

SOUPER FOOD

CATERING EVENTS PARTIES & WEDDINGS



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Our Story

Our 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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Contents

1. HOW IT WORKS

3. CANAPÉS

5. PLATED MENU

7. EVENING FOOD

2. ADDITIONAL SERVICES

4. SHARING MENUS

6. BBQ MENUS

8. BOWL FOOD

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How it Works

We aim to 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 can get an understanding of your vision for the big day. We start a conversation to 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 £35 per person, canapes are £2 per canape choice (2 canapes per choice) per person and crockery and cutlery is £2.50 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 £10 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.

Bramble Weddings

We belong to a collaboration of local event businesses and we can recommend trusted suppliers for your event
www.brambleweddings.co.uk





MEAT CANAPÉS

Chicken Tacos with Mango Salsa and Coriander Cream

Cajun Chicken Kebabs with Chilli Mint Yoghurt

Ham Hock and Pineapple Jam Crostini

Steak Lollipops with Chimichurri

Beef Crostini with Tomato and Horseradish Cream

Honey and Sesame Sausages

Chicken Satay and Peanut Sauce Shots

Chicken Quesadillas with Salsa, Guacamole and Coriander Yoghurt

Lamb Kofta with Tzatziki

Hoisin Duck Bon Bons with Honey and Soy Mayonnaise

Beef Burger with Pickled Red Onion and Gruyere

£2 per canape choice per person



FISH CANAPÉS

Prawn Cocktail

Smoked Haddock Fishcakes
with Quails Egg and Wasabi Mayonnaise

Smoked Salmon on Rye
with Lemon and Black Pepper

Mini Fish and Chips
with Pea and Mint Puree and Tartare Sauce

Smoked Trout
with Beetroot and Horseradish Crème Fraiche

Smoked Salmon
with Lemon Crème Fraiche and
Pickled Fennel

Thai Fishcakes
with Mango Salsa

Teriyaki Salmon
with Cucumber Salad

Smoked Mackerel and Wasabi Pate
on Sourdough

Crab and Chorizo Tart
with Lemon Herb Aioli

£2 per canape choice per person



“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 and Mozzarella Kebabs

Beetroot Falafel Kebab with Tzatziki

Pea and Feta Crostini with Pea Shoots

Carrot and Courgette Fritters with Harissa Yoghurt

Honeyed Figs and Goats Cheese with Sweet Chilli and Pink Peppercorns

Beetroot Burgers with Coriander Slaw

Pear, Walnut and Gorgonzola Crostini

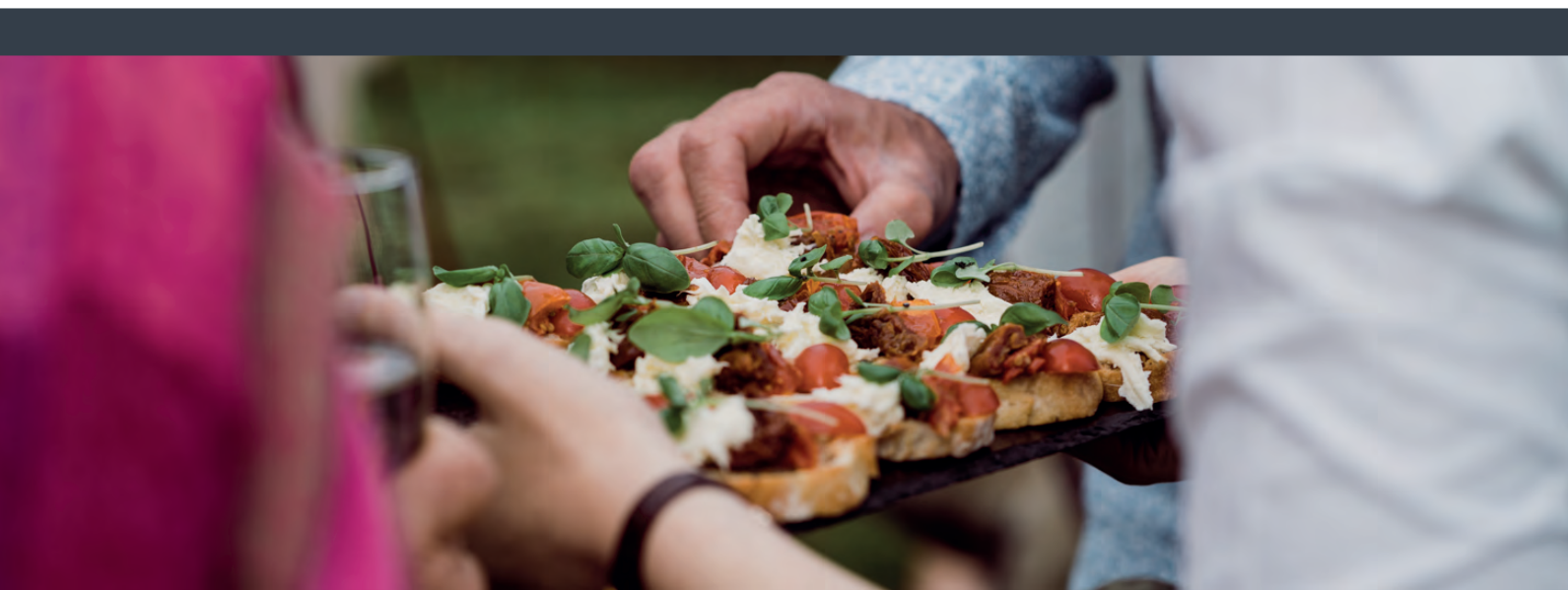
Roasted Beets with Whipped Goats Cheese, Pickled Nectarine and Sweet Walnuts

