



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.

All prices shown exclude VAT.





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!

£28pp

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.



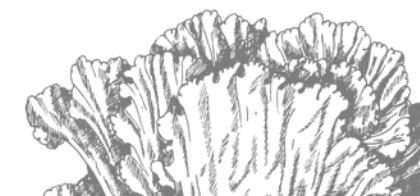
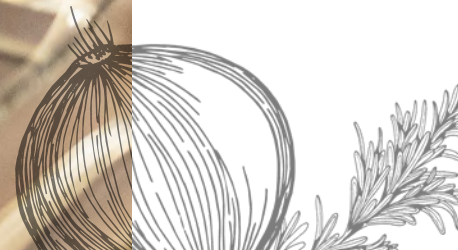


Wedding Breakfast

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

£58pp

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



Starters

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

Mains

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

(£3 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

Dark Chocolate Tart
crème fraîche, fresh raspberries

Fresh Fruit Tart
chantilly cream

Selection of Ice Creams
3 scoops



Wedding Breakfast Menu - Deluxe

£68pp

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



Starters

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*

Mains

Thai Monkfish & King Prawn Curry
jasmine rice, pak choi

Confit Duck Legs
*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*

Desserts

Pear & Almond Tart
vanilla ice cream

Vanilla Cheese Cake
raspberry coulis

Pavlova
berries, chantilly cream

Lemon Tart
fresh berries, crème fraîche

Triple Chocolate Brownie
vanilla ice cream





Wedding Breakfast Menu - Premier

£78pp

Canapes (choose 5)

(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



Starters

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

Desserts

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

Mains

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 savoy cabbage, pink peppercorn sauce

Grilled Filet of Halibut
king scallop, prawn bisque, herb crushed potato

Duo of Pork
tenderloin, spiced pig cheek, creamed potato, charred 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





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

£60pp

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



Mains (choose 3)

(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)** 🌿

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

🌿 **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

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 3 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

£60pp

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



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*

Bruschetta
fresh 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
butter

Gourmet Sides

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)

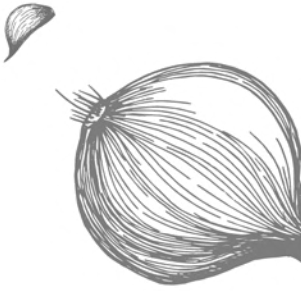




Sharing, Grazing and Feasting

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 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

£14pp

Hot Dogs & Bacon Rolls

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

£8pp

Mini Fish & Chip Cones

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

£13pp

Crepes

authentic French sweet and savoury crepes

£12p

Luxury BBQ Meats

£14pp

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

£10pp

Noodles

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

£10pp

Mexican Wraps or Greek Pittas

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

£14pp

Cheese Board

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

£12pp

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



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!



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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Email: info@earthcatering.co.uk

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