



*Deliciously different menu*  
*by Ridgway*  
CATERERS

# County Brides Wedding Awards

## Welcome to the world of Ridgway Caterers Limited!

Established in 1979 by founder Gerald Littlehales, Ridgway Caterers is a family run business that is backed by a team of hardworking professional creative chefs and front of house staff who have achieved an excellent reputation for all manner of events, no matter how big or small. From Weddings, Marquee Events, Christmas Parties, Hot & Cold Buffet service, BBQ's, Funerals, Christenings, Corporate Events or Sportsman Dinners.

Our aim has always been to develop long term relationships with our customers, who over time get to see us more as a partner, somebody who can take some of the weight off their shoulders by offering a complete service, simply by making a phone call, we have a can-do attitude and we will make it happen.

All of our fresh products are sourced locally within Staffordshire wherever possible.

If the menus below don't quite fit in with the ideas you have, just let us know and we will work with you to design a bespoke menu to suit your taste and requirements, as our dishes are all homemade these can easily be adapted to suit specific dietary requirements, such as gluten-free, nut allergies, vegan and lactose intolerant guests.

We also provide quality china crockery, glassware, linen, napkins and many other accessories or trimmings required for you to enjoy on your unique day.

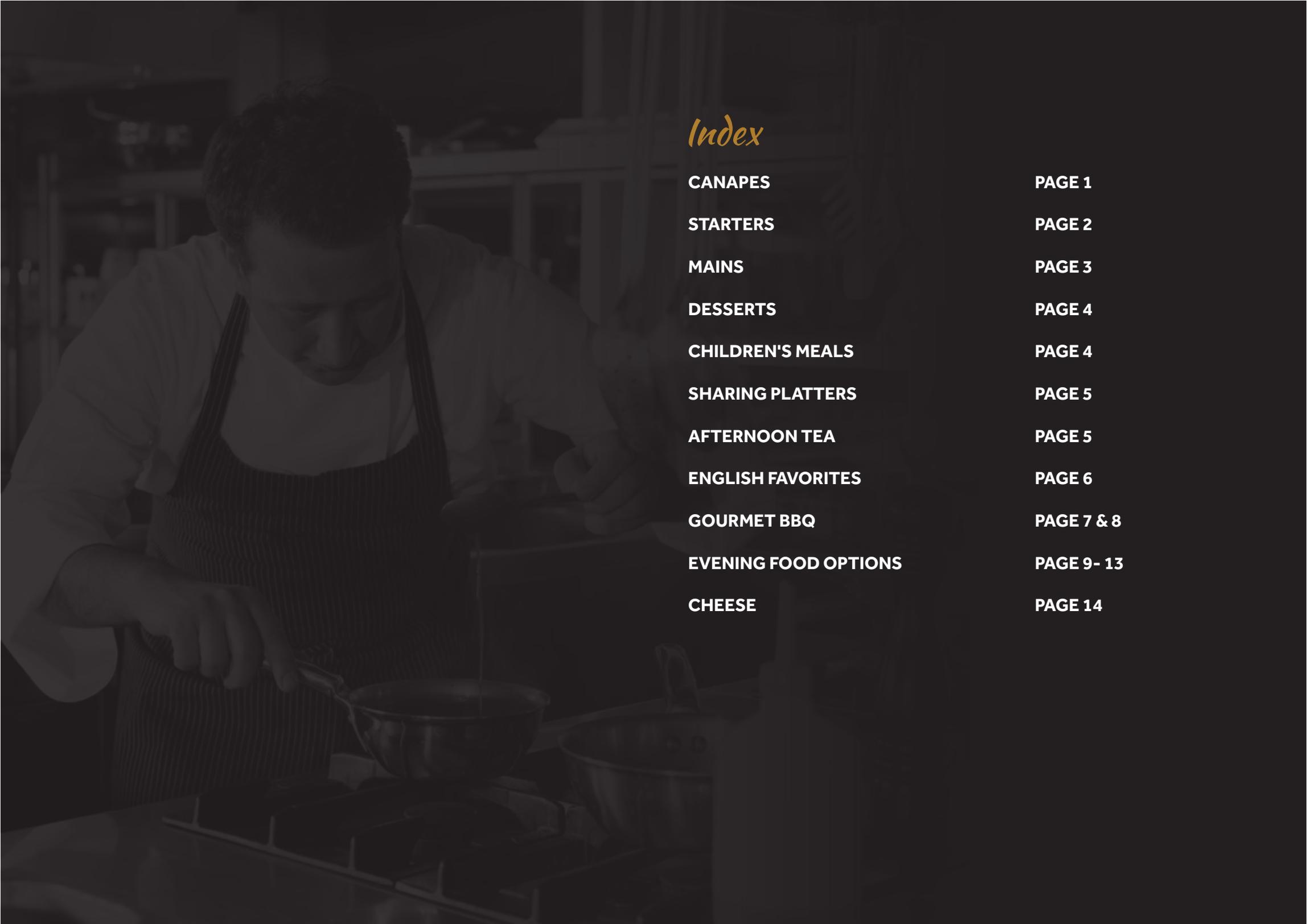
We look forward to working with you!

ENJOY!



**Gerald and Natalie Littlehales**  
Directors of Ridgway Caterers





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## Build Your Own Bespoke Menu

### Canape's - Warm Selection

Oriental vegetable spring rolls with plum and tamarind dip. (V) ~ ✓  
Mini toad in the hole with onion relish.  
Mini shepherds pies with creamy leek mash.  
Mini Pies with a shot of Guinness.  
Mini crab cakes with rocket salad and green pesto dressing. \* ~  
Thai marinated chicken satay with peanut sauce. \* ~  
Baby Jacket potato with sour cream & chives. (V) \*  
Mini Naan bread with Tandoori chicken pieces and cucumber raita. \*  
Jerk spice chicken skewer, cashew nut and chilli dressing. \* ~  
Mini Yorkshire puddings filled with roast beef and horseradish. \* ~  
Tempura king prawns with chilli and dark soy dip.  
Mini sausage & mash topped with red onion marmalade. \* ~  
Sticky Sausage Sticks with Barbecue / Honey sauce. \* ~  
Mini Beef Burgers and Beers. \*  
Mini Fish & Chips. \*  
Mini Tacos served on Lime Wedges. \* ~  
Pigs in Blankets. \* ~  
Spiced Vegetable Bon Bon with Mint Yoghurt. (V) \*  
Halloumi and Chips. (V) \*  
Steak and Chips. ( Supplement £1.00 p.p) \* ~  
Staffordshire Oatcake Whirls with Mature Cheddar and Bacon.  
Mini caramelised leek & cheese tartlets. (V) \*  
Goats cheese, asparagus and caramelised red onion tartlets. (V)  
Sweetcorn Fritter Topped with Salsa \* ~  
Ras el Spiced Lamb with Red Pepper Puree \* ~  
Grilled Tiger Prawn with Lime Zest and Japanese Mayonnaise  
Vegan Rainbow Spring Rolls with Sweet Chilli Sauce (v) ✓ ~  
Mini Vegan Cheese Toasties (v) ✓ \* ~  
Risotto Balls filled with Mushrooms & Truffle Oil coated in a Breadcrumb Crust (v)  
Cauliflower Wings with Buffalo Sauce & Cool Dip (v) ✓ ~  
Sweet Potato & Black Bean Sliders (v) ✓ \* ~  
Stuffed Vine Leaves with Herbed Rice (v) ✓ \* ~  
Posh Pork Sausage Roll  
Mini Cod Burger with Mushy Pea Puree & Tartar Sauce

