



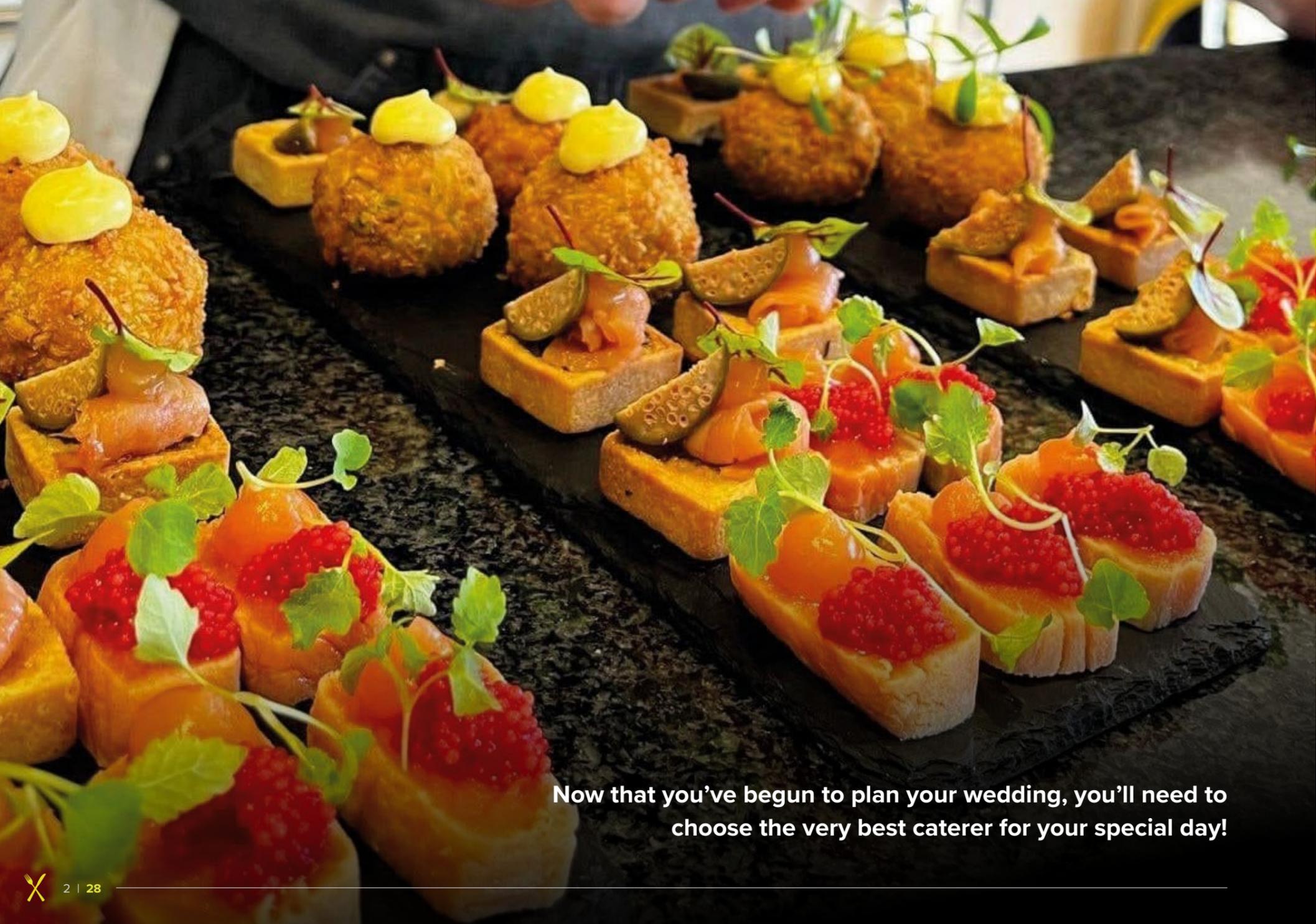
WEDDING & EVENT CATERERS

*Food Champs*

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EST 2020

AWARD-WINNING CHEFS





Now that you've begun to plan your wedding, you'll need to choose the very best caterer for your special day!

