy Cream Sauce

Sautéed New Potatoes
Fine French Beans
Honey Glazed Carrots

Classic Tarte au Citron, Minted Crème Fraiche and Fresh Raspberries

Coffee, Tea, Tisanes and Homemade Petit Fours

Menu 2

Portobello Mushroom with a Shallot and Spinach Stuffing,
Soft English Goats Cheese and a Pine Nut Salad with Balsamic Syrup

Served with Flavoured Breads, Balsamic and Olive Oil Dip

Seared Supreme of Scottish Salmon
with a White Wine and Herb Cream Sauce

Crushed New Potatoes
Garden Peas and Button Onions
Baby Carrots

White Chocolate Panna Cotta, Dark Chocolate Sauce
and a Marinated Black Cherry and Kirsch Syrup

Coffee, Tea, Tisanes and Homemade Petit Fours

Menu 3

Tian of Scottish Salmon with a Dill Crème Fraiche
on a Baby Leaf Salad with Lemon and Soft Herb Dressing

Served with Walnut Bread and Butter

Fillet of Cheshire Pork served with a
Caramelised Apple and Cider Gravy

Fondant Potatoes
Glazed Red Cabbage Casserole
Fine Green Beans

Individual Baked Cheesecake with an Orange Compote
and Grand Marnier Mascarpone

Coffee, Tea, Tisanes and Homemade Petit Fours



Menu 4

Tuscan Herb and Sunblushed Tomato Risotto Cakes, Tian of Plum Tomato
and Mozzarella, Rocket Salad with a Pesto Dressing

Served with Focaccia, Balsamic and Olive Oil Dip

Rump of English Lamb with a Red Currant and Rosemary Glaze
and a Rich Red Wine Reduction

Dauphinoise Potatoes
Gateau of Ratatouille Vegetables
French Beans

Sticky Toffee Pudding with Butterscotch Sauce,
Madagascan Vanilla Bean Ice Cream and Candied Orange Zest

Coffee, Tea, Tisanes and Homemade Petit Fours

Menu 5

Char Grilled Asparagus, Rocket and Wafers of Parma Ham
with Sun Blushed Tomatoes and topped with
Shavings of Fresh Parmesan with a Pesto Dressing

Served with Focaccia, Balsamic and Olive Oil Dip

Seared Fillet of Sea bass with a Champagne Butter Sauce

Saffron Roasted Potatoes
Fennel and Courgette Ratatouille

Classic Vanilla Crème Brûlée served with
Shortbread Biscuits and Soft Summer Berries

Coffee, Tea, Tisanes and Homemade Petit Fours



Menu 6

Timbale of Sole and Crab with a Dill and Crayfish Cream
accompanied by Caviar and a Tomato Concassé

Baskets of Flavoured Breads with Balsamic and Olive Oil Dip

Honey Roast Duck Breast with a Port Wine and Orange Jus

Boulangere Potatoes
Sautéed Savoy Cabbage and Smoked Bacon
Thyme Roasted Carrots

Trio of Desserts
Rich Chocolate Marquis topped with a Praline Mascarpone
Classic Tarte au Citron
Brandy Snap Basket with Chantilly Cream and Summer Berries

Coffee, Tea, Tisanes and Homemade Petit Fours

Cant decide? Why not let your guests choose by offering the mini desserts served on slates? - a real favourite with the ladies as they get a little bit of everything.

OR CHOOSE ONE DESSERT FOR THE GIRLS AND ONE DESSERT FOR THE BOYS.



Menu 7

Five Spice Duck Confit, Oriental Green Salad, Crisp Noodles and a Plum and Ginger Dressing

Served with Farmhouse Granary Bread

"Duo of Lamb"
Roasted Outlet of Lamb beside an Individual Lamb Confit Hot Pot

Sautéed Spinach
Baby Carrots
Port Wine Jus

Assiette of Summer Raspberries
Raspberry Cheesecake, Raspberry and Amaretto Trifle and a Raspberry Pavlova

Coffee, Tea, Tisanes and Homemade Petit Fours

Menu 8

Trio of Seafood Starters comprising;
Thai Scented Fishcakes with a Sweet Chilli Dip
Herb Crusted Gravdax and Pickled Cucumber Salad
Shot Glass of Classic Prawn Cocktail

Baskets of Flavoured Breads, Balsamic and Olive Oil Dip

Medallions of Beef Fillet with Wild Mushrooms and a White Truffle Jus

Dauphinoise Potatoes
Asparagus Spears
Caramelised Shallots

Slates of Mini Desserts comprising of:
Classic Tiramisu, Rich Chocolate Marquis with a Praline Mascarpone,
Pink Champagne and Strawberry Jelly,
Individual Sherry Trifle, Lemon Posset with a Berry Coulis

Coffee, Tea, Tisanes and Homemade Petit Fours

Old English Menu 1

Leek and Potato Soup with Herb Croutons

Baskets of Farmhouse Breads and Butter

Traditional "Bangers and Mash"

