



EARTH CATERING

CORPORATE & EVENTS



WHO WE ARE

Earth Catering is focused on bringing style, flair and passion to your special event. We provide a seamless 5 star service to accompany your dining experience.

From glorious gourmet sit down meals, sensational canape receptions and champagne towers. Earth Catering is here to wow your guests.

Our catering team has 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

01



DRINKS PACKAGES

02



CANAPÉS

03



THREE COURSE MENU

04



BOWL FOOD

01

DRINKS PACKAGE

CREATE YOUR OWN DRINKS PACKAGES:

- ☞ Reception Drinks
- ☞ Soft Alternatives
- ☞ Refrigeration
- ☞ Ice
- ☞ Waste Removal & Recycling
- ☞ Paired Wines
- ☞ Bar Services
- ☞ Staff To Serve & Clear
- ☞ Glassware





02

CANAPÉS



FROM THE FARM

DUCK

pulled duck spring roll, satay mayonnaise,
duck fat granola

BEEF

beef taco, mango & red onion salsa, avocado

CHICKEN

smoked chicken tart, chicken brûlée, burnt
onion powder

PORK

sticky sweet chilli pork belly, sesame

HAM

ham hock, piccalilli, croûte



FROM THE SEA

SALMON

smoked salmon, caviar, blini, herb cream

COCONUT PRAWN

mango, chilli salsa

SURF & TURF

prawn & chorizo, sour cream, pickled garlic

CRAB

singapore crab wonton, spring onion, red chilli

FISHCAKE

thai green curry fishcake, cucumber, crispy rice



FROM THE LAND

ASPARAGUS (VG)

truffle mayo, olive soil

MUSHROOMS ON TOAST (VG)

pickled mushrooms, sherry, chive

PIZZA ARANCINI (VE)

sourdough pangratatta, basil mayonnaise

ONION BHAJI (VG)

cauliflower bhuna, mango, poppadom crisp

CHEESE (VE)

gougère, goats cheese mousse, red onion jam





03

THREE COURSE MENU

We are absolutely committed to ensuring our food and service is everything you need for your event. We have one simple aim: to prepare and serve you the very best 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 event extra special.

OUR THREE COURSE MENU PACKAGE INCLUDES:

- ☞ Starter
- ☞ Main
- ☞ Dessert
- ☞ Crockery
- ☞ Cutlery
- ☞ Linen
- ☞ Catering Manager
- ☞ All Kitchen Equipment
- ☞ Staff to Serve & Clear