## About Our Wedding Catering

Our love language is exquisite food, which is why we guarantee your wedding meal will be one to remember! Whether you opt for a formal wedding reception or a more relaxed option, Food Champs will deliver a memorable dining experience for you and your guests on your big day. We only use the finest ingredients from trusted, high-quality suppliers and everything we cook is made fresh to the highest standards by our talented chefs. Our wedding menus provide a culinary spectrum that we gained through international cooking experience. Success is in the detail and, if you read our reviews, they will speak for themselves. We specialise in wedding catering and we have the skills and knowledge to provide an excellent service. Bespoke menus are also available, so feel free to share your ideas with us so that we can make a tailored menu for you and your partner! We are a licensed and insured company, so everything we do is fully compliant, and we are happy to provide you full assistance from the planning stage to the actual day itself.

**We hold a 5-star hygiene rating and Rosette Award!**



Misi - The Big Boss of Food Champs



Csaba - Co-owner of Food Champs

From your very first consultation, we're transparent with our pricing. No hidden costs. Instead of offering catering packages, we let you freely choose and opt for services you'd prefer.

#### Wedding Breakfast / Reception Options With Or Without Canapés:

- 3-course Wedding Menu
- Sharing Platters

#### Options Suitable For Wedding Breakfast & Evening Meal:

- BBQ
- Hot Buffet
- Cold Buffet
- Hog Roast/Carvery

#### Classic Evening Meal Options:

- One Pots
- Burgers
- Loaded Dogs
- Bacon & Sausage Baps

#### Extra Services:

- Canapés
- Afternoon Tea (available as main service or additional)
- Wedding Tasting
- Tea & Coffee
- Desserts
- Kid's Menu



#### Vegetarian options are included in our prices.

Vegetarian options are included in our prices. If you choose us to be the caterers for your wedding breakfast, we are happy to give you a discount (up to 20%) on your choice of any evening meals. Should you book us well in advance (even over a calendar year), we'll guarantee the price as of the day of the confirmation of your booking - no surprises! All our prices cover a 50-mile distance from B95 6HW, but we are happy to travel to the venue of your choice for an additional £0.60/mile outside our 50-mile radius.



Now, let's see what you'll opt for!



Our formal 3-course Wedding Menu will impress your guests!

**This package includes:**

- a meat & a vegetarian starter
- a meat & a vegetarian main
- a dessert
- waiting staff, cutlery, crockery

All our vegetables are seasonal

## Starters

### Meat Starters

- Chicken Liver Pâté, Red Onion Chutney, Toasted Ciabatta Bread
- Ham Hock Terrine, Pickled Vegetables & Toasted Sourdough
- Confit Duck Leg with Smoked Bacon Lardons, Mixed Beans, Thyme & Red Wine Jus
- Beef Carpaccio with Rocket, Parmesan & Aged Balsamic

### Fish & Seafood Starters

- Classic Prawn Cocktail with Bread & Butter
- Almond Bread Crumb Cod Goujons with Homemade Tartar Sauce
- Salmon Fish Cake with Tartar Sauce

### Vegetarian

- Homemade Soup of Your Choice
- Pea & Mint Risotto
- Truffle infused Whipped Organic Goat's Cheese, Beetroot 3 Way, Oat Crumbs & Watercress Salad
- Creamy Wild Mushroom with Stilton Cheese on Sourdough Toast

### Vegan

- Homemade Soup of Your Choice
- Pea & Mint Risotto





# Mains

## Meat

- Pan Fried Chicken Breast, Sprouting Broccoli, Potato & Chorizo Terrine
- Pan Fried Duck Breast, Sticky Red Cabbage, Dauphinoise Potato, Kale, Blackberry Sauce
- Beef Wellington, Parsley Mashed Potato, Fine Bean Parcel & Demi-Glaze
- Roast Striploin of Beef with Yorkshire Pudding, Roast Potato, Cauliflower Cheese & Beef Gravy
- Slow Braised Blade of Beef, Mashed Potato, Glazed Chantenay Carrots Purée, Tenderstem Broccoli, Red Wine Jus
- Pressed Pork Belly, Black Pudding, Roast Potato, Sage Gravy, Apple Sauce
- Rump of Lamb, Rosemary infused Potato Terrine, Minted Crushed Peas, Parsnip Purée & Lamb Jus

