



Wedding Breakfast

Price:£40.00

Wedding Breakfasts

Planning a wedding is a daunting task. There is so much to think about and one of the major aspects of the day is the food.

We at Kings Catering offer a bespoke planning service and we are able to tailor make your wedding to meet with your own personal requirements and personalities.

In our experience there are **no** set menus and there is **no** set format.

Each Wedding **is** different, because no two couples are the same.

We have put together some menu ideas for your perusal. Ideas based on weddings we have done in the past and our experience gained over the last twenty years prove invaluable when helping you plan your big day.

We have also tried to keep the whole process simple.

We have priced our menus, knowing a guide price can help you decide what is within your budget. Of course, our menus are not 'set in stone' and we can arrange a meeting to discuss options.

Cost includes:

Necessary Crockery and Cutlery

Quality Paper Napkins (Supplement for White Linen Napkins £1.50 each)

Waiting Staff

VAT @ 20%

White Linen Table Cloths are not included these are charged at £10.00 each including VAT

Soups & Starters

Roast Plum and Tomato Soup [v]

Plum Tomatoes Roasted with Garlic and Balsamic Vinegar pureed with Basil

Leek and Potato Soup [v]

Potatoes and Leeks pureed, finished with Cream and Crispy Leek Garnish

Parsnip and Blue Cheese Soup [v]

Parsnips and Yorkshire Blue Cheese pureed, finished with cream and Vegetable Crisps

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Pea and Mint Soup [v]

Peas and Fresh Mint pureed, finished with Cream

Ham Hock Terrine

Served with Piccalilli

Warm Asparagus and Tomato Tart [v]

Served on a bed of Rocket Leaves with Balsamic Dressing

Thai Spiced Fish Cakes

Beansprout, Noodle and Coriander Salad, Sweet Chilli Dressing

Smoked Salmon Parcel

Filled with Prawns and Crayfish, Marie Rose Sauce

Antipasti

A selection of Parma Ham, Salamis, Italian Cheese, Olives, Sun Blush Tomatoes and marinated Vegetables

Baked Goats Cheese Crottin [v]

Served on a Toasted Croustade with a Honey Dressing

Bang Bang Chicken Salad

Chicken baked in a Peanut Sauce sliced and served cold on an Oriental style salad with Prawn Crackers

Caprese Salad [v]

Mozzarella, Plum Tomatoes, Fresh Basil with a Balsamic Dressing

Can be enhanced with Fresh Figs and Black Olives

Tuna Salad Nicoise

Mixed Leaf, Boiled Egg, New Potatoes, Red Onions, Cucumber, Fine Beans and Tomatoes, Tuna with a French Vinaigrette dressing

Prawn Cocktail

Served with a Vodka Bloody Mary Horseradish Sauce

Crab and Avocado Tortilla

Crab served in a Soft Flour Tortilla with Sour Cream, Guacamole and Salsa

Main Course

Sausage and Mash £39.50

Butcher Pork and Leek Sausages with Red Onion Mash with Onion Gravy

Pork Loin £39.50

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Pork Loin finished with a Cream and Sage Sauce

Duck Confit £40.00

Slow cooked Duck Leg to ensure tenderness, finished in a hot oven, with a Blackberry and Red wine Sauce

Pan Fried Chicken Breast £40.00

Chicken Breast pan fried with a White Wine, Cream and fresh Tarragon Sauce

Homemade Beef Casserole £40.00

Yorkshire Beef and Mushrooms marinated and cooked in Yorkshire Ale topped with a homemade Horseradish Scone

Turkey Paupiette £41.00

Turkey Paupiette wrapped in Bacon Stuffed with Pork and Apricot Sausage Meat served with a Rich Turkey Gravy

Stuffed Chicken Breast £42.00

Chicken Breast stuffed with Chorizo and Sun Blush Tomato, wrapped in Parma Ham finished with a Tomato and Blackberry Sauce

Beef Olive £44.00

Escalope of Local Beef stuffed with diced Mushrooms, Onions, Parsley and fresh Breadcrumbs braised in a Red Wine Sauce

Daube of Beef £44.00

A slice of Feather Blade Beef braised slowly in Red Wine served on Mustard Mash

Rump of British Lamb £44.00

Rump of British Lamb served on a Rosti Potato with Red Wine Sauce

Shoulder of Lamb £44.00

A Portion of Boned Out Shoulder of Local Lamb braised with Red Currant Jelly

Oven Baked Cod £44.00

Oven Baked Cod served on a Pea Risotto finished with a Saffron Cream Sauce

Roast Yorkshire Beef £46.00

Roast Sirloin of Yorkshire Beef with Dripping Roast Potatoes and Homemade Yorkshire Puddings

Fillet of Yorkshire Beef en Croute £50.00 | Make it Rossini for £4.50 extra

Prime Beef Fillet with a Mushroom Duxelle served on a Puff Pastry Disc topped with Puff Pastry and served with a Red Wine Sauce

Loin of Yorkshire Lamb £50.00

Herb Crusted Loin of Lamb served on a bed of Spring Cabbage with a Redcurrant and Red Wine Sauce

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Pudding

Sticky Toffee Pudding

Homemade Sticky Toffee Pudding served with a Sticky Toffee Sauce garnished with Fresh Figs

Chocolate Profiteroles

Homemade Profiteroles served with a warm Chocolate Sauce, dusted with Cocoa

Classic Lemon Tart

Homemade Lemon Tart, Raspberry Coulis, Fresh Fruits, dusted with Icing Sugar

Toffee and Banana Crumble

Shortcrust Pastry Tart filled with Toffee and Bananas topped with Crumble and served with a Vanilla Custard

