



Signature Catering

Welcome to Signature Catering, a privately owned catering company with over 20 years of catering experience. Using only the finest, freshest, locally sourced ingredients, you can be confident that your choice of menu will impress and entertain your guests.



WHAT'S INCLUDED?

All of our prices are inclusive of chefs, service staff, crockery and cutlery. The prices are based upon there being appropriate kitchen facilities at your venue; otherwise a kitchen setup fee will apply.

ADDITIONAL

Hire of tables, chairs, linen, glasses and other additional items can be quoted for separately depending on your requirements.

We are fully licensed to provide a bar for your event with no setup fee. Please ask us for details



Many thanks for your enquiry

The Signature Catering Team

All of our prices are subject to VAT



Signature Catering

Canapé Selection

Carpaccio of Beef Fillet

On toasted baby brioche topped with a tomato, red onion and parmesan.

Mini Beef Wellington

Grilled beef fillet, chicken parfait and wrapped in puff pastry.

Duck and Brandy Parfait

Served on a croute of toasted bread with an apple and real ale chutney.

Oriental Duck Pancake Cornet

Filled with shredded duck, spring onion salad and hoi sin sauce.

Cajun Spiced Chicken Kebab

With a sweet chilli and fresh coriander dip.

Buttermilk Marinated Crispy Chicken Dippers

Served with an oven roasted tomato salsa.

Mini Salmon en Croute

Scottish salmon fillet, cream cheese and watercress wrapped in puff pastry.

Mini Cheese Scones

Topped with cream cheese, dill and smoked salmon.

Mini Fish Pie

Selection of fresh seafood flavoured with grain mustard in a potato cup.

Cold Poached Shrimp with XO Sauce

Tiger prawn with a spicy seafood and umami sauce.

Smashed Avocado on Artisan Toast

Topped with oven roasted cherry tomatoes and mustard cress.

Bruschetta of Bocconcini

Toasted artisan croutes topped with mozzarella pearls, tomato and basil pesto.

Crispy Goats Cheese

Panko coated goats cheese with a red onion marmalade.



Signature Catering

Finger Buffet

Selection of Vol au Vents.

(filled with Egg & Mustard Cress, Coronation Chicken and Prawns & Marie Rose)

Selection of Home Made Tartlets.

(filled with Ham & Mature Cheddar, Broccoli & Stilton and Goats Cheese & Red Pepper)

Mini Cheese Scones topped with Smoked Salmon, Dill and Cream Cheese.

Smoked Haddock and Salmon Mini Fish Cakes.

Crispy Tiger Prawns with Sweet Chilli Dip.

Home Made Cumberland Sausage Rolls.

Spiced Cajun Chicken Kebab with Sweet Chilli and Coriander.

Chicken Satay and Peanut Dip.

Tandoori Chicken Skewers with a Cucumber and Mint Raita.

Baked Brie with Port and Cranberry.

Oven Blushed Cherry Tomato and Basil Bruschetta.

Rosemarie and Garlic Studded Focaccia with Balsamic Vinegar and Olive Oil.

Sandwiches on White or Granary Breads with a Choice of Three Fillings:

Roast Beef and Rocket, Chicken Breast in Lemon Mayonnaise, Coronation Chicken, Chicken and Bacon Mayonnaise, Baked Ham and Grain Mustard, Ham and Cheddar, Cheddar and Tomato Chutney, Cream Cheese and Cucumber, Brie and Cranberry, Oven Roasted Cherry Tomato, Parmesan and Watercress, Egg Mayonnaise and Mustard Cress

Parmesan Shavings and Fresh Pesto, Oak Smoked Salmon and Cucumber.

Desserts

Mini Macaroons

Tray bake assortment to include; flapjack, chocolate brownie, millionaire's shortbread

Scones, Clotted Cream and Jam

Fresh Fruit platter



Signature Catering

Cold Fork Buffet

Cold Selection (Choice of Three)

Roasted Gammon in Mustard, Brown Sugar and Cider with a Roasted Tomato Chutney.

Steamed Chicken Breasts filled with a Madeira, Chive and Chicken Mousse.

Poached Salmon Fillets with Samphire and Tiger Prawns.

Roast Striploin of Beef with Rocket and Parmesan Shavings.

Traditional Coronation Chicken Breasts.

Ham Hock and Parsley Terrine

Selection of Home Made Quiches.

Sensual Seafood Salad with Crispy Vegetables.

Salad Selection (Choice of Four)

Mixed Baby Leaf.

Bocconcini, Cherry Tomato and Fresh Pesto.

Traditional Coleslaw.

New Potato, Sour Cream, Red Onion and Broad Bean.

New Potato, House Dressing and Chive.

Oven Roasted Cherry Tomato, Parmesan and Rocket.

Roasted Mediterranean Vegetable, Tomato Passata and Penne Pasta.

Chestnut Mushroom, Basil Pesto and Penne Pasta.

