

# SO TASTY Ltd

....Northbrook Park Weddings

## CANAPES

### *Cold Canapés*



Filo tartlet filled with beef and horseradish  
Poppy seeded tartlet filled with mozzarella, sun-dried tomato and coriander (V)  
Filo tartlet filled with chicken liver pate and chutney  
Filo tartlet filled with Thai style crab  
Crostoni topped with stilton and red grape (V)  
Crostoni topped with mixed beans and sage (V)  
Asparagus tips with parmesan wrapped with Parma ham  
Chicken, Prosciutto and sage skewers  
Duck, cucumber and spring onion wraps with sweet chilli dipping sauce  
Basil marinated mozzarella and cherry tomato skewers (V)  
Chicken satay with a peanut sambal  
Earl grey and soy marbled quails eggs with a sesame and pepper 'dip' (V)  
Curried coconut chicken sticks  
Lime marinated chicken skewers with avocado cream dip  
Griddled scallops with sweet chilli sauce and crème fraiche  
Grilled beef fillet with salsa verde croutes  
Parmesan and black olive shortbreads with pesto and goat's cheese (V)  
Medjool dates stuffed with Roquefort cream and walnuts (V)  
Prawn and asparagus skewers  
Quails egg, caviar and parsley croustades  
Thai style squid on parmesan shortbread  
Apricot and chicken skewers  
Ham and celeriac rolls  
Red onion marmalade tart with goat's cheese (V)

### *Warm canapés*

Sweetcorn fritter with smoked salmon  
Spring rolls with soy dip (V)  
King prawns with lime and cracked pepper  
Sesame soy glazed beef skewers  
Caramelised sausages served with mustard and honey dipping sauce  
Ginger orange pork skewers  
Dates stuffed with cheddar cheese wrapped in bacon  
Tiny Thai style sausage rolls  
Apricots wrapped in bacon  
Tangy Thai prawn skewers  
Parmesan and pesto parmiers (V)

£1.05 per canapé

We would recommend that 4-6 canapés per person if the canapé reception is running over an hour.

## *Drinks reception*

If you are supplying the drinks for the guests and wish So Tasty to provide the glass and staff to serve the drinks we charge £2.25 per head

SO TASTY....Wedding breakfast prices from £37.85

## STARTERS

Artichoke and crispy Prosciutto salad  
Smoked trout & crème fraiche topped blini  
Aubergine, feta and broad bean salad (Summer only)  
Tiger Prawn and wild rocket salad  
Spiced butternut squash soup  
Grapefruit and melon medley  
Goat's cheese and tomato tartlet  
Thai style crab terrine  
Poached salmon and dill mousse  
Creamy leek and Rocquefort tartlet served with poached pear  
Red onion and Marmalade tartlet with stilton and pie nuts  
Parfait of chicken livers with thyme, port and Madeira  
Rillettes of duck with confit of cranberries  
Gleneagles Pate with Melba toasts  
Creamy Mushrooms On garlic ciabatta toasts  
Tomato and rosemary soup  
Cured Gravalax (salmon) with roast beetroot with herb salad  
Seared Beef Carpaccio, Jerusalem artichokes and cobnuts with beetroot vinaigrette  
Lemon Chicken, Rosemary & fig salad

## MAIN COURSE

### *Chicken, Turkey and Duck*

Chicken paprika - chicken pieces served in a tomato and paprika sauce with Basmati rice  
Roast chicken breast forestiere with balsamic roasted potatoes and buttered spinach  
Breast of chicken rich tomato sauce with olives, bacon and mozzarella served with olive oil mashed potato and roasted courgettes  
Mediterranean baked chicken - marinated chicken roasted with Mediterranean vegetables, served with basil couscous  
Lemon chicken with tarragon dressing served with new potatoes and watercress, cucumber and radish salad  
Turkey Saltimbocca - turkey breast and sage leaf wrapped in Prosciutto ham with balsamic glaze served with Boulangere potatoes and creamed Savoy cabbage  
Seared duck breasts with balsamic vinegar, rosemary and shallot sauce served with sweet potato and ginger mash and selection of green vegetables  
Duck tagine with clementines served with fruity couscous and mint raita

