

WEDDING CATERING

www.bonappetit-caterers.co.uk

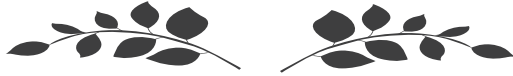


Bon Appetit
specialist caterers

PRICE LIST

PRICE LIST	2024	2025
Selection of four Canapes	£7.50	£8.00
Set menu of six Canapes	£7.50	£8.00
Two Course Wedding Breakfast	£39.00	£40.00
Three Course Wedding Breakfast	£45.00	£50.00
Self Serve Hot & Cold plated Wedding Breakfast	£30.00	£32.00
BBQ	from £40.00	£45.00
Children under 12	Half price	
Children under 5	Free of Charge	
Service of your Wedding Cake as Dessert	£2.95	£3.95
Petit fours	£3.95	£3.95
Cheese board after Wedding Breakfast	£4.95	£4.95
Tea & Coffee served to the table	£1.50	£1.75
Supplier/Band Meals	£15.00	£15.00
One off charges;		
Tea & Coffee self service station	£30.00	£35.00
Cutting of your wedding cake for evening	£25.00	£30.00

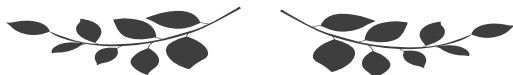
Travel fee may apply from £150 dependent on the location.



COMPLIMENTARY TASTING

With over 14 years of experience and thoroughly enjoying creating menus for hundreds of weddings, we feel very privileged that you are considering our services. In order for us to get the feel for your day, initially we offer a complimentary tasting. This enables you to relax and enjoy the evening while making some very important decisions all within a very informal setting. Not only do you get to taste a variety of food, but you will also see our presentation style and ensure that the portion sizes are for you! We also believe it really helps you decide what you like as well as what you dislike.

However, these evenings are also great to discuss your wish list, how you would like your whole day to run, the small things that are important, unique and personal to you and your loved ones. The Bon Appetit team, is there to serve you all day and look after you and all of your guests. Please though, don't just listen to us, take a look well over a 100 Facebook reviews, our website and google reviews.







CANAPES



Please choose 4 canapes of your choice

(V) Vegetarian, (GF) Gluten Free, (P) Pescatarian

- Cream cheese & sun blushed tomato tartlet, olive tapenade (V)

 - Smoked Scottish Salmon mousse with avocado (P)

 - Shredded duck with Hoi Sin sauce, Cucumber & Spring onion (GF)

 - Mini cone of Fish & Chips (P)

 - Prawn Cocktail amuse bouche spoon (P)

 - Mini Yorkshire Pudding, Beef & Horse Radish

 - Tiger prawn with mange-tout and sweet chilli (P)
- Duck Orange pate crostini

 - Espresso cup of homemade soup (V) (GF)

 - Smoked salmon & cream cheese blini (P)

 - Goats cheese & caramelised red onion filo tartlet (V)

 - Lincolnshire sausage with honey & mustard glaze

 - Scampi & pea puree amuse bouche spoon (P)



SET CANAPES



A mix of 3 vegetarian & 3 meat from the following

(V) Vegetarian, (GF) Gluten Free, (P) Pescatarian

- Espresso cup of homemade soup (V) (GF)

 - Buffalo mozzarella, tomato & basil amuse bouche spoon (V)

 - Gruyere cheese & caramelised red onion tart (V)

 - Vegetarian spring rolls (V)

 - Pasta pizza (V)
- Lincolnshire sausage glazed with honey & sesame seeds

 - Lamb Kofta with a yoghurt & mint dip

 - Chicken Pakora with a mango dip

 - Piri Piri grilled chard chicken





STARTERS



› Trio of melon with a tropical
drench garnished with berries
(v)

› Rolled ham hock with pickled
vegetables and tomato
chutney

› Creamy asparagus soup with
parmesan shavings and truffle
oil or soup of your choice (v)

› Thai fish cake served with
wild rice and a sweet chilli
sauce

› Chicken liver parfait with
apricot chutney, croutes and
salad garnish

› Salad of goats cheese,
parma ham, beetroot & citrus
dressing

› Tomato & buffalo mozzarella
with basil bruschetta, aged
balsamic & micro herbs (v)

› Warm three cheese tartlet
with sundried tomato &
rocket salad dressing (v)

› Creamy garlic mushrooms &
toasted ciabatta (v)

*Prawn & mango salad with lemon & chive mayonnaise served with a mixed leaf salad (v)

*Hot smoked salmon with cucumber & apple salad and yoghurt dressing

*Spicy crab and pimento cake with lime crème fraiche capers and shallots

*these dishes incur a supplement of £1 per person





MAIN EVENT



› Daube of beef, creamy
mashed potato served with
rich red wine & redcurrant
sauce

› Slow roasted pork belly,
sprouting broccoli dauphinoise
potato and apple puree

› Bacon wrapped chicken filled
with mozzarella and pesto,
buttered baby potatoes and a
sweet pepper sauce

