

# Topline Catering Ltd

The Complete Catering Service | family celebrations | business lunches | buffets | banquets | christmas parties | cocktail parties | weddings | spit roasts | barbecues | and much more...

## Topline Catering Weddings

We have been providing a full range of catering services for wedding clients for 30 years and offer a flexible and friendly service based on your ideas and plans. We provide experienced chefs, front of house manager, kitchen and waiting staff to ensure that your event runs smoothly and all your guests are properly looked after, leaving you to enjoy your day. With 30 years' experience in all types of catering, we offer friendly and expert guidance and advice to help make your wedding a special and memorable occasion.

We are passionate about the quality of the ingredients we use and source seasonal produce from local suppliers, supporting local businesses and ensuring top quality. All food is freshly prepared and cooked at your venue and any dietary requirements or food allergies can be catered for. Menus are flexible and can be tailor made to suit your budget and taste.

Our prices include the provision of all crockery, cutlery, glassware and staff and are inclusive of VAT @ 20%. Please feel free to get in touch on 01275 333308 or visit our website – [www.toplinecatering.co.uk](http://www.toplinecatering.co.uk) – for further information or to arrange a no obligation meeting to discuss your ideas and plans.



**Suggested canapés from £3.60 for a selection of 3 per person**

Baby mozzarella, cherry tomato and basil skewers  
Bite size vegetable tortillas  
Mini crab cakes with sweet chilli dip  
Mini scones with jam and cream  
Blinis topped with smoked salmon and crème fraiche  
Mini chicken satay sticks  
Prawn and sesame toasts  
Crostini with various toppings  
Bite size chocolate éclairs with fresh cream  
Honey and mustard coated sausage skewers  
Leek and mushroom tartlets  
Thai chicken balls with sweet chilli dip  
Strawberries dipped in chocolate  
Asparagus wrapped in prosciutto with lemon mayonnaise  
Blue cheese risotto balls with tomato salsa  
Spicy pork skewers  
Smoked mackerel pate on mini toasts  
Courgette tortilla topped with chorizo  
Chocolate cup filled with orange flavoured ganache



Lamb and mint kebabs with cucumber and mint yoghurt  
Spicy prawn skewers  
Sun dried tomato and walnut biscotti  
Hummous and roast pepper mini wraps  
Homemade fudge  
Scallops wrapped in pancetta  
Confit duck wrapped in cabbage with shallot marmalade  
English muffin topped with crab  
Parmesan tuilles with avocado salsa and seabass  
Roast beef and horseradish mini Yorkshires  
Poached pear galettes topped with stilton



### **3 course hot meal suggestions including coffee/tea and petit fours**

#### **£35.00 per person**

##### **Starters**

Ham hock terrine with spiced apple chutney  
Chicken liver parfait with plum compote, rocket and Melba toast  
Goats cheese and red onion marmalade tart with balsamic reduction and dressed leaves  
Homemade soup with croutons or parmesan biscuits - carrot and coriander/tomato and basil/vegetable/roast pumpkin/French onion/ leek, onion and potato/minestrone/saffron and cauliflower

##### **Mains**

Herb marinated chicken breast with lemon butter sauce  
Pan roasted salmon fillet with pesto crust and cherry tomato ragout  
Roast lamb rump with rosemary and redcurrant sauce  
Slow cooked beef with red wine, pancetta and button mushrooms  
Pork wrapped in prosciutto with caramelized apple and cider sauce  
Roasted aubergine stuffed with courgettes and tomatoes

##### **Desserts**

Chocolate mousse with mixed berries, whipped cream and chocolate shavings  
Fresh fruit Pavlova with fresh mint and fruit coulis  
Toffee apple pudding with crème Anglaise  
Glazed lemon tart with raspberry coulis  
Poached pear in citrus syrup

#### **£37.00 per person**

##### **Starters**

Crispy breaded brie with honey and lime dressing  
Crayfish, avocado and rocket salad with lemon and dill dressing  
Creamy mushrooms with spinach and bacon served on garlic crostini  
Caramelised onion, rocket and blue cheese tart with dressed leaves

##### **Mains**

Coriander crusted pork tenderloin with sage and marsala sauce  
Blade of beef with roast beetroot in rich shallot sauce  
Chicken with wild mushroom, cream cheese and olive stuffing wrapped in Parma ham in creamy herb sauce  
Halibut steak with lemon and caper butter  
Pan fried duck breast with braised puy lentils  
Spinach, mascarpone and mushroom filo parcels with tomato sauce