### Canape's - Cold Selection

Toasted rye bread with smoked salmon & dill cream cheese \*  
Pastry spoon filled with duck, spring onion, and plum sauce.  
Prawn cocktail crusade with avocado and Marie Rose sauce. \*  
Baby Scallops wrapped in Smoked Bacon. \* ~  
Onion Bahaji lollipops with Cucumber Rita. (V) ✓  
Crisp filo cups with a Thai Beef Salad.  
Chicken liver parfait on Toasted brioche with onion jam. \*  
Mini Baguette with peppered Beef, Rocket and Roasted Garlic. \* ~  
Quail Scotch Eggs with Black Pudding and Sausage Meat dipped in Grated Green Apple ~  
Lamb Kofta with Raita Dip  
Tajin Cauliflower Bites with Chilli Salt (v) ✓ \* ~  
Rock melon Bruschetta with Goats Cheese and Prosciutto  
Tomato, Feta and Pesto sticks. (v) ✓ \* ~  
Salami & Rose Skewers \* ~  
Charcuterie Cones \* ~  
Pear & Brie Sticks (v) \*  
Cheese & Biscuit Cones (v) ✓ \* ~  
Cucumber Cups with Herbed Cream Cheese & Cherry Tomatoes (v) ✓ \* ~  
Mushroom & Truffle Oil Tartlets (v)  
Fresh Mango Salsa on Crisp Bruschetta (v)  
Cauliflower Wings with Buffalo Sauce & Cool Dip (v) ✓ ~  
Prosciutto wrapped Asparagus Spears \* ~  
Katsu Chicken with Garlic, Lime & Carrot Dressing

### Canape's - Sweet Selection

White Chocolate Chucky Egg with Madera Sponge Soldier  
Mini Macaron Sable  
Mini Biscoff & Banoffee Tart  
Mini Strawberry Tart  
Mini Macaron Lollipops  
Mini Tropical Tart

## Starters

Offering a Choice of Two or Three Course Menus, accompanied by warm bread rolls.

Homemade Soup

Mushroom with Cracked Black Pepper and Crème Fraîche. (v) \* ~ √

Farmhouse Creamy Vegetable. (v) \* ~ √

Roasted Tomato with Granny Smith Apple. (v) \* ~ √

Leek Potato and Chive. (v) \* ~ √

Classic French Onion with Gruyere Cheese Crouton. (v) \*

Courgette & Mint (v) √ \* ~

Carrot & Parsnip (v) √ \* ~

Green Lentil Harissa (v) √ \* ~

Baked Garlic Mushrooms and Cheddar Cheese with Parmesan Bread Crumbs on a Toasted Brioche Bread. \*

Sweet Pear in a Pastry Cup with Roquefort Cheese, Walnut and Honey Sauce. (v)

Trio of Seasonal Melon topped with Warm Honey, Lemon Sorbet with Wild Berry Compote. (v) \* ~ √

Medley of Melon served with Parma Ham & King Prawns. (Supplement £2.00pp) \* ~

Sautéed Wild Mushroom in a Chive and Garlic Sauce on a Toasted Ciabatta. (v) \* ~

Goats Cheese & Fig Parcels on a bed of leaves with Warm Fresh Cranberries. (V)

Staffordshire Oatcake with Mature Cheddar, Minced Bacon and Baby Plum Tomatoes on a Potato Baked Fritter.

Risotto of Roasted Red Pepper with Pesto and White Wine topped with a Free Range Poached Egg. (v) \* ~

Smoked Chicken with an avocado and bacon salad, drizzled with a honey and mustard dressing. \* ~

Chicken and Smoked Bacon Terrine served with Wild Rocket, Balsamic Syrup and Crisp Melba Toast. \* ~

Sticky Chicken Wings glazed with Ginger & Soy Sauce \* ~

Grilled Chorizo & Caramelised Onion served in a Flaky Pastry Basket with a Blue Cheese Sauce

Mixed Greens Tossed with Pomegranate seeds, candied Walnuts with a Balsamic Glaze (v) √ \* ~

Chicken and Bacon Caesar Salad. \*

Flat Chestnut Mushroom Stuffed with Cured Bacon and Blue Cheese served on a bed of Roasted Beef Tomatoes.

Pancetta with Black Pudding and Avocado Salad. ~

Coarse pate with Cranberry Pickle with Sultana Toasted Loaf Bread. \* ~

Slow Braised Pork and Gressingham Duck Terrine served on a bed of Beetroot Puree with Apple and Cider Chutney.

Crispy Fried Wedges of Brie, with a Blackcurrant and Beetroot Glaze. (V)

Tempura King Prawns in a Light Batter with served with Sweet Chilli Dip. (Supplement £1.00pp)

Pan Fried Scallops with Black Pudding on a Pea Puree. (Supplement £2.00pp)

King Prawn and Red Apple Tian served with Brandy Marie Sauce. \* (Supplement £2.00pp)

Salmon en Croute served with a Watercress Jus.

Sweetcorn Fritters with Avocado and Crispy Chorizo

Red Lentil and Sweet Potato Pate (v) √ ~

Cauliflower Fritters with Herb Dipping Sauce (v) √ ~

**Charcuterie Board** – Based on 2 People Sharing

Can be made to accommodate (v) √ \* ~

**Tex Mex Nacho Board** –

Loaded Nachos with Melted Cheese, Seasoned Ground Beef, Jalapenos, Salsa, Guacamole & Sour cream.

OR

**Gourmet Bruschetta Board** –

A Variety of Bruschetta topped with Tomato & Basil, Goats Cheese & Honey, Smoked Salmon & Cream Cheese & Fig & Prosciutto.

