



# CHILLI PEPPER EVENT CATERING

**THE INVITATION YOU CAN'T FORGET...**

Weddings

Professionalism, innovative cuisine and  
outstanding service

Tel: 01794 840 240 | Mob: 07766 251 669  
[martin@chillipeppercatering.uk](mailto:martin@chillipeppercatering.uk)  
[www.chillipeppercatering.uk](http://www.chillipeppercatering.uk)



# WELCOME TO CHILLI PEPPER EVENT CATERING

Your wedding day is one of the most important days of your life. We are committed to ensuring that you, and your guests are on cloud nine throughout the day.

You will not have to think about whether your guests will enjoy the food - because we know they will - it is what we strive for. You don't need to think about how the day will run because our team of efficient chefs and front of house staff are experienced in running and delivering exception weddings so all you will have - is peace of mind.

From the wedding breakfast to the evening wedding reception menu, whether you are looking for formal or informal - we will help you to create your dream wedding. Whether that is traditional or a little bit different - no two weddings are the same so why would we treat them so!

*The Chilli Pepper team promise to deliver tailored solutions with care and attention to detail with care and attention to detail for every occasion.*

Tel: 01794 840 240  
martin@chillipeppercatering.uk

[www.chillipeppercatering.uk](http://www.chillipeppercatering.uk)





## WHAT WE DO

- Wedding Breakfast
- Canapes
- Hog roast
- Marquees
- Bars
- Entertainment

## ABOUT US

*Our vision.. to create and deliver exceptional service and food in 'unusual environments'.*

With over 25 years' experience in food and hospitality, and over 15 years event and party planning, you can be rest assured that from conception to completion, your wedding is in capable hands.

If you want the best produce, delicious flavours and to know your event is in good hands then invite Chilli Pepper Event Catering to your event.

You can expect a wide selection of delicious menus using the freshest of local and seasonal cuisine. Your guests can delight in delicate canapés, fun finger foods and plentiful buffets all which cater for any taste. Let's not forget to mention the mouth-watering desserts that will leave your event delegates fulfilled and happy.

You don't just want satisfied guests, you want delighted guests who will forever remember your event - and we are here to make that happen.

Tel: 01794 840 240  
martin@chillipeppercatering.uk

[www.chillipeppercatering.uk](http://www.chillipeppercatering.uk)





# MENUS

## CANAPES

Pre-Dinner we advise 4 – 6 items per person

For Canapé Reception we advise 10 - 12 items per person  
for 90 to 120 Minutes

### **Fish**

Skewered Anchovy Fillets, Nicoise Vegetables

Beetroot Gravadlax Blini, Vodka Crème Fraiche

Ponzu Marinated Tuna, Avocado & Wasabi Ketchup

Savoury Cone, Smoked Eel, Horseradish, Pickled  
Cucumber

Skewers, Sesame & Ginger Soy Salmon

Smoked Haddock Arancini

### **Meat**

Sweet & Sour Plum Shredded Duck, Oriental Rolls

Tandoori Mango and Smoked Chicken, Crispy  
Poppadoms

Chicken Caesar Salad

Tamarind Pork Belly, Crispy Crackling

Lamb Kofte, Coriander and Cucumber Crème

Fraiche Lamb and Mint Sausages, Honey and Mustard  
Glaze

Lamb Cutlet Lollipops, Mustard & Rosemary Crust  
Watermelon wrapped Parma Ham

Tel: 01794 840 240

[martin@chillipeppercatering.uk](mailto:martin@chillipeppercatering.uk)





### **Shellfish**

Watermelon & Cromer Crab, Cucumber Ketchup, Lemon Balm

Filo Tiger Prawns, Chilli Jam

Salt and Pepper Squid, Chilli Lime Aioli

Lymington Crab, Avocado Cream, Pickled Pear & Fennel

King Prawn Toasts, Bloody Mary Sauce

Crab, Coriander and Sweet Potato Fishcake

Chilli & Coriander Scallop Ceviché

Mojo Prawns, Orange, Cumin, Lime & Oregano

### **Canapés**

Sushi (Fish, Shellfish & Vegan)

