

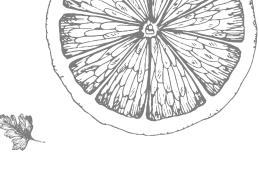




Your Dream Wedding & Event Caterer









Earth Catering are focused on bringing style, flair and passion to your special day. We provide a seamless 5 star service to accompany your dining experience.

From gorgeous gourmet sit downs, beautiful fresh buffets, sizzling BBQ's, funky street food, creative cocktails and fizzy Champagne towers, Earth Catering will be sure to wow your guests.

Our catering team have a passion for flavour, creativity and a wealth of experience in the industry focusing on locally sourced ingredients from the farms to artisan suppliers.













What We Offer

Welcome Drinks
Canapes
Wedding Breakfast
Buffet
Gourmet BBQ
Sharing, Grazing and Feasting
Evening Food
Bars
Bespoke Menus







Drinks Packages

Select a welcome drink for your guests to enjoy as they arrive (2 drinks per guest), half a bottle of wine per guest with the meal and a glass of prosecco for the toast. Cheers!







Your choice of Prosecco, Pimms, G&T or your favourite cocktail.







At your wedding menu tasting you will sample a selection of wines and choose your red and white for the table.





A glass of prosecco for the speeches.

Our drinks package includes staff to serve and clear, all glassware and refrigeration.







Your wedding breakfast is the most significant meal you'll ever share with your family and friends. That's why we're absolutely committed to ensuring this, and indeed your whole wedding celebration, is exactly the way you've always dreamt it would be.

We have one simple aim: to prepare and serve you the very best wedding food in the country – food created with skill, flair and passion. We want your chosen menu to be an important ingredient in what makes your wedding day extra special,

Our Wedding Breakfast Packages include: canapes, starters, mains, desserts, crockery, cutlery and staff to serve. We offer a standard, deluxe and premier menu to fit your culinary needs.





Wedding Breakfast Menu - Standard



Canapes (choose 2)



(From the Farm)

Crispy Chicken Bite chipotle mayo

Crispy Duck Spring Roll hoisin

Roast Beef

Yorkshire pudding. Horseradish cream

Spiced Lamb Kofta Greek tzatziki yoghurt

Honey & Mustard Sausage mash

> Chicken Dim Sum dipping sauce



(From the Sea)

Crispy Fried Whitebait tartar sauce

> Smoked Salmon caviar, blini

> > Cod Cheeks herb salsa

Crispy Coconut Prawns mango chili sauce

Thai Fish Cakes



(From the Earth)

Falafel smoked Baba ganoush

Grilled Asparagus hollandaise dip

> Onion Bajhi mint yogurt

Arancini Sun blush tomato. smoked mozzarella

Bruschetta pea, mint, feta





Soup of Your Choosing With Breads

Classic Chicken Liver Parfait melba toasts, grape and red onion chutney

Parma Ham melon, goats cheese

and walnut crumb

Roasted Camembert Wedges

herby crumbs, port reduction, pickled grapes

Bruschetta

herb crusted mozzarella. Napoli Salami, roasted beetroot, citrus dressing

> Fried Whitebait citrus mayonnaise





(all main dishes served with seasonal veg to the table)

Chicken Supreme

Seasonal vegetables, red wine jus, buttery mash

Sausages & Creamed Mash roast onion gravy

Salmon & Cod Fish Cake soft-poached egg, lemon, chive butter sauce

Traditional Roast With All the Trimmings

— choose from ————

Leg of Lamb

Loin of Pork

Sirloin Of British Beef & Yorkshire Pudding

Corn-Fed Chicken

Turkey

(surcharge applies)