## Main Course

Roast of your Choice served with Rosemary Roast Potatoes & Full Traditional Accompaniments

Silverside of Beef, Leg of English Lamb, Herb Chicken, Turkey or Loin of Pork \* ~

Slow roasted Topside of Beef Bordelaise Mushrooms, Onions, Marrow, and Merlot served on a bed of Root Vegetables, with a Fondant Potato. \* ~

Supreme of Chicken Stuffed with Mozzarella and Sun-Dried Tomato with a Tomato and Basil Jus served on a Garlic Fondant Potato. \*

Slices of Rare Beef with Grain Mustard and Honey Topping drizzled with Watercress Ju on a Fondant Potato.\* ~

Corn-fed Fillet of Chicken wrapped in Pancetta served with on a Fondant Potato with a Wild Mushroom Jus. \* ~

Panache of Free Range Chicken Stuffed with Spinach, wrapped in Parma Ham served on a Fondant Potato and Dressed with a Chardonnay Sauce. \* ~

Rump of Lamb Encrusted with Parsley served with Buttery Jersey Royal Potatoes and a Cranberry and Port Jus. \* ~

Tenderloin of Pork served with a Crispy Mustard & Honey Topping with Mustard Mashed Potato.\* ~

Gressingham Duck Supreme Served Pink on a bed of Purified Parsnips, Caramelised Shallots and Lyonnaise Potatoes. \* ~

Cajun Spiced Salmon served with Mango Salsa Lime Creme Fraiche, Dauphinoise Potatoes and dressed with Lemon Grass. \*

Lamb Shank with roasted Garlic Shallots, Minted Mashed Potatoes & a Merlot Jus. \* ~

Roasted Belly of Pork with Crispy Crackling, served on a Bed of Mustard Mash with Apple & Cider Jus. \* ~

Grilled Wild King Salmon served on a Fondant Potato with Red Peppers Chimichurri and Lemon Cream.\* ~

Fillet of Cod with Crusted Topping served on a bed of Braised Cabbage & Leeks, on a Fondant Potato with a Chive Butter Sauce. \* ~

Fillet of Salmon with Brie & Pesto, wrapped in Filo pastry, served with a Fondant Potato & Fresh Lemon & Lime Jus

Confit of Duck served with Roasted Hasselback Potatoes and a Cranberry and Balsamic Jus \* ~

Turkey Piccata served on a bed of Roasted Jersey Royals \* ~

Bacon Chop infused with Applewood Cider & Maple Syrup served on a Bed of Sauteed Potatoes \* ~

Pan Seared Sea Bass with a Mango and Avocado Salad served on a Fondant Potato \* ~

Mushroom Wellington Served with a Sweet Potato Mash (v) √ \* ~

Tender Rack of Lamb crusted with Pistachio & Mint Gremolata served on a Minted Fondant Potato \* ~ (supplement £2.00pp)

Duck Breast Glazed with maple syrup, served on a Fondant Potato with a Tangy Orange Reduction \* ~

Lemon Chicken served on a bed of Buttery New Potatoes \* ~

Mediterranean Stuffed Peppers (v) √ \* ~

Vegan Squash Wellington (v) √ \* ~

Wild Mushroom and Truffle Rigatoni (v) √ ~

Red Thai and Sweet Potato Curry (v) √ \* ~

Roasted Vegetable Risotto of Sweet Peppers, Cherry Tomatoes, Shallots & Garlic with fresh Basil Pesto. (v) \*~

Halloumi and Roasted Vegetable Stack Coriander Lime Creme Fraiche and Rocket Salad. (v) \*

Sweet Red Pepper Roasted and Stuffed with Mushrooms in a Garlic Cream. (v) \* ~

Baby Stuffed Aubergine with Mediterranean Vegetables topped with Blue Cheese. (v) \*

Wild Mushroom Au Poivre with a Timbale of Saffron Rice. (v) \* ~

Roasted Beetroot, kale and Goats Cheese Crumble . (v) \* ~

Caramelised Onion Tart with a duo of Grilled Farmhouse Cheese and Rocket Salad. (v) \* ~

Good Old Fashioned Roasted Vegetable Lasagne (v) √ \* ~

All main courses are served with a Medley of Vegetables for guests to share, please choose one from the list below:-

All Greens – Sugar Snap Peas, Fine Green Beans & Broccoli Spears.

Colourful – Chantenay Carrots, Cauliflower, Broccoli & Mangetout.

Roasted - Aubergine, Courgette, Cherry Tomatoes, Red Onion, Peppers.

Wraps – Fine Green Beans wrapped with Bacon or Chives.

Dishes with the following symbols can be made using alternative ingredients to suit when pre-ordered.  
(v) Vegetarian √ Vegan \* Gluten Free ~ Lactose Free

## Desserts

Individual Cheese Platter: Hartington Stilton, Mature Cheddar, Wensleydale with Cranberry, a Smoked cheese served with chilled Grapes and Beetroot Chutney. (Supplement £2.00pp) ✓ \* ~

Mini Trio of Chocolate desserts – Belgium Torte, Choux pastry and Brownie, served with Summer Fruits, warm. Chocolate sauce and Chocolate Chip Ice Cream. \*

Mini Trio of Deconstructed CheeseCake, Raspberry Pavlova and Sticky Toffee Pudding with a Toffee Sauce.\*

Lemon Citrus Tart with Fresh Strawberries & Chantilly Cream.

Raspberry & Blackcurrant Crumble with Cinnamon Custard. ✓ \* ~

Sticky Toffee Pudding with Caramel Sauce and Crème Anglaise. ✓ \* ~

Salted Caramel and Chocolate Tart with Toffee Sauce and Fresh Dairy Cream.

Summer Fruit Cheesecake with Fresh Cream & Summer Fruit Compote. ✓ \* ~

Strawberry Eaton Mess. \*

Poached Pear, Salted Caramel Ganache and Hazelnut Praline. \*

Dark Chocolate Torte and Vanilla Pod Chantilly Cream.

Vanilla Crème Brulee with Rhubarb & Apple Compote. \*

Baked Chocolate Chip and Caramel Cheesecake

Lemon Posset with Vanilla Ice Cream and Lemon Zest \*

Pecan and Banana Fudgy Brownie (v) ✓ \* ~

Individual Bread and Butter Pudding with Crème Anglaise \* ~

Strawberry Shortcake with Lemon Curd Parfaits.

Raspberry Teardrop.

Strawberry Shaped Cheesecake coated in a Sweet Glaze.

Cherry Shaped Cheesecake coated in a Dark Cherry Glaze.

Chocolate Garden Pot.

Mini Premium Trio - Mini Strawberry Tartlet, Chucky Egg & Mini Biscoff & Banoffee Tart.