California Rolls, Nigiri, Togorashi, Surimi,

Futomaki and Hosi Maki

### **Vegan**

Gazpacho Soup Shot

Pea Soup Shot and Pea Foam

Tempura Vegetables, Fried Chillies

Falafel & Beetroot Hummus

Asparagus Spears, Hummus Dip

Heritage Tomato Tart, Basil Salsa

Kalamata Olives & Niçoise Vegetable Skew

### **Vegetarian**

Deep Fried Panko Haloumi Cheese, Tomato & Basil Salsa

Rosary Goats Cheese Cheesecake, Red Onion Chutney

Savoury Cones, Goats Cheese, Shallot Jam and Yogurt Chives

Brushcetta, Sweet Pea and Minted Feta Cheese

Wild Mushroom, Truffle Oil and Pecorino Arancini

Confit Tomato, Mozzarella and Basil Oil Frittata

Bruschetta, Red Onion Marmalade & Dolce Latte

Leek & Olive Bread & Butter Pudding, Blushed Tomatoes & Parmesan

Spanish Tortilla, Spinach & Sweet Potato, Quince Jelly

Parmesan & Chilli Scones, Cream Cheese & Red Onion Chutney

# MENUS

## STARTERS

Sweet & Sour Shredded Plum Duck, Kimchi Salad.

Bombay Gin Home Cured Test Trout, Samphire Salad,  
Citrus Creme Fraiche.

Beetroot Tart Tatin, Balsamic Glaze, Pea Shoot Salad,  
Herb Oil. (V)

Pea, Edamame & Mint Croquette, Whipped Feta Cheese,  
Blushed Tomatoes. (V)

Twice Baked Taleggio Cheese Soufflé, Hazelnut & Pickled  
Pear Salad, Parsnip Crisps. (V)

Hot Smoked Salmon Rillette, Crisp Sour Dough Bread,  
Pickled Radish, Walnuts & Frisée Salad.

Smoked Mackerel Tian, Horseradish & Creme Fraiche,  
Cucumber & Apple Salad, Rape Seed Oil.

Searred Sesame Seed Tuna, Whipped Avocado,  
Cucumber, Samphire Grass, Wasabi Dressing.

Salmon Croquette, Saffron Aioli, Dressed Baby Leaves.







## **SPRING & SUMMER MAIN COURSES**

### **Greenfield Pork Porchetta & Crisp Crackling**

White Bean Summer Ribollita, Salsa Verdi & Rainbow Chard, Pork Jus

### **Braised Blade of Beef & Caramelised Shallot**

Olive Oil Mash, Horseradish & Watercress Puree, Roasted Brassicas, Pomegranate Seeds & Pine Nuts, Beef Jus

### **Pan Seared Pavé of Salmon, Lime Scented Crab Cake**

Mediterranean Vegetables, Samphire Grass, Sauce Beurre Blanc

### **Best End of Lamb**

Olive Oil Mash, Watercress Puree, Roasted Brassicas, Pomegranate Seeds & Pine Nuts Lamb Jus

### **Sweet & Sour Plum Duck**

Sticky Rice, Pak Choi, Mango & Coriander, Ponzu & Spring Onion Dressing

### **Beef Cheek Bon Bon & Sliced Chimichurri Rump Eye**

Fondant Potato, Summer Greens, Beef Jus

### **Free Range Confit Chicken Leg & Crisp Skin**

Pancetta rolled Breast, Roasted Baby Potatoes, Wilted Spinach, Summer Greens

# MENUS

Tel: 01794 840 240  
[martin@chillipeppercatering.uk](mailto:martin@chillipeppercatering.uk)



## DESSERTS

### **Glazed Lemon Tart**

Raspberry, Candied Lemon, Italian Meringue Glaze

### **Apple Tart Tatin,**

Salted Caramel Ice Cream

### **Chocolate & Raspberry Bavaois Delice**

Raspberry & Chocolate Gels

### **Chocolate Mocha Tart**

Amaretti Crumb, White Chocolate Ice Cream

### **Creme Caramel**

Butterscotch Sauce, hazelnut Brittle

### **Classic Crème Brulee** Sablé Biscuit

### **Bread and Butter Pudding**

Marmalade Glaze and Sauce Anglaise

### **Summer Berry Pavlova**

Mango Mascarpone Cream, Raspberry Gel and Summer Berries

### **Raspberry & Elderflower** Cheesecake

Raspberry Crumb, Tuille Biscuit

### **Hot Chocolate Fondant Vanilla**

Bean Ice Cream

### **Eton Chocolate Mess**

Bitter Chocolate Ganache, Brownie and Ice Cream, Chantilly Cream

### **Sticky Toffee Pudding**

Butterscotch Sauce and Toffee Ice Cream

# MENUS

## BOWL FOOD EVENTS

Cold

### **Ponzu Marinated Tuna**

Whipped Avocado, Spring Onion & Sticky Rice, Crispy Seaweed, Soy Dressing

### **Burrito Bowl**

Bean & Tomato Salad, Black Rice, Avocado, Coriander Sour Cream

### **Rib Beef Salad**

Harissa Marinated Prime Rib of Beef, Dressed Dandelion Greens with Preserved Lemon Salsa

