

Corporate Catering

Perfection Comes As Standard



Welcome

Perfection Comes As Standard



We have put together this package which we feel offers a really unique experience in a unique venue. Please do not hesitate to get in touch if you had something in mind that you do not see in our brochure.

Cleverchefs is a fresh and vibrant catering company that caters around the south of England & Wales. We are always on top of the current food trends and keep our menus as up to date as possible, we pride ourselves on being flexible and adaptable with all of our clients.

In this brochure you will find a range of beautiful food options from canapes to day delegate menus. Please get in touch with us to allow us to provide you with a full quote for your event.
feedme@cleverchefs.co.uk

Canapés



Quenelle of smooth chicken liver parfait, brioche, apple gel, sage
Green tea smoked salmon tart, crème fraîche, lemon balm
Maple glazed chipolatas wrapped in air dried ham
Smoked salmon, pomegranate, shaved fennel blini
Roasted beetroot & whipped goats cheese tart
Chargrilled Asparagus, red pepper & pine kernel pesto dip
Pancetta & parmesan Reggiano tartlets
Welsh rarebit muffins, onion jam
Tomato, feta, olive tarts
Eastern spiced lamb skewers with rose flavoured yogurt
Mini handmade cheese & bacon burgers in a brioche bun
Butternut squash cappuccino with wild cepe dust
Spring garden pea lattes
Smoked chicken mouse served in a savoury ice cream cone
Whipped goats cheese savoury ice cream cones
Mini cod & chips with pea mayo
Pan seared mackerel, potato salad, crisp gem
Seared scallops, corn puree & airdried bacon
12hr braised shin of beef bon bon with horseradish air
Wild seabass with cucumber caviar
Tomato consommé with 24carat gold fleck
Mini fillet of beef wellingtons

A top-down photograph of a rustic wooden cutting board. On the board are three large sandwiches made with crusty, golden-brown bread, filled with various meats, cheeses, and fresh vegetables like basil and tomatoes. Next to the sandwiches are two mugs of coffee, one in a blue handle and one in a black handle, both with a layer of foam. There is also a small bowl of green pickles and a wooden knife with a piece of butter on its blade.

DDR

Day Delegate Rate

Your DDR will include the following:

Arrival

Tea & Fair trade coffee.
Still & Sparkling water.
Biscuits

Mid-morning breakout

Tea & Fair trade coffee.
Still & Sparkling water.

Lunch

Standard buffet lunch (**from our 5 day seasonal menu**)

(If you would like to swap sandwiches for a salad option please just let us know on booking)

China plates, cutlery, disposable napkins
Still & Sparkling water
Juice orange/apple

Afternoon Breakout

Tea & Fair trade coffee
Still & Sparkling water
Biscuits

Point of contact for catering on site all day.

DDR Menus



MONDAY

Chicken & bacon Caesar Wraps
Tuna & spring onion bloomer
Cheese & homemade chutney rustic roll
Hot 'n' kicking chicken strips
Goats cheese & red pepper tarts
White chocolate & salted caramel biscuit bites
Fresh fruit skewers

TUESDAY

Honey roast ham ploughman's
Falafel & mango chutney pittas
Smashed beetroot & feta mayo, spinach wraps.
Chicken & mushroom square pies
Mac 'n' cheese bites
Chocolate tiffin
Fresh fruit skewers

WEDNESDAY

Tandoori chicken wraps
Goats cheese & onion baguettes
Cheese ploughman's
Homemade sausage & apple chutney rolls
Halloumi & roasted vegetable skewers
Mini Victoria sandwich stack
Fresh fruit skewers

THURSDAY

Coronation chicken baguette
Smoked salmon & cream cheese bagels
Roasted vegetable & hummus wraps
Honey & sesame sausages
Cheese & onion pies
Nutella & popcorn doughnuts
Fresh fruit skewers

FRIDAY

The perfect B.L.T
Roasted beef salad baguette
Egg, lemon pepper mayo & rocket wraps
Twisted pastry prawns
Leek & Caerphilly cheese tarts
Rum & raisin brownies
Fresh fruit skewers



Hospitality Menus

VIP A

Anti-pasti of locally cured meats
Caper berries
Marinated olives
Mozzarella
Sundrenched tomatoes
Rosemary crackers
Artisan breadsticks
Rustic breads
Butters & oils

VIP B

Sharing deli box served in a picnic basket.
Chicken liver parfait
Homemade pork pies
Jerk spiced scotch egg
Crushed pea & mint feta salad
Carrot & spinach Caesar
Turkish pidina bread
Homemade smoked hummus
Marinated feta
Focaccia shards