White's Farm Cumberland Sausages and Buttery Mash topped with an Onion and Boddingtons Gravy with a Braised Red Cabbage

Apple and Sultana Crumble served with Proper Custard

Coffee, Tea, Tisanes and Dinner Mints



Old English Menu 2

Smoked Haddock and Parsley Potato Cake set on a Pea Puree with Fresh Tartar Sauce

Baskets of Farmhouse Breads and Butter

Breast of Country Chicken stuffed with Black Pudding and wrapped in Cured Ham with a Red Wine Sauce

Bubble and Squeak
Seasonal Vegetables

Classic Pimms Jelly Trifle with Orange and Honey Biscuits

Coffee, Tea, Tisanes and Dinner Mints

Old English Menu 3

Pressed Ham Hock and Parsley Jelly topped with a Pea Puree, Pea Shoots and a Walnut Crostini

Baskets of Crusty Breads with Butter

Coastal Fish Pie with a Creamy Mash and Cheddar Cheese Crust

Wilted Garden Greens

Rosé Champagne and Strawberry Jelly beside a Brandy Snap Basket filled with Vanilla Ice Cream, Fresh Strawberries and a Summer Fruit Coulis

Coffee, Tea, Tisanes and Dinner Mints



Old English Menu 4

Vanilla Cured Gravdax of Salmon with a Fromage Blanc, Beetroot Jelly and Herb Olive Oil

Served with Farmhouse Granary Bread

Steak and Woodland Mushroom Pudding coated in a Rich Stout Gravy

Horseradish Mash, Confit of Thyme Roasted Root Vegetables

Lemon Posset topped with a Wild Berry Coulis served with Homemade Shortbread

Coffee, Tea, Tisanes and Dinner Mints

Optional Extras

SORBET

Pink Grapefruit

Champagne

Lemon

Cassis

Vodka and Lemon

Gin and Lime

Raspberry and Mango

SOUP

Vine Ripened Tomato with a Basil Mascarpone

Sunblushed Tomato & Sweet Red Pepper

Spiced Parsnip and Apple

Minted Pea and Ham with Crisp Pancetta

Traditional Leek & Potato

Woodland Mushroom and Tarragon

Spiced Butternut Squash Finished with a Coriander Crème Fraiche

Water Cress and Pancetta with Parmesan Cream

CHEESE COURSE

Cheese platter for 10 people

OR

Individual portions of Artisan Cheese Selection

DRINKS

BARRETTS NOT ONLY SUPPLY AMAZING FOOD BUT GREAT WINE TO GO WITH IT. FROM SOMETHING FULL OF BUBBLES FOR A DRINKS RECEPTION TO A CRISP WHITE OR FRUITY FULL BODIED RED TO GO WITH YOUR MEAL - WE HAVE A FULL LIST FOR YOU TO CHOOSE FROM.

Not only that but we can supply a full bar for you if required for your event.

Why not add a raspberry to each drink to give it a really summery feel?

ALL DRINK AND BAR SERVICE REQUIREMENTS CAN BE DISCUSSED AT YOUR MEETING AND A BESPOKE PACKAGE PUT TOGETHER FOR YOU.

Vegetarian Options

STARTERS

Classic Caesar Salad with Fresh Parmesan,
Garlic Croutons and Wafers of Avocado

Salad of Oriental Vegetables with
Crisp Chinese Noodles, Sweet Plum Glaze

Trio of Seasonal Melon presented
with Mango and Passion Fruit Coulis

Warm Goats Cheese and Plum Tomato Tart,
Baby Salad Leaves, Basil Oil Dressing

Warm Woodland Mushroom and Asparagus Filo Tart
coated in a Champagne Cream Sauce

*Starters not required if main menu has vegetarian starter



MAIN COURSES

Wild Mushroom Risotto with Shavings of Parmesan,
Rocket Salad and a Green Pesto Dressing

Spinach, Mushroom and Butternut Squash Wellington with a Shallot Sauce

Vegetable and Sweet Potato Turnover on a Warm Lentil Salsa

Pithiviere of Root Vegetables and Butter Beans on a Rich Provençal Sauce

Roasted Vegetable and Ricotta Strudel with Basil and Tomato Coulis

*all main courses served with same accompaniments as selected meat option

Children's Menus

LITTLE ONES

Seasonal Melon with Fresh Strawberries

Sausage and Mash with Carrots and Gravy

Ice Cream with Chocolate Sauce and Marshmallows

OLDER CHILDREN (UP TO 12) ALL COURSES

Half portions of the Adult Menu at half of the price per child PLUS VAT



CHILDREN'S TEA PARTY BUFFET*

A selection of Sandwich Triangles on Brown and White Bread to include:

Plain Ham
Egg Mayonnaise
Tuna Mayonnaise
Strawberry Jam
Peanut Butter

Cocktail Sausages with BBQ Dip
Chicken Nuggets with Ketchup
Mini Margarita Pizzas
Mini Sausage Rolls

A selection of Tiny Cakes and Biscuits
Jelly and Ice Cream

*This option is only suitable when all children are on the same table

Evening Food Suggestions

After a long day these menus are a great pick me up to keep the party going into the wee small hours.

