

# SOUPER FOOD

CATERING EVENTS PARTIES & WEDDINGS



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## Our Story

Our wedding catering service has grown organically since opening in 2011, mainly through word of mouth recommendations from our clients.

We pride ourselves on our well-sourced seasonal food, delicious flavours and engaging team.

We are passionate about making your day personal, memorable and unique! Our example menus give you a taste of our style, or we can create a bespoke menu for your special event.

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## Our Philosophy

To produce a quality product using local ingredients where we can, to be conscientious of our environmental impact and to support our local producers and suppliers.

To be flexible so that we work with the client to create an event that reflects their style and preferences.

To provide quality and tasty alternatives and menus for all dietary requirements.

To continually grow a business that is based on integrity, transparency and a reputation for always delivering.



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## How it Works

We help you with the planning of your wedding so that it is enjoyable and stress free.

### **Discuss Your Vision**

After the initial inquiry we like to schedule a meeting or telephone call with you so that we have an understanding of your vision for the big day. We get to know your tastes, preferences and style so that we can help you to choose a menu that suits you.

### **Pricing**

Our plated and sharing 3 course menus are priced at £42 per person, canapes are £2.50 per canape choice (2 canapes per choice) per person and crockery and cutlery is IRO £5 per person, if required. Please see our additional services page for further information.

### **Tasting**

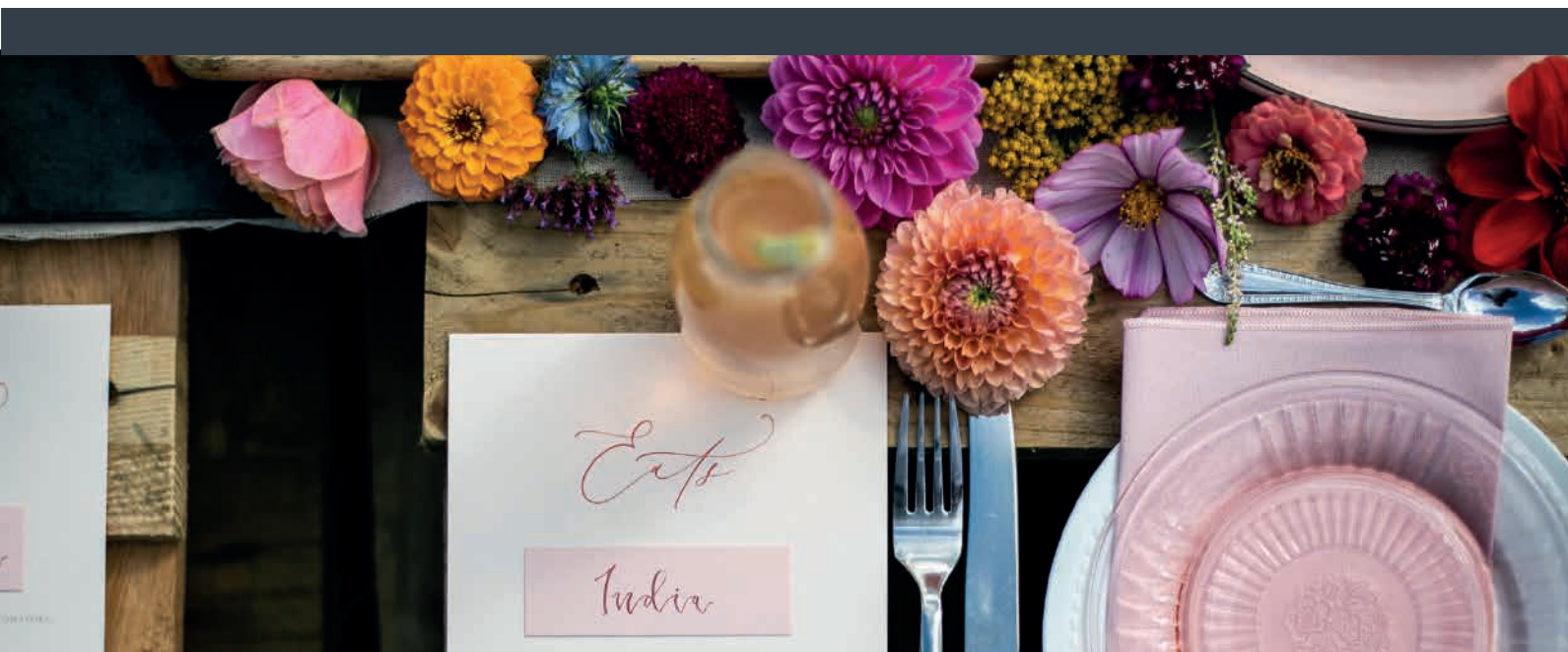
Once we have an understanding of your vision, we invite you for a tasting so that you can be assured of your choice, make any changes and feel confident that the food served is everything you want it to be.

### **Site Visit**

We like to visit the site before the wedding. At this stage we go through and finalise the details of the event to ensure the running of the day goes smoothly and to reassure you that you can relax and enjoy your day.

### **The Day**

Our dedicated team will manage the day from setting up to clearing down. We will communicate with the other suppliers and your nominated contact so that the running of the event is seamless, and you can enjoy one of the best days of your life.