### **Eastern Chicken Salad**

Saffron & Orange Marinated Chicken, Fennel & Herb Leaf Salad

### **Cornish Crab**

Cornish Crab Pickled Pear, Confit of Lemon & Fennel Salad

### **Provencale Salad**

Griddled Mediterranean Vegetables, Herb Oil, Confit Tom Berry, Quail Egg Salad

Tel: 01794 840 240

[martin@chillipeppercatering.uk](mailto:martin@chillipeppercatering.uk)





## **STREET FOOD - BIG PAN CATERING**

### **Feijoada**

Spiced Brazilian Black Bean Stew, Bacon, Pulses, Pork & Beef

### **Traditional Paella**

Saffron Paella Rice, Prawns, Calamari, Mussels, Chorizo, Chicken, Tomatoes, Peppers & Peas

### **Goan Dal Chicken Curry**

Red Lentil & Coriander Curry, Steamed Fragrant Rice, Flat Bread

### **Chicken Tinga Tacos**

Juicy Chicken, Smoked Chipotle, Whipped Avocado, Zippy Lime, Charred Tacos, Pico De Galo

### **Mac N Cheese**

One of: Truffled, Chorizo, Pangritata & Butternut Squash & Pancetta

### **Shawarma**

Yogurt Marinated Spiced Chicken Thighs, Tabbouleh Salad, Pitta Bread

### **Hog Spit Roast**

Hampshire Hog, Apple Chutney, Brioche Buns

### **Fish N Chips**

Cod Goujons Tartare Sauce & Triple Cut Chips

### **Hampshire Beef Sliders**

Hand Made Patties, Cheese, Pickles, Salad & Brioche Bun

### **Sausage N Mash**

Greenfield Pork King Edward Sausages, Colchannon Mash, Onion Gravy

### **Beef Bourguignonne**

Slow Cooked Chunks of Beef, Red Wine, Shallots, Bacon & Mushrooms

### **Korean Kimchi Pork**

Vibrant Vegetables, Slow Roasted Pork, Gochujang Sauce

# MENUS

## GOING THE FULL HOG

### **Classic Hampshire Hog Roast**

55 kg Pig, cooked slowly, carved by one of our Chefs served in an Artisan bread roll. Includes homemade Sage Stuffing, Apple Sauce, napkins. Serves 80-100.

### **Classic Hampshire Hog Roast**

As above plus hot Dauphinoise Potatoes, Rainbow slaw, Caesar Salad and A Super Food Quinoa Salad.

### **Mustard Glazed, Garden Herb rolled Sirloin of Beef Rotisserie**

Brushed with Dijon Mustard & rolled in Herbs, Beef cooked to your liking in the Rotisserie, rested & hand carved by our Chef, Artisan Bread, Dauphinoise Potatoes, Classic Greek Salad. Serves 50 - 60.

### **Boneless Legs of Hampshire Lamb**

Redcurrant Glazed Hampshire Legs of lamb spiked with Garlic and Rosemary. Artisan Bread, Dauphinoise Potatoes, Classic Greek Salad. Serves 50 - 60.

### **Amalfi Lemon, Garlic & Sage Rotisserie of Hampshire Whole Chickens**

Artisan Bread, Dauphinoise Potatoes, Classic Greek Salad. Serves 80 - 100

### **Dessert Chefs Table**

Passion Fruit & Berry Pavlova, Mascarpone Chantilly Cream, Italian Lemon Trifle, Madeira Cake, Lemoncello, Lemon Curd, Raspberry & Candied Lemon. Bitter Chocolate, Poached Pear & Biscotti Eton mess.

Tel: 01794 840 240

[martin@chillipeppercatering.uk](mailto:martin@chillipeppercatering.uk)





Why not add some canapés or sharing plates of Mezze or tapas to your event for the extra wow factor. We can set up and staff a licensed bar for you, supply marquees, event furniture and more.

All the above packages include two members of staff (1 chef, 1 waiting), Biodegradable disposable plates, cutlery & napkins. Cina plates and stainless steel cutlery are available at an extra charge of £1.50 per person.



**CHILLI  
PEPPER  
EVENT  
CATERING**

**THE INVITATION YOU CAN'T FORGET...**

**Tel: 01794 840 240**

**Mob: 07766 251 669**

**[martin@chillipeppercatering.uk](mailto:martin@chillipeppercatering.uk)**

**[www.chillipeppercatering.uk](http://www.chillipeppercatering.uk)**