



EARTH CATERING

WEDDING MENU



WHO WE ARE

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

From glorious gourmet sit down meals, sensational sharing boards 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



WEDDING BREAKFAST

04



GOURMET BBQ - FEASTING
& SHARING STYLE

05



EVENING FOOD



01

DRINKS PACKAGE

OUR DRINKS PACKAGE INCLUDES:

- ☛ Reception Welcome Drinks
(2 per guest)
- ☛ Glass of Fizz for a Toast
- ☛ Refrigeration
- ☛ Waste Removal & Recycling
- ☛ Half a Bottle of Wine
(1 per guest)
- ☛ Staff To Serve & Clear
- ☛ Ice
- ☛ Glassware



You can also add a beer barrel to this package *(enquire for more details)*

WELCOME DRINKS OPTIONS



WINE



PROSECCO



PIMMS



GIN & TONIC



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

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 PACKAGE INCLUDES:

- ☞ Canapés
- ☞ Starters
- ☞ Mains
- ☞ Desserts
- ☞ Crockery
- ☞ Cutlery
- ☞ Linen
- ☞ Catering Manager
- ☞ All Kitchen Equipment
- ☞ Staff to Serve & Clear



TRADITIONAL

WEDDING BREAKFAST

CHOICE OF 3 CANAPÉS

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

WEDDING BREAKFAST

CHOICE OF 4 CANAPÉS

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 crémeux, amaretto, tia maria jelly

SALTED CARAMEL CHEESECAKE

salted caramel mousse, dulce de leche, caramel popcorn





PREMIER

WEDDING BREAKFAST



CHOICE OF 5 CANAPÉS

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

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.

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





04

GOURMET BBQ - FEASTING & SHARING STYLE

Our gourmet BBQ menu can really wow your guests! We offer a variety of meat, fish and vegetarian options, our menu includes:

3 CANAPÉS | 3 MAINS | 3 SIDES | 1 DESSERT

ADD A SHARING STARTER

OUR FEASTING & GRAZING PACKAGE INCLUDES:

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

Please speak to our catering managers to create your own bespoke menu.

SHARING STARTER BOARDS *(surcharge applies)*



FROM THE FARM

smoked & cured meats, mozzarella & pecorino cheeses, charred vegetables, blushed tomatoes, olives, capers, focaccia



FROM THE SEA

Smoked mackerel, fish croquettes, prawn & garlic skewer, caper berries, pickled cucumber, rye bread



FROM THE LAND

mozzarella & pecorino cheeses, charred vegetables, blushed tomato, olives, capers, long stem artichoke, smoked almonds, focaccia

MEAT



SWEET CHILLI BBQ CHICKEN SKEWERS

BONELESS GRILLED CHICKEN THIGHS
lemon garlic & herb

SLOW SMOKED BBQ BEEF BRISKET

MAPLE & BLACK PEPPER CHICKEN
chilli & aioli dips

PORK, APPLE & CIDER BURGER

bun, salad, mustard, mayo

SLOW PULLED PIQUANT LAMB SHOULDER

CLASSIC CUMBERLAND SAUSAGES
fried onions

BBQ PULLED PORK SHOULDER

CLASSIC STEAK BURGER
bun, salad, burger sauce

HARISSA LAMB SKEWERS
mint yoghurt

FISH



KING PRAWN SKEWERS
garlic, chilli

SALMON PARCELS
lemon, dill

SEA BASS PARCELS
wild garlic butter, white wine

VEGETARIAN



PORTOBELLA MUSHROOM
ricotta, gremolata crumb

CORN CHIMICHANGA
charred corn, fried beans, rice, jalapeno salsa

FALAFEL BURGER
salad, tzatziki

AUBERGINE
tahini yogurt, feta, pomegranate

CHARRED SUMMER VEGETABLES
charred & marinated summer vegetables, mint, chilli, pomegranate

SIDES



GREEK SALAD

cos lettuce, tomato, cucumber, red onion, feta, olives, lemon & oregano dressing

CAESAR SALAD

romain lettuce, shaved parmesan, caesar dressing, croutons

POTATO SALAD

baby potatoes, chives, dijon, capers, mayonnaise

EARTH'S APPLE SLAW

finely shredded white cabbage, carrot, water cress, fresh apple & apple vinaigrette

SWEET PEA & PECORINO SALAD

pea shoot, rocket, radicchio, summer pods, shaved pecorino, lemon oil

MOROCCAN COUS COUS

dates, olives, saffron, preserved lemons, harissa

CURED TOMATO, ROAST PEPPER, ORZO SALAD

sun dried tomatoes, fire roasted pepper orzo salad with mint pesto

TOMATO & MOZARELLA

vine tomatoes, mozzarella, balsamic dressing

PANZANELLA WITH CHARGRILLED FOCACCIA

olives, tomatoes, cucumber, balsamic & arbequina olive oil

BEETROOT, CARROT & BURNT GOATS CHEESE SALAD

coriander oil

SEASONAL SHARING ROASTS & HOT SIDES AVAILABLE

Send us all your sharing ideas!