##### **Desserts**

Warm pear and frangipane tart with crème Anglaise  
Sticky toffee pudding with butterscotch sauce and clotted cream  
Dark chocolate tart with pistachio cream  
Lemon posset with almond biscuit

**£42.00 per person**

**Starters**

Valley Smokehouse smoked duck with rocket salad, orange chutney and port dressing

Cod and pancetta fishcakes with chive crème fraiche

Braised oxtail ravioli with gremolata dressing

Asparagus, mint and lemon risotto with parmesan shavings

**Mains**

Pan fried fillet of sea bass with tomato salsa

Beef Wellington with wild mushroom and brandy sauce

Rack of herb crusted lamb with rosemary and port sauce

Breast and confit leg of Guinea fowl with Madeira jus

Spinach, penne and cheese soufflé with salsa verde

**Desserts**

Passion fruit tart with crème Anlaise

Raspberry Charlotte with fruit coulis

Belgian chocolate delice with mint chocolate syrup

Brandy snap basket filled with fresh fruit and cream

Strawberries in champagne jelly



**Cold fork buffet suggestions including coffee/tea and petit fours**

**£31.00 per person**

Chicken liver pate with apple chutney and Melba toasts  
Goats cheese and red onion marmalade tart  
Honey and mustard glazed ham  
Cajun marinated fillets of chicken with spicy tomato salsa  
Mixed vegetable and chorizo tortilla  
Lemon and herb couscous  
Potato salad with smoked pork sausage and mustard mayonnaise  
Bacon, lettuce and avocado salad  
Chunky coleslaw  
Selection of artisan breads  
~ ~ ~  
Lemon posset with mixed berries and almond biscuit

**£33.00 per person**

Smoked salmon roulade with salad garnish  
Mixed cured meats with Mediterranean roasted vegetables  
Nut crusted chicken strips with mango salsa  
Caramelised onion, rocket and blue cheese tart  
Pistachio and cranberry pork pie  
Waldorf salad  
Pasta with green pesto, peppers and poppy seeds  
Tomato, shallot and basil salad with herby dressing  
Baby new potatoes tossed in olive oil and mint  
Selection of artisan breads  
~ ~ ~  
Raspberry Charlotte with fruit coulis

**£35.00 per person**

Melon with tropical fruit compote  
Salmon, asparagus and wild mushroom tart  
Roast silverside of rare beef with horseradish crust  
Chicken stuffed with sausage meat and pistachio wrapped in parma ham  
Mixed Mediterranean meze – roasted vegetables, lamb kofte, baba ganoush, balsamic onions, hummus, tzatziki, pitta bread  
Potato and spring onion salad with wholegrain mustard mayonnaise  
Lemon and herb couscous  
Baby spinach, blue cheese and crispy bacon salad with croutons  
Greek salad – feta, tomatoes, cucumber and olives  
Selection of artisan breads  
~ ~ ~  
Lemon cheesecake with fruit coulis

**£40.00 per person**

Locally smoked trout pate with lemon and spring onion dressing  
Hot smoked salmon with tiger prawns, mussels, avocado salsa  
Oak smoked duck with crunchy oriental vegetables  
Ham hock terrine with spicy piccalilli  
Sticky sesame glazed chicken with sweet chilli dip  
Leek and mushroom tart  
Baby leaf salad with gorgonzola, walnut and pear  
Spicy rice salad  
Watermelon, feta and black olive salad with red onion dressing  
Potato salad with ham and capers  
Selection of artisan breads

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Mixed fruit Pavlova with raspberry coulis

**Big Pan Menu Suggestions - Meals for a minimum of 50 guests cooked in a large 'paella pan' over a gas fired burner.**

**£14.50 per person**

Medley of mushroom risotto topped with spinach and shaved parmesan  
and served with a selection of freshly made salads

**OR**

Mixed vegetable stir fry served on saucy noodles with  
a selection of freshly made salads

**£18.50 per person**

Thai style chicken or fish curry served on a bed of pilau rice  
with nan bread and a mixed salad

**OR**

Portugese monkfish and prawn casserole with a selection of artisan breads

**£21.00 per person**

Canton stir fried strips of beef fillet served with saucy noodles  
and a selection of freshly made salads

**OR**

Chicken paella - chicken, chorizo sausage, prawns, vegetables, saffron rice -  
served with a selection of freshly made salads

**£25.00 per person**

Shellfish paella - mussels, squid, clams, tiger prawns, scallops, saffron rice -garnished with  
tail-on king prawns and served with a selection of  
freshly made salads





### **BARBECUED HOG ROAST**

Whole English porker spit roasted in a special roasting unit in front of your guests. Served with fresh white baps, homemade apple sauce, herb and onion stuffing, and a selection of four freshly made salads.