## Fish & Seafood

- Pan Fried Salmon Fillet with Crushed New Potato, Prawns & Caper Butter
- Seared Sea Bass, Chives Crushed Potato, Lemon & Herb Sauce

## Vegan

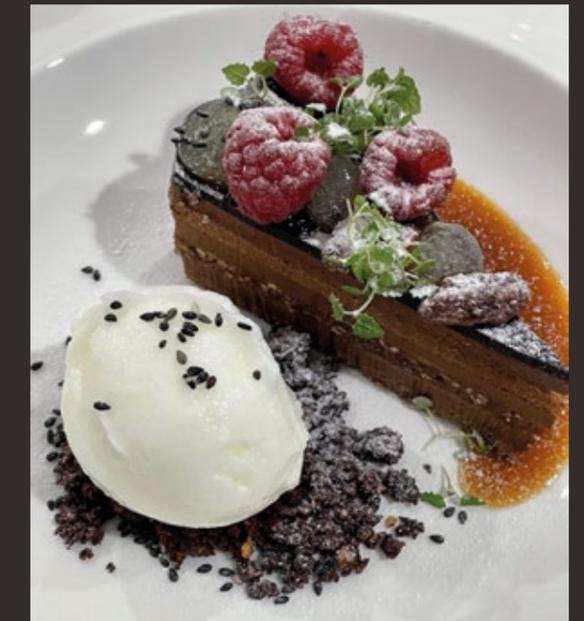
- Leek & Wild Mushrooms Tart with Watercress Green Bean Salad
- Vegan Beetroot Wellington, Parsley Mashed Potato, Fine Bean Parcel & Vegan Gravy

# Desserts



## Desserts

- Sticky Toffee Pudding with Clotted Cream Ice Cream
- Apple & Pear Tart with Crème Anglaise
- Chocolate & Praline Torte with Berries & Chocolate Soil
- Classic Lemon Tart with Raspberry Sorbet
- Homemade Bread & Butter Pudding infused with Cotswolds Cream Liqueur served with Vanilla Pod Ice Cream
- Rich Chocolate & Orange Dome with Pistachio Mousse
- Baileys Chocolate Cheesecake with Berry Compote & Chocolate Soil



## Vegan Desserts

- Warm Chocolate Brownie with Vanilla Ice Cream
- Strawberry Cheesecake, Strawberry Compote, Basil & Strawberry Sorbet
- Cherry & Apple Crumble Tart with Vanilla Ice Cream

# Sharing Is Caring

## Bottomless platters to fill every belly

### Meat

- 16-Hour Smoked Beef Brisket
- Himalayan Salt Aged Chateaubriand (£5 supplement)
- Beef Meatballs & Burnt Tomato Sauce
- Seared Tomahawk Steak (£5 supplement)
- Classic Beef Wellington with Red Wine Jus (£5 supplement)
- Beef Fillet & Mushroom Stroganoff
- BBQ Pork Belly
- Rare Breed Pulled Pork
- Rosemary & Garlic Porchetta Pork Belly
- Herb & Mustard Crusted Rack of Lamb
- Garlic & Thyme Chicken
- Bourbon Glazed Chicken Wings
- Garlic & Herb Marinated Chicken
- Cajun Chicken
- Lime & Coriander Chicken Kebabs



Crockery, cutlery & waiting staff included

### Medium package

3 Items from sharing menu

- 2 salads
- 1 side dish
- 2 desserts

### Large package

5 items from sharing menu

- 2 salads
- 2 side dishes
- 2 desserts

### Fish & Seafood

- Crispy Cajun Cod
- King Prawns in Chilli & Coriander
- Monkfish Kebabs
- Charred Monkfish, Peppers, Onion, Salsa Verde (£5 supplement)
- Smoked Haddock & Prawns Fish Cake

### Vegetarian

- Deep Fried Mac & Cheese Bites
- Charred Halloumi

### Vegan

- Buffalo Cauliflower Wings
- Slow Cooked Aubergine & Chickpea Tagine
- Wild & Chestnut Mushroom Stroganoff
- Chickpea Hummus & Dukkah
- Mushroom Arancini Balls with Truffle



# All You Can Eat BBQ

## Large package and Medium packages available

- 5 or 3 grilled items
- 3 or 2 salads
- 3 or 2 sides
- 3 or 2 dips
- 2 or 1 bread

This is one of the tastiest informal catering options that allows you to eat as much or as little as you like and there's always room for seconds. The 5 grilled choices will ensure every dietary requirement is met. We will provide everything you need: gazebo, BBQ, service table, napkins, cutlery, crockery & waiting staff.

