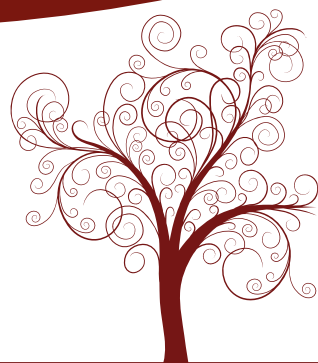




Menu

‘Delivering Quality
Exceeding Your Expectations’



Four Seasons
OUTSIDE CATERERS



☎ 0151 230 1600 | 💻 www.fscco.uk | ✉ info@fscco.uk

📘 Four Seasons Catering Ltd | 🐦 @FourSeasonsCCo | 📷 [fourseasonscco](https://www.instagram.com/fourseasonscco)

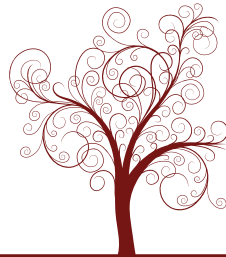


Four Seasons
OUTSIDE CATERERS

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Four Seasons
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Our Mission

To provide the finest food and service with consistency and professionalism. Our unique innovative concepts aim to complement and enhance our client's vision.

Our Vision

To offer unique innovative food options for our clients as well as traditional menus. Our chef and in-house dietitian make the ultimate combination to offer creative menus for weddings, private functions, and corporate events to excite your palate and cater to a range of diverse dietary needs.

We provide a one-stop shop for catering, equipment, bar hire and marquee hire. Our testimonials offer you the reassurance that you are not only in safe hands but also that you will be receiving a very special catering service.

What We Do

We offer a professional catering service combined with exquisite food having showcased our innovative concept of "Man-apes" in The Telegraph newspaper, and "Top Tips for Finding a Professional Caterer" in Your Merseyside Wedding magazine.

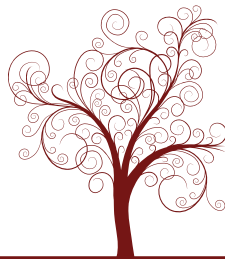
We take each new special occasion as a blank canvas and then blend your ideas with our flavours to enthrall and delight your guests. Whether you want the full package or a single option, we can create the ideal solution.

Our talented team will ensure that everything about your event runs smoothly to perfection.

Please feel free to contact us, we will be happy to discuss your requirements: 0151 230 1600

"DELIVERING QUALITY. EXCEEDING YOUR EXPECTATIONS"





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Breakfast

Light Breakfast

- Danish pastries (v)
- Croissants (v)
- Mini cakes (v)
- Tea, Filter coffee, fruit juice

Breakfast rolls from£4.00

- Bacon
- Sausage
- Free range Egg (v)
- Bacon & sausage
- Bacon, sausage & scrambled egg
- Bacon, lettuce & tomato – BLT
- Cheese, lettuce & tomato – CLT
- Bacon & cheese toasted

Continental breakfast£6.00

- Mediterranean ham and cheese platter (gf)
- Selection of bread rolls (v)
- Chilled fresh fruit platter, served with Greek yoghurt (v)
- Fresh fruit juice, Tea, Fresh coffee

Full English breakfast£14.00

- Grilled bacon & sausages
- Creamy scrambled eggs (v, gf)
- Baked mushroom & tomatoes (v, gf)
- Black pudding, Baked beans (v)
- Sauté potatoes with crispy onions (v, gf)
- Buttered toast and preserves (v)
- Tea, Fresh filter coffee, fruit juice

Danish pastry platter£27.00

- 25 mini Danish pastries (v)

Prepared fresh Fruit platter£37.00

- Minimum 5 (20 portions) types of prepared seasonal fruit (v, vg, gf)

Drinks

- 1-liter chilled carton apple juice£2.20
- 1-liter chilled carton orange juice£2.20
- 1-liter chilled still/sparkling water£1.95
- Sparkling water 330ml£1.70
- Juice 250ml£1.70
- Cans 330ml£1.00
- Unlimited tea, tisanes fresh filter coffee and complimentary biscuits£2.95





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Lunch

Traditional sandwiches

1 round £3.30 / 1.5 rounds£4.50

Choose from the following selection:

Mature cheddar salad, free range egg & cress, tuna & cucumber, roast chicken & stuffing, cheese & spring onion, chicken mayo salad, Wiltshire ham salad, BLT, coronation chicken, prawn Marie rose, Salad with cucumber, tomato & lettuce, hummus & roast pepper, ham & cheese ploughman's