VIP C

Afternoon Tea

Sandwiches:

Free range egg & rocket mayo
Smoked ham & cheese with chefs chutney
Buttered chicken & cucumber with lemon aioli
The perfect ploughman's

Savories:

100% Gloucestershire old spot sausage rolls
Runny scotch eggs
Pancetta & blue cheese tarts
Mini chicken & leek pies

Sweets:

White chocolate & date scones
Strawberry cheesecake
Trillionaires shortbread

VIP D

Hoi sin duck wrap station
Steak, stilton, onion & walnut jam hot rustic breads
Smashed avocado, tomato & salad bagel
Roasted vegetable & falafel pesto on focaccia
Spiced lamb koftas, rose petal yoghurt
Selection of sushi
Basil & red pepper pesto arancini
Tomato & mozzarella stack
Roasted vegetable empanadillas
Eton mess pots

Bowl Food Menus



(Mini dishes 3-4 mouthfuls ideal for corporate events.)

MEAT

Our 116 year old welsh cawl recipe with welsh rarebit dumplings.

Sticky pulled brisket, corn puree, cola & bourbon, polenta

Pork & blue cheese bon bons, pear & rosemary jam, confit tomato

Homemade assorted sausages, crushed Pembrokeshire's, Welsh ale & tangy onion gravy.

The perfect cottage pie, with truffle mash topping.

Organic Glamorgan chicken, champagne, morel & chervil gnocchi.

Coffee braised Usk duck, mouli, carrot, pomegranate, Molasses.

Chefs handmade welsh faggot, pea mash, bacon cream.

Thai green chicken curry, jasmine rice.

FISH

Lobster, scallops & crab in a rich cream sauce & pastry.

Smoked haddock & chive runny scotch egg.

Salmon, white bean stew, Llantwit rock samphire.

Cheeky fish & chips, cod cheek in a light crispy batter.

Traditional cod & chips, tartar sauce & pea puree.

Bisque, spiced crab bon bon, caviar.

Squid ink risotto, seabass & chorizo oil.

VEGETARIAN

Orzo pasta, butternut, welsh goats cheese & sage oil.

Wild mushroom risotto, parmesan, tarragon butter.

Chickpea & vegetable tagine. cous cous.

Boksborg blue cheese, courgette & beetroot strudels.

SWEETS

White chocolate & almond rice pudding.

Sticky Cola pudding, bourbon whisky sauce.

Dandelion & burdock set Welsh cream, crushed honeycomb

Pineapple, toffee & chilli with a coconut & oat crumble.

The clever mess with sweet cream & seasonal berries

Food Stations

Hot Fork



Welsh

Confit welsh lamb, caramelised shallot, shredded fresh mint, rich jus.
Pave of wild salmon with a welsh rarebit crust.
Glamorgan sausages, onion chutney
Roasted garlic & chive crushed baby Pembrokeshire potatoes.
Roasted Seasonal vegetables

Quintessentially British

Homemade chicken & British asparagus in a buttered shortcrust pastry.
Wild herb breaded cod loin, homemade tartar sauce
Roasted butternut squash & goats cheese parcel.
Warm crushed pea, chilli & feta salad
Chunky hand-cut chips
Parsley mashed potato

Gourmet Afternoon Tea

Homemade runny scotch eggs
The perfect ploughman's
Salmon & cucumber on rye.
Gourmet sausage & apple roll
Macaroons
Pretzel & praline brownie
Carrot cake muffins
Warm scones & clotted cream

The Dirty South BBQ

18 hr smoked Brisket of beef
Buttermilk & cornflake chicken
Mac 'n' cheese Skinny fries with chicken salt apple slaw
Homemade Boston baked beans
Buttered charred corn

Little Italy

Homemade pork & fennel meatballs in a rich tomato ragu.
Roasted cod loin, squid ink risotto, roasted cauliflower.
Wild mushroom orzo pasta, parmesan, mascarpone & pannagrato Linguini with extra virgin olive oil.
Rocket & roman candle tomato salad with balsamic croutons
Homemade focaccia bread.

Food Stations

Hot Fork



What An Eifel

Confit Duck, sauté Lyonnaise potatoes, caramelised onion & heaps of parsley with roasted garlic oil.

