



IN HOUSE CATERING
BROCHURE



IN-HOUSE CATERING

Our incredible catering partners have been delivering mouth-watering wedding menus for our clients for over 15 years.

From tasty canapés to sumptuous feasting menus, late night snacks to formal dining options; whatever you have your heart set on, we can make it happen.

Feeling hungry? A complimentary tasting will be included as part of your planning journey, alongside guidance from our team and options for drinks pairing.

We've created some sample menus to get you inspired, but we'd be more than happy to accommodate a fully bespoke menu to fit your vision and requirements.

Crockery and Cutlery will be included as standard in your catering quote.



CANAPES

CANAPES - £15 PER PERSON

5 Canapes per person

MEAT

Homemade sausage rolls, bloody mary ketchup (VG option available)

Beef burger sliders, vintage cheddar & homemade ketchup

Cheese & chorizo skewers

Chicken yakatori skewers

Mini Beef Wellington with Mild Mushrooms

Confit Duck Croquettes with Plum Sauce

Char-Grilled Asparagus with Parma Ham (GF) (DF)

Mozzarella, Prosciutto & Roast Peach Skewer (GF)

Pressed Pork Belly with Bramley Apple (GF) (DF)

Confit Duck & Cabbage Croquette

Rare Hanger Steak, Chimichurri Dressing (GF) (DF)

Beef Brisket Bon Bons

Smoked Duck with Aubergine Caviar on Brioche Toast

FISH

Local Oysters with Shallot Vinaigrette (GF) (DF)

Anchovies on Toast, Confit Tomato (DF)

Beetroot Cured Salmon, Horseradish Soda Bread

Salt Cod Brandade, Potato Skins (GF) (DF)

VEGETARIAN

Roast Tomato & Saffron Arancini (VG)

Mac 'n' cheese balls (VG option available)

Fig, mozzarella & gorgonzola forks (GF)

Avocado, goats cheese & black olive crostini (V)

Spinach & feta roll (V)

Mini caprese salad - tomato, buffalo mozzarella & basil, virgin olive oil (V + GF)

Sausage rolls with bloody mary ketchup (VG)

Roast Baby Potatoes with Romesco (VG) (GF) & (DF)

- CONTAIN NUTS

Pea & Asparagus Tartlet with Herb Salad (V)

Squash, White Bean. Pickled Radish on Crostini (VG) (DF)

Coronation Cauliflower Crostini (VG) (DF)

Burratta Tomato Party Tartlet (V)

Miso Baked Celeriac, Black Garlic & Lovage (VG) (GF) (DF)

Fava Bean, Broad Bean Seeded Cracker (VG) (GF) (DF)

Honeyed Fig & Goats Cheese on Brioche Toast (V)

MEZZE STARTER SHARING BOARDS

£15 PER PERSON

Selection of charcuterie served with marinated artichokes, sun blushed tomatoes, cornichons, olives & caper berries, selection of cheeses

Or

Stuffed peppadew peppers, falafel, grilled halloumi, stuffed vine leaves, spinach & feta filo bites, olives, pitta bread with hummus (V)

All Served with artisan breads & dips - black olive tapenade, romesco, salsa verde



CHOOSE YOUR STYLE OF SERVICE

MAIN MENU

SIT-DOWN, FEASTING-STYLE SERVICE - £50 PER PERSON

A wonderfully warm style of service that works very well in our venue.

Choose three options from the menu. They will be served in hearty sharing bowls to each table for guests to pass around. All tableware provided.

BOWL FOOD SERVICE - £35 PER PERSON FOR 3 OPTIONS £10 PER BOWL THEREAFTER.

An easy and fuss-free way to feed guests great food. We load up trays with complete mini-meals and distribute them to guests.

BBQ MENU

Seated, feasting-style service - £50 per person

a choice of three mains and three sides. All tableware provided.

Casual/standing style service - £40 per person

a choice of three mains and three sides, served in recyclable, street-food style dishes.

MAIN MENU

MEAT

Jambalaya: Southern style rice, spicy chorizo & tender chicken
Asian pork belly, steamed bok choy, crispy onions & steamed rice
Chicken chasseur: Braised chicken, smoky lardons, mushroom & garlic
Beef bourgeon: Slow-cooked beef in red wine, parsley mash
Chicken fricassee: Tender chicken & mushrooms cooked in a white wine, tarragon & cream sauce, pilaf rice
Moussaka: Fragrant lamb layered with grilled aubergine & white sauce, green salad & garlic bread
Classic beef lasagne, green salad & garlic bread
Pulled pork, brioche bun, spicy slaw
Chilli con carne, braised rice with sour cream & salsa

FISH

Teriyaki salmon, stir fried noodles
Penne puttanesca: Chili, anchovies & garlic in a rich tomato sauce
Smoked Haddock Kedgerree: Smoked haddock & curried rice, coriander, spring onion & soft-boiled egg
Breaded Fish Cakes, tartar sauce, garden salad
Fish Pie, cheese crust, garden peas
Poached fish of the day, tomato & lentil stew
Seafood Risotto
Seafood Paella with lemon & rocket salad
Tuna Nicoise Salad