Signature sandwiches

1 round £3.80 / 1.5 rounds£4.95

Choose from the following selection:

Turkey, bacon & Emmenthal, roast chicken, bacon & avocado, free range egg & crispy bacon, swiss Emmenthal salad, avocado & crispy bacon, rare roast beef mustard & tomato, roast chicken, bacon & sweetcorn, smoked salmon cream cheese & rocket, avocado, mozzarella tomato & basil, Prawn with rocket & lemon dill mayonnaise, chicken, bacon & mozzarella

Lunch Platters

Platters are made up of one round of sandwiches per person

Working platter£5.75

One round of traditional sandwiches / prepared seasonal fruit / mini muffins / complimentary crisps

Signature platter£6.50

One round of mixed sandwiches / mini cheese tartlet / samosa / chicken skewer / prepared seasonal fruit & mini muffins / complimentary crisps

Indian platter£6.50

One round of mixed sandwiches / chicken skewer / vegetable & spinach pakora / sweet potato bhaji with sweet chilli dip / complimentary crisps

Vegetarian /

Vegan platter available£6.50

One round of mixed sandwiches / homemade three cheese & spring onion tartlet / chickpea falafels with a sweet chilli dip / Bhaji /Samosa with a raita dip





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Lunch continued

Meat, cheese & salads

Freshly carved meat platter
(serves 5) £25.00

Roast beef / Wiltshire ham / roast turkey, All served with condiments and freshly baked bread

Cheese & biscuits (v)
(serves 5) £21.50

With chutney, celery & grapes

Mixed leaf salad (v, gf)
(serves 5) £8.00

With cherry tomatoes, cucumber peppers, onion, served with a tub of French dressing

Pesto pasta salad (v)
(serves 5) £8.00

With cherry tomatoes and sweet red onion, fresh basil & parmesan shavings.

Savoury rice salad (v, gf)
(serves 5) £8.00

With red pepper, sweetcorn, spring onion, tomatoes & cucumber

Roasted pesto potato salad (v, gf)
(serves 5) £8.00

With a hint of virgin olive oil, flash roasted with fresh pesto & torn basil leaves

Luxury Crudités Selection (v)
(serves 5) £8.00

A selection of crisp vegetables & dips

Tagine infused cous cous (v, vg)
serves 5 £8.00

Toasted chick peas, Moroccan spices

Individually priced buffet items

Meat

- Lamb & mint raita skewer (gf) £1.80
- Chicken skewer (gf) £1.60
- Hand raised pork pie £1.20
- Quiche Lorraine £1.50
- Handmade sausage roll £1.20
- Posh pigs in blankets £1.40
- Bacon & cheese twists £1.60
- Toasted ham & cheese pinwheels £1.60

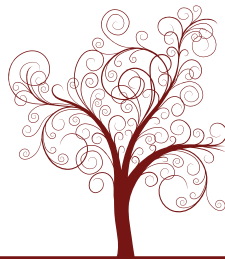
Vegetarian

- Feta & red pepper quiche £1.50
- Pitta fingers & Hummus £1.50
- Antipasti bites (gf) £1.50
- Plum tomato, mozzarella, basil bite (gf) .£1.60
- Samosa & raita sauce £1.30
- Onion bhaji & raita sauce £1.30
- Bowl of hand cooked crisps (v, gf) £3.95

Dessert

- Prepared seasonal fruit (v, vg, gf) £2.20
- Traybakes & mini cakes £1.95
- Bowl of whole fruit (v, vg, gf) (serves 5) ..£4.50





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Lunch Bags

Sandwich fillings of:

- Ham & tomato
- Cheese & spring onion (v)
- Egg mayo & cress (v)
- Tuna mayo & cucumber

Upgrade to our signature sandwich fillings for 40p pp

- Chicken & bacon
- Avocado & bacon
- Roast beef rocket, & horseradish
- Egg salad & bacon
- Mojito chicken & rocket
- Smoked salmon cream cheese & rocket
- Peppered pastrami, pickled gherkin & salad
- Avocado, mozzarella tomato & basil
- Pesto chicken with bacon

Lunch Bag 1£4.60

- Sandwich on thick white/brown bread or sandwich barm
- Piece of whole fruit (apple, orange, pear or banana)
- Carton of pure orange 100% or cola, diet cola, sparkling orange or still water
- Biscuit

Lunch Bag 2£4.95

- Sandwich on thick white/brown bread or sandwich barm
- Piece of whole fruit (apple, orange, pear or banana)
- Carton of pure orange 100% or cola, diet cola, sparkling orange or still water
- Biscuit
- Packet of crisps (v, gf)