Strawberry Tart served with Whipped Cream and Strawberry Coulis

Treacle Tart served with Melted Syrup & Crème Anglaise

Tea and Coffee Station  
Tea and Coffee Served

## Childrens Starters

Tomato Soup with Bread Dippers. (v) \* ~

Fresh Chilled Melon. (v) \* ~ ✓

Potato Skins filled with Bacon & Cheddar Cheese. \* ~

Vegetable Straws with Mayonnaise Dip (v) ✓ \* ~

Nacho's served with Salsa & Cheese Dips (v) ✓ \* ~

Cheesy Garlic Bread (v)

## Childrens Main Courses

Mini Cheeseburger served with Fries and Ketchup (v) ✓ \* ~

Chicken Strips served with Chips & Peas \* ~

Pizza Wedges served with Wedges & Beans (v) ✓ \* ~

Tomato Pasta served with Garlic Bread & Salad (v) ✓ \* ~

Sliced Chicken Breast with Mashed Potato & Mixed Vegetables (v) ✓ \* ~

## Childrens Desserts

Chocolate Brownie and Ice Cream (v) \* ~ ✓

One Scoop of Ice Cream with a Chocolate Flake and Sauce.

Alternative half portions of adult menu available 50% of adult price.

**1 Course Per Guest**

**2 Course Per Guest**

**3 Course Per Guest**

## Sharing Platters

Served to tables on boards for guests to share

Can be made to accommodate (v) ✓ \* ~

## Starters

Course Pate with Red Onion Chutney & Toasted Raisin Bread.

Halkidiki Olives with Roasted Tomatoes

Salami, Parma Ham & Prosciutto.

Garlic Mature Cheddar with Biscuit Crisp & Bread Sticks.

## Mains

Buffalo Chicken Wings, Honey Ribs & Cumberland Sausages served with Spiced Potato Wedges, Red Slaw & Western Bean Pot.

## Desserts

Raspberry Panna Cotta, Strawberry Shortbreads and Mini Lemon Meringues

## Afternoon Tea

Served to tables on slate or White China afternoon tea stands. (v) ✓ \* ~

6 Fingers of Sandwiches per guests on White & Granary Bread.

Choose 6 fillings:-

Smoked Salmon & Cream Cheese

Cucumber & Cream Cheese (v) ✓

Ham & Cranberry

Rare Beef & Horseradish

Egg Mayonnaise & Cress (v)

Egg with Grain Mustard & Watercress (v)

Roasted Vegetables & Hummus (v) ✓

Chicken Caesar

Pastrami & Swiss Cheese

Prawn & Avocado

Fig & Prosciutto

Brie & Cranberry (v)

Tuna Mayonnaise

**Choose 1** Scone Flavour - Strawberry, Blueberry, Plain, Cheese, Lemon or Blueberry Served with Clotted Cream, Fruit Preserve & Butter

2 Mini Cocktail Cakes

**Choose 2** Savoury Items: Hog Sausage Roll, Mini Pork Pie, Jerk Chicken Skewers, Fresh Fruit & Cheddar Stick, Sticky Sausage, Vegetable Spring Rolls, Arancini Balls, Halloumi Sticks, Chicken Strips.

Served with a Selection of Teas

## Best of British

Can be made to accommodate (v) ✓ \* ~

### Starters

Your choice of freshly made soup served with warm Bread Rolls.

Mushroom with Cracked Black Pepper and Crème Fraîche. (v) \* ~ ✓  
Farmhouse Creamy Vegetable. (v) \* ~ ✓  
Roasted Tomato with Granny Smith Apple. (v) \* ~ ✓  
Leek Potato and Chive. (v) \* ~ ✓  
Classic French Onion with Gruyere Cheese Crouton. (v) \*  
Courgette & Mint (v) ✓ \* ~  
Carrot & Parsnip (v) ✓ \* ~  
Green Lentil Harissa (v) ✓ \* ~

### Main Course

Your Choice of Roast all served with a Homemade Yorkshire Pudding, Rosemary Roasted Potatoes, A Medley of Seasonal Vegetables and Rich Gravy:-

Silverside of Beef \* ~  
Herb Roast Chicken \* ~  
Loin of Pork \* ~  
Vegan Wellington (v) ✓ \* ~

### Desserts

Sticky Toffee Pudding with Toffee Sauce & Custard (v) ✓ \* ~  
Or  
Mixed Berry Eton Mess (v)

## Tapas

**Choose 6 – Served to tables for guests to share** Can be made to accommodate (v) ✓ \* ~

Fried White Bait  
Garlic Prawns  
Crab Empanadas  
Lamb Meat Balls with a Mint Jus  
Chorizo poached in a Red Wine  
Arancini Balls  
Chicken & Chorizo Skewers  
Pincho Ribs with a Sherry Glaze  
Spinach & Sweet Potato Tortilla  
Cured Sardines with Cherry Tomatoes & Olive Oil  
Tomatillo Toast with Prosciutto & Manchego  
Chicken & Mozzarella Enchiladas  
Patatas Bravas with Smoky Aioli Dip  
Olives with Rosemary & Garlic  
Sticky Pork & Pineapple

Add a Dessert from our Dessert Menu

## Pie Delight

Can be made to accommodate (v) ✓ \* ~

### Starters

Your choice of freshly made soup served with warm Bread Rolls.

Mushroom with Cracked Black Pepper and Crème Fraîche. (v) \* ~ ✓  
Farmhouse Creamy Vegetable. (v) \* ~ ✓  
Roasted Tomato with Granny Smith Apple. (v) \* ~ ✓  
Leek Potato and Chive. (v) \* ~ ✓  
Classic French Onion with Gruyere Cheese Crouton. (v) \*  
Courgette & Mint (v) ✓ \* ~  
Carrot & Parsnip (v) ✓ \* ~  
Green Lentil Harissa (v) ✓ \* ~

### Main Course

Your Choice of Posh Pie all served with Mashed Potatoes, A Medley of Seasonal Vegetables and Rich Gravy:-

Steak & Ale - Prime Beef & Craft Ale  
Vintage Cheese - Cheddar. Potato & Leek (v)  
Veggie - Goats Cheese, Sweet Potato & Spinach (v)  
Pig & Poultry – Ham & Chicken  
Meat & Potato - Prime Beef & Potato  
Steak & Kidney - Prime Beef & Kidney  
Chicken & Mushroom - Chicken, Portobello & Chestnut Mushroom  
Mushroom - Portobello & Chestnut Mushroom & Asparagus  
Vegan - Shallot, Chestnut Mushroom & Merlot (v) ✓

### Desserts

Summer fruit Cheesecake with Fresh Cream (v) ✓ \* ~  
Or  
Cherry stuffed Profiteroles with a Chocolate Drizzle