## Meat

- Homemade Beef Burger with Cheese
- 4oz Dry-aged Herefordshire Beef Fillet
- Grass-fed Flat Iron Style Steak
- Sirloin Steak Marinated in Jack Daniel's Whiskey, Barbecue Seasoning & Cracked Black Pepper
- Sous Vide Cotswolds Rump of Lamb
- Moroccan or Garlic & Rosemary Lamb Chops
- Lamb Koftas
- Lamb & Mint Burgers
- Grilled Sausage & Sautéed Onion
- Sticky Pork Ribs in Honey & BBQ Sauce
- Pork Loin Marinated in Fresh Herbs & Garlic
- Hot Dogs
- Gammon Steak
- Teriyaki Pork Cutlet
- Peri-Peri Butterflied Chicken Breast
- Salsa Verde Marinated Chicken Thighs
- Tandoori Chicken Skewers
- Persian Spiced Chicken with a Garlic & Dill Yoghurt
- Soy & Honey Sticky Chicken Thighs

## Fish & Seafood

- Seared Tuna Steak
- Tandoori Spiced Salmon
- Grilled Boneless Sea Bass Fillet
- Soy, Sesame & Ginger Marinated Salmon Fillets
- Garlic King Prawns & Pepper Skewers

## Vegetarian

- Sweet Chilli Halloumi & Vegetable Skewers
- Vegetable Kebab
- Corn on the Cob
- Grilled Courgette & Aubergine
- Confit Cauliflower Steak
- Pistachio Crusted Beetroot Kofta
- Marinated Spicy Vegetable Kebabs
- Vegetarian Sausage or Burgers





# All You Can Eat Buffet

Make your dining experience extra enjoyable!

(Minimum 20 guests)

All buffet packages include:

- Cutlery
- Crockery
- Napkins
- Waiting staff

\*You can mix hot/cold dishes within the M and XL packages

Discover our buffet menu on pages 16 & 17



## XL Luxury Hot Buffet

Includes:

- 5 hot/cold items
- 3 artisan options
- (5 choices allows you to fulfil most dietary needs)

## M Luxury Hot Buffet

Includes:

- 3 hot/cold items
- 3 artisan options

## Cold Buffet Including:

3 choices of the Artisan Accompaniments

Plus, from the cold buffet menu:

- 3 choices
- 5 choices

# All You Can Eat - Hot Buffet Menus

## Hot Main Dishes

- Moroccan Lamb Tagine with Couscous
- Pan Seared Welsh Lamb Kofta, Roasted New Potato with Minted Butter
- Beef Fillet & Mushroom Stroganoff, Paprika Cream, Parsley Rice
- Chilli Con Carne with Rice & Tortilla Chips
- Smoky Meatballs in Rich Tomato Sauce & Spaghetti
- Pork & Black Pudding Sausage Rolls
- Crispy Pork Belly, Roast Potato, Apple Sauce & Sage Gravy
- Green Thai Chicken Curry with Jasmine Rice
- Lemon & Thyme Chicken served with Mushroom & Green Beans
- Mini Lime & Coriander Chicken Kebabs, Cajun Spiced Sweet Potato
- Breaded Chicken Fillet Goujons, Mashed Potato
- Chicken Kebabs & Tikka with Yoghurt Raita Dip

## Fish & Seafood

- Smoked Haddock & Prawns Fish Cake, Sorrel Sauce
- Poached Cod with Braised Fennel, Shiitake Mushrooms, Tarragon Sauce, Dauphinoise Potato

## Vegetarian

- Wild & Chestnut Mushroom Stroganoff, Paprika Cream, Parsley Rice & Tortilla Chips

## Vegan

- Mushroom Arancini Balls with Truffle
- Vegan 'Meatballs'