Lunch Bag 3£5.60

- Sandwich on thick white/brown bread or sandwich barm
- Homemade sausage roll
- Piece of whole fruit (apple, orange, pear or banana)
- Carton of pure orange 100% or cola, diet cola, sparkling orange or still water
- Biscuit
- Packet of crisps (v, gf)





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Finger Buffets

Finger Food 1£5.75 **Finger Food 3£7.75**

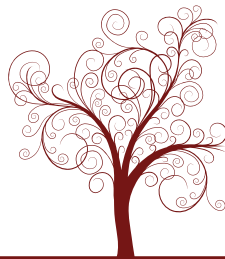
- A selection of sandwiches Inc. (v, vg)
- Samosa (v, vg)
- Onion bhaji (v, vg)
- Chicken Skewer (gf)
- Hand cooked crisps (v, gf)
- Homemade mini cake or cookie (v)

- A selection of sandwiches Inc. (v, vg)
- Mini quiche or Frittata (v)
- Marinated chicken skewers
- Toasted cheese & ham pin wheels
- Crudité & corn tortillas (v, vg, gf)
- Hummus, tomato Salsa (v, vg, gf)
- Hand cooked crisps (v, gf)
- Fresh prepared fruit platter (v, vg, gf)
- Mini cakes / muffins (v)

Finger Food 2£7.75

- A selection of sandwiches Inc. (v, vg)
- Marinated chicken skewer (gf)
- Homemade sausage rolls
- Pizza bites (v)
- Samosas (v, vg)
- Onion Bhajis (v, vg)
- Spring rolls (v, vg)
- Raita & sweet chili
- Hand cooked crisps (v, gf)
- Crispy sweet bites (v)
- Fresh prepared fruit platter (v, vg, gf)





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Afternoon Tea

English£15.00 New York£15.00

- 2 Mini scones plain, fruit or cherry served with Cornish clotted cream & strawberry preserve
 - Choice of 3 mini cakes: Classic victoria sponge, coffee & walnut cake, cherry & almond cake, lemon drizzle, chocolate cake, butterfly cake
 - Choice of 2 finger sandwiches: West Country cheddar, egg & cress, roast ham served with chutneys
 - Choice of teas, milk & sugar provided
- American-style scone cherry, blueberry or maple served with cream
 - Choice of 3 mini cakes: carrot cake, maple & pecan cake, blueberry cake, chocolate brownie, coconut bar, cupcake
 - 2 mini bagels, cream cheese, pastrami, served with chutneys
 - Choice of teas milk & sugar provided

Parisian£15.00

- Mini seasonal fruit tart served with cream
- Choice of 3 mini cakes/pastries: Chocolate éclair, almond praline cake, mocha cake, madeleines, macaron
- Choice of 2 finger sandwiches: West Country cheddar, egg & cress, roast ham
- Choice of teas milk & sugar provided





Four Seasons
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Hot & Cold Buffets

Buffet 1£11.95 Buffet 2£14.95

Hot food

- Choose one hot dish from our fork / bowl food menu

Salads

- Mixed leafy salad with herbed feta cheese & caramelised peach (v, gf)
- Moroccan cous cous with apricots, sultanas, toasted almonds, coriander, cumin and spiced chick peas (v, vg)
- Pesto pasta salad with fresh basil, sun dazed tomatoes, toasted pine nuts & fresh parmesan chards (v)

Cold platters

- Assorted sandwich platters Inc. (v, vg)
- Spiced chicken marinated in tikka spices with raita sauce (gf)
- Caramelised red onion & goat's cheese focaccia with a plum tomato relish (v)
- Toasted polenta chips served with red pepper hummus (v, vg, gf)
- Lamb kofta with a mint & cucumber sauce (gf)
- A selection of 3 vegetable dim sum & sauces (v, vg)

Desserts

- Choose from two desserts from the cake & gateaux dessert menu section

Hot food

- Choose one hot dish from our fork / bowl food menu

Salads

- Baby plum tomato, mozzarella bites & red pesto pasta salad (v)
- Toasted chorizo & roasted baby beets & crumbled goat's cheese on a bed of rocket
- Leafy salad with sun dusted tomatoes & crumbled feta cheese (v, gf)

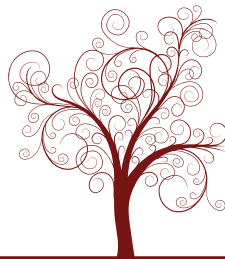
Cold platters

- Artisan bread rolls & butter curls (v)
- Meat platter of roast Cheshire honey ham / roasted beef (gf)
- Spiced hoi sin chicken (gf)
- Hand crushed Jersey pearls with pesto & toasted pine nuts torn basil with caramelised onion (v, vg, gf)
- Chicken tagine skewers (gf)
- Feta, red pepper & candied chorizo frittata (v, gf)