Pavlova

Homemade Meringue Nest filled with Whipped Cream topped with Raspberries finished with a Raspberry Coulis

Cheesecake

Homemade White Chocolate Cheesecake topped with fresh Raspberries finished with a Raspberry Coulis

Crème Brulee

Homemade Crème Brulee served with Homemade Shortbread Biscuits

Chocolate Brownie

Homemade Chocolate Brownie served with warm Chocolate Sauce dusted with Cocoa

Chocolate Pot

Homemade Chocolate Pot served with Cinnamon Dipping Biscuits

Summer Berry Tart

Shortcrust Pastry Tart filled with Crème Anglais topped with seasonal Berries dusted with Icing Sugar

Chocolate Roulade

Homemade Chocolate Roulade filled with Chocolate Ganash and whipped Cream finished with Raspberry Coulis, dusted with Icing Sugar

Chocolate Puddings – Supplement £2.00

White Chocolate Cheesecake, Chocolate Brownie, Chocolate Ice Cream

Fruit Puddings – Supplement £2.00

Lemon Tart, Raspberry Pavlova, Strawberry Ice Cream

Main Course – Vegetarian

Money Bags

Filo Pastry filled with Sautéed Mushrooms finished with a Cream and White Wine Sauce

Asparagus Pithivier

Puff Pastry filled with Fresh Asparagus, Crème Fraiche and Swaledale Cheese finished with a Cream and White Wine Sauce

Savoury Bread and Butter Pudding

Roasted vegetables cooked into a Bread and Butter Pudding finished with a fresh Tomato Salsa

Mushroom Stroganoff

Mushrooms and Wild mushrooms cooked in a Cream, White Wine and Wholegrain Mustard Sauce served with Basmati Rice

Potato Cakes

Courgette and Potato Rosti Cakes enhanced with Mint topped with Feta Cheese finished with a fresh Green Salsa

Vegetable Olive

Roasted vegetables and fresh Basil wrapped in a Crepe, with a Tomato Sauce, topped with a Béchamel Sauce and grated Wensleydale Cheese finished with a mixed Salad

Risotto

Butternut Squash Risotto topped with Parmesan Shavings served with a Balsamic dressed Rocket Salad

Vegetable Casserole

Roast Vegetables in a Tomato Sauce topped with Homemade Sage Dumplings

Evening Buffet

Planning for an Evening Buffet can be difficult.

There are so many options to choose from, we could advise you to spend a lot of money on an Evening Buffet but in our experience 'Less is more'.

As a caterer we take pride in preparing our food and it is soul destroying to see a Buffet thrown away at the end of the night.

We have listed below the most popular options and prices we have catered in recent years. The curly sandwiches have been replaced with more interesting ideas!

Cheese Tower – Five Cheeses enough to serve up to 150 Guests £400.00
 Cheese Tower – Three Cheeses enough to serve up to 70 Guests £625.00

Both Cheese Towers come presented on a wooden board garnished with Grapes, Celery and Fresh Figs, side dishes of Nuts, Dried Fruits and Chutney served with Savoury Biscuits and Butter Disposable Plates, Knives and Napkins provided

Bowl Food – Served in Street Food Containers – Cost per person £6.50

From a choice of: Thai Green Chicken Curry with Sticky Rice

Chicken Tikka Masala with Basmati Rice

Boeuf Bourguignon on crushed Potatoes

Vegetarian options of: Thai Red Vegetable Curry and Sticky Rice

Vegetable Korma with Basmati Rice

Mushroom Stroganoff with Buttered Noodles

CHOOSE ONE MEAT DISH AND ONE VEGETARIAN DISH

We will serve 75% meat and 25% vegetarian

Disposable Napkins and Cutlery provided

Pork Pie Tower Pork Pies in Various sizes to create a Tower £300.00

Enough to serve 100 guests

Served with Chutney's and HP Sauce

We will present the Tower on a Board

Disposable Plates and Napkins provided

Haute Dogs Various flavoured Sausages presented in a Soft Torpedo Bread Roll – Cost per person

£7.95

We will serve the Hot Dogs from Chafing Dishes along with

Suitable Sauces and Chutneys to compliment the Sausages

Disposable Plates and Napkins provided

Afternoon Tea

For a less formal Wedding Afternoon Tea service is becoming more popular, we have put together an Afternoon Tea Menu which is substantial enough to suit your entire Guest's. We serve Afternoon Tea Food to your tables on Cake Stands and staff will serve Tea and Coffee and will offer 'top ups' throughout the service.

Afternoon Tea Menu

Finger sandwiches in white, Brown and Granary Bread Filled with:

Home Roast Ham and Tomato

Coronation Chicken

Free Range Egg Mayonnaise and Cress [v] Grated Wensleydale and Yorkshire Chutney [v] Smoked Salmon
and Cream Cheese

'Voakes of Whixley' Pork Pie

Homemade Individual Vegetarian Quiche [v]

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Mini Pork and Leek Sausages served warm

Mini Homemade Cheese Scone with Onion Marmalade and Blue Cheese [v]

Sesame Chicken served warm with a Mustard Mayo Dip

Mini Homemade Sultana Scone with Jam and Cream [v]

Mini Homemade Chocolate Éclair [v]

Mini Homemade Banoffee Pie [v]

Homemade Lemon Drizzle Cake [v]

Homemade Tea Brack [v]

'Taylors of Harrogate' Teas and Coffee

£40.00 per person

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