BACON SANDWICHES ARE ALWAYS A CROWD PLEASER BUT THE DRAMA OF A HOG ROAST ALWAYS HITS THE SPOT.

Grand Display of British and Continental Cheeses accompanied by Celery Hearts, Chutneys and Pickles

Baskets of Farmhouse Bread, Cheese Biscuits, Sweet Grapes and Celery

*Add Homemade Pâté, Dinky Pork Pies, Carved Honey Baked Ham

Bacon and Sausage Sandwiches served on Soft Farmhouse Rolls with Ketchup & HP Sauce

Carved Roast Beef Sandwiches with Onion Gravy and Creamed Horseradish

HOG ROAST

Whole Suckling Pig carved and served with Apple Sauce and Stuffing on Soft Baps

THE FOLLOWING CAN BE ADDED TO THE HOG ROAST

Tomato and Basil Salad, Homemade Coleslaw, Rocket and Parmesan Salad, Roasted New Potatoes with Lemon and Rosemary

DONNER KEBABS

Freshly made Donner kebabs served on Flat Breads with Fattoush Salad, Chilli Sauce and Minted Yoghurt Dip

HOT BUFFET

Lancashire Hot Pot with Pickled Red Cabbage
Chicken Balti with Braised Rice and Mango Chutney

Tasting Sessions

SHOULD YOU WISH TO SAMPLE THE FOOD BEFORE YOUR SPECIAL DAY WE CAN OF COURSE ARRANGE A TASTING SESSION FOR YOU.

These are held at our premises on:

Monday, Tuesday and Wednesday Evenings
We have 2 time slots of either 4.30pm or 6.30pm.

* We can arrange Saturday appointments but these are only available out of season and are subject to availability

We provide for you a choice of 2 dishes for each course served and provide 1 of each dish for you to try.

There is a standard charge of £100 for the tasting session payable upon making the booking.

* this fee provides you with a dedicated manager to discuss all the elements of the tasting and event with you, a chef to prepare and serve each dish for you and the food costs involved

On confirmation of a booking with Barretts Event Caterers the £100 charge will be refunded to your account and will be taken off the final payment.

Should you choose to have the tasting session after you have confirmed the date there will be no charge.*

*Deposit paid in advance

Where ever possible we prefer to have a tasting session after you have had your initial meeting - this way we have already discussed the dishes and may then be a little closer to you trying the ideal menu for your big day.

Catering Equipment Hire

SHOULD YOUR EVENT BE TAKING PLACE IN A MARQUEE OR VENUE WHICH REQUIRES A SATELLITE KITCHEN, THE FOLLOWING EQUIPMENT HIRE CHARGES WILL APPLY:

Catering Ovens

Heated Cupboards

Water Boilers

Delivery and collection fees to be confirmed according to venue area

Some venues and marquees require a skip to be hired for waste.

quotation can be provided based on number of guests attending, approx 1 oven and 1 heated cupboard per 80 guests

Marquee Event Catering Requirements

FOR ALL EVENTS TAKING PLACE IN MARQUEE VENUES, WE WILL REQUIRE THE FOLLOWING:

- Catering area attached to the main marquee to include solid floor and lighting
- Power supply suitable for the equipment required
- Water Supply – a simple hosepipe from house or garden is adequate
- Trestle Tables – supplied by marquee company
- Bar frontage – supplied by marquee company
- Power and lighting behind bar area

Barretts can help with all elements of planning your day - please don't hesitate to ask for our help.

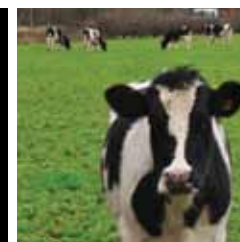
Our Environmental Promise

HERE AT BARRETTS EVENT CATERERS WE ENDEAVOUR TO PROTECT THE ENVIRONMENT AND PROMOTE LOCAL BUSINESSES. SOURCING OUR PRODUCE LOCALLY HELPS TO LOWER OUR CARBON FOOTPRINT.

Our meat is raised on farms where the animals are free to roam, our fish are sustainably caught or ethically farmed. Our fruit and vegetables are locally purchased when in season and our bread is made daily by our two local bakeries.

Recycling is very important to us and this is why all our stationery is printed using recycled paper. We also recycle most of our cardboard and paper products and are committed in trying to recycle 100% of our glass bottle waste.

There are dishes in these menus to suit each season and they can be mixed and matched to create the perfect menu for your event - however if there is something special that you would like we would be happy to tailor-make you a menu to suit.





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