## Gourmet Barbecue – Meats

Served from a grazing table for guests to collect

Sticky Pork Ribs. \* ~

6oz Homemade Beef Burger. \* ~

Pork and leek Thick Sausages. \* ~

Salmon and Red Pepper Kebabs in a Lime and Lemon Ju. \* ~

Fillet Steak with Mushroom and Cherry Tomato Kebabs. \* ~  
(Supplement £2.00)

Halloumi, Courgette and Red Onion Kebab. (v) \*

Lamb Kofta Kebabs. ~

Minted Chicken and Red Onion Kebab. \* ~

Chargrilled Chicken and Sweet Pepper Kebab. \* ~

Minted Chicken BBQ Thighs. \* ~

King Prawn Skewers with plum and soy coating. (Supplement £2.00) \* ~

Rump Steak and Mushroom Kebab with Dijon Mustard Marinade. \* ~  
(Supplement £2.50)

6oz Lamb Rump Marinated in Mint and Olive Oil. (Supplement £2.50) \* ~

Baby Corn on the Cob with Chilli. (v) \* ~ √

Soy and Chilli Barbequed Tofu. (v) \* ~ √

Portobello Mushroom Stuffed with Spinach and Blue Cheese. (v) \*

Vegan Kofta (v) √ \* ~

Tofu Mushroom and Red Pepper Kebabs (v) √ \* ~

Plant based Burger / Plant based Sausage (v) √ \* ~

Maple Bourbon Glazed Ribs \* ~

Lemon & Herb Chicken Skewers \* ~

Pineapple Teriyaki King Prawn Skewers \* ~ (Supplement £2.00)

Venison Haunch Steak Skewers with Mixed Herb & Garlic Butter \* ~ (Supplement £2.00)

Tangy Mango Tofu Skewers (v) √ \* ~

Choose 3 Items.

Guest can collect food from the barbecue or it can be served to your tables at £3.50pp

## Gourmet Barbecue – Salads

Greek salad. (v) \*

Leaf and Rocket Salad with Balsamic Syrup. (v) \* ~ √

Caesar Salad. (v) \*

Beef and Cherry Tomatoes with Vinaigrette. (v) \* ~ √

Bright Bean Salad. (v) \* ~ √

Homemade Coleslaw. (v) \* ~ √

Tropical Coleslaw. (v) \* ~ √

Mediterranean Pasta Salad. (v) \* ~ √

Petit Pois and Avocado Salad. (v) \* ~ √

Couscous. (v) ~ √

Fresh Figs, Feta and Parma Ham Salad. \*

Grilled Vegetables and Tabbouleh Salad. (v) ~ √

Panzanella Salad. (v) ~ √

Fattoush Salad. (v) ~ √

Roasted Beetroot with rocket and walnuts. (v) \* ~ √

Watermelon, Feta & Mint Salad (v) √ \* ~

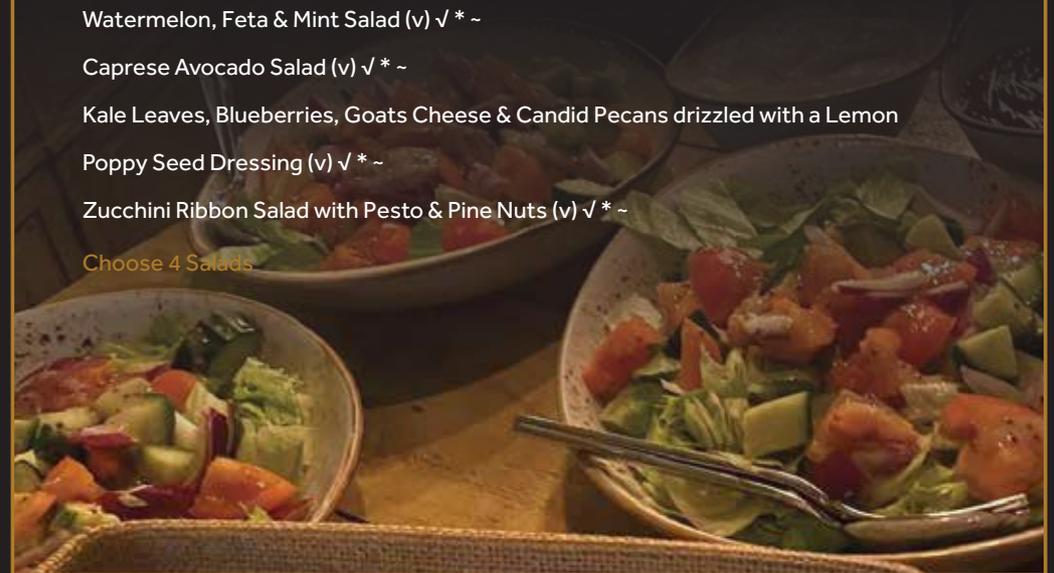
Caprese Avocado Salad (v) √ \* ~

Kale Leaves, Blueberries, Goats Cheese & Candid Pecans drizzled with a Lemon

Poppy Seed Dressing (v) √ \* ~

Zucchini Ribbon Salad with Pesto & Pine Nuts (v) √ \* ~

Choose 4 Salads



Dishes with the following symbols can be made using alternative ingredients to suit when pre-ordered.  
(v) Vegetarian √ Vegan \* Gluten Free ~ Lactose Free

## Barbecue – Potato Dishes

Baked Jacket Wedges. (v) \* ~ √

Rosemary Roasted Potatoes. (v) \* ~ √

Potato Skins. (v) \* ~ √

Hand Cut Fries. (v) \* ~ √

Sweet Potato Fries. (v) \* ~ √

Parmentier Potatoes. (v) \* ~ √

New Potatoes sautéed in Balsamic. (v) \* ~ √

Honey Baked Potatoes stuffed with Mature Cheddar Cheese. (v) \*

Truffle & Parmesan Sweet Potato Fries (v) √ \* ~

Cheese & Bacon Hasselback Potatoes (v) √ \* ~

Miso Butter Grilled Potatoes (v) √ \* ~

Choose 1 Potato Dish.

All barbecues are served with rustic breads.

Guest can collect food from the barbecue or it can be served to your tables for an additional cost.