Desserts

- Choose from two desserts from the cake & gateaux dessert menu section





Four Seasons
OUTSIDE CATERERS

Hot & Cold Buffets continued

Buffet 3£17.95

Hot food

- Choose two hot dishes from our fork / bowl food selection menu

Salads

- Roasted Butternut squash, mixed leaves, with sun dazed tomatoes infused with orange zest (v, vg, gf)
- Baby spinach, pea shoots, fresh mint salad with feta cheese & baked honey figs (v, gf)

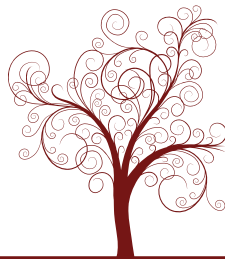
Cold platters

- Bruschetta topped with beef tomato, buffalo mozzarella (v)
- Fresh pan seared asparagus rolled in prosciutto (gf)
- Focaccia flat bread with Char-grilled peppers and garlic (v, vg)
- Tomato, mozzarella, pepper and olive pesto skewers (v)
- Chorizo fritattinis (gf)
- Mini Yorkshire puddings filled with smoked salmon cream cheese & dill
- Buffalo tomato, red onion jam gallette (v, vg)

Desserts

- Choose from two desserts from the cake & gateaux dessert menu section





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Fork / Bowl Food

Guide Price

Plated meal£9.95

Bowl£4.95

Meat & Fish served hot

- Smoked fisherman's pie (gf)
- Sausage & cheesy mustard mash
- Braised beef with horseradish mash (gf)
- Moroccan lamb tagine (gf)
- Chicken & Smokey chorizo stew (gf)
- Salmon Fish cakes (gf)
- Beef lasagne Bolognese
- Mini chicken/beef/lamb/pulled pork burger with brioche bun
- Shepherd's pie
- Chicken massaman with rice
- Tiger prawns with wild rice and mango chutney (gf)
- Beef goulash (gf)
- Coconut and cardamom chicken curry
- Beef & Guinness casserole (gf)
- Thai chicken curry (gf)

Vegetarian served hot

- Cannelloni (v)
- Grilled vegetable tagine (v)
- Butternut risotto (v)
- Pea & broad bean risotto (v)
- Macaroni cauliflower cheese bake (v)
- Thai green curry with pak choi, baby corn and green pepper (v)
- Vegetable moussaka (v)

Salad Mini Bowls served cold

Guide price per bowl £4.95

- Tuna Niçoise (gf)
- Superfood salad with Puy lentils (v, gf)
- Cranberry chicken salad sliced (gf)
- Salmon with celeriac salad (gf)





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Canapé Selection

4 canapes per person£8.00

8 canapes per person£14.00

12 canapes per person£19.50

Meat

- Chicken Yakitori, toasted sesame skewers
- Roasted English beef with horseradish cream & watercress served on toasted polenta (gf)
- Marinated chicken skewers (gf)
- Pepperoni Caprese Bites with Basil Vinaigrette (v, gf)
- Chicken Caesar, baby gem, quail egg, smoked anchovy (gf)
- Andalucian spiced chicken, apricot, roast onion skewer (gf)

Fish

- Smoked salmon blinis with dill
- Butterfly king prawn with sweet chilli in a shot glass (gf)
- Dublin bay Prawn cocktail served in a shot glass (gf)
- Smoked salmon, malted brown bread, lemon & chive

Vegetarian / Vegan (on request)

- Beet bruschetta with goat's cheese & balsamic syrup
- Quail's egg, celery stick, celery salt (gf)
- Fresh baby buffalo mozzarella, basil pesto, cherry tomato (gf)

- Compressed water melon & feta skewer with basil (gf)
- Beetroot humus in a shot glass with pepper fingers (gf)
- Tomato, olive & feta basil bites (gf)
- Blue cheese, pickle, sweet apricot, brioche
- Pickled cauliflower, curry hummus, pomegranate, baby gem (gf)