# All You Can Eat - Cold Buffet Menus

## Cold Buffet Meat

- Medium Rare Beef, Pickled Onions, Dijon Mustard Cream
- Lincolnshire Sausages Wrapped in Bacon with Mustard Mayo Dip
- Traditional Melton Mowbray Cut Pork Pie with Chutney
- Honey Glazed Roasted Gammon, Apple Compote
- Mini Pork Pie with Pickle
- Spicy Falafel Sausage Rolls
- Platter of Finger Sandwiches with Honey Roast Ham, Cheese, Beef, Egg & Cress
- Pork & Sage Sausage Rolls
- Curried Chicken Mayonnaise Sandwich with Turmeric & Fennel Roll
- Chicken Skewers with Chilli Flakes & Lime Juice
- Roast Chicken Drumsticks
- Duck Liver Pâté, Tomato Jam

## Vegan

- Houmous & Oils with Toasted Pitta Bread
- Vegan Samosa with Mango Chutney
- Mini or Sliced Vegan Quiche
- Vegan 'Sausage' Roll
- Platter of Finger Sandwiches with Cress, Tomato & Red Pepper

## Fish & Seafood

- Citrus & Gin Cured Salmon with Compressed Cucumber & Lime Gel
- Beetroot & Vodka Cured Salmon with Horseradish Cream & Caviar
- Salmon Side, Herbed Cream Dressing, Cucumber
- Charcoal Savoury Scones with Smoked Salmon Mascarpone & Dill

## Vegetarian

- Mini or Sliced Quiche
- Scotch Eggs with Piccalilli
- Nicoise Salad
- Cheese & Spring Onion Quichlets
- Mixed Vegetable Frittata with Red Pepper Mayonnaise
- Basil Marinated Mozzarella & Cherry Tomato Skewers
- Vegetarian 'Sausage' Roll
- Selection of Cheese, Chutney & Biscuits
- Platter of Finger Sandwiches with Houmous, Cheese, Egg & Cress
- Mini Stuffed Peppers with Feta & Spinach



# Bottomless Hog Roast

## Minimum 80 guests

A great option to feed many or as an evening meal to finish your wedding day with an unforgettable meal before waving good bye to your guests. No worries if you want something similar. but have less than 80 guests. we can cater for that too with our Bottomless Carvery.

## Full Rare Breed Local Hog served with:

- Sea Salt Crackling
- Sage & Onion Stuffing
- Homemade Bramley Apple Sauce
- Mixture of Soft Rolls
- 2 Salads of Your Choice
- 2 Side Dishes
- Gravy (optional- NO CHARGE)
- Clothed Buffet Table
- Cutlery, Crockery & Napkins

## Artisan Accompaniments / Salads with Sharing Platter / BBQ / Buffet / Hog Roast:

- Mozzarella, Onions, Tomatoes, Basil, Olive Oil
- Asian Slaw
- Houmous, Shredded Carrot, Moroccan Spices
- Roasted Butternut Squash, Lentils. Parmesan
- Greek Salad with Feta Cheese, Black Olives, Red Onion & Mint Vinaigrette
- Caesar Salad Cos Lettuce with Croutons Parmesan & Pomegranate Seeds
- Pasta Pesto with Sun Dried Tomatoes, Basil, Parmesan & Garlic
- Fruity Couscous Salad with Apricot, Raisins, Apple & Fresh Mint
- Traditional Potato Salad with Chives
- Potato Salad with Yoghurt Dressing Bacon & Spring Onion
- Sweet Potato Salad with Sweet Chilli Sauce
- Apple & Celeriac Slaw
- Bulgar Wheat Salad, Feta, Charred Beetroot
- Spinach, Watermelon & Feta Salad
- Wild Rocket & Parmesan Salad
- Cherry Tomatoes Avocado & Chilli Salad

## Sides with Sharing Platter / BBQ / Hog Roast:

- Cauliflower & Cheese
- Mac & Cheese
- Garlic & Thyme Infused Dauphinoise Potato
- Dill, Cream Cheese & Shallots Crushed New Potatoes
- Butter Roasted Portobello Mushrooms

## Suitable for Vegans

- Rosemary Roasted New Potatoes
- Warm-Grilled Tenderstem Broccoli & Fine Beans
- Thyme Roasted Root Vegetables
- Cajun Spiced Sweet Potato
- Asparagus
- Creamy Mashed Potato
- Boiled Basmati Rice
- Char Grilled Mediterranean Vegetables
- Garlic infused Potato Fondant
- Roasted Cherry Vine Tomatoes

## Dips with BBQ / Hog Roast:

- Salsa Verde
- Lemon & Saffron Aioli
- Whole Grain Mustard Mayonnaise
- Garlic & Herb Butter
- Harissa Mayonnaise
- Tomato & Red Pepper Relish
- Red Onion Salsa
- BBQ Sauce
- Ketchup

## Breads with BBQ / Hog Roast:

- Grilled Flatbreads
- Brioche Buns
- Crusty Rolls
- Hot Dog Baps





# Wedding Tasting

We totally understand that you'd like to know exactly what there will be on the table.

