



Earth Catering





Who We Are

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!

Arrival

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

Wines

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

Toast

A glass of prosecco for the speeches.

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



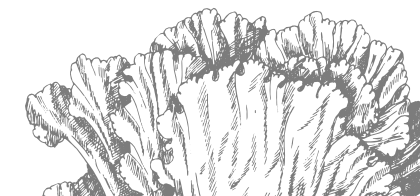


Wedding Breakfast

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

Salt & Pepper Squid

Crispy Coconut Prawns
mango chilli sauce

Thai Crab Cakes



(From the Earth)

Falafel
smoked Baba ganoush

Grilled Asparagus
hollandaise dip

Vegetable Dim Sum
dipping sauce

Arancini
*Sun blush tomato,
smoked mozzarella*

Bruschetta
pea, mint, feta



 **Starters** 

Soup Of Your Choosing With Breads

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

Fried Whitebait
citrus mayonnaise

Roasted Camembert Wedges
*herby crumbs, port reduction,
pickled grapes*

Bruschetta
*herb crusted mozzarella, Napoli
Salami, roasted beetroot,
citrus dressing*

 **Mains** 

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

Burgundy Chicken
*pancetta, baby mushrooms,
roasted baby shallots, red wine
sauce, buttery mash*

Shepperd's Pie
*prime ground lamb, rosemary
carrots, buttery mash, grilled
cheddar cheese*

Sausages & Creamed Mash
roast onion gravy

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)

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

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

Mushroom & Leek Pie
puff pastry, creamed potato

Spring/Summer Vegetable Risotto
crumbled feta, basil

 **Desserts** 

Seasonal Fruit Crumble
vanilla bean custard

Dark Chocolate Tart
caramel sauce, fresh raspberries

Sticky Toffee Pudding
butterscotch sauce

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

Salt & Pepper Squid

Crispy Coconut Prawns
mango chilli sauce

Thai Crab Cakes



(From the Earth)

Falafel
smoked Baba ganoush

Grilled Asparagus
hollandaise dip

Vegetable Dim Sum
dipping sauce

Arancini
Sun blush tomato,
smoked mozzarella

Bruschetta
pea, mint, feta



Starters

Smoked Mackerel
potato terrine, griddled toast,
horseradish crème fraiche, cress salad

Smoked Bacon & Black
Pudding Scotch Egg
apple puree, crisp pancetta

Beetroot & Feta Crispy Risotto Balls
zesty orange and tarragon salad

Crispy Runny Duck Egg
grilled asparagus spears,
hollandaise sauce

Potted Ham Hock
parsley, traditional piccalilli, toasted
granary bloomer

Crispy Aromatic Hoi Sin Duck
shredded carrot and mooli salad,
sesame, ginger dressing

Prawn And Crayfish Cocktail
gem lettuce, Marie Rose sauce and
seeded cracker

Mains

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

Thai Monkfish & King Prawn Curry
jasmine rice, pak choi

Seared Rib Eye Steak
dauphinoise potatoes, confit
tomato, garlic and herb butter

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
ruffle 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

