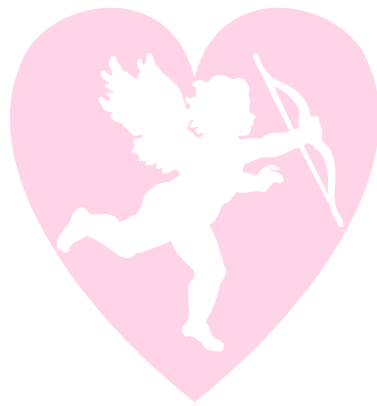


Orange Tree Catering Company



Wedding Menus 2012

ORANGE TREE CATERING

13a Market Place

Braintree

Essex

CM7 3HG

Phone: 01376 322390

The Orange Tree Catering Company has been established over many years with a wealth of experience in the provision of catering services for all types of events.

With our Wedding Service we recognise that this is a very special occasion and always aim to provide you with First Class cuisine delivered through a First Class service, leaving you to enjoy your special day.

Weddings can be a very personal choice and whilst we have provided you with our standard menus, if you have any special dishes or requests please do not hesitate to contact us as we can usually incorporate them into our menus.

It is important to us to ensure that we fully understand your needs and requirements and if you would wish to visit our premises to discuss anything in more detail please feel free to ask us to arrange this.

Alternatively we can often visit you in your own home if this is preferable.

All our quoted prices for each menu include the following:

Provision of:

Quality Crockery & Cutlery

Linen Table Cloths

Uniformed Waiting Staff

Condiments

Menu Cards

We can also provide:

Fine Wines & Champagnes

(A small corkage charge is levied if customers wish to supply their own, which we will be happy to serve)

Glass Hire

We do hope that you will choose our company to provide your wedding catering and look forward to hearing from you shortly.

Andy Foakes

Managing Director

Please note : Prices are EXCLUSIVE of VAT and this will be added at the current rate

Wedding Menus

Menu A

Prawns Marie Rose

North Atlantic prawns served on a bed of seasonal leaves with a creamy marie rose sauce

Fan of Galia Melon

with a compote of seasonal berries

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Supreme of Chicken

with a cream and mushroom & fresh herb sauce

Beef Lasagne Verdi

fresh spinach pasta layered with a beef ragu of tomatoes and Italian herbs topped with a rich cheese sauce & grated cheddar

Peppered Pork Casserole

Tender pieces of pork in a creamy mushroom & black pepper sauce with red, green & yellow peppers

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Summer Fruits Pudding

Redcurrants, blackcurrants, blackberries, cherries & strawberries encased in bread soaked in natural fruit juices & enriched with cassis

Tarte au Crème Anglaise

Delicious sweet pastry case filled with a rich creamy custard with a glazed topping and served with a raspberry coulis

Dark Chocolate Truffle

a classic chocolate truffle mousse with chocolate sponge finished with a chocolate miroir

~

Coffee & Mints

£21.95 a head

Wedding Menus

Menu B

Smoked Salmon, Asparagus & Cream Cheese Bavaroise

a fine combination of smoked salmon & cream cheese with lemon, fresh herbs and green asparagus served with a citrus dressing & a salad garnish

Stilton & Chestnut Pate

made with Stout and served with Melba Toast and a salad garnish

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Fresh Scottish Salmon

Salmon fillets lightly poached and served with a classic creamy hollandaise sauce

Lamb Shank

a succulent lamb shank on a confit of red onions and served with a rich red wine sauce

Somerset Chicken Breast

Tender Chicken breasts cooked in a tangy cider and onion gravy

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Profiteroles

filled with whipped cream and served with a rich Tia Maria chocolate sauce

Tarte au Citron

Delicious sweet pastry case filled with a combination of cream, eggs & fresh lemons, decorated with a slice of lemon and a dusting of icing sugar

Classic Crème Brulee

a rich vanilla custard with a crunchy caramelised sugar topping

White Chocolate & Raspberry Truffle

Smooth satin vanilla sponge & raspberry confit with white chocolate truffle mousse studded with raspberries and covered with a fruit glaze

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Coffee & Mints

£25.95 a head

Wedding Menus

Menu C

Mediterranean Fish Terrine

tuna mousse base made with black olives, prawn & tomato centre, topped with sweet fire marinated peppers & scallops.