VEGETARIAN / VEGAN

Thai green vegetable curry, steamed jasmine rice (V)
Pumpkin pickle arancini balls, green salad & garlic bread (V)
Macaroni cheese, buttered corn on the cob & garden salad (V)
Wild mushroom risotto, fresh thyme & garlic (V)
Roasted vegetable gnocchi, sundried tomato & olive tapenade (V)
Three bean chilli, braised rice with sour cream & salsa (V)
Moroccan chickpea & spinach stew (VG)
Oven baked miso aubergine, steamed rice, Asian greens (VG)
Sweet potato & coconut curry, cracked bulgur wheat (VG)
Shepherdless pie: Slow cooked root vegetables & a potato crust (VG)
Puy lentils tossed with kale, green bean & garlic smothered in a rich tahini sauce (VG)
Spinach & sweet potato dahl, raita & naan (VG)

BBQ MENU

MAINS

100% prime steak cheese burger
Jamaican jerk chicken
Garlic, lemon & herb chicken (GF)
Piri piri glazed baby back pork ribs (GF)
Teriyaki pork, red pepper & pineapple kebab
Pil pil garlic & chilli prawns skewer
Pulled BBQ pork, summer slaw & brioche rolls
Grilled halloumi & Mediterranean vegetable burger (V)
Marinated tofu burger with kimchi (VG)
Sweet potato, chilli & red bean vegan burger (VG)

SIDES

Artichoke, courgette & cherry tomato orzo salad (V)
Heritage tomato & red onion salad (VG + GF)
Potato & spring onion salad (V + GF)
Summer leaf salad with French dressing (VG + GF)
Jamaican dirty rice salad Summer slaw with beets, carrots, celeriac & fennel (V + GF)
Caesar salad with boiled eggs, croutons, cherry tomatoes, anchovies, dressing & parmesan Greek Salad with chopped tomatoes, cucumber, onions, olives, cos & feta (V + GF)
Super food salad with green beans, peas, mange tout, sweet potatoes, beetroot, cherry tomatoes & seeds (VG + GF)
Rainbow beetroot salad with rock salt & olive oil (VG + GF)
Tenderstem broccoli, green bean & asparagus salad with ginger & chilli dressing (VG + GF)
Bulgar wheat with feta, mint, cucumber & pomegranate salad



CHILDRENS MENU

£8 PER CHILD

Maximum of 2 options per party

- Penne pasta with homemade tomato sauce & cheddar cheese (V, VG available)
- Chicken nuggets with chips & beans (VG available)
- Tomato & mozzarella pizza
- Lasagna & garlic bread
- Mac & cheese
- Sausage & mash with peas & gravy (vg available)

LARGE SHARING DESSERTS

**£600 FOR UP TO 50 PEOPLE, £12 PER PERSON
THEREAFTER**

Choose 3 options

- Hazelnut brownie stack (V)
- Mixed seasonal fruit pavlova (V + GF)
- White chocolate & raspberry cheesecake (V)
- Lemon cheesecake (V)
- Profiterole tower with chocolate sauce
- Vegan fruit tart (VG)
- Vegan carrot cake (VG)



CHEESE STATION

**£750 FOR UP TO 50 PEOPLE, £15 PER PERSON
THEREAFTER**

A selection of four of the finest cheeses; you can choose your favourites! Served with gourmet crackers, fresh bread, home-made chutneys & grapes

UNLIMITED ICE CREAM STATION

**£630 FOR UP TO 85 PEOPLE, £7.50 PER PERSON
THEREAFTER**

Luxury dairy & vegan ice cream with a topping station of nuts, sweets, chocolate buttons, sprinkles and hot sauces



CHURROS

**£400 FOR UP TO 50 PEOPLE, £8 PER PERSON
THEREAFTER**

The tastiest of treats sprinkled with cinnamon sugar and dipped into hot chocolate or salted caramel sauce

EVENING FOOD

PIZZAS

Freshly baked 12" sourdough pizzas, cooked on site and left on tables for guests to tuck into. Choose from a sourdough base or gluten-free base (+£1.50)

DOWN TEMPO (V or VG) - £10

Marinara sauce, basil, mozzarella

JUNGLIST (V or VG) - £12

Marinara sauce, mozzarella, red peppers, roasted mushrooms, fresh chilli, red onion

RELOAD - £12

Marinara sauce, pepperoni, mozzarella

NU JAZZ - £12

Marinara sauce, mozzarella, salami, pepperoni, chorizo

Please note, our gluten free pizzas are cooked in the same oven as the sourdough bases. All bases are vegan friendly.

CONTACT US TO BOOK YOUR TASTING!

Email - weddings@piercourtbrighton.co.uk