Herb crusted salmon fillet, café du Paris butter

Mixed bean cassoulet

Dauphinoise potatoes

Roasted courgette, green bean, roasted almond butter

Crusty French stick & unsalted French butter

Fancy An Indian

Tandoori spiced chicken skewers makahni sauce

Prawn & fennel seed biryani

Chick pea, vegetable & lentil madras

Braised pilaf rice

Bombay potatoes

Homemade onion bhajis

Sambals & riata Baby nanns

Feel Good

Roasted cauliflower, lamb, chick pea creole

Smoked haddock, spinach, chia seed, apricot, quinoa

Roasted baby aubergine, fennel & spicy halloumi

Oversized cous cous with almonds, raisins

Roasted squashes, courgette and rocket salad

Homemade Gluten free bread



Starters

Organic Chicken liver parfait, Brioche, tomato & onion jam, crispy onions & charcoal salt.
The perfect pressed Wiltshire ham terrine, piccalilli purée, pickled vegetables, sour dough.
Duck & blood orange parfait, brioche, chutney & dressed leaves.
Welsh rarebit with fig, shallot & pear chutney with wild rocket.
Baby onion & goats cheese tart.
Smoked chicken Caesar salad, crispy gem, chicory, hazelnuts, bacon.
Cauliflower cheese veloute, macaroni cheese bon bons.
Anti pasti of locally cured meats, caper berries, olives, marinated mozzarella cheese.
Potato & Onion pottage, crispy onions & sourdough with Vibrant parsley butter
Pulled duck & pistachio terrine, candied pistachios, carrot gel, spiced plum dressed leaves, warm brioche
Gently spiced lamb koftas with charred watermelon, rose yoghurt & pidina bread
Gin & Tonic rubbed salmon, olive soil, pickled baby vegetables, wild herbs & flowers
Smoked haddock & pea risotto cake, runny duck egg, shallot & herb hollandaise.
Cornish White crab, apple & fennel salad, sour dough crutes.
The perfect fish + chip, crispy cod cheek, scallop, chip, tartar, pickled crispy shallots, pea gel.
24hr pulled brisket of welsh black beef bon bons, BBQ & cola glaze, spicy nacho cheese dip.
Butternut squash & goats cheese orzo pasta, polonaise crumb & heaps of herbs
Marinated peppers, aubergine & courgette, mint & garlic dressed leaves.
Cornish scallops, cauliflower cheese puree, bacon dust, sweetcorn bon bon
Smoked wood pigeon, Girolés, potato risotto, pancetta, walled garden leaves, potato gel.
Lobster on the beach, lemon sand, sea water caviar, candy beetroot, beetroot air, sea vegetables.

These dishes are only samples we will be more than happy to create bespoke dishes for you.

Mains



Lemon & herb rubbed organic chicken breast, roasted garlic mash, seasonal vegetables, salsa verde
Pulled Chilli & fenugreek chicken, wild rice, fennel & cucumber leaf salad, charred flatbread, carrot yoghurt.
Buttermilk chicken burger, brioche, apple slaw, skinny fries with chicken salt.
Lemon & thyme chicken schnitzel, roasted new potatoes laced with rosemary & tomato, rocket salad.
Sticky pressed belly of pork, roasted chantarray carrots dressed with a light apple dressing, champ potato, sticky pear jus.
24hr pressed brisket of beef, smoked garlic mash potato, beef bon bon, corn puree, BBQ & Cola glaze.
Handcrafted Steak & local ale pie, cheddar & chive mash, pea puree.
Trio of locally made sausages, punchnep potato, caramelised onion gravy.
Pave of salmon, tomato and olive risotto cake, leek sauce.
Roasted Mediterranean vegetable tart with walled garden salad
Barbecue (please see our pick 'n' mix section)
16hr braised porchetta rubbed in garlic & thyme, polenta chips, roasted veg, with paprika cream sauce.
Rump of welsh lamb lollipop, sticky jus, crispy shallots, potted pulled lamb & vegetable topped with buttered mash, carrot paint.
Rib of welsh beef, pulled brisket potato cake, béarnaise & horseradish creamed baby spinach.
8oz New York strip steak, triple cooked chips, mushroom and vine tomato, pink peppercorn sauce.
Coronation poussin, almond & spinach croquette, raisin puree, carrot, crisp skin, mango & coconut sauce.
Sea bass, braised baby fennel, tomato & chervil mash, roasted aubergine.
Smashed falafel, beans, & roasted squash, wild rice & leaves.
Duck breast, duck hash cake, haricot bean puree, burnt shallot, celeriac fondant.
Middle-wood farm venison, venison & chocolate pie, salsify braised in Malbec, rock samphire, truffle mash, pea & thyme dressing.
Fillet of welsh black beef, braised shin bon bon, black garlic mash, artichoke puree, ceps, jus.
Maple glazed lamb cannon, squash fondant, giroles, pea, bacon crumb, chicken jus.
Fillet of beef wellington, purple mash, chantarray carrots, greens, rich Cumberland sauce.