DESSERT

DARK CHOCOLATE BROWNIE

honeycomb, chocolate mousse

PAVLOVA

meringue, berries, chantilly cream

LEMON MERENGUE PIE

meringue, lemon curd, zest



MIKE & KAT'S
WEDDING BREAKFAST

BBQ

- STEAK BURGER (CP/DM) VEG BURGER (AM/DM)
- BBQ KING PRAWNS (CP/DM)
- SANDWICHES WITH CARAMELISED ONIONS & POTATOES (CP & VEG AVAILABLE)

SANDWICH BOATS ON TABLES

- GRASSHOPPER (CP)
- RAINBOW SALAD (CP/DM)
- CAP-SAUS (CP/DM)
- PRAWN SALAD (CP/DM)

DESSERT

- FRESH CHEESE CAKES/COOKIES VANILLA ICE CREAM
- HOT CHOC & BROWNIES
- PRIMA DONNA ICE CREAM & BROWNIES (CP/DM)

05

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!

MENU REQUIRES A MINIMUM OF 60 GUESTS

MUNCHIES



CHEESE BOARD

selection of fine cheeses served with breads, crackers, chutneys, & grapes

DIRTY FRIES

pulled chilli beef, cheese, sour cream, guac, salsa, nacho crunch

BUTTERMILK FRIED CHICKEN

crispy chicken, fries, slaw, spicy mayo

LOCALLY SMOKED & CURED BACON BAPS

crusty roll, onions & your choice of mayo, ketchups & mustards

KATSU CURRY

japanese fried chicken & rice

GRILLED MATURE CHEDDAR & HAM TOASTIE

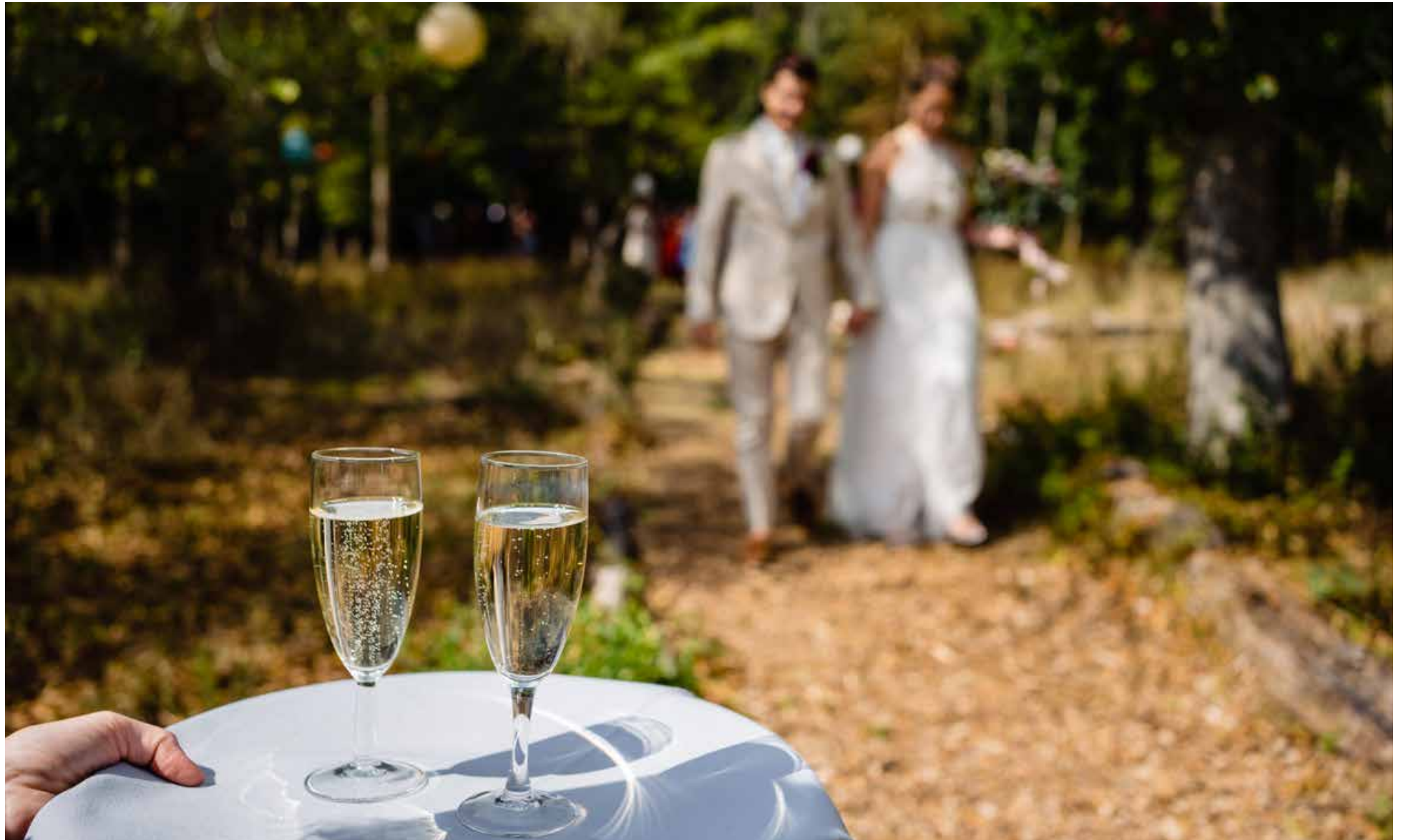
ASIAN NOODLES

egg noodles, chicken or crunchy vegetables, sesame, soy, ginger

MEXICAN BURRITO

spiced chicken or halloumi wraps, vegetables, black beans, rice, guacamole







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!

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