Caesar Salad with Crispy Bacon.

Traditional Greek topped with Feta.

Beef Tomato, Red Onion and Fresh Basil.

Roasted Bell Peppers and Feta Cheese Cous Cous.

Cherry Tomato, Mixed Olives and Goats Cheese topped with Pesto.

A Selection of Freshly Baked Bread

Choice of Dessert (from the Dessert Menu)



Signature Catering

Hot Fork Buffet

Hand Carved Roast Sirloin of Beef

Served with Yorkshire Pudding, Roast Gravy and Roasted Root Vegetables.

Rosemarie Roasted Leg of Lamb

Served with Fresh Mint Sauce, Roasted Garlic and Root Vegetables.

Pot Roasted Chicken Neptune

Filled with Hand Picked Crab and Prawns Served with a Light Mango Balti.

Baked Free-Range Chicken Supreme

Wrapped in Parma Ham, filled with Goats Cheese and set on Creamed Spinach.

Steamed Free-Range Chicken Supreme

Sautéed Wild Mushrooms, Smoked Bacon, Cider Cream and Broad Beans.

Braised Pave of Beef “au poivré”

Cooked in a Brandy, Diced Mango and Pink Peppercorn Sauce.

Braised Shank of Lamb “Kleftico”

Slow Cooked in Root Vegetables, Tomato and Oregano.

Roasted Rump of lamb with Garlic and Rosemarie

Served on a Cassoulet of Butter Beans.

Medallions of Pork wrapped in Smoked Bacon “cafe au lait”

Served with Roasted Apples, Prunes and Vanilla.

Fillets of Sea bass cooked “al a plancha”

Served on a Sauté of Samphire and a Sorrel Sauce.

Poached Fillet of Salmon “princess”

With Asparagus Tips and Fresh Hollandaise Sauce.

Baked Fillet of Salmon “en Croute”

Served on a bed of Creamed Spinach.

Served with Potatoes and Fresh Market Vegetables

Choice of Dessert (from the Dessert Menu)



Signature Catering

Starters

Oak Smoked Salmon and Prawn Timbale with a Rocket and Watercress Salad.

Smoked Fish Terrine with a Tomato and Chive Dressing.

Oriental Duck Pancakes with Cucumber, Leek, Spring Onion Julienne and Hoi Sin.

Hand Picked Crab and Prawn Tiane topped with Fresh Guacamole.

Seared Asian Spiced Tuna with an Avocado and Mango Salad.

Thai Style Tiger Prawn Cakes with Sweet Chilli and Coriander.

Raised Pork Terrine with a Red Onion Chutney and Melba toast.

Chicken Liver Parfait, Artisan Bread and Real Ale Chutney.

Ham Hock Terrine with Parsley and Piccalilli.

Baked Camembert with Garlic Croutes, Crudities and Mixed Micro Herb Salad.

Grilled Goats Cheese and Beetroot Carpaccio with Baby Pea Shoots and Micro Herbs.

Rocket, Fennel, Watercress and Pear Salad with a Honey and Mustard Vinaigrette.

Pan Fried Scallops with Sweetcorn Puree, Frisee Lettuce and Truffle Cream Dressing.

Pan Fried Scallops, Crispy Bacon, Bubble and Squeak and a herb and caper dressing.

Carpaccio of Beef Fillet with Parmesan Shavings and Rocket.

Poached Lobster and Tiger Prawn Salad with Charlotte Potatoes, Rocket and Parmesan.



Signature Catering

Main Course's

Roast Pork Tenderloin with Crispy Bacon and Black Pudding
Served with a Watercress and Grain Mustard Sauce.

Roasted Rump of lamb with Roasted Garlic and Rosemarie
Served on a Cassoulet of Butter Beans.

Braised Shank of Lamb "Kleftico"
Slow cooked with Root Vegetables, Tomato and Oregano.

Pot Roasted Free Range Chicken
Filled with Hand Picked Crab and Prawns served with a Light Mango Balti.

Steamed Free-Range Chicken Supreme
Sautéed Wild Mushrooms, Smoked Bacon, Cider Cream and Broad Beans.

Chicken Makhani "Butter Chicken"
Served with Jasmin Rice, Garlic Naan and Pickle.

Baked Fillet of Salmon "en Croute"
Served on a bed of Creamed Spinach.

Fillets of Sea bass cooked "al a plancha"
Served on a Sauté of Samphire and a Sorrel Sauce.

Grilled Fillet of Beef topped with a Gratin of Wild Mushrooms and Parmesan
Served with Braised Shallots and a Merlot Jus.

Baked Fillet of Beef Wellington
Wrapped in Parma Ham, Pate and Puff Pastry and served with a Red Wine Jus.

Tournedos Rossini
Grilled Fillet Steak topped with Duck Liver Parfait and served with a Madeira jus.



Signature Catering

Dessert Selection

Strawberry and Shortbread Sable

Home Made Shortbread thins layered with Strawberries and Chantilly Cream.