PICK 'N' MIX

BBQ Planks

Served to the table on long rustic planks for your guests to choose from, a real feast experience and very popular at the moment.

MAIN ITEMS

Choose 3 items

Gourmet hand pressed beef burger
Luxury pork sausage
Cumberland rings
Peri Peri chicken breast
BBQ belly pork
Cola braised & BBQ ribs
Breast of minted lamb
Lamb & chili skewers
Lebanese chicken skewers
Salmon in a bag, fennel & herb butter
Mackerel
Chicken drumsticks with lemon & thyme rub
Flat iron steak in paprika & rosemary oil
Charred halloumi

SALADS

Choose 2 items

Crushed pea, mint, chili & feta salad
Caesar
Roasted squash & herb orzo pasta
Oversized cous cous with roasted vegetables
Green salad with house dressing
Rocket, onion, cherry tomato & mozzarella salad
Caesar salad, crisp cos, croutons, parmesan
Textures of tomato salad
Potato salad with honey & mustard
Pineapple & peanut coleslaw

EXTRAS

Choose 3 items

Rustic rolls
Vienna rolls
Brioche burger buns
Turkish pidina bread
Jacket potatoes
Cheese
Buttered corn on the cob





Afternoon Teas

At Cleverchefs we have some of the best pastry chefs around who love creating bespoke afternoon teas for our couples,
Let us create you an beautiful afternoon tea in whatever style you want.

Vintage afternoon tea

Chocolate experience tea

Gin & Cakes

Prosecco afternoon tea

Desserts



Roasted peanut & caramel cheesecake, salted caramel drizzle, chocolate soil, salted Caramel ice cream.

Potted key lime pie.

Green tea & dark chocolate tart, pomegranate & Cointreau fizz, orange sherbet, orange sorbet.

Homemade treacle tart, pecan pastry, vanilla ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Pineapple & apple crumble, granola crumb, crème anglaise

Summer pudding with wild berry sorbet

Eton mess tart, fresh berries meringue textures, vanilla cream, strawberry tart, raspberry powder.

Vanilla crème brûlée with olive oil, roasted pine kernel & rosemary biscotti

Coffee & Doughnuts, Warm Doughnuts, rhubarb jam, Nutella dip, chattily cream, roasted nuts, mini floater coffee.

Potted tiramisu with coffee ice cream.

Blueberry & pistachio fragipan, coconut ice cream.

Dirty milkshakes (Oreo & peanut butter milkshake, curly wurlys, pretzels, candyfloss & whipped cream

Assiette of desserts (brownie, cheesecake, lemon tart)

Textures of carrot cake, pecan brittle, carrot cake ice cream, orange and carrot gel, chocolate soil

Salted caramel & chocolate brownie, espresso ice cream, chocolate soil

Warm Belgian waffles, banana, peanut, maple, chocolate ice cream

Dandelion & burdock panacotta, homemade bourbon biscuits, hibiscus flower sorbet

Chocolate fudge fondant, chocolate sorbet, peanut brittle

Inside out chocolate tart, baileys gel, pastry, dry ice, milk chocolate foam

The pavlova experience, fruits of the forest mist, mint snow, berry sorbet

Melting Chocolate sphere, white chocolate mouse, warm chocolate sauce, beignets rings

Street Food



Lebanese skewers

Gently spiced chicken or lamb, pidina bread, oversized cous cous, Turkish salad, rose petal yoghurt

Gourmet Burgers

Handcrafted gourmet beef burgers, brioche rolls, cheese & bacon, chutney & crisp cos

Chip 'n' Dip Bar

Sweet potato fries, chunky chips, skinny fries.

Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt.

Sizzling Sausage Truck

Cooked on the back of the worlds smallest street food van the super tinky

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions

Wood Fired pizza

Hand stretched homemade pizzas, fired in our 400 degree pizza oven.

Giant Gourmet Cumberland Sausage rolls

Encased in a crispy rough puff pastry served with a proper street style chutney

Hog Roast

Locally sourced pig roasted on our spit for 10 hours, served with rustic rolls, chunky apple sauce & chefs special stuffing.