Warm Canapé Selection

- Warm tartlet with spinach, goat's cheese (v)
- Seared chorizo, spicy tomato sauce, caperberry, potato tortilla (gf)
- Mini jacket potatoes with sour cream & chives (v, gf)
- Mini roast beef Yorkshire pudding with horseradish cream
- Duck, hoi sin sauce, cucumber, mango pancakes
- Bratwurst, caraway, sauerkraut, piccalilli (gf)
- Rolled Asparagus with mozzarella cheese and Prosciutto
- Baby potato skins with chorizo & mozzarella cheese (gf)
- Chicken parmesan meatballs with an oregano salsa serve on a fork (gf)
- Potato & onion rostis topped with mature cheddar & chives (v, gf)
- Halloumi & smoked bacon roll (gf)
- Potato nests with aged braised beef (gf)





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Canapé Selection continued

Sweet Canapé Selection

- Rainbow fruit salad served in a mini waffle cone (v, vg)
- Mini volcano pavlova with raspberries (v, gf)
- Mini Victoria Sponges (v)
- Strawberry & mascarpone bites (v)

Special Canapés

- Frozen fruit skewer, served with a long shot of Prosecco (v, vg, gf)
- Hot shot chocolate topped with mallows & cream (v, gf)

Hot shot Soup Shots

- Roasted pepper and tomato (v, vg, gf)
- Parsnip and apple (v, vg, gf)
- Creamed pea, mint and smoked ham (gf)
- Porcini mushroom and tarragon (v, vg, gf)

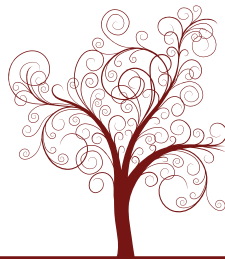
Manapes

2-3 bite canapes £3.95 each Served Hot

- Chicken Fajitas
- Vegetarian Fajitas (v, vg)
- Chicken tacos with roasted red peppers and a piquant salsa
- Vine tomatoes, slow roasted with basil and balsamic glaze served on bruschettawich (v, vg)
- Caesar basket with shaved parmesan (v)
- Falafel Pita with raita sauce & rocket leaves (v)
- BLTCC toasted mandwich (Bacon, lettuce, tomato, chicken & cheese)
- Fish Goujon and French fries with tartare sauce served in cones
- Skirt steak on a chip with béarmayo
- Pulled pork taquitos with red onion slaw

- Marinated lamb skewers with a creamed remoulade dip (gf)
- 3 bite quiche with spinach, pine nuts and feta (v)
- Smoked salmon, cream cheese and spinach quesadillas (v)
- Honey & mustard glazed mini sausages & olive oil mash
- Tandoori Salmon kebob served in a waffle cone with rocket, coriander and raita
- Beef lasagne in a focaccia bread cup
- Open steak, mushroom and caramelised onion mini sub
- Yorkshire pudding wrap with roast beef & roast gravy dip
- Pulled pork waffle sandwich with maple syrup
- Hot chili beef taco cups
- Mini burgers with Four Seasons salsa & pickled cucumber





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Formal Dining

Starter price bands

- a £7.00
- b £8.00
- c £9.00

Mains course price bands

- a £16.00
- b £18.00
- c £20.00

Dessert price brands

- a £6.50
- b £7.50
- c £8.50

Seafood Starters

- Spiced bloody Mary prawn cocktail & crispy gem lettuce in a Kilner jar (gf) (b)
- Smoked haddock rillette with baby watercress & pickled cucumber noodles on toasted rye bread (a)
- Char-grilled tuna Niçoise with baby charlotte potatoes, fine green beans, sun-blushed tomato, Kalamata olives & poached quail's eggs (gf) (b)
- Grilled chili & lime prawns served with our satay dip and mixed leaf salad (gf) (b)

Meat Starters

- 'The Mediterranean slate' Individual antipasti platter of sliced cold cuts, stuffed sweet red peppers (gf) (c)
- Our house salad with warm char-grilled chicken, seared prawns, avocado, tomato, baby spinach, crispy leaves and toasted peanuts tossed with a citrus-ginger-garlic dressing (gf) (b)
- Our chicken liver & madeira pate with caramelised onion chutney, toasted crostini & micro herb garnish (a)
- Pulled pork beignet, celeriac slaw, caramelised apple and cider dressing (b)

Vegetarian Starters

- 'The Mediterranean slate' antipasti platter of char-grilled courgettes & aubergine; roasted peppers; baby artichokes, buffalo mozzarella crisp bruschetta fingers (v) (c)
- Griddled haloumi, asparagus and zucchini salad with a touch of fresh chili and mint (v) (b)
- Caprese salad of buffalo mozzarella, vine ripened beef tomato, balsamic reduction and fresh basil leaves (v) (a)
- Griddled English asparagus spears with lemon and honey dressing, finished with parmesan shavings (v) (a)