We are happy to arrange a tasting session for you to assure you that you will be eating top quality food served by our friendly and professional staff.

## Wedding Tasting Including:

- |              |                   |
|--------------|-------------------|
| • 2 Starters | • 3 sharing items |
| • 2 Mains    | • 2 salads        |
| • 2 Desserts | • 1 side          |

(From the 3 course Wedding Menu)

(from the Sharing Platters)

**For additional dishes, the cost of preparation applies.**

# Evening Meal Options

## Burgers

- Dry-Aged Beef Burger, Smoked Cheddar, Chipotle, Shallots
- Pulled Harissa Pork Shoulder, Chive & Tarragon Slaw
- Crispy Buttermilk Chicken, Tomato & Balsamic Salsa
- Halloumi & Wild Mushroom, Smoked Cheddar, Jalapenos

## Loaded Dogs

- Classic Dog with Braised Shallots & Mustard
- Pulled Harissa Pork Shoulder, Chive & Tarragon Slaw
- Corn Dog, Sweetcorn Purée, Green Tomato Salsa
- Falafel Dog, Avocado, Sriracha, Carrot Slaw (V)

## Bacon & Sausage Baps

- Available in vegan & vegetarian versions





## Evening Meal Options

### One Bowl Options

#### Pork

- Pork belly on Apple & Cider Mash
- Pancetta Gnocchi, Fried Greens
- Mini Lincolnshire Sausage, Pomegranate Purée
- Crispy Pork on Egg Fried Noodles with Sweet & Sour Chilli Sauce

#### Chicken

- Coqauvin on Creamy Mash
- Classic Caesar Salad, Anchovy & Parmesan
- Pulled Harissa Chicken Leg, Pearl Barley Ragu
- Fragrant Thai Green Curry with Chicken with Soy Beans, Micro Coriander, Jasmine Rice, Thai Prawn Crackers
- Chicken Tikka Masala with Coconut Pilau & Baby Naan
- Apricot & Coriander Stuffed Chicken, Herbed Cous-Cous, Toasted Sesame, Caramelised Honey
- Red Thai Chicken Curry on Fragrant Basmati Rice

#### Lamb

- Cottage Pie Topped with Gruyère Cheese
- Lamb & Chorizo Ragu, Fresh Pesto, Garlic Ciabatta & Crisp Breads
- Roasted Rump of Lamb Tagine, Moroccan Spiced Cous-Cous, Apricot, Toasted Almonds, Micro Coriander, Maple Greek Yoghurt

#### Vegetarian

- Tikka Marinated Cauliflower, Raisin Giant CousCous
- Asparagus Risotto with Shaved Pecorino & Rocket Leaves
- Roasted Balsamic Vegetable Lasagne with Melting Mozzarella
- Chargrilled Halloumi & Roasted Mediterranean Vegetables, Smoked Tomato & Garlic Sauce, Rosemary Roasted New Potatoes, Micro Rocket
- Fragrant Thai Green Curry with Soy Beans, Micro Coriander, jasmine Rice, Thai Prawns Crackers
- Red Thai Vegetable Curry on Fragrant Basmati Rice

### Fish & Seafood

- Crayfish & Crab Risotto
- Smoked Salmon, Salt Baked Baby Beets, Horseradish Crème Fraîche
- Charred Mackerel, Wasabi Baby New Potato, Pickled Kohlrabi
- Pan-Fried Sea Bass Marinated in Chilli, Lime & Coconut Milk on Bed of Saffron & Green Pepper Rice
- Roasted Red Pesto Baked Salmon on Wilted Spinach & Garlic Mash
- Tuna Teriyaki on Lemongrass Noodle Salad with Crispy Vegetables