Creamy Chicken, Tarragon & Mushroom Pie puff pastry, creamed potato

Mushroom & Leek Pie puff pastry, creamed potato

Spring/Summer Vegetable Risotto crumbled feta, basil



Desserts (

Pavlova berries, chantilly cream

> Fresh Fruit Tart chantilly cream

Dark Chocolate Tart crème fraîche, fresh raspberries

> Selection of Ice Creams 3 scoops













Wedding Breakfast Menu - Deluxe



Canapes (choose 3)



(From the Farm)

Crispy Chicken Bite chipotle mayo

Crispy Duck Spring Roll hoisin

Roast Beef

Yorkshire pudding. Horseradish cream

Spiced Lamb Kofta Greek tzatziki yoghurt

Honey & Mustard Sausage mash

> Chicken Dim Sum dipping sauce



(From the Sea)

Crispy Fried Whitebait tartar sauce

> Smoked Salmon caviar, blini

> > Cod Cheeks herb salsa

Crispy Coconut Prawns mango chili sauce

Thai Fish Cakes



(From the Earth)

Falafel smoked Baba ganoush

Grilled Asparagus hollandaise dip

> Onion Bajhi mint yogurt

Arancini Sun blush tomato. smoked mozzarella

Bruschetta pea, mint, feta





Burrata Salad

Burrata mozzarella with tomatoes and oregano

Beetroot & Feta Crispy Risotto Balls zesty orange and tarragon salad

Smoked Mackerel

potato terrine, griddled toast, horseradish crème fraîche, cress salad

Thai Fish Cake

oriental salad and sweet chili

Runny Duck Egg

grilled asparagus spears, hollandaise sauce

Ham Hock Terrine

parsley, traditional piccalilli, toasted granary bloomer

Prawn & Crayfish Cocktail

gem lettuce. Marie Rose sauce and seeded cracker





(all main dishes served with seasonal veg to the table)

Thai Monkfish & King Prawn Curry

jasmine rice, pak choi

Confit Duck Leas

dauphinoise potatoes ,red cabbage, red wine jus

Roast Rump of Southdowns Lamb

roast garlic and shallots, duchess potato, red wine jus

Twice Cooked Confit Pork Belly

crunchy crackling, buttery mash, spiced squash puree, red wine jus

Corn Fed Chicken Supreme

new forest wild mushroom and white truffle risotto, tender stem broccoli

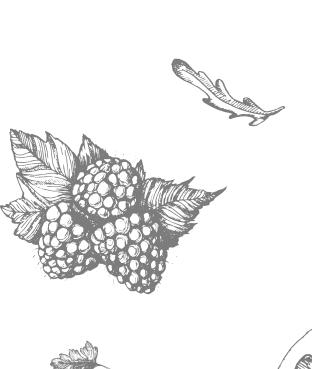
Butternut Squash & Chickpea Tagine harissa, picked lemons

Grilled Fillet of Sea Bream fondant potato, buttered asparagus, tomato and basil vinaigrette

Warm Mediterranean Vegetable & Feta Tart white bean and tomato ragu,

buttered spinach







Triple Chocolate Brownie

vanilla ice cream





Pear & Almond Tart

vanilla ice cream

Vanilla Cheese Cake

raspberry coulis

Wedding Breakfast Menu - Premier



Canapes (choose 4)



(From the Farm)

Crispy Chicken Bite chipotle mayo

Crispy Duck Spring Roll hoisin

Roast Beef

Yorkshire pudding. Horseradish cream

Spiced Lamb Kofta Greek tzatziki yoghurt

Honey & Mustard Sausage mash

> Chicken Dim Sum dipping sauce

(From the Sea)

Crispy Fried Whitebait tartar sauce

> Smoked Salmon caviar, blini

> > Cod Cheeks herb salsa

Crispy Coconut Prawns mango chili sauce

Thai Fish Cakes



(From the Earth)

Falafel smoked Baba ganoush

Grilled Asparagus hollandaise dip

> Onion Bajhi mint yogurt

Arancini Sun blush tomato. smoked mozzarella

Bruschetta pea, mint, feta





Smoked Duck Salad

goats cheese, pear and crushed walnuts.

