

Retreat Catering

www.retreatcatering.co.uk
E: info@retreatcatering.co.uk
T: 0117 941 8404 / 07914 338 310

Welcome to Retreatcatering.co.uk

07914 338 310

Thank you for your enquiry for our catering services. This Wedding Pack should give you the information you require. We've operated since 2001 and have had the pleasure to cater for huge weddings with hundreds of guests and little intimate ones, in fields, gardens and commercial venues. We can prepare and cook on or off site but we like need to check the kitchen of the venue before finalising choices if we're cooking on site as we make everything from scratch, no packets or frozen food as they're generally tasteless!

Our **Style** of food is simple yet imaginative – ingredients blend, flavours compliment, the result is clean, flavoursome food. Sourced from local producers, we prepare and cook everything ourselves – we never use frozen goods. So we can provide a wide compliment of food to fit with what you'd like your guests to experience, and to what you can afford.

The **Bespoke Buffet** Menu shows the range of foods we have prepared in the past, and we're open to more suggestions! You could ask us to prepare a large meat dish and a vegetarian dish to serve with rice, or whatever. Really, it's your call.

Our **A la Carte** Menu makes suggestions for dishes we know we can serve to larger numbers of guests. We've catered for 150 guests, sit down five courses prepared and cooked on site, to much smaller numbers. The menu design is totally up to you – you simply select the dishes you like and we'll cost it for you. You can play with the options and even suggest your favourite dishes: European, ethnic, traditional – we're experienced enough to prepare what you'd like.

When **Costing** your catering, it's good to discuss what you want as some dishes are more expensive than others, and some are easier to prepare for larger numbers than other dishes. So, it is a consultation process as much as any other aspect of your event. Prices quoted are for the food, so please allow staff time and/or travel time into your calculations. When we meet, I can accurately quote for your wedding and accept a 10% deposit to secure the arrangement.

Feel **Free** to contact us by email or phone. And best of luck with your planning!

Steen Kokborg
Retreat Catering

"A big thank you to you, and your team. Our Golden Wedding Buffet was lovely and helped to make the day a great success (despite the atrocious weather!)
Kathleen and John August '07

"Thank you so much for your help and kindness – we had a fab time and the food was superb"
Bev and Kit July '07

"I wanted to write to say thank you for our great wedding reception. You made it such a fantastic occasion.

All our friends and family had an amazing time and the food was outstanding. Thank you!
Lela and Anton, June '07"

"Thank you for your great work on the catering at our wedding. It was totally yummy & perfect for the occasion. Absolutely all the leftovers go eaten! Your can-do attitude and friendliness was perfect, such a relief to find the right-minded crew! Cheers!
Maz and Lem, aka Mr and Mrs Stuart June '07

"Thanks so much for doing the catering. Everybody loved the food" *Hayley and Tom Mar '07*

"Thanking you for all your help, kindness and support, and for making the two parties so happy and successful" *Charles and Liz Cave Jan '07*

"Just a little card to say a huge thank you for all the hard work your team put into our wedding day....heaps of people commented on how amazing the food was – I think the way the buffet was decimated was testament to this! Your professionalism in the face of a couple of hitches helped the day run really smoothly for us. Thanks again"
Josie and Ross, Aug '06

"Thank you for making our wedding party such a wonderful evening – everyone said how amazing it all was – the food, venue, cake, etc. I think a lot of them are planning to return for meals/drinks etc too, so expect to be even busier! See you soon"
Tim and Claire, Oct '05

"I thought I would just drop you and Steen a line to say thank you for everything you did to make Gemma and Aguar's wedding such a great day. Your organisation of the catering and entertainment was excellent and ensured the whole day went smoothly. The menu choice was amazing and the food superb as was the service provided by both the waiting and bar staff. You can rest assured that we won't hesitate in contacting you for any future events we may have"
Jon House, Aug '05

"Ann and I would like to express our thanks for all the hard work that you, Steen, Kevin and all the staff put in to make our wedding reception and party a great success. The overall ambience was just what we were hoping for – informal but professional"
David and Ann Black, June '05

"Thanks – we just had the best day! Every time we talk or think about the wedding day we just say what a brilliant place you have and how you made our day so special, how perfect the food was, how wonderful your staff were, how fantastic everything looked. Thanks!"
Tamsin and Graham, Sept '04

"Wonderful. No end of praise for you guys. The food was magnificent and everybody thought it was all so professionally handled. We're really chuffed. Thanks.
Tim and Patricia Scoones, Aug '02

"Brilliant! What wonderful food, especially the salmon sculpture! Thank you for coming all the way to Cornwall and making our day so special."
Sofie and Charlie Belling, June '01

A la Carte Menu

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We ask you to choose what you'd like and we'll price it up (some dishes cost less than others). If there's anything else you'd particularly like, feel free to ask us. Remember, we produce a lot of dishes for our restaurant, so you have a world of choices...minimum cost per head 2 courses £14, 3 courses £18, plus staff time.