### Beef

- Braised Beef Chilli Con Carne, Wild Rice, Sour Cream & Coriander
- Rich Beef Chestnut Mushroom & Smoked Bacon Bourguignon, Stilton Dauphinois
- Slow Cooked Shin Of Beef with Port, Caramelised Shallots, Wild Mushrooms & Gratin Dauphinois
- Braised Shorthorn Feather Blade Beef, Celeriac, Onion, Wild Mushrooms
- Fillet of Beef Stroganoff with Oyster, Mushrooms on Swiss Rosti Potato
- Red Thai Beef Curry on Fragrant Basmati Rice



# Canapé Service

Choose our canapés as an additional service and fascinate your guests with these artistic bites!

This is a great option for a reception where you need nibbles or snacks with a glass of champagne.

## Minimum 20 guests

- 3 Choices
- 5 Choices

### Including:

- 2 Pieces / Flavour / Person
- Waiting Staff

## Fish & Seafood Canapés

- Beetroot Cured Salmon, Cream Cheese & Rye Bread Croute
- Passion Fruit & Vodka Cured Salmon with Compressed Cucumber
- Smoked Salmon & Cream Cheese Blini
- Smoked Salmon & Shallots Tartare, Capers & Dill
- andoori Salmon, Mint Aioli
- Hand-picked Crab, Lime, Rye Bread Crostini
- Prawn & Guacamole on Bread Croute
- Salted Cod Fish Cakes with Aioli

## Vegetarian Canapés

- Chargrilled Courgette Strips Filled with Ricotta & Semi-dried Tomato
- Feta, Pea, Lemon & Herb Tart
- Mini Red Pepper Stuffed with Feta
- Olive Feta & Oregano Mini Muffin & Red Pesto Mayonnaise
- Pea, Mint & Feta Arancini
- Goat's Cheese Coated with Pistachio & Chives
- Whipped Goat's Cheese, Pickled Beetroot, Walnuts & Salted Shortbread
- Red Onion & Welsh Rarebit Tartlet

## Meat Canapés

- Carpaccio of Beef on Polenta with Rocket, Parmesan & Truffle Oil
- Mini Yorkshire Pudding with Seared Fillet of Beef, Horseradish & Chive Cream
- Ham Hock Terrine Crostini with Celeriac
- Watermelon, Cured Ham & Feta Skewer
- Mini Cheese & Ham Muffin, Saffron Mayonnaise
- Mini Lamb Kebab Skewer
- Chicken Liver Parfait on Toasted Brioche with Rhubarb & Date Chutney
- Chicken Tikka, Carrot Bhaji
- Smoked Chicken Mousse & Tarragon on Crostini
- Crispy Duck Nuggets with Hoisin Sauce

