



*Special Occasions*

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*Wedding Menu* Celebrations

**2012**

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# Daytime Wedding Menu

Based on 100 guests

## Drinks on Arrival

Cava, Bucks Fizz, Kir Royale & Orange Juice

## Afternoon Buffet

### Beef Bourguignon with Crusty Bread

Prime Pieces Of Chuck Steak Sealed With Garlic And Thyme, Pan Fried Smokey Bacon And Mushrooms Deglazed With Brandy Then Slowly Cooked In A Rich Red Wine Stew Base With Carrots, Celery, Onions.

### Chicken Korma with Pilau Rice & Naan Bread

Tender Pieces Of Chicken With Indian Spices, Creamed Coconut, Mango Chutney, Natural Yoghurt, Ground Almond And Flaked Almond, Served With Palau Rice

### Chilli Con Carne with Mexican Rice & Nachos

Lean Mince Beef Sealed With Garlic And A Blend Of Mexican Spices and Mixed Peppers To Give a Full Flavoured Dish. Served With Plain Rice.

### Sliced Meats Served with Rolls & Butter

**Deli Rolls** Chinese Chicken • Turkey, Cranberry & Stuffing • Prawns & Mayonnaise • Thai Chicken • Coronation Chicken • Cream Cheese • Cream Cheese & Walnut • Marinated Feta, Red Onion & Mixed Peppers • Chicken & Bacon • Chicken Tikka • Spicy Cheese • Sweet Chilli Chicken • Cheese Spring Onion & Mayonnaise • Chicken & Sweet Corn Mayonnaise • Lemon Zested Crayfish Tails • Prawns & Marie Rose • Beef & Horse Radish • Ham & Cheese • Smoke Salmon & Cream Cheese

**Chinese Platter** Asian Chicken Drumstick • Spring Rolls • Prawn Toast • Seaweed • Sweet Chilli & Hot Chilli Sauce • Crispy Seaweed

**Indian Platter:** Bhajis • Samosas • Pakoras • Mint Yoghurt & Mango Chutney

**BBQ Ribs** Our own secret recipe

**Fiery Sticky Chicken Skewers** Our own secret recipe

**Salads** Sweet Potato Salad • Apple Coleslaw • Chicken & Bacon Pasta • Chicken Tikka Pasta • Mexican Rice

**Selection Of Pastries** Crolines • Le Petite Maison

## Dessert Buffet

**Individual Cheesecakes** Crafted by ourselves; Rocky Road Cheesecake, White Chocolate and Crunch many more

**Mini Chocolate & Orange Brownie**

**Chocolate Profiteroles** Filled with Baileys Crème Patisserie

**Rich Italian Chocolate Trifles** Crushed amaretto biscuit with lashing of Chocolate

**Fresh Fruit Skewers** Served with Warm Chocolate Sauce



# Night time Wedding Menu

Based on 100 guests

*Drinks on Arrival*

Cava, Bucks Fizz, Kir Royale & Orange Juice

*Evening Buffet*

## **Mini Gourmet Beef Burgers**

*Our Own Burger Recipe Only Using 100% Lean Beef Packed With Flavour Infusion. Served With Sweet Tomato And Red Pepper Relish And Chilli Cheese Rarebit*

## **Mini Lamb Kofte Kebab**

*Our Own Burger Recipe Only Using 100% Lean Lamb Packed With Flavour Infusion. Served With Minted Yoghurt Dressing And Chopped Cucumber.*

## **Mini Smoked Bacon And Cumberland Sausage Roll**

*Using The Finest Smoked Bacon And Sausage our homemade bun, with a selection of BBQ, Tomato or Brown Sauce*

**Indian Platter:** Bhajis • Samosas • Pakoras • Mint Yoghurt & Mango Chutney

**BBQ Ribs** Our own secret recipe

**Breaded Chicken Skewers** Our own secret recipe

**Salads** Sweet Potato Salad • Apple Coleslaw • Pancetta Green Pesto Pasta • Italian Bean Pasta

**Selection Of Pastries** Crolines • Le Petite Maison

*Dessert (2 Per Person)*

**Mini White Chocolate and crunchy Shot Cheesecakes**

**Mini Rocky Road Shot Mouse**

**Mini Chocolate Brownies**

**Mini Shot Eaton Mess**

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# Wendy's Outside Catering

6-8 Rimmer Avenue, Bowring Park, Liverpool, Merseyside L16 2NG  
Tel: 0151 489 3731 Fax: 0151 480 9898 e-mail: info@wendysuk.com  
Mob: 07939 804 755 Mob: 07939 804 766