



APRIL to OCTOBER



WEDDINGS 2019/2020

It's the biggest day of YOUR lives *so far*, and we never forget this!

Your wedding day will be one of the most memorable days, if not, **THE** most memorable day of your life! So we will play our part to ensure that your day is exceptional, by providing fabulous food and a service that exceeds expectation!

You only have to check out our huge number of [testimonials](#) to see this is true!

We are very passionate about what we do and this is clear from our locally sourced ingredients, our imported Spanish ingredients and the quality of our food!

We love bespoke, quirky, table service and simple buffet weddings. Whether it's a small scale, low key event or the grandest of weddings, we will treat every wedding with the same attention to detail and precision service!

Our team are headed up by founders and owners Andy & Debbie Todd, with a great team of chefs and front of house staff, ensuring professionalism at all levels, just take a look at our numerous [testimonials](#) and see for yourself.

Please feel free to contact us in a number of ways, you can email us directly at andy@buenapetito.co.uk, or click here to complete our [online quotation form](#).

Many of our testimonials say how easy we are to talk to, how relaxed we make our wedding couples feel and how reassuring we are about the whole day with the service we offer.

We hope to hear from you!

Andy

Andy Todd

Debbie

Debbie Todd

BUEN APETITO

www.buenapetito.co.uk

DIETARY INFORMATION

The Food Information for Consumers (FIC) Regulation (EU) No. 1169/2011 come into force on December 13th 2014. This legislation makes it a legal requirement to identify in written format, 14 specified food allergens when they are used in the production or preparation of both packaged and non-packaged foods.

It is therefore imperative that we make you aware of all allergens used or found in the foods that we prepare or foods that are prepared exclusively for us. Please therefore get in touch if you have any specific dietary requirements or questions regarding any of our menu choices, for any of the following allergens.....



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN

We have also added the following allergen information, quickly setting out which foods are 'Gluten Free', 'Vegetarian' And 'Vegan' with the following logos.....



VEGETARIAN



GLUTEN FREE



VEGAN



Where you see this logo, we can adapt these options for Vegetarian and Vegan guests.....



With this option we can use gluten free toasts/crostini's for an additional low cost.....

STARTERS



A rich pork pâté containing pieces of roast pork, apple & sage



Tomato, beetroot & butter bean Vegetarian parfait with garlic



Smoked salmon & cream cheese mousse, a herb & watercress soft centre, topped with beetroot infused smoked salmon



A baked goats cheese cheesecake with a caramelised red onion marmalade centre



A pressed coronation chicken terrine, made with curry spices & dried fruit

CANAPÉS



Beef & pork meatballs sat on a salsa base over a crispy crostini with a sprinkling of cheddar cheese!



Asparagus wrapped in crispy Parma ham



Prawn & Chorizo Pinchos



Goats cheese truffles All dipped in honey...
Chives, Chopped nuts, Cranberry & apricot, Sesame seeds



Cheddar Twists

Parmesan, paprika & cheddar



Tortilla (Spanish omelette) with a roasted red pepper garnish!



Tomato & garlic crostini

GF available - please ask!



Feta Stuffed Roasted Red Pepper skewers



1. Goats cheese, walnut & honey
2. Goats cheese & avocado
on a crostini base



Succulent prawns marinated in lemon with mange tout skewers



Feta cheese, water melon & black olives



Homemade pear butter, blue cheese & walnut on a crisp toastie



Prawn cocktail coleslaw with a succulent prawn, a sprinkling of paprika in a crispy filo cup



Where '**GF AVAILABLE**' are shown, a small additional charge of 0.25p per guest will apply, per canape!

MAIN COURSE

Whether we cook the main course in view of your guests or behind the scenes. Either way you can be assured of amazing aromas that will tantalise the taste buds! Many enjoy the huge paellas (pans) being cooked in an area where they can be seen and there's nothing better than watching a paella being cooked from the very first ingredient to the very last!

PAELLA VALENCIANA



Chicken, chorizo (*optional*) red & yellow peppers, green beans, onions, tomatoes, garlic, sweet pimenton, rosemary & saffron.

Chicken: Boneless thighs

PAELLA DE MARISCO



Tiger prawns, mussels, squid rings, red peppers, peas, onions, tomatoes, garlic, sweet pimenton, rosemary & saffron

Decorative: Head/ tails on Langoustines

PAELLA VEGETERIANA



Shiitake mushrooms, butternut squash, courgettes, red & yellow peppers, cherry tomatoes, onions, peas, garlic, sweet pimenton, rosemary & saffron

PAELLA MIXTA



Chicken, prawns, squid, red peppers, peas, onions, tomatoes, garlic, sweet pimenton, rosemary & saffron

Chicken: Boneless thighs

TARTIFLETTE



Pancetta (diced), dry white wine, sliced potato, double cream, salt, pepper, diced onions, chives, crème fresh, Reblochon cheese!