**£1,500.00** - This serves approx 100 people.

**£780.00** - as above but without salad bar.

### **BARBECUED LAMB ROAST**

Prime tender lamb spit roasted in front of your guests in a special roasting unit. Served with fresh bread rolls, mint sauce, and a selection of freshly made salads.

**£850.00** - This serves up to 50 people

### **BARBECUED CHICKEN ROAST**

Succulent chickens spit roasted in a special roasting unit in front of your guests. Served quartered with fresh bread rolls, cranberry sauce and stuffing, and a selection of freshly made salads.

**£1,500.00** - This serves up to 140 people



**Barbecue menu suggestions – from £24.00 per person for a selection of 4 barbecue items per person served with 3 freshly made salads**

Orange and basil/mint kofte (lamb kebabs)

Cajun marinated chicken breast

Grilled orange marinated salmon fillets

Spicy sausages

Pork ribs with chilli sauce

Sweet and sour pork kebabs

Peppered tuna steaks

Chicken satay sticks  
Pork and pineapple kebabs  
Lamb and mint patties  
Teriyaki beef kebabs  
Rib eye steaks with mustard butter  
Tandoori chicken breasts  
Peppered 4oz sirloin steaks  
Skewered tiger prawns  
Marinated gammon steaks  
Lamb cutlets with garlic and rosemary  
Homemade beefburgers with barbecue sauce  
Pork loins with apple and sultana chutney  
Seafood kebabs  
Open mushrooms stuffed with spinach and cheese  
Minted aubergine wedges  
Vegetable kebabs  
Chargrilled corn on the cob  
Chargrilled potato skewers  
Chargrilled asparagus  
Medley of Mediterranean vegetables



## SHARING PLATTERS

### Starters - £8.00 per person

Carpaccio beef, garlic prawns, baby mozzarella and cherry tomatoes with basil and balsamic glaze, chorizo, blue cheese risotto balls, marinated olives, rosemary and seasalt focaccia, olive oil and balsamic dip

OR

Roasted vegetables, lamb kofte, goats cheese and red onion marmalade tartlets, falafel, Greek salad, grilled halloumi, hummus, tzatziki and baba ganoush, warm pitta bread

OR

Smoked salmon with dill mayonnaise, hot smoked mackerel, spicy tiger prawns, smoked trout pate, potato and chive salad, pickled cucumber, chilli jam and warm crusty bread

### Main courses – £18.00 per person

Slow roast shoulder of lamb with roasted root vegetables, rosemary and sea salt potatoes, mint sauce and rich redcurrant jus

OR

Roast silverside of beef served pink with Yorkshire puddings, roast potatoes, glazed carrots and broccoli and red wine gravy

OR

Slow roast shoulder of pork, pulled and served with barbecue and sweet chilli sauce, dauphinoise potatoes, chunky coleslaw, tomato shallot and basil salad

### Desserts – £5.50 per person

Make your own Eton Mess – dishes of strawberries, raspberries, whipped sweetened cream, mini meringues, raspberry coulis

OR

Large chocolate roulade with whisky cream and chocolate sauce

OR

Hot apple pie with jugs of steaming custard

## Evening Food Suggestions

### £5.50 per person

Fish and chip cones – goujons of battered cod with handcut chips served in a cone with ketchup, salt and vinegar

### £4.80 per person

Selection of homemade pizzas – tomato, basil and mozzarella/mixed roast veg with goats cheese/ham and pineapple/pepperoni and mushroom

### £5.50 per person

Herby pork sausage hot dogs with fried onions, mustard and ketchup  
Bacon baguette with brown sauce and ketchup

### £8.00 per person

**Somerset Spread** – honey roast ham, selection of local cheeses, assorted artisan breads, chunky coleslaw, cherry tomatoes with basil and balsamic glaze, selection of pickles and chutneys

### £7.80 per person (minimum 100 guests)

Hog roast with fresh white baps, homemade apple sauce, herb and onion stuffing and crunchy crackling



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