Main Course Suggestions

- Mediterranean chicken breast stuffed with spinach, cream cheese (gf) (a)
- Basque style chicken breast with Spanish chorizo, fondant potato & green vegetable bundle (gf) (a)
- Harissa rubbed lamb steak with a baby potato, chick pea, baby spinach and coriander tagine (b)
- Seared lamb fillet, crushed jersey royals, asparagus, peas, broad beans & minted hollandaise (gf) (c)

Vegetarian Menu Suggestions (b)

- Summer vegetable risotto finished with crumbled feta cheese and fresh mint (v, gf)
- Moroccan spiced sweet potato, spinach, apricot & chickpea parcel with spicy tomato compote (v)
- Wild mushrooms, herbs & light potato gnocchi, Harbourne blue cream sauce (v)
- Cheshire cheese and sage 'sausages' with bubble and squeak mash (v)

Dessert Suggestions

- Strawberry cheesecake (a)
- Caramelised lemon & lime tart, Served with fresh berries and Chantilly cream (a)
- Sticky toffee pudding, caramel sauce (b)
- 3 chocolate mousse with fresh raspberries and walnut brittle (v) (b)





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Carvery Menu

£28.95 per person

- Soup of your desired choice with bread roll & butter

Choose two of the following meats

- Topside of beef brushed with grain mustard (gf)
- Breast of turkey with thyme and rosemary (gf)
- Loin of pork with sea salt & cracked pepper (gf)
- Gammon ham glazed with honey & cinnamon (gf)

(Vegetarian / vegan option of roasted vegetable terrine served with a mustard chive sauce available on request (v, vg, gf))

Choose two potato dishes

- Traditional oven roasted (v, vg, gf)
- Creamy mashed potatoes (v, gf)
- Baby new potatoes – steamed (v, vg, gf)
- Dauphinoise potatoes (v, gf)
- Crushed baby potatoes (v, vg, gf)
- Roasted jersey royals (v, vg, gf)
- Wholegrain mustard cheddar mash (v, gf)

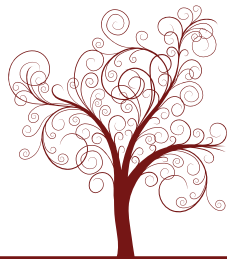
Choose three vegetables

- Braised savoy cabbage (v, vg, gf)
- Brussels sprouts (v, vg, gf)
- Panache of roasted vegetables (v, vg, gf)
- Creamed spinach and nutmeg (v, gf)
- Cauliflower cheese (v, gf)
- Carrot & Swede mash (v, vg, gf)
- Braised red cabbage (v, vg, gf)
- Broccoli (v, vg, gf)
- Minted peas (v, vg, gf)
- Fine green beans (v, vg, gf)
- Honey roast parsnips &/or carrots (v, vg, gf)

Desserts

- Choose two desserts from the dessert menu section.





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Carved Buffet

£23.95 per person

- Warm breads with butter curls.

Carved meats

- Maple & mustard glazed ham (gf)
- Roast sirloin of beef studded with rosemary (gf)
- Whole poached side of salmon with hollandaise sauce (gf)

Salads

- Peppery rocket leaf salad (v, vg, gf), Charred vegetables with red pesto (v, gf)
- Caesar pasta salad with garlic croutons (v), Mixed leaves with warm butternut squash & feta cheese (v, vg, gf)
- Pea, rocket & feta frittata (v, gf)
- Warmed sweet potato wedges with basil & garlic (v, gf)

Desserts

- Choose from two desserts from the dessert menu section



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Dessert Menu

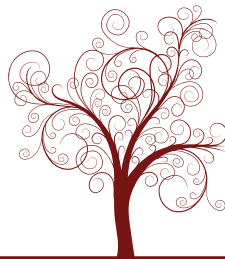
£ prices on request

- Triple Chocolate Truffle Gateaux
- Cheesecake with thick biscuit base
- Strawberry White Chocolate & Mascarpone Gateaux
- Black Forest Kirsch Truffle Gateaux
- Raspberry and Vanilla Pod Gateaux
- Tutti Frutti & Lemon Genoese Gateaux
- Coffee, Pecan & Walnut Cream Gateaux
- Toffee & Hazelnut Meringue Gateaux
- Fresh Strawberry Cream Gateaux
- Fruits of The Forest Gateaux
- Summer Wild Berry Gateaux
- Belgian Chocolate Fudge Gateaux
- Chocolate and Pistachio Gateaux
- Lemon Sponge and Pistachio Gateaux
- Caramel Sponge Gateaux
- Rosewater and Raspberry Gateaux
- Toffee Apple Gateaux
- Raspberry Gateaux
- Pistachio Gateaux
- Chocolate and Profiterole Indulge Gateaux

- Salted Caramel Toffee Gateaux
- Mixed Berry & Toasted Marshmallow Gateaux
- Large Eclair Cake
- Large Victoria Sponge
- Orange & Mandarin Cream Charlotte
- Lemon & Red Cherry Meringue Charlotte
- Toffee Apple Meringue Charlotte
- Pear Helena Charlotte
- Mississippi Mud Pie

If you would like alternative desserts, please ask.