🌿 **Desserts** 🌿

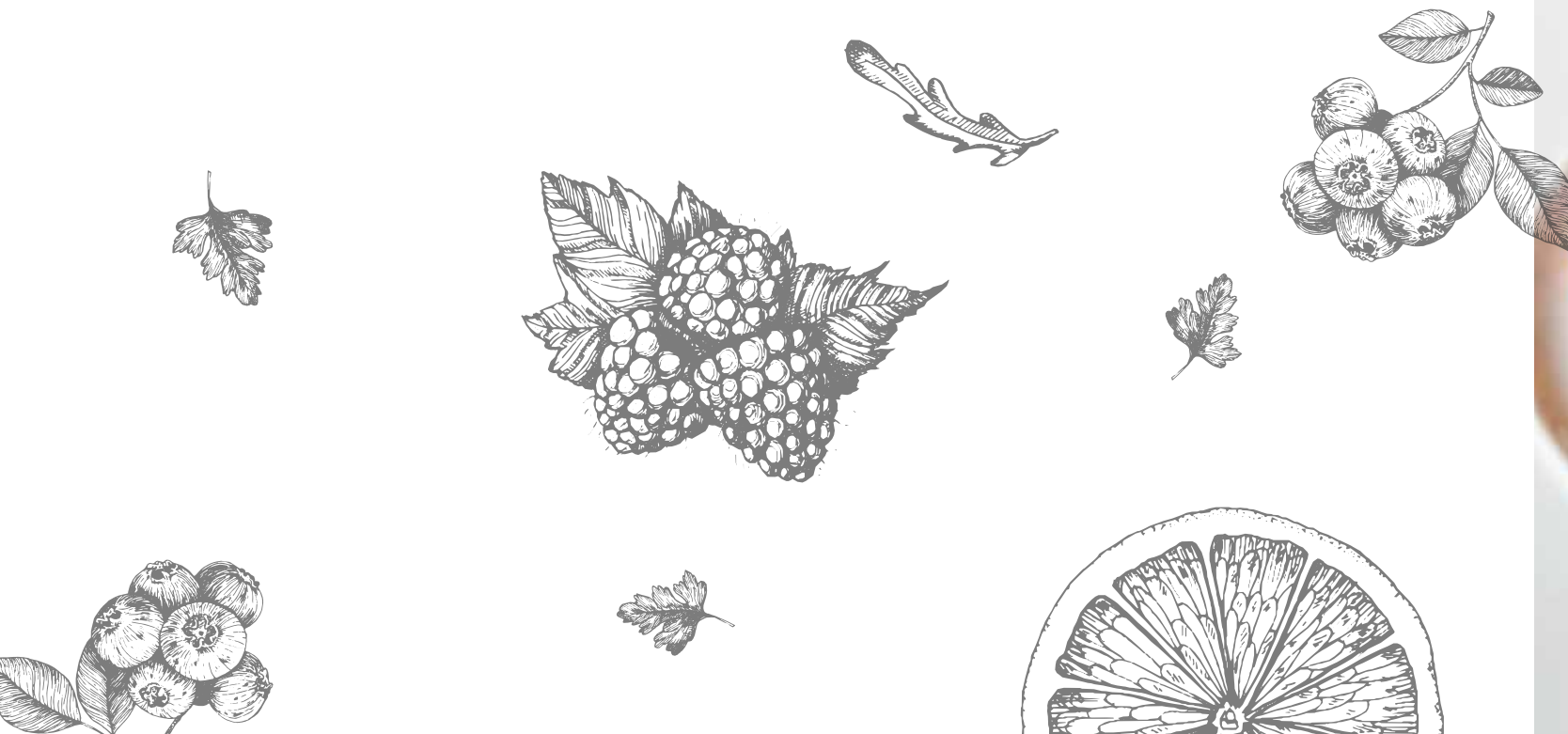
Vanilla crème brulee
pecan shortbread biscuit

Vanilla cheese cake
raspberry coulis

Lemon & lime posset
anise orange jelly, black
sesame tulle

Mixed berry Eton mess

Triple chocolate brownie
vanilla ice cream



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

Salt & Pepper Squid

Crispy Coconut Prawns
mango chilli sauce

Thai Crab Cakes



(From the Earth)

Falafel
smoked Baba ganoush

Grilled Asparagus
hollandaise dip

Vegetable Dim Sum
dipping sauce

Arancini
*Sun blush tomato,
smoked mozzarella*

Bruschetta
pea, mint, feta



Starters

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*

Mains

Roast Loin Of Local Venison
*Rosti potato, blackberries, pear, roast
squash, port and redcurrant jus*

**Pan Roasted Breast Of
Gressingham Duck**
*creamed potato, honey roasted
figs, Madeira jus*

Duo Of Lamb
*braised shoulder and roast cutlets,
celeriac puree, braised red cabbage,
rosemary jus*

Pan Roast Fillet Of Beef
*potato Rosti, creamed savoy
cabbage, pink peppercorn sauce*

Grilled Filet Of Halibut
*king scallop, prawn bisque,
herb crushed potato*

Duo Of Pork
*pancetta wrapped 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

🌿 **Desserts** 🌿

Stem Ginger Treacle Tart
clotted cream ice cream

Dark Chocolate Fondant
blackberry clotted cream, honeycomb

Coconut & White Chocolate Panna Cotta
mango purée, passion fruit

Salted Caramel Cheesecake
white chocolate sauce, pop corn





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 locally baked bread with butter and oils and 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

Salt & Pepper Squid

Crispy Coconut Prawns
mango chilli sauce

Thai Crab Cakes

(From the Earth)

Falafel
smoked Baba ganoush

Grilled Asparagus
hollandaise dip

Vegetable Dim Sum
dipping sauce

Arancini
*Sun blush tomato,
smoked mozzarella*

Bruschetta
pea, mint, feta

Mains (choose 3)

(Cold)

Poached Salmon
tarragon mayonnaise

Honey & Mustard Glazed Gammon

Rare Roast Beef
horseradish crème fraîche

Mediterranean Quiche

Supreme Of Chicken
red pepper provencal

Summer Ratatouille & Feta Tarts

(Hot)