Re-fried Bean Taco with Avocado, Peach Salsa and Chilli Mint Yoghurt

Onion Bhaji with Chilli Jam

Shot of Pea and Mint Soup

£2 per canape choice per person





SHARING STARTERS

Mexican

Baskets of Tortilla Chips with Salsa Verde, Guacamole, Mexican Corn Dip and Sour Cream
Chicken and Mango Quesadillas
Sweet Potato and Spinach Quesadillas

Mezze

Lamb Kofta with Harissa and Mint Yoghurt
Beetroot Falafel with Tahini Dressing
Baba Ganoush, Red Pepper and Tzatziki Dips with Flat Breads
Cucumber, Tomato and Feta Salad

Antipasto

Salami, Parma Ham, Manchego and Ricotta with Fig Chutney, Cantaloupe Jam and Pesto
Cucumber, Mint and Pomegranate Salad
Sunblush Tomatoes, Artichokes and Roasted Peppers
Sundried Tomato and Olive Bread

Fish Platter

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

“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

Roast Sirloin of Beef with Yorkshire
Pudding, Horseradish Cream and Gravy
Sweet Potato Steak with Asparagus and
Cannellini Bean Puree
Roast Potatoes
Thyme Roasted Carrots and Courgettes
with Broccoli
Cauliflower Cheese

Menu 2

Mexican Spiced Chicken with Harissa
and Mint Yoghurt
Black Bean, Spinach, Corn
and Tomato Cheesy Pancakes
Paprika and Cayenne Spiced Mexican
Potatoes with Sour Cream
Watermelon, Feta and Mint Salad
Mixed Leaves

Menu 3

Fennel and Chilli Pork Belly with
Pear and Walnut Compote
Parmesan Roasted Fennel with
Courgettes and New Potatoes
Bulgur Wheat, Pomegranate, Feta
and Mint
Moroccan Red Cabbage
and Carrot Salad
Tomatoes and Cucumber

Menu 4

Slow Cooked Shoulder of Lamb with
Gremolata and Chilli Mint Yoghurt
Spanakopita
with Herbed Sour Cream
Parmesan Roasted Fennel with
Courgettes and New Potatoes
Minted Spring Peas, Beans and
Asparagus

Menu 5

Whole Spit Roasted Sussex Pig
with Bramley Apple Sauce and
Crackling
Whole Quinoa and Herb Stuffed
Butternut Squash
New Potato and Mint Salad
Red Cabbage Coleslaw
Crispy Leaves with Mustard Dressing





SHARING DESSERTS

Menu 1 - English Summer Dessert Station

Eton Mess, Raspberry and Lemon Curd Trifle, Fresh Fruit Tart, Strawberry Fool with Basil and Lemon Shortbread