Minimum 80 people

BBQ Brisket Rolls

12hr cooked brisket of beef with a BBQ cola & jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls



Added Extras

Doughnut Wall

A selection of artisan doughnuts

£250 serves 50 guests / £375 Serves 100

Popcorn cart

Get your reception popping with our fantastic clever popcorn cart, freshly made popcorn with lots of savoury and sweet toppings to personalise your popcorn

£250 Serves 50 / £350 Serves 100

Candy floss cart

Great at any reception, live candyfloss cooking, any colour made to suit your wedding, makes a real impact & fun atmosphere

£250 Serves 50 / £450 Serves 100

Ice cream cart

Served from our vintage ice cream cart, your guests will receive 2 hours of unlimited locally made ice-creams, waffle cones, honeycomb, Oreo soil, salted caramel sauce.

Organic chocolate chip

Caramel

Strawberry delight

Vanilla

Mint

£500 Serves 100

Drinks

Pimped Up prosecco reception

3 glasses of organic prosecco

Prosecco shimmer glitter, candyfloss, fresh fruit, bitters, sugars, cassis, mint, elderflower

£13.50 per head

Gin Bar

2 glasses

Selection of local craft gins, crushed rosemary, fruits, elderflower, bitters, peppercorns, cucumber, rhubarb, pomegranate.

Served with fevertree tonic

£12.95 per head

Drinks Package A

Prosecco or peroni on arrival

2 large glasses of red or white wine per guest

Champagne toast

Inc. glasses, service, chilling, disposal of empties

£16.99 per head

Drinks package B

Cocktail on arrival

2 large glasses of red or white wine per guest

Champagne toast

Inc. glasses, service, chilling, disposal of empties

£18.99 per head

Bring your own

We understand that on occasions you may wish to bring your own drinks and that's fine with us, if you want us to take delivery of it, chill it, deliver it to venue, use our glasses, serve it and dispose of the empties then we do charge a service fee of

£5.95 per head





Bar

We can run bars in any location, we treat our bars the same as we treat our food making them trendy & fun, they are stocked with contemporary craft ales, ciders & lagers in our hipster fridges, along with traditional bottles and premium lagers.

We also work with an array of craft gin companies so gin bars are our speciality.
Our prices are similar to a local pub.

On certain occasions in marquees we may ask for a security deposit for the bar.
We ask for a:

£1000 deposit for bars up to 100 people
£1500 deposit for bars up to 150 people
£2000 deposit for bars up to 200 people
£2500 deposit for bars up to 250 people

Our bars use an up to date epos iPad systems giving us a clear indication of how much the bar is taking. At the end of the wedding we will return the full deposit providing we have sold the amount stated.

Our Bars are completely free to you apart from the security deposit

We have a great team of dedicated mixologists who can create any cocktails or special drinks

We run a well staffed bar making sure we get thru those ques so your guests can spend as much time as possible on the dancefloor and not stood in a queue.



Extras

Chefs bread box

Homemade artisan breads, locally pressed rapeseed oil & balsamic caviar

£3.00

Amuse bouche

Wow your guests with a real gastronomic delight before you start your wedding breakfast

£5.00

Sorbet Course

Cleanse your guests palate with one of our traditional or molecular style homemade sorbets

i.e. grey goose vodka, lime & green tea!

£5.00

Fish course

Lets us create you a bespoke fish course with what ever is in season from our UK coasts at the time of your wedding.

£10.00

Cheese Course

Individual boards – selection of locally sourced cheeses, homemade chutneys, frozen grapes & baked crackers

£7.00

Cheese cake stack – stack of locally sourced cheese, decorated beautifully with biscuits and chutneys and wild flowers

£250 serves 50

Petit fours

Created and sculpted especially for you to compliment your coffee course

Choice of 4

£5.00


Suppliers meals

1 course - £20 - 2 course - £30

Extra linen

Add a second top cloth on your tables

£12.50 each cloth



Thank you for taking the time to read our brochure
we hope it didn't make you too hungry.
Here are a few ways to get in touch
with us & view some of our pictures.

Visit Our Website

www.cleverchefs.co.uk

Check us out on Facebook

@cleverchefsLtd

Follow us on Instagram

Cleverchefsuk

Tweet About us Twitter

@cleverchef9

Give us a call

(029) 2046 4511

Email us

Feedme@cleverchefs.co.uk



THE 2018
WEDDING
INDUSTRY AWARDS

**REGIONAL
WINNER**



WINNER



ENILLYDD