Classic Steak & Ale Pie

Fisherman's Pie

Escalope Of Pork
calvados sauce

Fillets Of Trout
sautéed greens

Sweet And Sour Sticky Pork Ribs

Fishcakes

Spinach And Feta Tart
pine nuts

Beef Stroganoff

Cajun Roasted Chicken Wings

Wild Mushroom "Mac N Cheese"
truffle crumb

🌿 **Sides (choose 4)** 🌿

Warm Tortellini Salad
fresh basil, tomato sauce

Creamy New Potato & Chive Salad

Celariac & Apple Remoulade

Tomato, Mozzarella & Pesto

Traditional Coleslaw

Fennel And 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

🌿 **Desserts (choose 3)** 🌿

Cheesecake
salted caramel, honeycomb

Dark Chocolate Tart
raspberry cream

Fresh Fruit Salad
prosecco jelly

Glazed lemon tart

Lemon Drizzle
pistachio, olive oil

Chocolate Mousse
cookie topping

Tripple Chocolate Brownie
nuts, currants

Pear & Almond Tart

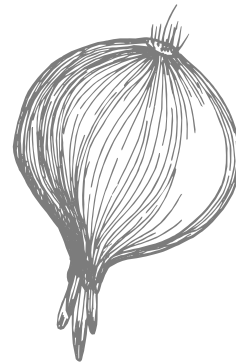
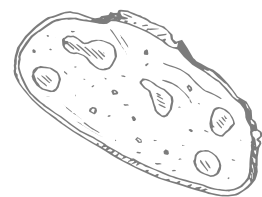
Bakewell Tart

Mixed Berry Fool

Carrot Cake

Market Cheese Board
(surcharge applies)





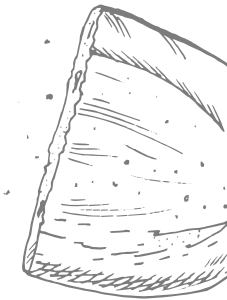
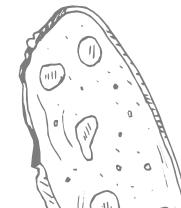
Gourmet BBQ

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 a bread station filled with fresh breads, baguettes and English butter, 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
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

Salt & Pepper Squid

Crispy Coconut Prawns
mango chilli sauce

Thai Crab Cakes



(From the Earth)

Falafel
smoked Baba ganoush

Grilled Asparagus
hollandaise dip

Vegetable Dim Sum
dipping sauce

Arancini
*Sun blush tomato,
smoked mozzarella*

Bruschetta
pea, mint, feta



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

Italian Beef Sausages
bbq onions, red peppers

BBQ King Pork Ribs

Tandoori Chicken Breast
fresh coriander, minted yoghurt raita

Bratwurst German Sausages

Classic Cumberland Pork Sausages

Pork, Apple & Cider Burgers

Catherine Wheel Sausages

Classic Steak Burger
*(served your way)
salad, mayo, relish*

Slow Smoked BBQ Beef Brisket

English Barbecued Lamb shoulders
mint yogurt

Harissa Lamb Skewers
mint yogurt

Barbecued Fish & Seafood

King Prawn Skewers
garlic, chilli

Wild Salmon Parcels
fresh dill

Whole BBQ Sardines
garlic, herbs

Grilled Sea Bass Fillet Parcels
rosemary, thyme

Vegetarian Dishes

Halloumi & Mediterranean Vegetable

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*

Bruschetta
fresh tomato, mozzarella

Corn On The Cob
butter

**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*

Gourmet Salads

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*

Spicy Rice Salad
curry style rice, herbs, spices

Tomato & Red Onion
*fresh vine tomatoes, cherry
tomatoes, finely sliced red onions,
balsamic dressing*

Spicy Rice Salad
curry style rice, herbs, spices

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

Chocolate Mousse
cookie topping

Tripple Chocolate Brownie
nuts, currants

Pear & Almond Tart

Bakewell Tart

Mixed Berry Fool

Carrot Cake

Market Cheese Board
(surcharge applies)

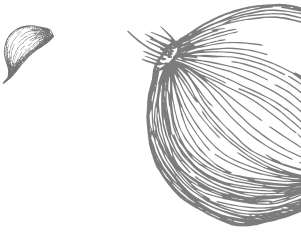




Sharing, Grazing and Feasting

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.

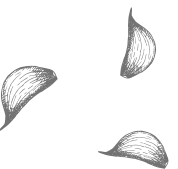
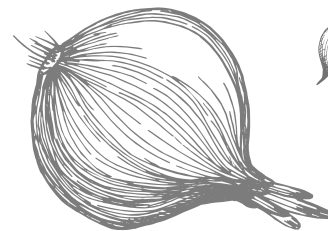




Evening Food

We know how important it is that there is enough food for all of your guests and that no one is left out. Equally, like you, we don't want you to spend any more than is necessary. The general rule for evening catering is to allow for three-quarters of the day guests and all of your evening guests. That said, it's always worth considering other factors too, such as the time of your main meal service and how many new guests will be joining you later.

Our evening food menu requires a minimum of 80 guests.



Evening Food Menu

Paella

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

Sausage & Mash

English Cumberland sausages, buttery mash, onion gravy

Hot Dogs & Bacon Rolls

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

Spit Roast

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

Hog Roast

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

BBQ Fire Pit

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

Noodles

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

Cheese Board

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



We love getting creative with evening street food so please send us your ideas!



Bar Services

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!



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

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