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## Additional Services

### **Waiting Staff**

We have a core team of waiting and bar staff at a cost of £12 per hour, paid direct (preferably cash on the day). We don't use agency staff, our staff work for us so we can guarantee that they are fully trained, committed and engaging.

### **Hireware**

We can arrange the hire of any equipment such as furniture, china and cutlery, linen, glassware and bar equipment. We work with a number of trusted companies and we don't charge an arrangement fee.

### **Props**

We work with a couple of event prop hire companies and can arrange the hire of anything from garden furniture to plants.





## MEAT CANAPÉS

Beef Burgers, Swiss Cheese, Slaw, Sriracha  
Mayonnaise, Pickled Red Onion

Chicken Tacos, Salsa, Guacamole, Coriander Cream

Steak Lollipops, Chimichurri

Pork Belly Bramley, Apple Sauce, Crackling

Bresaola, Pickles, Mustard Creme Fraiche

Pulled Chicken Balls, Red Onion Marmalade and  
Miso Mayonnaise

Spiced Lamb Filo Cigars, Mint Lemon Cumin Yoghurt

Confit of Duck Bon Bons, Soy Honey Mayonnaise

Parma Ham, Manchego, Cantaloupe Jam,  
Pickled Nectarine

Gochujang Beef, Pickled Ginger

Sausage Roll, Bacon Jam, Heritage Tomato Ketchup

Hoisin Duck, Cucumber, Spring Onion,  
Duck Crackling





## FISH CANAPÉS

Smoked Salmon, Toast, Lemon Crème Fraiche, Pickled Fennel

Crab Croquettes, Lime Mayonnaise

Fish, Chips, Pea, Tartare Sauce

Shrimp, Chervil, Pickled Cucumber, Wasabi Mayonnaise, Toasted Rye

Crab, Guacamole, Pickled Ginger, Toast

Thai Prawns, Sweet Chilli Dip

Salmon Orange Ceviche

Smoked Mackerel Wasabi Paté, Toast, Pickled Cucumber

Prawn Tacos, Pickled Red Cabbage, Mango Salsa, Sriracha Mayonnaise

Prawn Cocktail

Smoked Trout, Pickled Shallot, Horseradish Toast

Smoked Haddock Fishcakes, Quails Egg, Wasabi Mayonnaise

*“Our guests were extremely impressed with the standard of the food and we received many comments after the events regarding how delicious it was.”*





## VEGETARIAN CANAPÉS

Tomato, Basil, Mozzarella Kebabs

Cauliflower Sweet Potato Croquettes, Harissa Yoghurt

Mac 'n' Cheese Balls, Garlic Mayonnaise

Tomato, Mozzarella Bruschetta

Pea, Mint, Feta, Toast

Goats Cheese Thyme Honey Filo Cigars, Red Onion Marmalade

Re-fried Bean Quesadilla, Salsa, Guacamole, Coriander Cream

Mushroom Stilton Tarts, Tarragon Crème Fraiche

Chipotle Lime Cauliflower, Chilli Mint Yoghurt

Onion Bhaji, Coriander Mint Chutney

Baba Ghanoush, Pomegranate, Mint, Toast

Sun Blush Tomato, Artichokes, Basil, Tapenade Toast





## SHARING STARTERS

### **Menu 1 – Middle Eastern Mezze**

Falafel, Halloumi, Lamb Koftas  
Chilli Jam, Tahini Dressing, Tzatziki  
Baba Ghanoush, Hummus, Muhammara  
Tabbouleh  
Fattoush  
Flat Bread

### **Menu 2 - Mediterranean**

Parma Ham, Fennel Salami, Garlic Saucisson, Burrata, Brie and Manchego  
Fig Chutney, Pesto, Cantaloupe Jam  
Sun Blush Tomatoes, Roasted Peppers, Artichokes  
Cucumber, Watermelon and Pickled Red Onion  
Olive and Sundried Tomato Bread

### **Menu 3 - English Picnic**

Sausage Rolls and Scotch Eggs, Piccalilli, Red Onion Marmalade  
Honey Roast Ham, Olde Sussex Cheddar, Kentish Blue  
English Mustard, Apple Chutney, Tomato Relish  
English Garden Salad, Asparagus, Peas, Tomatoes  
Farmhouse White, Granary Bread

### **Menu 4 - Fish Platter**

Smoked Mackerel Wasabi Pate  
Poached Salmon, Chervil Lemon Mayonnaise  
Smoked Trout, Dill Crème Fraiche, Pickled Cucumber, Fennel  
Rocket, Dill, Chervil, Parsley Salad, Caper Dressing  
Seeded Sourdough

*“I wouldn't hesitate to recommend! Claire and her team were amazing, the food was delicious, plentiful and enjoyed by everyone.”*

## SHARING MAINS

### Menu 1

Harissa Honey Chicken, Chilli Mint Yoghurt  
Slow Roasted Shoulder Lamb, Gremolata  
Zaatar Aubergine, Cauliflower, Tahini, Falafel, Lemon  
Yoghurt  
Peach, Feta, Mint Couscous  
Moroccan Cherry Tomato, Red Onion Salad  
Green Leaves