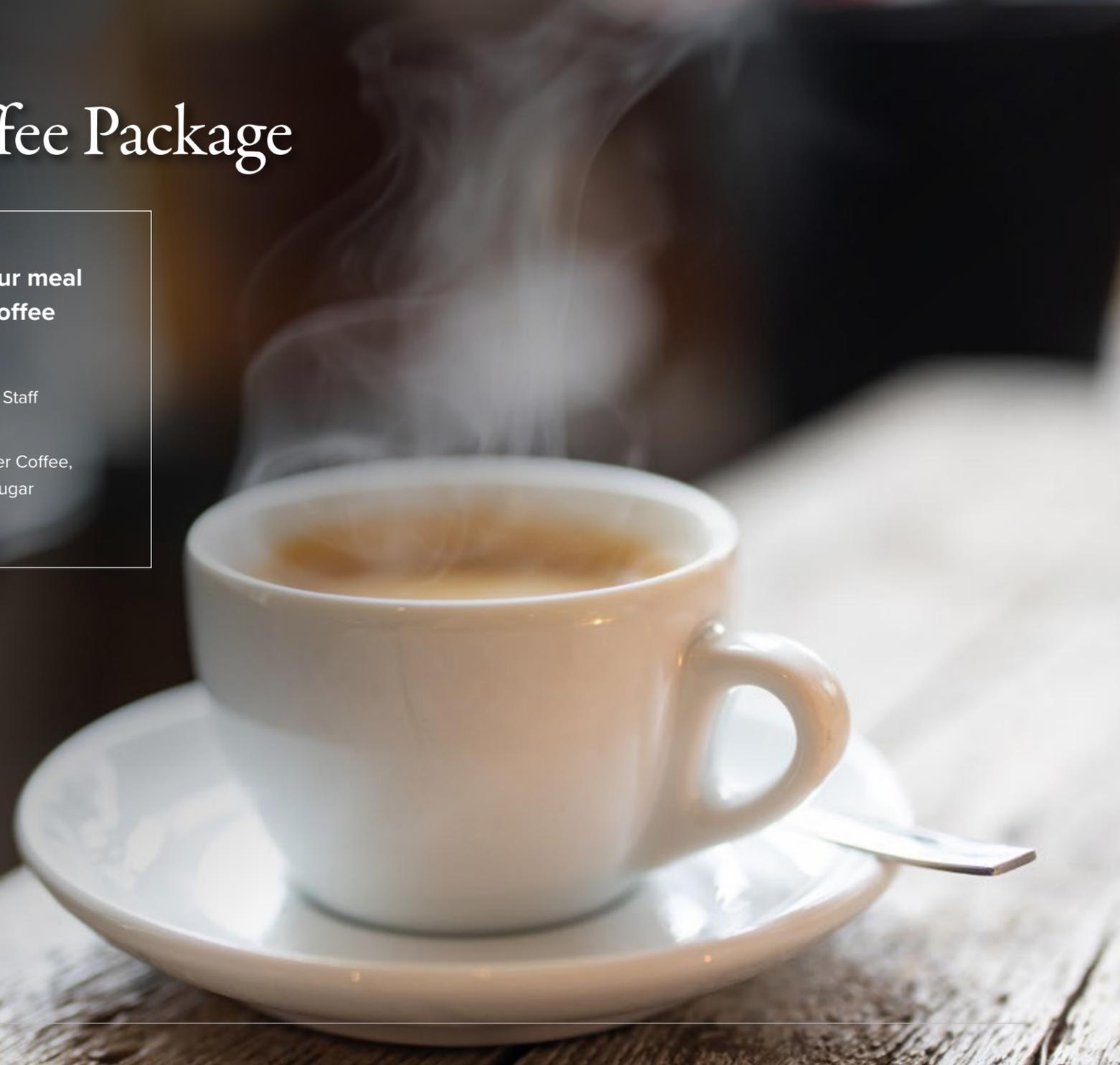


# Tea & Coffee Package

**Give a nice end to your meal  
with a cup of tea or coffee**

**Service includes:**

- Cutlery, Crockery & Waiting Staff
- Bottomless Drinks
- Selection of Pukka Tea, Filter Coffee, Nespresso Coffee, Milk & Sugar



**Try our great selection of sandwiches,  
savoury pastries & sweets**

**Sandwiches**

- Oak Smoked Salmon, Lemon & Dill Crème Fraîche
- Cucumber & Herbed Cream Cheese
- Cheese Scones with Honey Roasted Ham & Mustard Mayonnaise

**Savoury**

- Cucumber Pork Sausage Roll
- Mini Pork Pie with Piccalilli
- Asparagus, Chervil & Cheese Quiche

**Desserts**

- Lemon & Citron Tart
- Mini Strawberry Dome
- Red Velvet Cake
- Fruit Scone, Strawberry Jam & Clotted Cream

**Indulge yourself with our elegant and beautifully  
presented afternoon tea with bottomless tea and coffee**

**Including:**

- Unlimited hot drinks of filtered coffee & a selection of Pukka Tea
- Crockery
- Cutlery
- Waiting Staff

**Desserts**

**(3 choices, waiting staff included)**

- Mini Chocolate Tart
- Pistachio & Cherry Cake
- Mini Vanilla Cheesecake
- Mini Lime Dome
- Mini Fruit Tarts
- Mini Victoria Cakes
- Mini Chocolate Cakes
- Chocolate & Orange Mini Cakes
- Mini Chocolate & Orange Cheesecake
- Small Carrot Cakes
- Mini Fruit of Forest Tart
- Mini Black Forest Gateau
- Small Strawberry Dome
- Mini Peach Dome
- Classic Lemon Tart

**Vegan Options**

- Small Chocolate Brownies
- Small Strawberry Cheesecake





# Your Wedding Caterer



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