

# Vincent's

CATERING SERVICES

*We provide a professional service with a personal touch that will exceed your expectations.*

[vincents.catering@btinternet.com](mailto:vincents.catering@btinternet.com)

**01634 716709 or 07504 219531**



**We only use the finest ingredients and, where noted, our products are homemade. All our menus are suggestions and can be tailored to your individual needs.**

**Everything you need for your Wedding Breakfast**

- Full waitress service
- Fine crockery
- King's pattern cutlery
- Linen napkins/paper napkins

As an alternative, a fork buffet, hog roast or BBQ can also be provided as a formal Wedding Breakfast, served buffet style.

A fantastic alternative to our traditional evening buffet and fast becoming a wedding 'must-have', is the 'Cheese Tower', 'Meat Platter' and 'Dessert Table'. These can be provided together, individually or added to one of our menus.

***Why not add that extra special touch and serve Canapés on arrival?***

**[www.caterers-kent.com](http://www.caterers-kent.com)**

*Please see over for our sample menus*

Please visit [www.caterers-kent.com](http://www.caterers-kent.com) for our full menu selection



## STARTERS

Duo of melon served with a pear puree and strawberry sauce.

Smooth duck and port liver pate served with toasted french bread and victorian chutney.

Smoked mackerel & cream cheese parfait with brown bread & butter.

Selection of homemade soups.

Roast tomato, basil and brie bruschetta with a balsamic dressing.

## MAIN COURSES

Beef Wellington **(+£7.00)**

Beef in red wine sauce, topped with button onions and mushrooms.

Roast breast of chicken with lardons of bacon, button mushrooms and a heart shaped crouton, served with a red wine jus.

Slow braised loin of pork with parsnip crisps and a cider sauce. **(+.60p)**

Chicken wrapped in streaky bacon stuffed with chorizo and caramelized red onion. **(+£1.20)**

Trio of butcher's sausages with mash and onion gravy.

Duo of traditional roast meats (of your choice).

**V** Vegetarian option available on request.

Please be advised that the food we prepare may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

If you have or someone in your party has a food allergy or special dietary requirement please inform us.

## DESSERTS

Vanilla cheesecake topped with a warm fruits of the forest compote.

Homemade banoffee pie.

Individual tart au citron or tart au chocolate. **(+.60p)**

Profiteroles with chocolate sauce.

Homemade apple, rhubarb and ginger crumble with vanilla sauce.

Individual meringue nests with fresh fruit and chantilly cream.

Various gateau and cheesecakes.

Chocolate fudge cake.



## CHILDREN'S OPTIONS

We have several options for children, either a smaller portion of the adult meal at a reduced price, or a child's meal.

Choice of chicken dippers or sausages with happy faces or chips, peas or beans.

Ice cream.

**£7.00 per head**

## FORK BUFFET

Smoked salmon & cream cheese roulade.

Selection of cold meats.

Selection of quiches.

Caesar salad. Nicoise salad.

Pasta & mushroom salad.

Coleslaw salad.

Nuts and crisps.

French bread.

Hot new potatoes.

Selection of desserts.

**£14.50 per head**

## BBQ

Lamb kebabs marinated with rosemary and red wine.

1/4lb Beef burgers.

Selection of butchers sausages.

Piri Piri chicken.

Barbequed king prawns.

Marinated tuna steaks.

Sauces and relishes.

Mini jacket potatoes topped with sour cream.

Mixed salad. Coleslaw salad.

Beetroot and red onion salad.

Cesar salad, pasta with spinach, pine nuts and pesto.

Selection of desserts.

**£20.40 per head**

## HOG ROAST

Hog roast with stuffing, crackling and apple sauce, served with either salad and new potatoes or roast potatoes and vegetables.

Selection of desserts.

**£21.50 per head**

**\*Supplements may apply**

## EVENING HOG ROAST

Served with flour bap, stuffing and apple sauce.

**£7.00 per head**

## EVENING BUFFET 3

Quiches, sandwiches and wraps.

Thai fish cakes with a sweet chilli dip.

Sausage rolls.

Warm vegetable samosa's.

Warm vegetable spring rolls.

Honey & roesmary glazed sausages.

Roast chicken pieces in a savoury southern style crumb.

Nuts & crisps.

**£7.80 per head**

## EVENING BUFFET 4

Selection of marinated chicken drumsticks.

Selection of finger rolls and sandwiches.

Cocktail sausages.

Cheese & pineapple.

Mini Scotch eggs.

Pork pies.

Sausage rolls.

Cheddar cheese & chive puffs.

Nuts & crisps.

**£6.90 per head**



Choose a STARTER +  
MAIN COURSE + DESSERT,  
with TEA, COFFEE & MINTS  
from **£25.95\***