



**A & J CATERING OXFORD
WEDDING RECEPTION MENUS**
Welcome to A & J Catering's Catering Service

The following are a selection of Wedding Breakfast menus that would be suitable for your forthcoming celebration. These are only a small, but popular, selection of our range of menus and we would be happy to provide a bespoke menu to suit your exact requirements for your Special Day.

Our Wedding menus include for all the necessary cutlery, quality crockery, white cloths and serviettes and food service staff. We provide smart, uniformed Managers and Waiting Staff on all events.

We can arrange to provide any additional equipment for your event such as tables, chairs, coloured cloths and serviettes or chair covers.

Our wine service package includes for the provision of all glassware, jugs, trays and ancillary items and wine staff to serve your drinks. We can arrange to provide a refrigerated trailer to chill your drinks or help with ice if needed.

We offer a range of options for after the main Wedding Breakfast such as a cheese and fruit buffet, finger buffets, pig roast, evening bar service or any additional equipment and glass hire required. We would tailor these options to suit the theme of the day.

We will happily meet and discuss an initial quote for your Wedding Breakfast. Once confirmed, sample tastings will be provided to choose the exact menu for your Special Day.

We look forward to being part of your Special Day and providing you with your chosen Wedding Breakfast.

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CANAPÉ RECEPTION

EXPRESS CANAPÉ MENU A

**Kettle Crisps and Corn Chips
With Sweet Chilli dip**

Selection of Japanese Rice Crackers

Pistachio Nuts

EXPRESS CANAPÉ MENU B

Freshly Baked Parmesan Cheese Straws

Corn Chips with Salsa, Guacamole and Sweet Chilli dips

Japanese Rice Crackers

Selection of Black Kalamati Olives and Sundried Tomatoes in Olive Oil

CANAPÉ MENU C

**Crisp Selection of Tacos, Kettle and Corn Chips
With a selection of dips such as Salsa, Guacamole, Herb Mayonnaise and Sweet
Chilli**

**Roasted Peppers, Sunblush Tomatoes, Roasted Squash, Courgette, Red Onion
and Vine Ripened Cherry Tomatoes**

**Open Deck Bruschetta topped with
Pate, Chicken Coronation, Tomato and Brie, Prawn and Salmon Tartare, Egg
Mayonnaise and Quail's Egg toppings**

**Blinis with Smoked Salmon and Cream Cheese
Spiked with Herbs and Black Pepper**

CANAPÉ RECEPTION

CANAPÉ MENU D

Baguette Croustade with Mushroom and Cheese topping

Apricots wrapped in Bacon

Herb Breadcrumb Chicken Fillets with Salsa dip

**Vine Ripened Tomato Bruschetta
Topped with Creamed Goats Cheese**

Smoked Trout and Sour Cream in a Filo Cup

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Pineapple and Melon Skewer

CANAPÉ MENU E

Selection of Marinated Olives, Artichokes and Peppers

Prawns in Puff Pastry topped with Hollandaise

Smoked Duck with Roasted Pepper on Sourdough Baguette

Vine Ripened Cherry Tomatoes filled with Herb Risotto and Cheese

Tartlets with Crabmeat filling

Filo Cups with Salmon and Horseradish

CANAPÉ MENU F

Pastry Tartlets with Shrimp Mousse

Pastrami and Mild Mustard Mousse on a Croustade

Wedges of Roast Capsicum filled with Curried Basmati Rice

Farm Egg on Bruschetta with Wilted Spinach finished with Paprika

Salmon Tartare topped with a Quail Egg on Sourdough

Baguette Croustade with Zucchini and Tomatoes

CANAPÉ RECEPTION

CANAPÉ MENU G

Grissini Sticks with Pecorino, Rocket and Parma Ham

Rocket with Smoked Salmon and Prawn in a cocktail Wrap

Pinwheels of Chevre blended with Sundried Tomato and filled with Roast Pepper

Roast Vegetable Skewer with Herb dip

**Soft Cheese with Bavarian Smoked Ham
On a croustade**

CANAPÉ MENU H

**Smoked Chicken Breast on Pumpernickel with
Herb Mayonnaise**

Ham Cornet with soft Cheese and Sundried Tomato on Croustade

**House Liver Pate in a Pastry Cup
Topped with Capers**

Bruschetta with Olive Tapenade and Tomato

Cocktail Wrap with Parma Ham, Pecorino and Rocket

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Grape, Pineapple and Kiwi Skewer