Appetizers

Olives with Sun-dried Tomatoes & Ciabatta

Starters

Smoked salmon, prawn and chive roulade

Open Thai style duck baskets served with a ginger and coriander dressing

Pan fried slithers of chicken breast glazed in coconut & lime with mild chutney

Exotic meat skewers marinated in balsamic vinegar, served with bread & green salad

Squid & vegetable skewers served with potatoes & salad

Sweet pickled herrings served on sweet pickled cabbage with rye bread

Bocarones, white anchovy fillets marinated in olive oil & garlic served with mixed leaf & Ciabatta

Roasted garlic on sun dried tomato's served in a mixed leaf & ciabatta (V)

Goat cheese and brie tart topped with red onion marmalade (V)

Fruity melon and strawberry salad (V)

Mains

Ostrich steak with a brandy and cream sauce

Chicken breast stuffed with cheese and herbs and wrapped in tasty ham

Chicken and spinach in a peanut sauce served with rice

Caribbean coconut goat curry served with fruited spiced rice + salad*

Spicy Lamb served with Moroccan style cous cous with roast vegetables

Lamb shank cooked and served with an apricot and Jack Daniels sauce

Monkfish stuffed with prawns and sun-dried tomatoes with a lemon and cream sauce

Smoked haddock, Prawns & spinach wrapped in Filo pastry on a white wine & cream sauce

Chunky sautéed vegetable parcels served with a port and cranberry sauce (V)

Roasted stuffed peppers served with flavoured rice (V)

Celeriac, vegetable, potato & four cheese mornay sauce bake with a crispy topping (V)

Chicken, Lamb, Goat or Vegetable Tagine light spice & full of flavour with cous cous (V)

Mixed vegetarian meze salad (V)

Desserts

Chocolate mousse duo (dark and white chocolate)

Apple poached and dipped in whisky chocolate served on a spicy coulis with whipped cream

Spicy poached pears served with shortbread & double cream.

Tart tatin served with vanilla ice cream in a brandy snap basket.

Cheese board with choice of 4 cheeses

Poached pears with a caramel sauce and whipped cream

Apples poached in rum with a crumble top with whipped cream & syrup

Profiteroles with a chocolate and vanilla cream sauce

Apple and lemon crumble with a creamy custard

Cheese and Biscuits served with Port, whisky or dessert wine

Tea and coffee

We ask you to choose what you'd like and we'll price it up, but as a rough guide four mains and six accompaniments are about £15.50 per head, plus staff costs. That will give you a large spread which discourages people from piling their plate with *every* main item on the table leaving more for everyone else! But that price is just a guide as some dishes cost less than others to prepare. Minimum cost £11.50 per head. Dishes that can be served hot are identified by the **H** if the facilities of the venue allow. Select from below or make suggestions of what you'd particularly like us to make. Let us know and we'll price it up – then let's tinker with it to get your perfect buffet! And please remember, we make *everything*. That's why our clients love us. (see testimonials).

Main Dishes

Side of Scottish salmon dressed with dill cream & wine sauce

A selection of Spanish meats (Cerano ham, lomo, chorizo & pepper sausage)

Bocarones in garlic & olive oil (white anchovy fillets)

Boiled Ham with cloves and honey

Albondigas meatballs (**H**)

Pork loin roasted with honey and cloves

Curried goat (**H**)

Jerk Chicken (**H**)

Danish style chicken liver, brandy & garlic pate

Spicy chicken wings (**H**)

Soused herring marinated in dill & onion

Tuna (uncooked) marinated in lemon, lime, garlic & coriander

Smoked Salmon roulade

Fish cakes with Thai sauces both lime and chilli

Fish moose – kippers, smoked salmon & fish of the day bound together with cream & herbs

Goats Cheese tart with red onion marmalade (**H**)

Vegetable Tagine (**H**)

Accompaniments

Spiced cous cous salad

Green Olives with chill & tomatoes or Black Olives with sun dried tomatoes

Red cabbage coleslaw or poppy seed coleslaw

Mixed bean salad

Tapenade Olive and capers

New potatoes with garlic and herb dressing (**H**)

Roasted garlic and peppers

Potato salad with mixed herbs bound in olive oil **or** mayonnaise

Turmeric & herb rice

Tomato salsa, Guacamole, hummus

Tortilla chips

Julienne of vegetables

Vegetable nut cutlets

Mixed leaf salad

Free range egg mayonnaise

Hummus

Ciabatta breads (**H**)

West Country cheeses & crackers with mixed pickles plus breads

Desserts

Lots! Just ask us what you fancy – cake or torte, fruits or coffee