SALADS & SIDES



Chorizo, beef tomatoes (sliced) & Spanish red onions on a bed of rocket with a drizzle of chorizo induced oil.



Tomato and mozzarella salad (optional avocado)



Grapes, feta cheese, beef tomatoes (sliced) & Spanish red onions on a bed of rocket with a drizzle of balsamic.



Red & green apple, cranberry, feta & walnut salad



Tortilla (Spanish omelette)



Pan y aioli. Baguette with homemade garlic mayo with chunks of toasted garlic

We only use fresh local ingredients wherever possible! Our peppers and onions are all cut by hand. Our rice are Imported from the home of paella - Valencia. Our chorizo, sweet pimenton and saffron are also from Spain.

NEW

Antipasti Platter

Our NEW Antipasti sharing platters are great either after canapés or even as a larger starter prior to the main course.

Meats (included)

- **Jamón** (Spanish cured ham)
- **Lomo** (tenderloin)
- **Salchichon** (summer sausage)
- **Chorizo** (pork sausage)



Cheeses (included)

- **Manchego** (aged cheese made with sheeps milk)
- **Iberico** (aged cheese made with cow, goat and sheeps milk)



Revuelto (included)

- **Manzanilla olives**, gherkins and baby pickled onions
- **Feta** stuffed red peppers



Served on our wonderful 'centre piece' platter boards (as shown), each one are made from natural wood, large enough for up to 10 guests, each one very unique!

Pan y Aioli (included)

- **Various breads** (tiger, multiseeded & white) with our **delicious Ali-Oli** (garlic mayonnaise).

Served in our bread basket



Salad (optional for additional £2 per guest: choose any one salad)

- **Fruity salad** with cranberry, feta, walnuts & apple. Gluten free. Vegetarian.
- **Chorizo or chicken salad**, cherry tomatoes & red onions on a bed of seasonal leaves with a drizzle of chorizo induced oil (where chorizo chosen).
- **Feta salad** with grapes, feta cheese, cherry tomatoes & red onions on a bed of seasonal leaves with a drizzle of balsamic. Gluten free. Vegetarian.



All salads served in the middle of table in a large glass bowl with serving tongs!

DESSERTS

CHOCOLATE DESSERTS

CHOCOLATE & SEVILLE ORANGE TRUFFLE TORTE



Dark chocolate truffle torte with a Seville orange inclusion, finished with a chocolate & orange ganache, set on a vanilla cookie base

CHOCOLATE & PASSION FRUIT MARQUISE



Vanilla & chocolate sponge, soaked in passion fruit syrup, layered with passion fruit jelly, finished with a milk chocolate mirror glaze

MINT CHOCOLATE DOME



Dark chocolate mint mousse, topped with a hand piped bulb of chocolate ganache & chocolate puffed rice

DARK CHOCOLATE & SALTED CARAMEL DELICE



Dark chocolate mousse with a soft centre of salted caramel, set on a vanilla cookie base, topped with chocolate ganache & pieces of vanilla fudge

COCKTAIL DESSERT

RASPBERRY MOUSSE WITH PIMMS



White & hot pink chocolate cup, with a raspberry & Pimm's compote, light creamy raspberry mousse, topped with raspberry mallow & crunchy biscuit

FRUIT DESSERTS

PASSION FRUIT MOUSSE WITH FOREST FRUITS



A passion fruit mousse, topped with a passion fruit jelly, filled with mixed forest fruits, set on a vanilla sponge base

BANOFFEE TORTE



Banana mousse with soft centre of caramel & slices of banana, glazed with caramel & white chocolate

TARTE AU CITRON



Made with a sweet pastry base filled to the top. The perfect melt-in-the-mouth dessert!

TOFFEE APPLE CRUMBLE



All butter flapjack base topped with a layer of toffee and apple and finished off with a sweet crumble!

CITRUS SABLÉ DOME



A glazed lemon mousse dome with a sablé breton base

CHEESECAKES

BLUEBERRY CRUMBLE CHEESECAKE



Blueberry cheesecake on a sponge base, filled with a compote of blueberries, sprinkled with a biscuit crumble glaze

NEW YORK CHEESECAKE



A crunchy, demerara, gluten free biscuit base, topped with thick creamy baked American style vanilla Cheesecake!
Also Strawberry & Raspberry available

ROSEWATER, PISTACHIO & BITTER CHOCOLATE CHEESECAKE



Rosewater flavour cheesecake with chocolate sauce & pistachio crumb

CANAPÉ DESSERTS

MINI JAM & CHOCOLATE FILLED DOUGHNUTS



Deep-fried doughnuts, stuffed with the following:

- a puree of raspberry
- blueberry & blackberry
- a paste of Belgian chocolate & hazelnuts

MACAROONS



- Chocolate
- Lemon
- Raspberry
- Coffee
- Pistachio
- Vanilla.

PLEASE REMEMBER

Our garnishes will vary on the day but rest assured you are always assured of first class presentation on your wedding day!