Four Seasons
OUTSIDE CATERERS

BBQ Menus

More menus available online

Primero Set Menu.....£12.95

Salads

- Classic Caesar salad with pan fried croutons with parmesan shavings (v)
- Traditional chunky slaw (v, gf)
- Blipped jersey pearls potato salad with fresh basil & pesto (v, vg, gf)

Meats

- Beef burgers (gf) with pan fried onions
- Grilled hotdogs & rolls
- Char grilled tandoori chicken oysters (gf)

Vegetarians / Vegans

- Homemade veggie & toasted chickpea burgers (v, vg, gf)

Segundo Set Menu.....£19.95

Salads

- Red pesto, orzo pasta salad with baby plum tomatoes & mozzarella pearls (v)
- Crushed jersey potatoes with pesto, torn basil and toasted pine nuts (v, vg, gf)
- Leafy rocket & Swiss chard leaves with feta cheese, oregano & caramelised peach (v, gf)

Meats

- Butterfly chicken breast, charred grilled (gf)
- Minute steak with herbed butter (gf)
- Beef sliders with mozzarella (gf)
- Bratwurst sausages with sauerkraut (gf)

Fish

- King prawn kebobs marinated with chili, lime, coconut & coriander (gf)

Vegetarians / Vegans

- Tikka vegetable stuffed sweet potato (v, vg, gf)

Tercero Set Menu£24.95

- Hand crafted artisan rolls with herbed olive oil balsamic dressing (v)

Salads

- Leafy salad, feta cheese, herbed sun blazoned tomato's (v, gf)
- Caesar salad, torn herbed croutons with parmesan shavings (v)
- Giant cous cous tossed with mint, dill, lime juice, tomatoes, peppers & cucumber (v, vg)
- Hand crushed jersey pearl, torn basil, toasted pine nuts and drizzled with garlic infused olive oil & flash roasted (v, vg, gf)

Meats

- Marinated lemon & oregano chicken feather fillet kebobs (gf)
- 28-Day dry aged rib eye steak, charred on the grill (gf)
- Grilled Lamb skewers (gf)
- Gammon steak (gf)

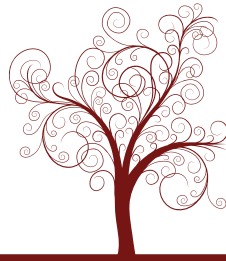
Fish

- Salmon parcel with ginger, lemon grass, coriander & a hint of chili (gf)

Vegetarians / Vegans

- Numbers needed prior to booking
- Portobello mushroom burger filled with roasted vegetables (v, vg, gf)





Four Seasons
OUTSIDE CATERERS

Hog Roast

From £600

Pig roast

The most traditional meat for this type of cooking. The prepared pig would normally weigh in at around 50kgs and be sufficient to cater for around 100-120 people. Cooking time is normally around 6 hours which allows for a slow cook resulting in tender, succulent pork. The crackling however is crispy and oozes with flavour. Served in fresh baps with home-made apple sauce.

Approx. portion size guide:

16kg 20-30 portions
30kg 50 portions
35kg 60 portions
40kg 80 portions
45kg 100 portions
50kg 120 portions
55kg 140 portions
60kg 160 portions
65kg 180 portions

Lamb

Extremely popular option in addition to the hog or as a standalone option for smaller parties. A lamb for the spit or roast would cater for 40-50. Again, the cooking process allows a slow cook of around 4-6 hours to guarantee maximum flavour and juiciness. Served in fresh baps with home-made mint and redcurrant jelly. Approx. portion size guide: 18-20kgs, 30 portions.

Beef

Home reared Ilse of Man beef, left to mature fully to 3 years of age. The cows are professionally butchered using our own local butchers. The meat is prepared, packaged and labelled for your convenience. A typical selection would include Roasting joints, Topside, Silverside, 100% beef mince, Rump steaks, Fillets, Sirloin, T bone, stewing and diced beef. We can supply as little as a 1/8 of a cow up to the whole cow itself depending on your needs.