### *Fish*

Salmon en croute - salmon fillet with horseradish and beetroot wrapped in a puff pastry, served with gratin Dauphinois and selection of seasonal vegetables  
Pan-fried fillet of Red Mullet with seared oranges and spring onions, served with fragrant jasmine rice and steamed pak choi  
Luxury fish pie served with a selection of seasonal vegetables  
Roasted Monkfish wrapped in Parma Ham with creamed Savoy cabbage and crushed new potatoes

### *Pork*

Peppered pork with cider and mustard sauce, served with leek and potato mash and creamed Savoy cabbage  
Balsamic pork with watercress served with roasted Mediterranean vegetables and pesto potato and parsnip mash  
Medallions of pork tenderloin wrapped in pancetta with cider jus served with Boulangere potatoes and braised red cabbage



## Beef

Beef Carbonnade - rich beef stew cooked with Guinness with wholegrain mustard croutons, served with mashed potatoes and seasonal vegetables

Beef Bourguignon - beef cooked in red wine with bacon and button mushrooms served with leek and potato mash and seasonal vegetables

Beef en croute - beef fillet with mushroom and shallot filling wrapped in puff pastry, served with gratin Dauphinois, roasted root vegetables and purple sprouting broccoli

Butter braised beef fillet with a wild mushroom gratin and seasonal vegetables

Fillet steak, poached in a port reduction, served with gratin Dauphinois and seasonal vegetables

## Lamb

Baked rack of Lamb - with aubergines, tomatoes, olives, garlic and mint oil, served with roasted new potatoes with rosemary

Moroccan style cinnamon lamb in a rich tomato and harissa sauce served with fruity couscous

Butterflied leg of lamb slow-roasted with tomato, basil and olive confit served and served with pesto potato mash and honeyed carrots

Lamb cutlets with herb crust served with crispy roasted potatoes, battered carrots and buttered green beans

## Guinea Fowl

Seared guinea fowl with apricot glaze served with crispy roasted potatoes and a selection of seasonal vegetables

Seared breast of guinea fowl with crushed new potatoes with rocket and broad beans

## Vegetarian

Red onion tart tatin with a polenta and parmesan pastry

Five-veg lasagne

Couscous with spicy baked aubergines and chickpea stew

Butterbean and squash crumble

Spicy root and lentil casserole

Wild mushroom stroganoff

Mushroom and olive tatin

Halloumi wrapped in red pepper with lemon and chilli

Halloumi with broad beans and artichokes

## DESSERTS

White and dark chocolate cheesecake

Baked Belgian dark chocolate tart

Crunchy chocolate roulade - Chocolate roulade filled with "Crunchie" vanilla ice cream

White chocolate and raspberry tart

Double chocolate mousse

Fallen chocolate soufflé tart

Chocolate roulade with amoretto cream

Mango and passion fruit roulade

Banoffee pie

Lemon Tart

Caramel custard apple tart

Bakewell tart with fresh raspberries

Blueberry shortcake tart

Passion fruit, mascarpone and meringue trifle

Baked lemon cheesecake with mixed berry coulis

Pecan pie with cinnamon crust

Raspberry and lemon creams

Fruit Pavlova

Treacle tart

Red fruit salad with pink sparkling wine

Frangipan and rhubarb tart

Classic Eaton Mess

Selection of fine cheese & biscuits with homemade chutney

Individual sticky toffee puddings with toffee sauce

Homemade chocolate brownie served with warm chocolate sauce



## BBQ Menus

3 main and 3 salads/vegetables with desserts from £35.75

### Meat and Poultry

Thai BBQ Chicken  
Chicken thighs in Chinese marinade  
Chicken fillets marinated in fresh chilli, ginger, lime and lemongrass  
Minted lamb cutlets  
Indian Grilled Lamb with Fresh Nectarine Chutney  
Lamb Cutlets with Garlic Oil & Rosemary  
Italian Chicken stuffed with Parmesan, Basil & Capers  
Caribbean Jerk Ribs  
Marinated Rump Steak with Garlic & Thyme  
BBQ Duck with Blackcurrant, Tomato & Mint Salsa  
Turkey and Pancetta Rolls on Rosemary Skewers  
Pork Lemon and Potato Kebab