We regularly update our menus to keep up to date with wedding trends and we will always inform you well in advance if a particular dessert are removed from our menu. We will also always stand by any menu choice if you have already made a decision even if we have removed it from our menu!

TEA, COFFEE & CORDIAL SERVICE

BUFFET SERVICE

We can provide tea and coffee for your guests. When opting for our 'buffet service' we run a 'self-service' Station which includes all the condiments (as below) along with eco-friendly disposable 'double wall' cups with lids.

We charge just £1.50 per guest, price based and charged on all guests present.

Our condiment organiser includes the following:

White sugar sachets

Brown sugar sachets

Sweetener sachets

Stirrers

Stirring sticks or teaspoons (where plated option is chosen)

Semi Skimmed Milk



PLATED SERVICE

When opting for our 'plated service' then we will serve tea or coffee to each guest at the tables. Sugars will be on each table for guests to help themselves.

We include a delicious Whitakers Mint Crisp... top quality, highly refined dark chocolate made with the finest natural mint extract, supplied with each drink.

We charge £2.95 per guest for this, based and charged for all the guests. This price also includes white cups, saucers and teaspoons.

We will also include sugar free orange and blackcurrant for the children and anyone preferring a cold drink..



IMPORTANT

We charge for ALL guests, this is not to make more money! The reason is when we started catering in 2012 we charged just for a given number of people chosen by you, however nearly all would want a hot or cold drink and as such we would not have enough. It saves embarrassment for all and ensures no-one goes without!

EVENING BUFFET

We include all eco -disposable plates and utensils. We also include various condiments to add to your chosen buffet, including sweet chilli, garlic mayonnaise and chipotle sauce.

6oz GOURMET BURGER



6oz gourmet burger with optional shredded crispy chorizo, grated cheddar cheese and sauces. Premium veggie burger too! (GF rolls available)
All in a lightly toasted brioche.

CHORIZO & HALLOUMI BRIOCHE



Halloumi and chorizo on a rocket bed, in a lightly toasted brioche.

Alioli optional. GF rolls available

VEGETARIAN BURGER



A choice from two:

- 1) Made with broad beans, peas, potato & spinach, seasoned with red chilli, herbs & spices, coated in a light bread crumb, flecked with parsley.
- 2) Made with butternut squash, potato, goat's cheese, beetroot, spinach leaf & spring onion, lightly seasoned & coated in gluten-free breadcrumbs, flecked with rice flakes & black pepper. (GF)

All in a lightly toasted brioche.

PAELLA &/or PAELLA BURRITO



Paella in its own right or one of our wraps, both are so filling and they turn our paella into a fantastic tasting burrito too.

Top it with grated cheese &/or add one of our sauces.

NACHOS - 2 choices!



Nachos with pulled pork, jalapenos, cheddar cheese, sour cream, guacamole & salsa

Or... Nachos with pulled pork, shredded chorizo, camembert & cranberry

PROPER PASTIES



Award winning pasties.....

Steak, Cheddar & Onion, Roasted Vegetable (Vegetarian) & Gluten Free available (please ask!)

WEDDING BREAKFAST - TRANSPARENT PRICING!

We are firm believers in honesty, integrity and transparency, you only have to read our testimonials to see that this is true! You can be assured that the following prices are our FINAL prices, no hidden extras, no changes once we have quoted you, nothing else to surprise you nearer your wedding day!

We would be delighted to cater at your wedding, whether it be for two, three or four courses!

BUFFET PRICES

Day & Evening Special

2 Courses
£24.95 per person

Any 2 Starters
or
any 5 Canapés

Any 2 Paellas
(Plus Veggie option)

Or replace
Starter/Canapés
with Desserts

3 Courses
£30.95 per person

Any 2 Starters
or
any 5 Canapés

Any 2 Paellas
(Plus Veggie option)

Any 2 desserts

4 Courses
£36.95 per person

Any 2 Starters
or
any 6 Canapés

Any 2 Paellas
(Plus Veggie option)

Any 3 desserts

Any 2 from our
'Evening Buffet'

Please add £8 for each
additional evening guest!

TABLE SERVICE PRICES

Day & Evening Special

2 Courses
£30.95 per person

Any 2 Starters
or
any 5 Canapés

Any 2 Paellas
(Plus Veggie option)

Or replace
Starter/Canapés
with Desserts

3 Courses
£36.65 per person

Any 2 Starters
or
any 5 Canapés

Any 2 Paellas
(Plus Veggie option)

Any 2 desserts

4 Courses
£42.95 per person

Any 2 Starters
or
any 6 Canapés

Any 2 Paellas
(Plus Veggie option)

Any 2 desserts

Any 2 from our
'Evening Buffet'

Please add £8 for each
additional evening guest!

The above prices include staff at a ratio of 1 for every 12 guests, ensuring speedy service!

The only further charge is 40p per mile to cover fuel for the round trip. This will be added to the final invoice.