Fish Bouillabaisse

langoustine, aioli, cheese straw

Salmon Gravalax

dill and mustard dressing, fennel and apple remoulade, watercress mayo

Beef Fillet Carpaccio

rocket, parmesan, olive oil, capers

Courgette & Spinach Fritters marinated feta, mint oil

Selsey Crab Tian

seeded cracker, lime and chive vinaigrette, mixed leaves





Roast Loin of Local Venison

Rosti potato, blackberries, roast squash, redcurrant jus

Pan Roasted Breast of **Gressingham Duck**

creamed potato, honey roasted figs, Madeira jus

Duo of Lamb

braised shoulder and roast cutlets. pea puree, dauphinoise potatoes, rosemary jus

Pan Roast Fillet of Beef

potato Rosti, creamed savov cabbage, pink peppercorn sauce

Grilled Filet of Halibut

king scallop, prawn bisque, herb crushed potato

Duo of Pork

tenderloin, spiced pig cheek, creamed potato, chared baby leeks, red wine jus

Seafood Risotto

rich saffron infused risotto topped. grilled monkfish, scallops, king prawns and crab mascarpone

Porcini Mushroom "Mac N Cheese" creamy mushroom macaroni, fried porcini, herb crumb

Roasted Baby Squash With Chestnut cherry and Dolcelatte stuffing



Coconut Custard Tart roasted pineapple, ice cream

Coconut & White Chocolate Panna Cotta mango purée, passion fruit

Lemon Drizzle Cake pistachio, olive oil

Chocolate & Pistachio Tart ice cream

Salted Caramel Cheesecake white chocolate sauce







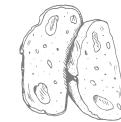


Wedding Buffet

Buffet's are a great way to mix up your wedding food and provide a bit of something for everyone. It's a fantastic alternative to formal dining and looks great spread out on our central serving station.

Each table will be served a choice of 3 main dishes (hot and cold), 4 sides and 3 deserts.

Our Wedding Buffet Package includes: cutlery, crockery, staff to serve and clear, all kitchen equipment and a catering manager.





Wedding Buffet Menu



Canapes (choose 2)



(From the Farm)

Crispy Chicken Bite chipotle mayo

Crispy Duck Spring Roll hoisin

Roast Beef

Yorkshire pudding, Horseradish cream

Spiced Lamb Kofta Greek tzatziki yoghurt

Honey & Mustard Sausage mash

> Chicken Dim Sum dipping sauce

(From the Sea)

Crispy Fried Whitebait tartar sauce

> Smoked Salmon caviar, blini

> > Cod Cheeks herb salsa

Crispy Coconut Prawns mango chili sauce

Thai Fish Cakes



(From the Earth)

Falafel smoked Baba ganoush

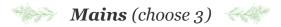
Grilled Asparagus hollandaise dip

> Onion Bajhi mint yogurt

Arancini Sun blush tomato. smoked mozzarella

> Bruschetta pea, mint, feta





(Cold)

Poached Salmon tarragon mayonnaise

Honey & Mustard Glazed Gammon

Rare Roast Beef horseradish crème fraîche

Mediterranean Quiche

Summer Ratatouille & Feta Tarts

(Hot)

Classic Steak & Ale Pie

Fisherman's Pie

Escalope of Pork calvados sauce

Fillets of Trout sautéed greens Sweet & Sour Sticky Pork Ribs

Fishcakes

Spinach & Feta Tart pine nuts

Beef Stroganoff

Cajun Roasted Chicken Wings

Wild Mushroom "Mac N Cheese" truffle crumb









Sides (choose 4)



Desserts (choose 3)