### Burgers and Sausages

Venison Sausages  
Cumberland sausages  
Turkey Burgers with Sun-dried Tomato & Tarragon  
Home made Hamburger served in a Sesame Bun with Fried Onion and Tomato Ketchup  
Moroccan Lamb Burgers served in Flat breads with Harissa sauce  
Salmon and Watercress Burger

### Fish and Seafood

Sea Bass with Fennel & Olive Oil  
Thai Prawn Kebabs with Fresh Mango  
Garlic & Rosemary Tuna Steak  
Lemon Rind Sword Fish Kebabs  
Ginger Salmon wrapped in Vine Leaves  
Rings of fresh squid served with lemon juice, cracked black pepper and chilli  
Tuna steaks served with a fresh pesto sauce

### Vegetarian

Grilled Sweet Romano Peppers with Goats Cheese  
Mediterranean Marinated Vegetable Kebabs  
Skewered Cheese Tofu Patties  
Skewers of Butternut Squash with Sweet Potato & Red Pepper  
Vegetarian Sausages (3 each) (V) Barbecued Cheese filled Vine Leaves  
Aubergine and Smoked Cheese Rolls

### Vegetables

BBQ Chilli Sweet Corn  
Hot Buttered New Potatoes  
Grilled Asparagus with Balsamic Vinaigrette and Parmesan  
Roast Butternut Squash with Coriander  
BBQ Portabello Mushrooms Salads with Garlic Butter  
Open field mushrooms stuffed with stilton cheese  
Char-grilled vegetable skewers glazed with a fresh parsley and mint oil

## Salads

Wild Rice with Orange & Grilled Red Onion  
Fennel Waldorf Salad  
Greek salad  
Cucumber and red onion salad  
Tomato and basil salad with balsamic dressing  
Homemade coleslaw  
Roasted Mixed Pepper Salad  
Grilled Sweet Potato Salad with Feta Cheese & Olives on a Bed of Rocket  
Baby Leaf Salad with Fresh Herbs  
Heavenly Potato Salad with Bacon & Chives  
Classic Tabbouleh  
Potato Salad with a Cucumber & Yoghurt Dressing  
Bean Salad with a Citrus Dressing  
Crispy Green Salad  
Apple Coleslaw  
Caesar Salad with Sun-blushed tomatoes

## Pudding and Desserts

Blueberry shortcake tart  
Mango, raspberry and passion fruit roulade  
Rich Lemon Tart  
White and dark chocolate cheesecake  
Traditional Summer Pudding with Clotted Cream  
Pavlova filled with English Summer Fruit  
Apple and Lemon tart

## SO TASTY....Wedding evening buffet

### Northbrook Buffet

Cheese & biscuits, Italian meats, pate, chutneys, pickles, gherkins, celery, grapes, crusty bread, and antipasti

£7.85 per head

Bacon & sausage baps £4.50 per head

Big bites - Mini burgers, mini hot dogs, mini pizza, fish & chips £3 each per person

### Evening Hog Roast

Served with Home made apple sauce, rocket salad, crackling, stuffing and flour baps

£8.50 per head, based 120 guests

Price excludes V.A.T, evening/bar staff and evening/bar glasses

Prices do include crockery and cutlery, equipment, staff costs including a designated event manager/Maitre Dee for the day, all waitresses required, All set up, and clear down, all transport costs, one wine glass, one water tumbler and one champagne flute per guest per table, all white linen table cloths and napkins. All drinks refrigerated for the day, No Corkage Charge. Price also includes tea, coffee and chocolates per guest as well. As a company we use local suppliers and produce, if you have any dietary requirements please let us know.