### Menu 2

Bavette Steak Platter, Mojo Verde  
BBQ Short Ribs, Green Apple Salsa  
Sweetcorn Fritters, Chard Red Pepper Relish  
Paprika and Cayenne Spiced Potatoes with Sour Cream  
Red Cabbage Slaw  
Mixed Leaves

### Menu 3

Fennel and Chilli Pork Shoulder, Apple Compote  
Korean Spiced Chicken, Mint Yoghurt  
Cauliflower Cheese Filo Bake  
New Potato, Red Onion, Dill Salad  
Greek Cucumber Salad, Tzatziki  
Rocket, Cherry Tomato Salad

### Menu 4

Piri Piri Chicken, Lemon Garlic Yoghurt  
Lamb Koftas, Tzatziki  
Salmon Fillets, Salsa Verde  
Spanakopita  
New Potatoes, Mint  
Greek Salad





## SHARING DESSERTS

### **Menu 1 - English Summer Dessert Table**

Eton Mess, Raspberry Lemon Curd Trifle, Fresh Fruit Tart, Strawberry Basil Cheesecake

### **Menu 2 - Brownie Selection**

Oreo, Raspberry and Peanut Brownies with Sweet Basil Yoghurt and Baileys  
and White Chocolate Sauce  
Kent Strawberries and Cream

### **Menu 3 - Cookies and Cream Dessert Table**

Oreo Brownie, Rhubarb and Custard Fool with Ginger Biscuits, Cookies and Cream Cheesecake, White Chocolate Cookie and Malteser Rocky Road

### **Menu 4 - Pavlova Sharing**

Strawberry, Raspberry, Blueberry  
Passion Fruit, Mango, Kiwi  
Dark Chocolate, White Chocolate, Baileys





## PLATED STARTERS

Smoked Salmon Herb Salad, Cucumber, Pickled Fennel

Chicken Mousse, Bacon Jam, Tomato Relish, Chicken Skin

Goats Cheese, Beetroot, Pickled Nectarine, Honeyed Walnuts

Smoked Trout, Quails Egg, Herbed Greek Yoghurt, Fried Capers

Prawn Croquette, Corn Puree

Parma Ham, Watermelon, Mint, Cantaloupe Jam

Quails Egg, Avocado, Pickled Radish, Parmesan Crisps





## PLATED MAINS

Pork Belly, Bacon Jam, Bramley Apple, Cider Jus, Crackling

Chicken Breast, Herbed Potato Cake, Wild Mushroom

Salmon, Moja Verde, Mango Relish

Sea Bass, Fennel, New Potato, Courgette, Chilli Mint Dressing

Beef Sirloin, Dauphinoise Potatoes, Chimichurri

Confit Lamb, Poached Tomatoes, Pea Wild Garlic Ketchup

Salmon, Asparagus, Samphire, New Potatoes, Lemon Crème Fraiche

Sweet Potato Steak, Cannellini Bean Puree, Asparagus, Pecorino

Zaatar Aubergine, Cauliflower, Tahini, Pomegranate, Lemon Yoghurt

*“A fantastic service from really lovely people!!”*



## PLATED DESSERTS

Lemon Posset, White Chocolate Soil, Raspberries

Rich Chocolate Cake, Baileys White Chocolate, Orange Cream

Eton Mess

Salted Caramel Cheesecake, Whiskey Cream

Rhubarb Cake, Elderflower Cream

Peach Melba Pavlova





## EVENING FOOD

### **Mac n Cheese Bowls**

Classic Gruyere with Parmesan and Panko  
Chorizo and Manchego with Spring Onion  
*£8per person*

### **Sandwiches**

Bacon or Halloumi Sourdough Sandwiches  
with Homemade Ketchup  
*£6per person*

### **Posh Dogs**

Cumberland Sausage with Fennel Slaw, Fried Onion  
and American Mustard  
Veggie Sausage with Red Onion Marmalade, Rocket  
and Mustard Mayonnaise  
*£8per person*

### **Sliders**

Pulled Pork with Apple Sauce, Fennel Slaw and Crackling  
Portobello Mushroom, Caramelised Onion, Salsa Verde and  
Swiss Cheese  
*£8per person*

### **Tacos**

Pulled Pork with Red Cabbage, Mango Salsa,  
Chipotle Mayonnaise and Pickled Onion  
Falafel with Cucumber and Spring Onion Salad,  
Hummus and Tzatziki  
*£8per person*

### **Burgers**

Beef with Tomato, American Cheese  
and Sriracha Mayo  
Halloumi with Harissa Tahini Mayo  
and Red Cabbage Slaw  
*£8per person*

### **Warm Pastries**

Sausage Rolls with Red Onion Marmalade and  
English Mustard  
Cheesy Herb Rolls with Harissa Mayonnaise  
*£6per person*

### **Cheese Board**

*£8per person*

*“The price was reasonable and the food was first class. We received many compliments. Claire made the day go smoothly by taking direct charge of the food on site, efficiently organizing her staff, and even running out to buy matches that we had forgotten to bring!”*



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