## Desserts

Individual Cheese Platter: Hartington Stilton, Mature Cheddar, Wensleydale with Cranberry, Smoked cheese served with chilled Grapes and Beetroot Chutney. (v) \* ~ √ (Supp £2.00)

Chunky Fresh Fruit, wrapped in foil laced with Crème De Menthe, baked on the Barbeque and topped with Vanilla Ice Cream. (v) \* ~ √ (Supplement £2.00)

Mini Trio of Chocolate desserts – Torte, Choux pastry and Brownie, served with Summer Fruits, warm chocolate sauce and Chocolate Chip ice cream.\*

Lemon Citrus Tart with Fresh Strawberries and Chantilly Cream.(v)

Raspberry and Blackcurrant Crumble with Cinamon Custard. (v) \* ~ √

Sticky Toffee Pudding with Caramel Sauce and Crème Anglaise. (v) \* ~ √

Chocolate Bread and Butter Pudding drizzled with Warm Chocolate Sauce.(v)

Summer Fruit Cheesecake with Fresh Cream and Summer Fruit Compote. (v) \* ~ √

Individual Pavlova with Fresh Raspberries and Syllabub Cream. \*

Black Forrest Roulade with Fresh Cream and Marinated Cherries

Baked Chocolate Chip and Caramel Cheesecake

Pecan and Banana Fudgy Brownie (v) √ \* ~

Rum Soaked Pineapple with Coconut Ice Cream (v) √ \* ~

Mixed Berry Eton Mess

Strawberry Shortcake with Lemon Curd Parfaits.

Raspberry Teardrop.

Strawberry Shaped Cheesecake coated in a Sweet Glaze.

Cherry Shaped Cheesecake coated in a Dark Cherry Glaze.

Chocolate Garden Pot.

Mini Premium Trio - Mini Strawberry Tartlet, Chucky Egg & Mini Biscoff & Banoffee Tart.

Choose 2 Desserts.

Visit our sweet selection for additional choices.

**Tea And Coffee Station**  
**Tea And Coffee Served**

## Evening Options - Street Food

Our street food is served in eco friendly boxes with wooden eating utensils and a load of wipes from our grazing table.

### Noodle Bar. (v) ✓ \* ~

Choose your noodles - Egg, Vermicelli, Plain, Ramen

Choose your Meat - Chicken, Beef, Pork or Mixed Vegetables

Choose your sauce - Sweet Chilli, Black Bean, Hoisin, Soy, Teriyaki

---

### Mac & Cheese Bar (v)

With Crispy Bacon and Toasted Truffle Sourdough

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### Spice Station (v) ✓ \* ~

Choose your Curry -  
Tikka, Butter, Korma, Rogan Josh, Balti

Choose your Meat -  
Chicken, Beef, Mixed Vegetables Served with Rice, Mini Poppadom's and Chutney

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Prices apply for evening options only when taken alongside a daytime wedding menu. Minimum of 50 guests.

## Evening Options - Street Food

### Bap It (v) ✓ \* ~

Choose 2 from

Chunky Cod Fingers with Mushy Peas & Tartar Sauce

Pork & Apple Sausage with Mushrooms

Pulled Pork, Stuffing & Apple Sauce

Bacon & Hashbrown

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### Pie Time

Choose your Pie

Steak Pie

Cottage Pie

Chicken Pie

Cheese Pie

Vegan Pie

All served with Mushy Peas, Chips & Gravy

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## Fresh Baked Pizza

Can be made (v) \* ~ √

Choose 4 toppings

**Vegetarian**-Fresh spinach, sweet corn, mixed peppers, red onions and mushrooms. (V)

**Hawaiian**- Sliced ham and pineapple.

**Margherita**-Classic mozzarella and tomato. (V)

**Supreme**- Chicken, black olives, beef, pepperoni red onions and mixed peppers.

**Texas meat meltdown**- Spicy sausage, chicken, chorizo and pepperoni on a bbq sauce.

**BBQ Americano**- Smoky bbq sauce, chicken breast, bacon, & sweetcorn with bbq drizzle.

**Buffalo Chicken Ranch** - Chicken, Buffalo Sauce, Red Onions, Blue Cheese Crumbs & Ranch Dressing

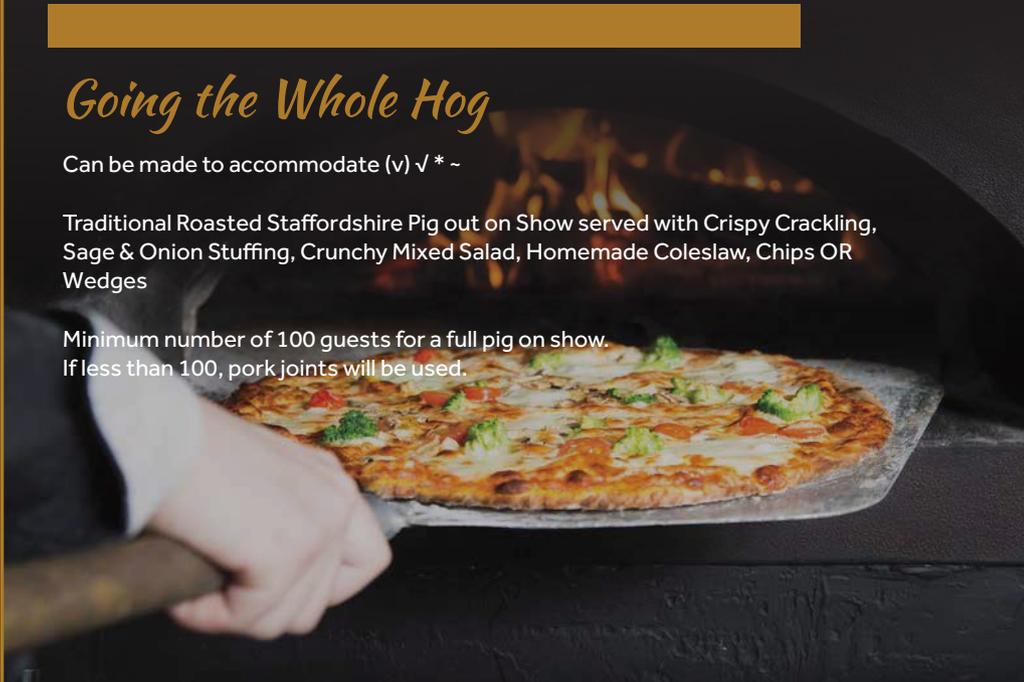
**Bang Bang Vegan** - Red Peppers, Red Onions, Roasted Cauliflower topped with Sriracha Sauce

## Going the Whole Hog

Can be made to accommodate (v) √ \* ~

Traditional Roasted Staffordshire Pig out on Show served with Crispy Crackling, Sage & Onion Stuffing, Crunchy Mixed Salad, Homemade Coleslaw, Chips OR Wedges

Minimum number of 100 guests for a full pig on show.  
If less than 100, pork joints will be used.