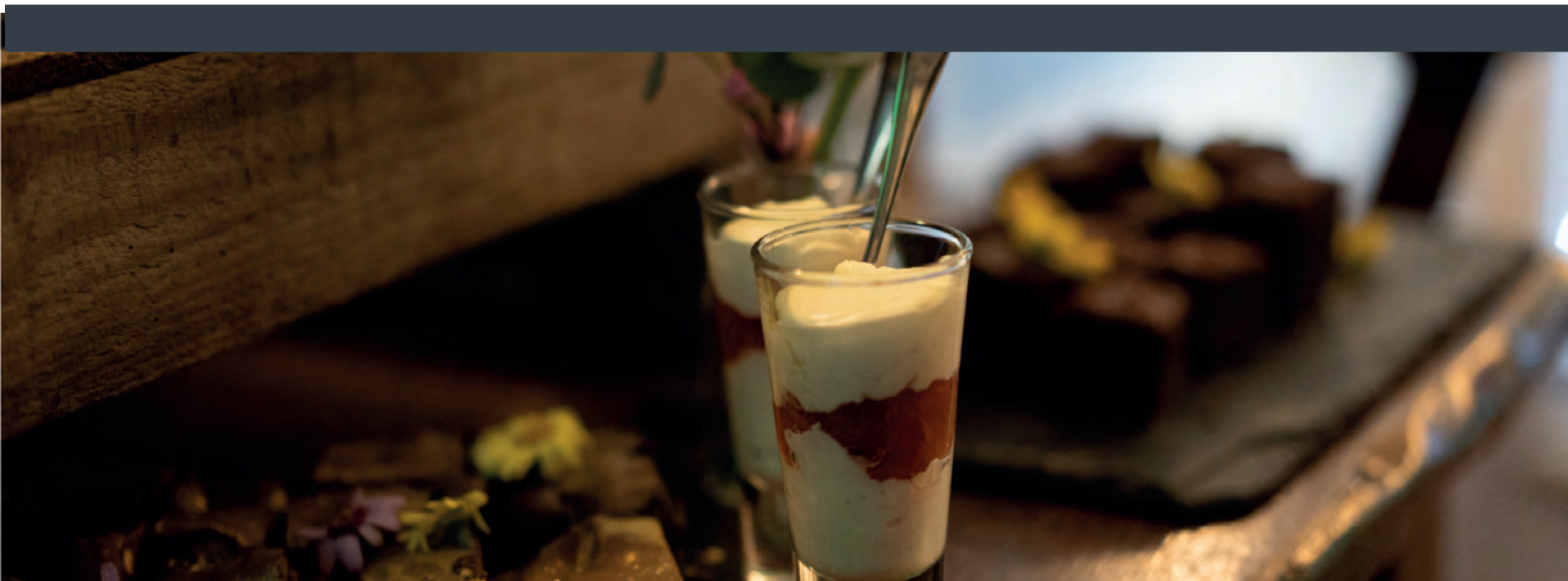
Menu 2 - Brownie Selection

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

Sharing Menu - £35 per person including VAT





PLATED STARTERS

Crab and Chorizo Tart with Lime and Cayenne Mayonnaise

Goats Cheese, Roasted Beetroot and Sweet Walnuts with Pickled Nectarine

Confit of Duck with Soy Roasted Cucumber, Spring Onion, Duck Crackling and Miso Lime Dressing

Smoked Salmon with Pickled Fennel, Lemon Crème Fraiche and Sourdough

Heritage Tomatoes with Burrata, Basil and Hazelnut Pesto

Chicken Liver Pate with Fig Chutney and Bruschetta

Fried Fish Tostada with Avocado Puree, Mango Salsa, Coriander Yoghurt and Pickled Red Onions

Pork Belly and Ham Hock Terrine with Peppered Pineapple and Crackling

Crab, Fennel and Orange Salad with Lemon Verbena and Mint





PLATED MAINS

Slow Roasted Shoulder of Lamb with Fennel, Tomato, Aubergine Gratin and Herb, Caper and Lemon Sauce