› Lamb shank, cabbage and
carrot bubble & squeak
parsnips and lamb jus*

› Roasted topside of beef,
Yorkshire pudding and goose
fat roasted potatoes

› Muscat chicken, chicken
breast served in a creamy
muscat sauce, mire poix and
love heart pastry garnish

› Salmon fillet, creamy British
peas and chorizo with
crushed new potatoes*

› Slow cooked rolled belly pork
in aromatic spices served on
a potato and spinach cake
and love heart sage & onion
stuffing

› Seared chicken breast
served with leek & bacon
sauce

› Roasted cod with confit new
potatoes, pancetta, samphire
and lemon*

*these dishes incur a supplement of £3 per person

Note : *If you wish you may offer a choice of two dishes and a vegetarian dish to your guests providing our table plan template is provided three weeks prior to your wedding, giving us time to plan your wedding breakfast service (for this there is no extra charge)*





SWEET ENDINGS



- › Triple chocolate brownie stack with vanilla sauce and chocolate ganache
-

- › Torte citron with whipped chantilly cream
-

- › Lemon and shortbread hortbread cheese cake
-

- › New York cheese cake drizzled with forest fruits

- › Raspberry and white chocolate brulee cheese cake with a raspberry coulis
-

- › Sticky toffee pudding with caramel sauce and custard
-

- › Chocolate fudge cake with chocolate sauce and cream
-

- › Apple tart tatin with brandy sauce

**Choose a trio of desserts, a selection of three mini desserts which we serve to all of your guests so no choice selection would need to be given on our table plan template.*

- › Strawberry Eaton mess
-

- › Lemon cheese cake
-

- › Creamy vanilla pannacotta with fresh strawberries

- › Raspberry cheese cake
-

- › Salted caramel & chocolate brownie
-

- › Sticky toffee pudding with custard

*Trio of desserts incur a supplement of £1 per person



Here comes
the
Bride
(my Mummy!)



SOUP SELECTION



Roasted tomato & red pepper

Cream of wild mushroom with basil & crème fraiche

Cream of seasonal vegetables

Carrot & coriander

Leek & smoked bacon, cube potatoes



MINI MENU FOR CHILDREN



Starter

Trio of melon, raspberry dressing

Vegetable sticks with dipping sauces

Chicken or tomato soup & bread roll

Mini Yorkshire pudding & gravy

Main Course

Chicken goujons with potato wedges, peas & ketchup

Sausage, mash & gravy

Meatballs with pasta (gluten free available)

Mini roast dinner

Dessert

Chocolate brownie & chocolate sauce

Vanilla Ice-Cream & Strawberries

Bowl of fresh fruits

Chocolate Mouse

VEGETARIAN MENU

› Vegetarian Wellington

Mediterranean vegetables in a herb puff pastry served with a tomato & basil sauce

› Yorkshire Quiche

Made with a Yorkshire blue cheese & caramelised red onions served with buttered new potatoes, watercress salad & pine nut dressing.

› Slightly Spiced Tagine

Squash, cranberry & red onion tagine served with wild rice, sour cream & fresh coriander

› Goan curry

A medium spiced south Indian dish, flavoured with tomatoes & almonds. Finished with coconut, chopped coriander & naan bread.

CHEESE BOARD PLATTER

Add to your Wedding Breakfast to complement your meal either instead or as an addition to dessert.

CHEESE SELECTION 1	CHEESE SELECTION 2	CHEESE SELECTION 3
Cheddar Brie Stilton	Cheddar Wensleydale Brie Garstang Blue Goats cheese	Mature Cheddar Wensleydale Brie Garstang Blue Goats Cheese Gorgonzola Stilton
£35.00	£45.00	£55.00

All our cheese platters are served to the table unless required as part of your buffet table, and priced for eight guests, they are served with grapes, celery, chutney and biscuits.



Can we provisionally save a date?

Yes, we operate a save the date policy, if you let us know your date we will hold that date for two weeks, after that you can pay a £350 date save deposit until you can decide on your menus.

We can't see a particular dish that we like, can we have it on our menu?

Yes, we prepare your food from scratch and would be able to look at any recipe that you may want.

We have a budget, can you help us keep within it?

Absolutely, let us know how much you wish to spend and we can work with you.

Do you offer menus for people with dietary requirements such as Gluten Free or Vegetarian?

Yes, we cater for any type of requirement, please discuss this with us.

Do you offer children's menus or child priced reductions?

Yes, 12+ are classed as adult price, 5-12 years are 50% with under 5's free.

Can we change the menu that we agreed on?

No problem you can change most things up to 14 days before your event, changes that can't be made are items that have been specially ordered. Final numbers of guests are required 14 days before the event.

Do you charge if we use our wedding cake as dessert?

We charge a small amount if you would like it served on crockery with cream & coulis, please check the price guide for full details.

Do you do any other events on the same day?

No, we only take one booking for one day, this ensures you get the best possible service that you deserve.

Do you feed any of our other suppliers at the event?

We can provide anything from sandwiches to a full meal for photographers, DJ, band etc. However, we do need to know before hand and we do make a small charge for any meals served.

Do you have insurance?

Yes we hold employers, public and product liability insurance up to the value of £10m

ANY OTHER QUESTIONS???
JUST ASK



 CONTACT US 

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