## The Top Up -Late Night Barbie

Can be made (v) \* ~ √

Choose 3 meats

Homemade Beef Burgers,  
Thick Pork Sausages,  
BBQ Ribs

Plain or Fiery Chicken Drumsticks

Lamb Koftas, Halloumi Kebab

Served with Basil Pasta Salad

Homemade Coleslaw

Mixed Leaf Salad with Dressing

Sun blush Tomatoes

Soft Baps, Rolls, Relishes & Mustards

Chips or Wedges

## Caribbean

Chicken Deep Fried in a light Crisp Breadcrumb Batter.

Ackee and Salt Codfish.

Authentic Jerk Chicken.

Jerk Fried Mango and Pineapple. (V)

Jamaican Beef Patties.

Choose 2.

Served with Rice and Peas, Dumplings, Steamed Vegetables or Salad.

## Ploughman's Grazing Table

Can be made (v) \* ~ √

Selection of crusty cobs, soft buns and rolls

Carved meats:

Ham, mature cheddar, red leicester (v)

Selection of pickles and relishes (v)

Homemade coleslaw and tropical coleslaw (v)

Rocket, cherry tomato and parmesan salad

## Paella

Can be made (v) \* ~ √

Served from large paella woks.

Chicken & Chorizo Paella

Beef Paella

Pork Paella

Seafood Paella

Vegetable Paella

## From the Chippy

Choose 2

Cod, Chips & Mushy Peas

Steak Pudding, Chips & Mushy Peas

Chicken Kebabs, Mixed Salsa & Relish

Jumbo Sausage, Chips & Gravy

Battered Halloumi with Chips & Mushy Peas

## Chip & Dip Bar

Can be made (v) \* ~ √

Served in Newspaper cones.

Homemade Chunky hand cut chips.

Sweet potato fries.

Wedges.

Curly fries.

French fries.

Choose 3 kinds of chips then add 3 toppings of your choice.

Mayonnaise, Mint Sauce, Tomato Sauce, Brown Sauce, Bbq Sauce, Tartar Sauce, Sweet Corn Relish, Tomato Relish Or Seafood Sauce. Always Available, Sea Salt & Vinegar.

## Flat Bread Kebabs

Can be made (v) \* ~ √

Chicken, Bacon and Red Pepper.

Prosciutto, Mozzarella, Tomatoes and Greens.

Battered Haddock, Mushy Peas and Tartar Sauce.

Sticky Pork, Apple and Lettuce.

Grilled Courgette, Bean and Cheese Quesadilla. (V)

Hot Cumin Lamb, Crunchy Slaw and Mayonnaise.

Cajun Chicken, Leaves, Tomatoes and Onions.

Carrot and Hummus. (V)

Choose any 2 Fillings.

## Hot Dog Buffet

Can be made (v) \* ~ √

Choose 2 Dogs

**Chilli Dog** – Bratwurst Sausage, Chilli Mince & Mustard served in a Hot Dog Roll

**Taco Chilli Dog** – Frankfurter Sausage, Chilli Mince, Shredded Cheddar served in a Taco Shell

**New York Dog** – Frankfurter Sausage, Poppy Seeds, Pickles, Tomatoes & Relish served in a Hot Dog Roll

**Big Dog** – Frankfurter Sausage, Mac & Cheese, Garlic & Sweet Paprika served in a Hot Dog Roll

**Plant Based Dog** – Plant Based Sausage, Onions, Mushrooms & Ketchup served in a Hot Dog Roll

**Hot Dog** – Pork Sausage, Fried Onions, Mustard & Ketchup served in a Hot Dog Roll

## Take off your Jacket

Can be made (v) \* ~ √

Oven baked crisp on the outside and fluffy on the inside jacket potatoes

With a selection of fillings:

### Choose 3 Toppings

Baked Beans

Curried Beans

Mature Cheddar

Red Slaw

Chilli Con Carne

Guacamole & Sour Cream

Crispy Bacon

BBQ Chicken

Jalapenos & Salsa

## Cones of Mini Fish & Chips

Served with salt and vinegar and pots of mushy peas, Heinz tomato sauce and tartar sauce. \* ~

## Nacho Time

### Choose 2 Nacho Flavours –

Original, Chilli, Cheesy, BBQ

### Choose 3 Toppings –

Cheese Sauce, Fried Onion, Salsa, Buffalo Chicken, Pulled Pork, Jalapenos, Chilli Mince, Pesto, Parmesan Shavings, Grated Mature Cheese, Sour Cream, Guacamole.

## Build your own Burger

### All homemade, Choose 2 burgers:

Beef burger, Lamb burger, Vegetarian burger, (V) Lamb & mint burger, Battered chicken.

### Choose your buns:

soft white, Sesame seed, Brioche, Wholemeal, Gluten-free

### Choose 4 toppings:

Mature cheddar cheese, Monterey Jack cheese, Mexican cheese, Lettuce, Tomatoes, Cucumber, Girkin, Bacon, Eggs, Fried onions, Hash browns, Jalapeno.

### Add your sauces:

Mayonnaise, Garlic mayonnaise, Tomato relish, Sweet corn relish, BBQ, Mint, Burger sauce.

## All Day Brunch

Bacon, Sausage, Scrambled Egg, Tomatoes, Baked Beans, Mushrooms, Black Pudding, Hash Browns, Staffordshire Oatcakes and Plenty of sauce.

## Staffordshire Oatcakes

Choose 2 Oatcakes:

Bacon & Cheese

Bacon, Cheese & Tomato

Bacon, Cheese & Mushrooms

Sausage & Cheese

Sausage, Cheese & Mushroom

Bacon, Sausage & Cheese

Sausage, Cheese & Mushroom

Cheese & Onion

Cheese & Tomato

All served with Red & Brown Sauce

## Classic Buffet

Can be made to suit all dietary requirements, please make us aware of these when booking

Please let us know your choices of Savoury items and fillings.