Breast of Chicken with Wild Mushroom Sauce and Herbed Potato Cake

Roast Sirloin of Beef with Chimichurri Butter and Dauphinoise Potatoes

Pork Belly with Apple Salsa and Cider Sauce

Dill and Mustard Roasted Salmon with Pea Relish, Lemon Sauce and New Potatoes

Pan fried Seabass with Roasted Fennel, New Potatoes, Courgettes and Mint Chilli Dressing

Roast Cod with Chorizo, Tomato and White Bean Stew

Bubble and Squeak with Poached Egg and Hollandaise

Smashed Cannellini Beans with Sweet Potato Cake, Asparagus and Vine Tomatoes

Mediterranean Vegetable Tart with Feta and Herb Cream

“A fantastic service from really lovely people!!”



PLATED DESSERTS

Chocolate Tart with Basil Cream and Honeycomb Crumb

White Chocolate and Lime Mousse with Pink Peppercorn and Lemon Chocolate Shards

Pineapple Cake with Dark Rum Sauce

Eton Mess

Strawberry, Raspberry and Lemon Curd Trifle

Triple Chocolate Bread and Butter Pudding with Baileys and White Chocolate Sauce

Chocolate Torte with Stem Ginger Cream and Pear Salsa

Lemon Posset with Raspberries and White Chocolate Crumb

3 Course Plated Menu - £35 per person





BBQ MENUS

Menu 1

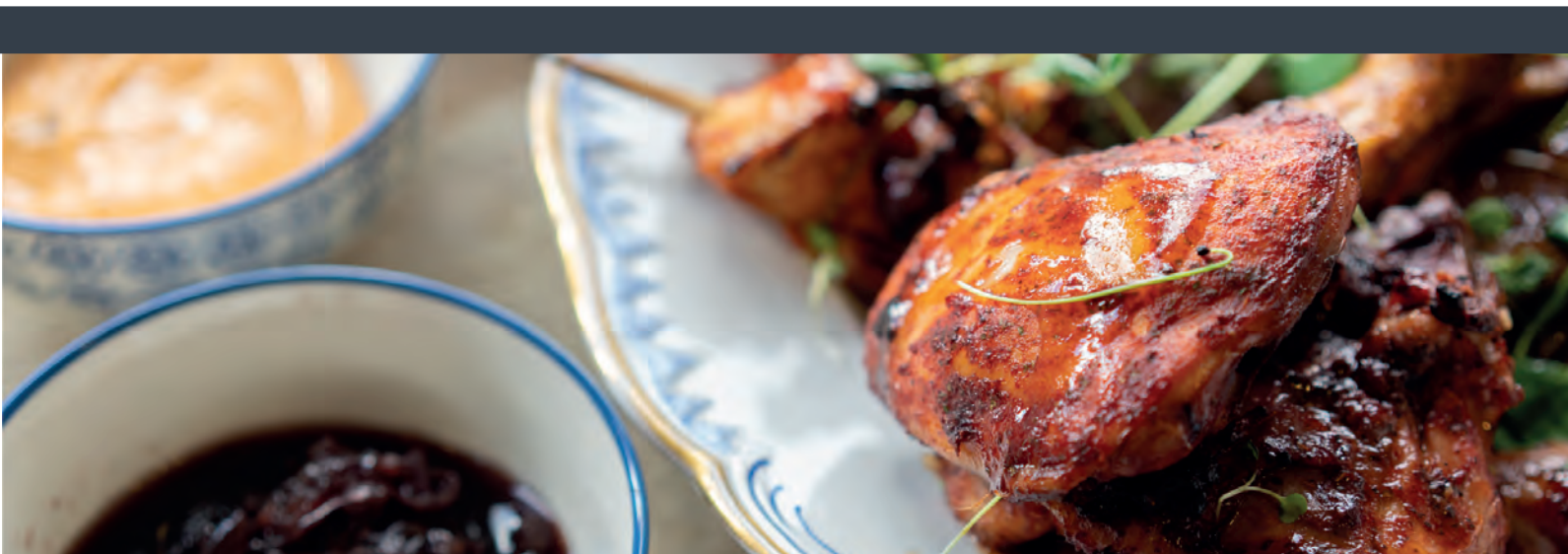
BBQ Shoulder of Lamb with Gremolata and Tzatziki
Whole Stuffed Butternut Squash with Spicy Moroccan Tomato Sauce
Couscous, Feta, Pomegranate and Mint
Cucumber, Tomato and Mixed Leaf Salad