Add canapés to your drinks reception



TRADITIONAL

SIT DOWN MEAL

STARTER



HAM HOCK & CHICKEN TERRINE

summer pickle, focaccia croûte

PROSCIUTTO

aperol melon, rocket, pecorino, white balsamic

SALMON & GOATS CHEESE CROQUETTES

basil purée, courgettes, carrot salad

BRUSCHETTA

salami, mozzarella, heirloom tomato, basil vinaigrette

SMOKED MACKEREL & POTATO TERRINE

mustard & dill mayonnaise, toasted ciabatta

CHARRED COURGETTE

marinated chickpea salad, basil, mint, lemon, chilli

MAIN



BREAST OF CORN-FED CHICKEN

leg meat kiev, spinach & garlic purée, creamed potato, tarragon emulsion

PORCHETTA

crispy stuffed italian pork belly, cavolo nero, smoked bacon cassoulet

SALMON & COD FISH CAKE

cured egg yolk, lemon, chive cream

SEAFOOD TART

fish & shellfish, vermouth cream in light puff pastry

PIZZA RISOTTO

smoked mozzarella & basil risotto topped with bocconcini bon bons

SQUASH STEAK

celeriac galette, confit carrot, herb velouté, crisp onion

DESSERT

DARK CHOCOLATE BROWNIE

honeycomb, chocolate mousse

PAVLOVA

meringue, berries, chantilly cream

LEMON MERENGUE PIE

meringue, lemon curd, zest



DELUXE

SIT DOWN MEAL

STARTER



CHICKEN LIVER PARFAIT

onion & bacon jam, apricot & brioche

BEEF BRISKET FRITTER

pit seasoning, jerk sauce, burnt corn salad

THAI FISH CAKE

thai slaw, sweet chilli, micro cress

SMOKED SALMON ROULADE

lobster mayonnaise, watercress, toasted croûte

BEETROOT CARPACCIO

goats curd, brioche croutons, pickled apple & burnt shallot

MUSHROOM PARFAIT

focaccia thins, textures of mushrooms, marmite granola & wild herb salad

MAIN



TWICE COOKED BELLY OF PORK

potato dauphinoise, bbq pea purée, fire roasted tenderstem, red wine jus

TREACLE BRAISED OX CHEEK

spinach & garlic purée, braised carrot, crispy pomme anna

TOMATO TARTE AU TATIN

confit potato, spinach & jus

SEA BASS

basil hollandaise, brown shrimp, seaweed, new season potatoes

COD LOIN

carrot & onion confit, orange & almond croquettes & brown butter

CAULIFLOWER STEAK

raw pickled carrot gel, tempura bombay potato, coriander salad

DESSERT

EARTH'S ETON MESS

meringue, raspberry gel,
strawberry textures

TIRAMISU

mascarpone mousse, chocolate
crèmeux, amaretto, tia maria jelly

SALTED CARAMEL CHEESECAKE

salted caramel mousse, dulce de
leche, caramel popcorn





PREMIER

SIT DOWN MEAL

STARTER



SMOKED DUCK SALAD

goats curd, fig, balsamic, croûte brioche

BEEF FILLET CARPACCIO

rocket, parmesan, olive oil, capers, truffle mayonnaise

BURRATA

burrata salad, citrus fruits, radicchio, pine nuts & arbequina

BEETROOT & GIN CURED SALMON

skyr yogurt & lime pickled cucumber

SOUTH COAST CRAB

avocado, lime & chive vinaigrette, sea fingers, seaweed lavosh

TRUFFLE GNOCCHI

focaccia thins, textures of mushrooms, marmite granola & wild herb salad

DESSERT

HONEY POACHED PEAR

brioche french toast, goats cheese mousse, pecan honeycomb wafer

DARK CHOCOLATE DELICE

salted caramel, mascarpone mousse, rum & raisins

CHEESE BOARD

selection of fine english cheeses, artisan crackers, country chutney, figs, apricots

WHITE CHOCOLATE PANNA COTTA

coconut crumble, mango, passionfruit

MAIN



GRASSFED SOUTHDOWN'S LAMB RUMP

potato fondant, heritage carrot, bbq pea mousse, jus

MONKFISH TAIL

potato galette, pea & serano ham veloute, nasturtium

SUSSEX FILLET OF BEEF

truffle & parmesan potato bon bon, shallot purée, seasonal greens, beef jus

PORK FILLET

miso dauphinoise, burnt corn purée, aubergine and char sui jus

HERITAGE BEETROOT TARTE TATIN

chicory salad, blue cheese

ROOT VEGETABLE WELLINGTON

fondant potato, spinach, mushroom & jus (VG)

ADD A PALETTE CLEANSER

Impress your guest by adding an additional course to your menu, why not add an amouse bouche or a cheese course.



04

BOWL FOOD

Whether you are hosting a presentation or a celebration. This is the perfect way to make a statement at your event. They are made to keep you eating, mingling and having a good time.

3 BOWL FOOD OPTIONS

ADD CANAPE DESSERTS

OUR BOWL FOOD PACKAGE INCLUDES:

- ⇒ Cutlery
- ⇒ Crockery
- ⇒ Catering Manager
- ⇒ Chefs
- ⇒ All Kitchen Equipment
- ⇒ Staff To Serve & Clear



BOWL FOOD



BEEF SLIDERS

pepper jack cheese, burger sauce, fries

CHICKPEA FALAFEL SLIDER

burnt corn salsa, polenta fries

CHICKEN KATSU CURRY

jasmine rice, cucumber & coriander pickle

STEAK & CHIPS

sirloin, truffle chips, burnt onion mayo

TERIYAKI BEEF NOODLES

steak, noodles, sesame

TOMATO & SMOKED MOZZARELLA ARANCINI

arrabbiata dip, pecorino snow

GNOCCHI WITH BANANA BLOSSOM RAGU

lemon & pine nut pangritata

THAI RED CHICKEN CURRY

chicken, fragrant vegetables, coconut rice

BURRATA SALAD WITH GRILLED PEACH

roasted hazelnuts, basil, pickled shallot

LAMB TAGINE WITH PICKLED LEMONS

harissa couscous

SALMON FILLET WITH TRUFFLE POTATO SALAD

beetroot tzatziki

SPANISH TRADITIONAL PAELLA

chicken, chorizo, prawns, squid & mussels

WHY NOT ADD CANAPE DESSERTS?

BROWNIE

white chocolate gel

LEMON MERINGUE PIE

raspberry sherbet

COCONUT DELICE

bbq pineapple, mint meringue

FRUIT TARTLET

blueberry pastry cream

TREACLE

honey custard, pistachio praline



SUSTAINABILITY

At Earth Catering we are committed to reducing our carbon footprint, now more than ever it is our responsibility to help protect our wonderful planet.

As a business we are taking steps to become more sustainable for our future. We are pledging to plant trees, ensure that we recycle, and choose plant-based disposables.

We have teamed up with Ecologi where they will be planting 100 trees a year, on our behalf in different projects across the globe. We have changed all of our evening food containers and napkins are fully biodegradable and plant based.

We have swapped paper brochures to E-brochures to save the trees. Our kitchen team and chefs are focused on recycling plastic, glass and food waste. We create menus that are seasonal, we use local suppliers wherever possible. We love working with our couples to create a menu that is local, seasonal and sustainable.

It is our time to make a difference, let's make this change together.

THANK YOU!

0330 113 9111

INFO@EARTHCATERING.CO.UK

WWW.EARTHCATERING.CO.UK

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