MENU

MENU ONE

SELECTION OF BREADS

Served with butter and olive oil spiked with balsamic

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UPTON HOUSE SMOKED SALMON

Capers, horseradish, herb dressing & small leaves

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BREAST OF CORN FED CHICKEN

Served in a sauce flavoured with wine, garlic, shallots
and tomato finished with cream

ROASTED VEGETABLE RAVIOLI (v)

With pecorino cheese, sage butter and wilted greens

HERITAGE POTATOES GREEN VEGETABLE MEDLEY

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PANACOTTA AND SUMMER FRUITS

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PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU TWO

SELECTION OF BREADS

Served with butter roses

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MEZZE SHARING DISHES

**PARMA/SERRANO HAM, CHERRY TOMATOES,
MARINATED FETA, ROASTED PEPPERS, ROASTED
COURGETTES, ROASTED SHALLOTS,
SERVED WITH COUS COUS WITH CUCUMBER,
BLACK PEPPER AND LEMON JUICE**

**DIPPING OILS OF EXTRA VIRGIN OLIVE OIL, BALSAMIC,
LEMON INFUSED OIL**

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AROMATIC BEEF IN RED WINE

Blade of beef cooked in a rich red wine sauce

BAKED SUMMER VEGETABLES (v)

**NEW POTATOES WITH PARSLEY
SEASONAL GREEN VEGETABLES**

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TRIO OF DESSERTS

Rich chocolate brownie square, small lemon tart, selection of seasonal berries
Served with crème fraiche

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PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU THREE

SELECTION OF BREADS

Served with butter and olive oil spiked with balsamic

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MOZZARELLA AND VINE TOMATOES WITH BASIL

salad of marinated sun-ripened tomatoes with mozzarella and crisp leaves
drizzled with basil pesto

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FILLET OF ORGANIC SCOTCH SALMON

celeriac remoulade and lemon butter sauce

TOMATO FILLED WITH HERB RISOTTO (v)

Spiked with asparagus spears

NEW POTATOES TOSSED IN BUTTER GREEN BEANS

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SUMMER FRUIT PUDDING WITH CASSIS LIQUOR

served with clotted cream

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PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU FOUR

SELECTION OF BREADS

Served with olive oil and butter roses

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CRAYFISH AND MANGO SALAD

Fragrant rice, crayfish, mango and pea shoot salad
With coconut and chilli dressing.

ROASTED ASPARAGUS ON A BED OF SALAD LEAVES

With a coconut and chilli dressing (v)

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SCOTCH FILLET STEAK

Cooked medium served with a béarnaise sauce

HOMEMADE GRUYERE AND SHALLOT TARTLET (v)

DAUPHINOIS POTATOES

SUMMER VEGETABLE SELECTION

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CHOCOLATE TRUFFLE TORTE WITH STRAWBERRIES

With Jersey double cream

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PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU FIVE

SELECTION OF BREADS

Served with butter and olive oil spiked with balsamic

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MEZZE PLATTER SELECTION SERVED ON WOODEN PLANKS

Selection of Milano Salami, Parma Ham, Smoked Chicken,
Gravadlax, Smoked Mackerel, Rollmop, Prawns in Marie Rose, Anchovies,
Roast Pepper, Olives, Roast Courgette, Sundried Tomato, roast Red Onion,
Marinated Mushrooms, Marinated Feta

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FILLET OF SCOTCH BEEF

Cooked medium and served with Hollandaise Sauce

PEPPER RISOTTO (v)

Served in a filo basket

NEW POTATOES SEASONAL MIX OF GREEN VEGETABLES

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LEMON TART

With Belgian Chocolate Chaser

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PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES

MENU

MENU SIX

SELECTION OF BREADS

Served with olive oil and butter roses

TAPAS MEZZE SELECTION OF

**SLICES OF WILTSHIRE
GAMMON HAM**

SLICED SMOKED DUCK BREAST

**SLICED SMOKED CHICKEN
BREAST**

**DICED MARINATED FETA AND
GOAT'S CHEESE**

**SELECTION OF MEDITERRANEAN OLIVES AND SUNDRIED
TOMATOES**

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FILLET OF LAMB

Carved and served pink accompanied by a herb butter sauce

MUSHROOM WELLINGTON (v)

Shitake, button, chestnut mushrooms with duxelle in a puff pastry case

**NEW POTATOES IN THEIR JACKETS
SEASONAL ROASTED VEGETABLE MEDLEY**

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SEASONAL RED FRUITS IN A MERINGUE NEST

Served with Jersey double cream

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PERCOLATED COFFEE OR TEA

Served with milk

CHOCOLATE TRUFFLES