Menu 2

BBQ Piri Piri Chicken, Lamb Kofta and Short Ribs with Chilli Mint Yoghurt and Chimichurri
Halloumi and Vegetable Skewers with Harissa Sauce
New Potato Salad
Red Cabbage Slaw
Crispy Leaves

Menu 3 (minimum 80 guests)

Whole Spit Roasted Sussex Pig with Bramley Apple Sauce and Crackling
Sweet Potato and Spinach Tagine
Patatas Bravas
Summer Garden Salad





EVENING FOOD

Mac n Cheese Bowls

Classic Gruyere with Parmesan and Panko
Chorizo and Manchego with Spring Onion
£7 per person

Pakorras

Chicken Pakoras with Coconut and Coriander Dip
Vegetable Pakoras with Mint Yoghurt
Both served with Mango Chutney and Flat Bread
£7 per person

Posh Dogs

Cumberland Sausage with Fennel Slaw, Fried Onion and
American Mustard
Veggie Sausage with Red Onion Marmalade, Rocket and
Mustard Mayonnaise
£6 per person

Cheese Board

£7 per person

Tacos

Pulled Pork with Red Cabbage, Mango Salsa,
Chipotle Mayonnaise and Pickled Onion
Falafel with Cucumber and Spring Onion Salad,
Hummus and Tzatziki
£7 per person

Burgers

BBQ Pulled Pork with Apple and Fennel Slaw and
Crackling
Slow Cooked Shoulder of Lamb with Tomato
Compote and Mint Mayonnaise
Halloumi with Harissa Sauce and Hummus
£7 per person

Warm Pastries

Sausage Rolls with Red Onion Marmalade and
English Mustard
Cheesy Herb Rolls with Harissa Mayonnaise
£5 per 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!”



BOWL FOOD - MEAT SELECTION

Chilli-con-Carne with Rice, Salsa, Coriander Cream and Jalapenos

Beef and Mushroom Stew with Creamy Mash and Amaranth

Vietnamese Chicken Curry with Rice and Raita

Sausage Casserole with Cannellini Bean Mash and Parmesan

Mediterranean Lemon Chicken with Olive and Pesto Pasta

Belly of Pork with Creamy Mash, Cider Gravy, Bramley Apple Sauce and Crackling

Lamb, Orange and Rosemary Stew with Mash

Moroccan Lamb Stew with Lemony Cous Cous

Cumberland Sausages with Mustard Mash and Apple Gravy

£5 per bowl per person

“The food was beautifully presented and exceptionally tasty - all the guests were asking ‘Who are the caterers? They’re brilliant!’ ”

BOWL FOOD - FISH SELECTION

Smoked Haddock, Spinach and Bacon Chowder

Thai Prawn Curry with Rice

Teriyaki Seared Tuna with Cucumber, Coriander and Mango Salad

Cod, Butterbean and Chorizo Stew

Creamy Salmon and Spinach Farfalle Pasta with Basil and Lemon

Pan fried Seabass with Warm Courgette, Red Pepper and New Potato Salad and Chilli Mint Dressing

Fish and Chips with Pea Puree and Tartare Sauce

Hot Smoked Salmon with Smashed New Potatoes, Pickled Cucumber and Horseradish Crème Fraiche

£5 per bowl per person





BOWL FOOD - VEGETARIAN SELECTION

Chickpea and Spinach Curry with Rice and Raita

Mozzarella, Rocket and Tomato Medley with Pesto

Cajun Sweet Potato with Quinoa, Avocado,
Pumpkin Seeds and Chilli Mint Yoghurt

Penne Pasta with Peas, Feta and Lemon

Mexican Bean Stew with Salsa, Cheese, Coriander
Cream and Jalapenos

Tarka Dhal with Mint Yoghurt and Cucumber Salad

Rosemary Roasted New Potatoes with Red Onion,
Roasted Peppers and Reblochon Cheese

£5 per bowl per person



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GET IN TOUCH

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