Pork Apple & Calvados Pate

a silky pate with fresh country herbs, served with Melba Toast & a salad garnish

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Salmon, Prawn & Champagne en Croute

Scottish salmon & North Atlantic prawns with a creamy champagne stuffing encased in a golden puff pastry case

Roast Sirloin of Beef

served with a rich Bordelaise sauce

Chicken Breast with Leek & Stilton

Tender Chicken breasts enclosing a creamy leek & stilton filling and smothered with a white wine sauce

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Terrine de Fruits au Vin Rouge

a delectable soft sponge base topped with strawberry, blackcurrant, redcurrant, blueberry, raspberry & blackberry fruit medley, all set in a fine red wine jelly

Chocolate Crepe Parcels

delicious rich egg crepe parcel wrapped & tied around a delicate chocolate mousse and served with whipped cream

Individual Vanilla Cheesecake

a deep baked cheesecake dusted with icing sugar & served with a wild berry coulis

White Chocolate Truffle Torte

rich chocolate sponge topped with a decadent chocolate truffle cream & a layer of chocolate ganache, decorated with a single chocolate rose

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£32.95 a head

Wedding Menus

Additional Courses

Soups

Carrot and Fresh Coriander

Cream of Mushroom

Summer Vegetable

Potato & Watercress

Minestrone

£3.45

~

Fish

Peppered Smoked Mackerel

Rainbow Trout

£3.95

~

Sorbet

Lemon

Mango & Papaya

Raspberry

£2.50

~

Sorbet Special

Champagne

£3.00

~

Cheese

*A selection of English and continental cheeses
and an assortment of biscuits*

£3.45

Buffet Selection Menu

For Day or Evening

TRADITIONAL

Sandwiches with a variety of fresh fillings

Cheese Lattice

Assorted Satay

Vegetable Crudities with dips

Gala pie slices

Sausage Rolls

Homemade Quiche slices

Homemade fresh cream scones

Homemade fresh cream éclairs

Selection of Danish pastries

£6.00 per head plus VAT

MODERN ALTERNATIVE

A selection of rustic breads

A selection of English & Continental Cheeses

Assorted Chutneys and Pickles

Vegetable Crudities

*A selection of dips (Houmous, Guacamole, Salsa
Taramasalata etc)*

Olives and sun dried tomatoes

Fresh Fruit Platters

£8.00 per head plus VAT

LUXURY BUFFET

Selection of fresh filled sandwiches

Selection of mini wraps

Wings of Fire

Lemongrass King Prawn Skewers

Crolines (Cheese & Ham, Mushroom, Salmon)

Mini Savoury Puff Tarts

Smoked Salmon & Cream Cheese Blinis

Lime & Coriander Chicken Kebabs

Fresh Fruit Platter

Fresh Cream Strawberry scones

Fresh Cream mini Éclairs

£12.00 per head plus VAT

EXAMPLE OF SIT DOWN BUFFET

Starter

Chicken, Bacon & Mushroom Terrine

(a country style terrine of poached chicken with bacon, onions & mushrooms in a delicious terrine flavoured with golden thyme and served with a garnish of fresh salad and a classic herb dressing)

Buffet Main Course

Please let us serve you from the buffet table with the following dishes;

Poached Salmon with Watercress stuffing

Smoked Roast Ham

Roast Turkey

Roast Sirloin of Beef

Hot Buttered New Potatoes

Selection of Homemade Quiches

Homemade Coronation Chicken

Giant Whole Crevettes

Coconut Prawns

Salmon Brochettes

Honey Glazed Sticky Chicken Fillets

Luxury Chicken Sate with Peanut Sauce

Wings of Fire

Selection of Salads

Waldorf, Florida, Carrot & Almond, Three Bean, Italian Pasta, Egg

Mayonnaise, Tomato Mozzarella & Basil, Coleslaw, Beetroot with Greek

Yoghurt & Chives

Desserts

White Chocolate & Blackberry Charlotte

Chocolate & Orange Kumquat Truffle

Homemade Fruits of the Forrest Cheesecake

Profiteroles with a rich chocolate sauce

Fresh Strawberries & Cream

Continental Fruit Flan

Dark Chocolate Truffle Cake

Rich Chocolate & Kumquat Truffle

Selection of Cheese & Biscuits

Filter Coffee & Mints