Salads & Desserts can be added to the above menu





Four Seasons
OUTSIDE CATERERS

Tapas

3 tapas per person£6.60
5 tapas per person£8.50

Meat/Fish

- Crispy Chicken wings with Spanish Salsa (gf)
- Tuna Empanadas (v)
- Ham Cheese and Olive Empanadas
- Prawn Piri Piri (gf)
- Meatballs in rich tomato sauce (gf)
- Melon cubes with Serrano ham (gf)
- Ham, manchego cheese, chorizo on ciabatta
- Prawn and bacon brochettes (gf)
- Spicy sausage and cheese tortilla (gf)
- Gildas – olive, chilli, anchovy on a cocktail stick (gf, v)
- Mini Lamb skewers (gf)

Vegetarian

- Tomato and haloumi basil skewers (gf, v)
- Patatas Brava (gf, v, vg)
- Potato, goats cheese and herb tortilla (gf, v)
- Garlic Mushrooms (gf, v, vg)
- Tortilla Espanola (gf, v)
- Tortilla with Goats cheese and herbs (gf, v)
- Goats cheese, sun dried tomatoes & capers on garlic crouton (v)
- Gazpacho shot glasses (gf, v, vg)
- Paella (v, vg, gf)

Paella

The Paella Celebration Package
per person£29.99

- Celebration White Wine Sangria – Sparkling white wine, served over crushed ice, ginger ale, apple juice, fresh apple, peaches & mint
- Selection of three varieties from our Tapas

menu

- Paella of your choice (gf)
- Plus, a vegetarian option
- Baby Leaf Salad with dressing (v, vg)
- Assorted freshly made rustic breads and butter, with butter or olive oil and balsamic vinegar
- Your choice of our delicious desserts.

The Paella (gf) Party Package
per person£19.99

- Paella of your choice, plus, a vegetarian option
- Baby Leaf Salad with dressing (v, vg)
- Assorted freshly made rustic breads and butter, with butter or olive oil and balsamic vinegar
- Large selection of desserts
- Clear-down service





Four Seasons
OUTSIDE CATERERS

Food Stations

Two choices £16.00 per person

Asian Station

Rice and noodle dishes, along with spring rolls, pan fried dumplings, and Thai dishes like satay chicken or pad Thai. A dim sum station is another option.

Mexican Station

Fajitas, quesadillas, tacos and nachos with lots of yummy toppings.

Pasta Bar

A variety of gourmet pastas. Offer a cold pasta bar, or a warm pasta bar or both.

Salad and Veggie Bar

Greek salad, Caesar salad, bean salad – the options are endless. You could also include grilled veggies.

Cheese Station

A selection of domestic and international cheeses from gourmet cheese makers. Pair with a variety of wines, both red and white.

Mediterranean Station

Hummus, tabbouleh, souvlaki, pitas and grilled veggies.

Potato Station

Baked potatoes with buffet style toppings like bacon, sour cream, chives, chili, cheese, and guacamole. You could also have a mashed potato station with toppings such as sour cream and chives, bacon, cheddar cheese, mushroom or seafood sauce. Serve in martini glasses.

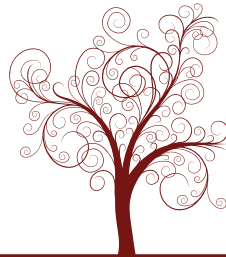
Mac and Cheese Station

We're not talking Kraft Dinner here. Have a chef cook up some gourmet mac and cheese and offer a variety of toppings to make it even more decadent.

Soup shot bar

Perfect for fall and winter weddings. Offer a variety of homemade soups, like seafood chowder, minestrone, lobster bisque, butternut squash soup, chicken gumbo, or asparagus soup.





Four Seasons
OUTSIDE CATERERS

Food Stations continued

Carving Station

Roast tenderloin of beef, prime rib, ham or rack of lamb. Turkey is a great option for fall and winter weddings

Dessert Station

You could have a lot of fun with this. Offer a wide variety of homemade desserts

Crepe Station

Dessert crepes like crepes Suzette, cherry crepes with whipped cream, or hazelnut and chocolate crepes. You could also serve dinner style crepes such as chicken paprika crepes, seafood crepes and grilled veggie crepes

Additional Pricing

- Service staff from £18.00 per hour min 4 hours
- Chef to finish preparation on site £35.00 per hour (dependant on menu choice)
- Furniture from £7.00
- Crockery & cutlery from £0.20
- Linen from £1.00
- Kitchen equipment from £ variable
- Delivery £1.00 per mile each way
- Disposables from 25p per person



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