Warm Tortellini Salad fresh basil, tomato sauce

Creamy New Potato & Chive Salad

Celariac & Apple Remoulade

Tomato, Mozzarella & Pesto

Traditional Coleslaw

Fennel & Spring Onion Coleslaw

Greek Salad

Ratatouille

Wild Rice & Coconut Salad

Lemon Quinoa With Currents dill, courgette

Gratin potato, squash, goats cheese

> **Roast New Potatoes** garlic, thyme

Duck Fat Roast Potatoes

Chips (fat or skinny)

Roasted Mediterranean Vegetables With Chorizo

> Savoy Cabbage pancetta, cider

Salad (green or mixed)

Caesar Salad

Sweet Potatoes garlic, parmesan

Honey Roast Parsnips & Carrots

Creamy Spinach & Parmesan Orzo

Cheesecake salted caramel, honeycomb

> Dark Chocolate Tart raspberry cream

Fresh Fruit Salad prosecco jelly

Glazed Lemon Tart

Lemon Drizzle pistachio, olive oil

Triple Chocolate Brownie nuts, currants

Pear & Almond Tart

Pavlova berries, chantilly cream Bakewell Tart

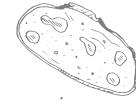
Carrot Cake

Market Cheese Board (£3 surcharge applies)





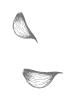














Gourmet BBQ

Our gourmet BBQ menu can really wow your guests! This can be served informally where your guests come up and choose the food straight from the BBQ from our chefs. It can also be served more formally at a serving station by our staff or it can be served as sharing platters to your guest's tables.

The gourmet BBQ menu includes your choice of 2 canapes, 3 main dishes from our meat and fish options, 3 sides and 1 dessert.

We also have our vegetarian/vegan menu for you to choose from for your vegetarian guests.

Our Gourmet BBQ Package also includes: cutlery, crockery, staff to serve and clear, all kitchen equipment and a catering manager.









Gourmet BBQ Menu



Canapes (choose 2)



(From the Farm)

Crispy Chicken Bite chipotle mayo

Crispy Duck Spring Roll

Roast Beef

Yorkshire pudding, Horseradish cream

Spiced Lamb Kofta Greek tzatziki yoghurt

Honey & Mustard Sausage mash

Chicken Dim Sum dipping sauce



(From the Sea)

Crispy Fried Whitebait tartar sauce

Smoked Salmon caviar, blini

Cod Cheeks
herb salsa

Crispy Coconut Prawns mango chili sauce

Thai Fish Cakes



(From the Earth)

Falafel smoked Baba aanoush

Grilled Asparagus

hollandaise dip

Onion Bajhi mint yogurt

Arancini
Sun blush tomato,
smoked mozzarella

Bruschetta pea, mint, feta





Mains (choose 3)



(Meat Dishes)

Garlic & Chili Chicken Pieces

Sweet Chili Barbecue Chicken Skewers

Chargrilled Chicken Breast Skewers smoked chili mayo dip

Boneless Grilled Chicken Thighs sticky maple barbecue sauce

Tandoori Chicken Breast fresh coriander, minted yoghurt raita

BBQ King Pork Ribs

Slow Smoked BBQ Beef Brisket

BBQ Pulled Pork

Italian Beef Sausages
bbq onions, red peppers

Bratwurst German Sausages

Classic Cumberland Pork Sausages

Pork, Apple & Cider Burgers

Catherine Wheel Sausages

Classic Steak Burger

(served your way) salad, mayo, relish

English Barbecued Lamb Leg
mint yogurt

Harissa Lamb Skewers
mint yogurt

(Barbecued Fish & Seafood Dishes)

King Prawn Skewers garlic, chili

Wild Salmon Parcels fresh dill

Whole BBQ Sardines garlic, herbs

Grilled Sea Bass Fillet Parcels rosemary, thyme

(Vegetarian Dishes)

Mushroom & Halloumi Burger portobello mushroom, halloumi,

kaiser roll Falafel Burger

fresh salad, hummus

Garlic Mushroom Steak portobello mushroom in a bun with lashings of garlic butter