Selection of sandwiches & wraps with a choice of 6 Fillings

**Fillings** – Beef, Beef Salad, Beef & Mustard, Ham, Ham Salad, Ham & Tomato, Pork & Stuffing, Pork & Apple Sauce, Chicken, Chicken & Stuffing, Chicken Salad, Turkey & Stuffing, Turkey & Cranberry, Cheese Salad, Cheese & Onion, Tuna Mayo, BLT, Egg Mayo, Plant Based Chicken or Hummus & Red pepper

**Choose 6 Items from the choices below**

Savoury Quiches

Halloumi & Roasted Vegetable Stack

Cheese Rolls

Hog Sausage Rolls

Mushrooms stuffed with Sundried Tomatoes & Mozzarella

Feta & Cherry Tomato Sticks

Selection of Doritos and dips

Olives, Sundried Tomatoes & Garlic

Toasted Bruschetta with Roasted Tomato & Mixed Herbs

Vegetable Spring Rolls with Sweet Chilli Dip

Indian selection – Onion Bhaji, Samosas, Pakoras and Dip

Hummus and Crudites

Sticky Sausage

Fruit Skewers- Melon, Kiwi & Strawberries

Arancini Balls & Sundried Tomatoes

Chicken Strips with Sweet Chilli Dip

Satay Chicken Sticks

Falafel & Dip

Charcuterie Skewer with Pasta

Halloumi Sticks & Dip,

Jerk Chicken Sticks

Mozzarella, Spinach, Tomato & Balsamic Skewer

French or curly fries. (v) \* ~ ✓

Hand Cut Chips. (v) \* ~ ✓

Potato Wedges. (v) \* ~ ✓

Sweet Potato Fries. (v) \* ~

### Additional Items to add to any evening food options

Dishes with the following symbols can be made using alternative ingredients to suit when pre-ordered.(v)  
Vegetarian ✓ Vegan \* Gluten Free ~ Lactose Free

## Cheese Sharing Platter

Serves 8

Can be made to accommodate (v) ✓ \* ~

### Cheeses –

Welsh Brie, Oaked Smoked, Camembert, Shropshire Blue and Mature Cheddar

### Served with Slices of -

Salami, Celery, Gherkins, Fresh Fruits, Pistachio Nuts, Apple Old Age Chutney and Artisan Breads and Biscuits



## Cheese Tower

Hartington Stilton. (V)

Black Bomber Extra Mature. (V)

Green Thunder Herbs and Garlic. (V)

Beechwood Smoked Cheddar. (V)

Sussex Brie. (V)

Served with Fresh Fruits.

Biscuits, Breads and Crisp Thins.

Apple Chutney, Beetroot Chutney, Caramelised Onion Chutney.

Pickles, Silverskin Onions, Piccalilli or Branston Pickle.

Choose 2 Chutneys or 2 Pickles.



# Frequently asked questions

## How do we arrange an appointment with you to discuss our wedding or event catering?

An appointment can be made over the phone or via email. A member of our team will visit you at a time convenient for you. We always try to make the appointment in the comfort of your own home to discuss your requirements wherever possible, or you can visit us at our premises - subject availability.

## What do we discuss during the meeting and what happens next?

The focus of the meeting is to get to know you a little better and to get a feel of what you are looking for, we will talk through your plans, menu and event ideas, once we have a better idea of what you require for the event we will put together a detailed proposal and quote for your day. Tasting sessions can be arranged if required and for this, we invite you to our showroom.

## How far do you travel?

Distance is not a problem for us we travel up and down the country. There may be a travel fee.

## How long can you hold our proposed date?

It partly depends on the date! The summer months are always very busy and we do get booked up 3 years in advance, the main thing for us is that you know we are available if you need us and so we keep in touch with you to see how things are moving along. We can accommodate multiple events on one day!

## We'd like to book with you, but we'd also like to try the food first! Is that possible?

Absolutely we value the personal touch where clients are handled one to one directly by ourselves, we hold our tastings in our showroom where you can try a selection of dishes – usually 4 canapes, two starters, two main courses and two desserts, depending on what you are thinking of having on your day, there is a £50 charge for the tasting which will be deducted from your deposit upon confirmation of your booking. You can even bring your parents to try our food too!

## We're convinced! What happens next?

To secure the date and price quotation we ask for a booking fee along with a signed copy of our terms and conditions. The deposit only confirms our services on that date, the final balance is invoiced to you 4 weeks before the big day when you know the final numbers and details. Once the booking fee is paid the date is booked and confirmed.

## How can I pay?

We can offer the most modern forms of payment for your ease, we are happy to take payments by, Cash, B A C S, Debit card, and monthly payments all set up to help with your budgets.

## What does "Price per person" include?

Ridgway Caterers offer a Detailed Pricing Structure so that our clients understand the total amount of money they will have to spend.

Our price includes all crockery, cutlery, white luxury table linen, service staff, all kitchen equipment, laying-up of all tables, all food delivered in refrigerated transport, locally-sourced and freshly prepared on-site, all washing-up and clearing away after the event, there are no hidden extras in the cost.

Extras may include coloured linen hire, etc. All prices are exclusive of VAT

## Can I offer my guests a choice menu?

Yes by all means, we will tailor your menu to suit your needs; choice menus on the day will not affect your price if pre-booked before your event 4 weeks in advance - but please note we will need to know the exact numbers for each choice in advance, and we will also need a detailed table plan showing where each guest is sitting and what their choices are.

Our Choice menu consists of 2 choices plus a dietary for each course. (additional choices are available at an extra cost)

### **Can I order something that isn't on any of your menu options?**

Yes, we are more than happy to prepare and cook any food that you require even if it's not on our menus, all our menus are interchangeable.

### **Can you cater for special dietary requirements?**

Yes, we can. We will ask you about these at your tasting and when we ask for final numbers and details and suggest any menu alternatives or adjustments necessary. Please ask us about allergen information if required – we will be happy to provide it!

Please note we work with allergenic ingredients in our kitchen, We can cater for special dietary requirements as well as those with food allergies, We cannot guarantee that meals will not contain traces of allergenic ingredients. We will adapt the meal as best as we can to avoid this.

### **Do we have to have a three-course formal meal?**

No, we are happy to devise menus for two-course meals, family-style services, buffets or canapé receptions – it is entirely up to you! We can advise depending on the timings of your day, but again, it is your day.

### **What training do your staff have and what do they wear?**

We have a pool of regular event staff and chefs who have worked for us for years we hold training sessions for new staff and all are routinely trained in Food Hygiene practices. We Proudly boast a 5\* hygiene rating.

Staff are smart and presentable and wear all-black shirts, aprons, black gloves, gold ties, black trousers, black shoes, masks and bar aprons.

Our staff which prepare your food and look after you at your tasting will be at your function so you are familiar with them

### **Will you be able to cut and serve our cake?**

Yes, we'd be happy to do this. Traditionally wedding cake was served with coffee, but we've found that more and more people prefer to serve their cake as part of their evening food. We will cut and serve your cake free of charge if we are still present at the venue.

### **We would like a bar in the evening. Is that something you could do?**

We would be happy to provide a bar and bar tariff is available on request. Please check with your venue that this is possible, as some venues prefer to provide bar services themselves. We will happily provide any requested drinks in accordance with venue rules. You may need a Temporary Events Notice depending on your venue.

### **Are you licensed?**

Yes, we provide public liability and product insurance, we have personal license holders for your alcohol and bar requirements.

### **Sustainability**

We aim to minimise our impact on the environment and use quality locally sourced food. We use eco friendly containers for our evening food which are then recycled. We try to reduce our carbon footprint as much as possible.





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