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BBQ

Burgers and Burger buns

Cumberland Sausages

Griddled Chicken choice of flavours (BBQ, piri-piri, Cajun, Lemon & Herb)

Caramelized onions, Sliced cheese & Sauces

Dietary Requirements if required

Vegetarian Sausages & Burgers

Gluten free Rolls

Vegan Falafels and Wraps

Grilled halloumi and Mediterranean vegetables kebabs

Salads

Green Salad

Coleslaw

Mixed Tomato

Mediterranean Pasta

Mediterranean vegetable and quinoa salad

Potato Salad with spring onion, sunblush tomatoes and chives

Moroccan couscous

Beetroot, cucumber, feta & rocket

HOG ROAST

Whole pig cooked in front of your guest's eyes in our hog oven, until the meat is juicy and tender, and the crackling is crispy,

Hog roast to include, freshly baked rolls, homemade stuffing and apple sauce finished with that fabulous crackling.

OR

Boned and rolled stuffed leg of lamb

Canapes

Tiger prawns with mango and lime

Caramelised red onion and Spanish chorizo frittata

Mini burger in a bun with tomato, gherkin and burger relish

Sun Blushed Tomato Tarte Tatin

Quail egg with hollandaise in a filo basket

Tomato and pesto crostini

Smoked Salmon & chive horseradish sauce served on a blini

Rare aged Beef Yorkshires with horseradish cream sauce

Ham Hock and Manchego Croquettes

Homemade Quail scotch eggs

Medium rare cooked peppered beef fillet served on cocktail stick

Lamb kofta served with a minted yoghurt dip

Sausage Rolls

Cheese Palmiers

vegetarian quiche,

chicken skewers,

onion bhajis,

vegetable spring rolls,

Tempura Prawns,

cocktail sausages,

pork pie

Starters

Seasonal vegetable soup or a choice of your own

Vine tomato tart tatin served with rocket, caramelised onion and goats cheese

Prawn Cocktail salad served with brown bread

Caramelised figs, goats cheese and sunblush tomato salad

Brie and cranberry filo tartlet

Vine tomato and buffalo mozzarella finished with basil oil

Ham hock Caesar salad

Homemade Scotch egg served with red onion relish and salad

Rustic country pork pate with caramelised onion, cornichons, rocket salad and toasted brioche or griddled ciabatta

Chargrilled asparagus with poached egg, hollandaise & parmesan

Cod & chorizo fishcake served with poached egg & a tartare sauce

Duo of melon with parma ham & a sweet sherry vinegar dressing

Seared scallops with a pea & mint purree and a parmesan crisp

Pan seared seabass served with a pea risotto

Spanish Paella (chicken, chorizo & seafood)

Anti-pasti meats & cheese (Parma, bresaola, salami & chorizo)

(port Salut, brie, stilton & cheddar (godminster)

Rocket, homous & olives/sunblush tomatoes

Served with rustic artisan breads

Selection of our favourite chosen main courses

Classic chicken roast

Seared chicken breast with skin on served with roast potatoes, Yorkshire pudding, stuffing and seasonal vegetables and gravy

Seared Duck breast

Served with fondant potato with a butternut squash puree, seasonal vegetables with a redcurrant jus

Beef wellington

Served with horseradish mash, shallots, fine beans and a red wine jus

Peppered Beef fillet

Beef fillet cooked medium rare served with fondant potato, spinach, crispy shallot & a red wine jus

Host a Roast

Pork loin/shoulder or rib of beef or leg of lamb

Served with dauphinoise/roast or new potatoes, seasonal vegetables and gravy

Local homemade herb sausages

Served on mashed potato with a caramelised red onion jus accompanied by seasonal vegetables

Thai chicken

Tender chicken breasts marinated in fresh Thai flavours with lemon grass, ginger, lime, oven baked in a light coconut sauce served with rice and seasonal vegetables

Seared salmon or cod Fillet

Served on lemon crushed potatoes with a saffron cream sauce accompanied by seasonal vegetables or a Mediterranean ratatouille.

Classic Beef roast

Seared Rib of beef sliced and served with roast potatoes, Yorkshire pudding, stuffing and seasonal vegetables and gravy

Chicken fricassee

Seared chicken with skin on served on a potato fondant finished with a red wine and crème fraiche sauce accompanied by seasonal vegetables

Braised beef and mushroom

*Slow cooked beef in a rich gravy with onions and mushrooms
Served on mashed potato accompanied by seasonal vegetables*

Moroccan Lamb

*Diced leg of lamb slow braised in Moroccan spices
with and apricot and sultana gravy served with couscous*

Braised pork belly

Pork belly braised and served with crackling, braised red cabbage, colcannon mash & served with an apple cider sauce

These can all be made GF and we can also cater for any other dietary requirements if you or any of your guests need.

Vegetarian options available

Stuffed pepper with Mediterranean couscous

Mediterranean vegetable tian served with roast sweet potato

Spinach and ricotta Gnocchi

Mushroom Risotto

Mushroom stroganoff served with wild rice & parsley

Single Duo or Trio of Miniature Dessert

Vanilla crème brulee cheesecake served with a berry coulis

Duo chocolate cheesecake served with cream

Lemon Tart served with Mango coulis

Bakewell Tart

Apple Tarte Tatin

Meringue served with Chantilly cream, summer jus and berries

Lemon Posset with a shortbread biscuit

Varieties of Ice cream or Sorbet

Sticky toffee Pudding

Crème brulee

Chocolate Brownie

Tea and coffee

*Can be served for you and your guests after the meal and speeches,
Served at a buffet table for those who would like it.*

Childrens Menu

Chicken goujons served with chips/mashed potato, baked beans or peas

Breaded fish goujons chips/mashed potato, baked beans or peas

Sausage & mash

Cheese & tomato pizza

Followed by chocolate brownie and ice cream

We also offer personalized cakes

Evening buffet

Bacon rolls served in soft baps

Sausage baguettes served in a crusty French stick

Cones of fish & chips or just chips

*Truly British platter Selection of sandwiches, kettle crisps
pork pie, cheddar quiche slices, sausage rolls, scotch eggs.*

Asian platter onion bhajis, vegetable samosas and vegetable spring rolls

Grazing Table

Artisan cheese and chacuterie board with meats, crackers and bread

Chutneys and decorated with fruits

Olives, homous

Add desserts to the grazing table

Tiered cake stands/Afternoon tea

*Homemade cake would consist of Battenberg, macaroons, chocolate brownie, flapjack,
lemon drizzle cake, millionaire shortbread & scones with clotted cream & jam*

Add sandwiches & canapes to your afternoon tea

Wood Fired Pizzas

Your guests can choose from a range of toppings Then

watch it cook in our wood fired oven

*(pepperoni, chicken & chorizo, sunblush tomato & basil
pesto, margherita)*

Crème Smokehouse

Choices of meats cooked in our smokehouse oven in front of your guests can be served with salads.

(baby back ribs, chicken wings/legs, beef brisket, pulled pork)

Spanish Paella

Served with chicken, chorizo, squid, mussels & tiger prawns

HOG ROAST

Whole pig cooked in front of your guest's eyes in our hog oven, until the meat is juicy and tender, and the crackling is crispy,

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We can also include staff, cutlery, crockery, linen and napkins for your tables

We can also supply a fully stocked bar with fridges