Bruschettafresh tomato, mozzarella

Halloumi & Mediterranean Vegetable

Roasted Vegetables & Greek Feta Flatbread

Italian pecorino cheese, rocket, red pepper mayo

Grilled Vegetable Platter

aubergine, red peppers, red onions, courgettes, fresh cherry tomatoes drizzled, basil pesto

Corn on The Cob



Mediterranean Salad

mixed leaves, tomatoes, cucumbers, peppers, celery, olives, feta cheese, olive oil, garlic

Greek Salad

cos lettuce, cherry tomatoes, cucumber, red onion, greek feta, black olives, lemon and oregano vinaigrette

Classic Green Salad

mixed leaves, lemon mustard dressing

Caesar Salad

cos lettuce, tangy grated cheese, caesar dressing, crunchy croutons

Classic Potato Salad

baby potatoes, homemade mayo, chives

Homestyle Coleslaw

finely shredded white cabbage, grated carrot, apple, light & fresh coleslaw mayo dressing

Tomato & Red Onion

fresh vine tomatoes, cherry tomatoes, finely sliced red onions, balsamic dressing

Couscous Salad

chickpeas, olives, peppers, mixed leaves, coriander

Italian Pasta Salad

pasta in a light tomato sauce, red peppers, sweet corn





Desserts (choose 1)



Cheesecake salted caramel, honeycomb

> Dark Chocolate Tart raspberry cream

Fresh Fruit Salad prosecco jelly

Glazed Lemon Tart

Lemon Drizzle pistachio, olive oil

Triple Chocolate Brownie nuts, currants, vanilla ice cream Pear & Almond Tart

Mixed Berry Fool

Market Cheese Board (£3 surcharge applies)

















By popular demand we now offer most of our menus as Sharing menus for your guests to enjoy food together. We also offer grazing tables for starters and desserts. We can make these menus bespoke so please get in touch to discuss your dream menu.











Evening Food

We know how important it is that no guests go hungry on your special day. That is why we have a comprehensive list of amazing evening food options. Street food is our passion!

Our evening food menu requires a minimum of 60 guests,







Evening Street Food Menu

BBQ Swing Grill

100% British steak burgers, selection of grilled sausages, chicken kebabs with cool Italian salsa. all cooked on charcoal and lightly smoked with cherry wood

Hot Dogs & Bacon Rolls

served in a crusty roll with onions and your choice of mayo, ketchups and mustards

Mini Fish & Chip Cones

mini fish goujons in our signature herb batter and crispy chips in cones

Cheese Board

a selection of fine cheeses served with breads, crackers, chutneys, and grapes

Luxury BBQ Meats

choose from —

Peri Peri chicken

served in flat bread, slaw, pickle, yoghurt dressing

Legs of Lamb

marinated in Moroccan spices in flatbread with shredded lettuce, mint yoghurt, pickles

Crispy Hog Roast Joints

served in a crusty roll, crackling, stuffing, apple sauce

Paella

classic spanish slow cooked chicken and rice flavoured with spices, and finished with squid, prawns and mussels

Noodles

Wow your guests with our giant pans of noodles. Vegetarian, meat and seafood to choose from.

Mexican Wraps or Greek Pittas

choose your meat/vegetarian options served with salads pickles chipotle sauce and fresh salsas.

We can do alternative Vegetarian and Vegan options for all our street food.











We can offer a full bar service if you require one. We have a wide range of pop-up bars, cocktail stations or can provide a full cash bar fully stocked with all your guests favourite drinks.

All glassware will be included for the whole day with every booked full bar service.

Cheers!













Thank You!

We hope to be a part of your big day and get the chance to make it extra special and delicious!

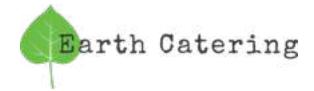
If you have any questions about the menus or are interested in a bespoke menu, don't hesitate to reach us via the contact info below!

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