

A close-up photograph of a chef's hands garnishing a dish. The chef is placing a thin slice of cucumber onto a stack of ingredients that includes seared scallops, a small salad of greens and purple onions, and a sauce. The background is a plain white plate.

Wedding Menus & Price Lists

2020/21
WATERS EDGE CATERING

Thank you for choosing

WATERS EDGE CATERING

Having worked with hundreds of happy couples over the years, we are experts at ensuring that when it comes to the food, everything will be perfect on your special day.

We really do appreciate how important it is for your wedding to run smoothly, and that's why we make a point of listening to what you want your menu to look like, and ensuring we deliver just that

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At Waters Edge catering we cater for all dietary requirements,
please feel free to contact David Smith - Mob: 07831 665 950

Canapés

Glazed beef, pepper & sesame seed kebabs

Oriental duck pancakes

Spiced tender chicken fillet skewers

Skewered king prawns marinated in a dill dressing

Mini quiche tarts

Goat's cheese & sun dried tomato tarts

Halloumi wrapped in bacon

Fresh fruit kebabs

Cocktail sausages marinated with honey & mustard

Oak Smoked salmon & cream cheese blinis

Rustic brie & chutney toasts

Classic Coronation chicken tartlets

Feta cheese & black olive kebabs

Mini Yorkshire puddings with roast beef & horseradish

Prices start from £8.62

(This allows 4-5 pieces per person)

Sliders

Pulled pork & Bramley apple sauce

Aberdeen Angus with horseradish sauce

BLT

Mini pork belly squares

Mini lamb burgers served with a yoghurt and mint dip

Mini vegetable samosas with yoghurt dip

Prices start from £10.14

(This allows 4-5 pieces per person)

Starters

Homemade roasted red pepper soup	1	VG
Leek and potato soup	1	VG
A medley of creamy garlic mushrooms served on toasted ciabatta	1	VG
Roasted duck pate & redcurrant jelly served with warm toasted ciabatta	2	
Fanned honeydew melon with a medley of seasonal fruits	2	
Beef tomato & torn mozzarella salad with fresh basil drizzled with balsamic vinegar	3	
Prawn and crayfish duo salad served with freshly baked granary breads	3	
Chicken & bacon salad with a honey & mustard dressing	3	
Puff pastry crown with chorizo & halloumi	3	
Large flat mushroom stuffed with smooth pate with a buttered crumb topping	3	
Oak smoked Scottish salmon with baby leaf garnish & horseradish	3	
Baskets of assorted freshly baked breads £1.25 per person		

Main courses

Traditional roast topside of beef	1
Gourmet Aberdeen Angus burger with Monterey Jack cheese and beef tomatoes	1
Essex pork sausages served with spring onion mash and onion gravy	1
Roast loin of pork with a sausage and apple meat and apple stuffing	1
Roasted Essex turkey breast served with cranberry sauce and roasted vegetables	2
Steak, Essex ale and mushroom pie topped with puff pastry	2
Roast leg of lamb served with Mediterranean vegetables and a red wine jus	2
Chicken and leek pie with white wine topped with puff pastry	2
Succulent corn fed chicken breast with apricot stuffing	3
Parmesan butterfly chicken with white wine and pancetta sauce	3
Tender roast Sirloin of Scottish beef with Yorkshire pudding	3
Poached wild Scottish salmon served with a lemon butter sauce	3
Rump of Welsh lamb served with dauphinoise potatoes and seasonal vegetables	3
Chicken breast stuffed with mozzarella and wrapped in Parma ham	3
Supreme of corn fed chicken with onions, mushrooms and bacon lardons in a red wine jus	3

Vegetarian & Vegan

Roasted vegetable pie served with mash potato	1	
Mushroom & spinach filo parcel with toasted pine nuts & sesame seeds served with fresh herb new potatoes	2	
Char grilled vegetable stack with vegan cheese & chive sauce served with parmentier potatoes	2	VG

Desserts

Chocolate fudge cake served with whipped cream	1	
Sugar dusted toffee sponge drizzled with a rich toffee sauce	1	
Baked vanilla cheesecake with a raspberry coulis	1	
Trio of Ice cream and shortbread biscuit	2	VG
Honeycomb cheesecake	2	
Raspberry and white chocolate cheesecake	2	
Essex apple and cinnamon crumble tart served with vanilla custard	2	VG
Cheese trio served with water biscuits, celery, grapes and chutney	3	
Lemon tart served with crème fraîche	3	
Chocolate fudge brownie served with luxury vanilla ice cream	3	VG
Traditional Eton mess	3	
Chocolate mousse torte served with a raspberry coulis	3	
Strawberries and fresh cream sandwiched between heart shaped shortbread	3	

Assiette of desserts (choose 3)

- Mini fudge brownie
- Mini strawberry tart
- Mini vanilla cheesecake
- Mini lemon and lime cheesecake
- Honeycomb cheesecake
- Mini lemon curd tart
- All the above can be any flavours of your choice

£11.60

VG - Denotes Vegan

Price Bands

Starters

Band 1	£9.45
Band 2	£10.25
Band 3	£10.75

Main Courses

Band 1	£29.50
Band 2	£32.50
Band 3	£34.95

Desserts

Band 1	£9.45
Band 2	£10.25
Band 3	£10.75

Coffee/Tea and Mints included in all three course meals

All prices include VAT @ 20%

Whilst our menu is quite extensive we do realise that everyone has different tastes. Bearing this in mind we are happy to discuss with you your favourite dish, it may well be from an old recipe that Grandma used to make or something you had whilst on holiday, whatever it is, our Head Chef is very flexible and open to new ideas.

Evening Food Buffets

Menu 1

Assorted sandwiches
Chicken goujons
Chicken Teri yaki tartlets
Cocktail sausages
Onion bhajees
Cheese/fruit kebabs

£19.50

Menu 2

Assorted sandwiches
Tuna tartlets
Sausage and apple rolls
Chicken goujons
Grissini sticks with a blue cheese dip
Cakes and pastries

£20.50

Menu 3

Open sandwiches
Brie and chutney herb toasts
Mini spring rolls
Mini samosas
Meaty stuffing balls
Cheese straws
Fruit kebabs

£21.50

Examples of alternative ideas for evening food

A selection of pulled meats served in a brioche bun and potato wedges	£17.95
Battered cod and homemade potato wedges served in a cone	£16.50
Tortilla wraps served with homemade potato wedges	£14.95
Bacon rolls served with homemade potato wedges	£13.50
Sausage in a brioche bun served with homemade potato wedges	£13.50
Cheese and pate platters	£13.50
Aberdeen Angus beef burgers with potato wedges	£14.25
A selection of Pizzas	£10.50

High Tea

As an alternative to a three course meal you might like to consider a high tea. This is served at the table with a selection of traditional sandwiches. Choose from a delicious assortment of mini afternoon tea cakes, mini scones with clotted cream and strawberry jam and English tea, coffee or iced coffee. £42.50