Chocolate and Cappuccino Mousse Cup

Topped with Crushed Amoretti Biscuits.

Brandy Snap Basket filled with a Belgian Chocolate Mousse

Served with Berries and Raspberry Coulis.

Belgian Chocolate Profiteroles

Filled with Chantilly Cream and topped with Chocolate and Hazelnut Praline.

Glazed Lemon Tart and Raspberry Compote.

Sugar pastry tart filled with a Sicilian Lemon Custard.

Keylime Pie with Raspberries and Crème fraiche

Fresh Lime and Carnation Milk Mouse on a Biscuit Base with Chocolate Curls.

Lemon Curd Cheese Cake on a Ginger Nut Biscuit Base

Traditional Cheesecake flavoured with Lemon Curd.

Poached Pear and Frangipane Tart

Sugar Pastry Tart with Pears and Almond Sponge served with Crème Anglaise.

Raspberry and Vanilla Crème Brulée

Set Vanilla Custard glazed with Brown Sugar with Rossini Wafers.

Sticky Toffee, Chocolate and Medjool Date Pudding

Served warm with Fresh Custard.

Traditional Style Tiramisu

Flavoured with Chocolate and Griottine Cherries.

Home Made Treacle Tart flavoured with a hint of Lemon Zest

Served warm with Fresh Custard.

Trio of Cheese with Biscuits, Celery, Apple and Real Ale Chutney
“Brighton Blue, Farmhouse Mature Cheddar and Somerset Brie”

Fresh Filter Coffee and Mints



Signature Catering

“Al fresco Menu”

Covid Friendly Outside Dinning

Plank cooking

Passed down by Native Americans, cooking meat or fish on a seasoned wooden board....

*A grilling plank provides a moist and somewhat smoky flavour to the food whilst cooking on the
BBQ*

12oz Sirloin of Beef with Fire Cracker Jalapeno Peppers wrapped in Bacon and filled with Smoked Cheddar, Vine On Cherry Tomatoes and cooked on an Oak Plank.

“Beer Can” Wagyu Burger filled with Peppers, Bourbon BBQ Pulled Pork and Smokey Jack Cheese cooked on a Hickory Plank served in a toasted Brioche Bun.

Dry rubbed Pork loin on Maple with Bramley Apple and Sausage Meat Stuffing.

Free Range Chicken Breast and Thighs in a Soy-Ginger Glaze cooked on Cedar.

Cedar Planked Fillet of Salmon with a Sweet Chilli, Soy and Grain Mustard Glaze.

Served with a Choice of Salads and Sides





Signature Catering

BBQ Menu A

Wagyu Beef Burgers served with Mature Cheddar Cheese

Fillets of Teriyaki Salmon

Pork and Herb Sausages with Onions.

Marinated Tandoori Chicken Kebabs with Raita.

Vegetarian Burgers.

All served with a selection of baps, sauces and relishes.

Choose any three salads from the Cold Fork Buffet Salad Selection.

BBQ Menu B

Whole Two Day, Dry Rubbed and Barbequed Striploin of Beef.

(Marinated in smoked chipotle, garlic, mustard and onion powders).

Cajun Spiced Chicken with a Honey Glaze.

Whole Leg of Lamb Studded with Fresh Rosemary and Garlic

Seabass "en papillote" With Fresh Fennel and Pernod.

Focaccia with Roasted Vegetables, Tapenade and Basil.

All served with a selection of sauces and relishes.

Selection of Fresh Breads & Butter.

Choose any three salads from the Cold Buffet salad Selection.

Choose any dessert from the menu.



Signature Catering

Hog Roast Menu

A Whole Flame Roasted Free Range Pig

Served with fresh apple sauce and sage & onion stuffing

With

Fondant Potatoes and Roasted Mediterranean Vegetables

Street/Bowl Food Buffet

Spanish Chicken with Chorizo Sausage and Root Vegetables.

Aromatic Buttered Chicken with Pilau Rice.

Thai Style Honey and Ginger Chicken Stir Fry with Noodles

Sweet and Sour Chinese Pork and Rice.

Beef Goulash with Potato Gnocchi.

Traditional Meatballs and Noodles in a Tomato and Basil Sauce.

Beef Daube in a Red Wine sauce with Mini Dumplings.

Lamb Tagine with Cous Cous.

Lamb Shank Cassoulet with Haricot Beans and Toulouse Sausage.

Lamb Rogan Josh with Rice.

Chicken, Chorizo and Prawn Jambalaya

Seafood Paella with Chorizo

Pesto, Rocket and Parmesan Penne Pasta

Mediterranean Vegetable and Mixed Bean Chilli.

Drinks Packages & Glass hire

Signature Catering offer the set up and running of a Licensed, pay-as-you-go bar free of charge.

Glass hire is available from Signature Catering at 50p per glass. If you use Signature Catering to supply your bar, the glasses provided for use of the bar are free of charge.