



*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!

*Ridgway*  
CATERERS

**Gerald and Natalie Littlehales**

Directors of Ridgway Caterers





## *Index*

<b>CANAPES</b>	<b>PAGE 1</b>
<b>STARTERS</b>	<b>PAGE 2</b>
<b>MAIN COURSES</b>	<b>PAGE 3</b>
<b>SPECIALITY MAIN COURSE DISHES</b>	<b>PAGE 3</b>
<b>DESSERT</b>	<b>PAGE 4</b>
<b>CHILDREN'S MENU</b>	<b>PAGE 4</b>
<b>RUSTIC BANQUET</b>	<b>PAGE 5</b>
<b>VINTAGE &amp; HIGH TEA</b>	<b>PAGE 5</b>
<b>OLD ENGLISH FAVOURITES</b>	<b>PAGE 6</b>
<b>BARBEQUE MENU</b>	<b>PAGE 7 - 8</b>
<b>BOWL FOOD</b>	<b>PAGE 9</b>
<b>STREET FOOD &amp; EVENING FOOD</b>	<b>PAGE 9 - 11</b>
<b>EVENING OPTIONS</b>	<b>PAGE 12 - 14</b>
<b>DRINKS</b>	<b>PAGE 15 - 16</b>
<b>FAQ'S</b>	<b>PAGE 17 - 18</b>

## *Build Your Own Bespoke Menu*

### *Canape's - Cold Selection*

Toasted rye bread with smoked salmon & dill cream cheese  
Pastry boat 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.  
Steak Tartar spoons with Cornichons and Capers.  
Mini Baguette with peppered Beef, Rocket and Roasted Garlic.  
Chicken Terrine with a Bread Sauce Topping.  
Spiced Baby Beetroots with Pancetta.  
Mini Scotch Eggs with Apple Chutney.  
Tomato, Feta and Pesto sticks. (V)



### *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.  
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.  
Swedish Meatballs with Salsa.  
Camembert with Smoked Pancetta Parcels.  
Sticky Sausage Sticks with Barbecue / Honey sauce.  
Mini Beef Burgers and Beers.  
Mini Fish & Chips.  
Toasted Ciabatta with Minted Mushy Peas.  
Mini Tacos served on Lime Wedges.  
Pigs in Blankets.  
Spiced Vegetable Bon Bon with Mint Yoghurt (V).  
Halloumi and Chips (V).  
Steak and Chips.  
Crab Meat Stuffed Mushroom Caps.  
Staffordshire Oatcake Whirls with Mature Cheddar and Bacon.  
Mini caramelised leek & cheese tartlets. (V)  
Goats cheese, asparagus and caramelised red onion tartlets. (V)

## Starters

Offering a Choice of Two or Three Course Menus, accompanied by a select of warm bread rolls, Freshly Brewed Filter Coffee, Tea or Decaf with a selection of Mini Petit Fours.

Homemade Soup of your choice.

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)

Spiced Parsnip. (V)

Minted Pea and Smoked Bacon.

Classic French Onion with Gruyere Cheese Crouton. (V)

Baked Garlic Mushrooms and Cheddar Cheese with Parmesan Bread Crumbs on a Toasted Brioche Bread. (V)

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)

Wild Mushroom and Blue Cheese tartlet with Rocket and Cranberry. (V)

Medley of Melon served with Parma Ham & King Prawns.

Sautéed Wild Mushroom in a Chive and Garlic Sauce served on a Toasted Ciabatta. (V)

Smoked Chicken with Avocado and Bacon Salad with a Honey and Mustard Dressing.

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.

Norfolk Shore Crab Cake on a Bed of Minted Peas with a side of Sweet Chilli.

Chicken and Bacon Caesar Salad.

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

Pancetta with Black Pudding and Avocado Salad.

Cucumber Risotto with Jalapeno Peppers served with Fresh Coriander. (V)

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.

Pan Fried Scallops with Black Pudding on a Pea Puree.

King Prawn and Red Apple Tian served with Brandy Marie Sauce.

Salmon en Croute served with a Watercress Jus.



## Main Course

### Roast of your Choice with Full Accompaniments.

Silverside of Beef or Leg of English Lamb or Herb Chicken or Escalope of Turkey or Loin of Pork.

Sea-Bass on a bed of Artichoke and Kale with a Lemon Cream Ju.

Slow roasted Topside of Beef Bordelaise Mushrooms, Onions, Marrow, and Merlot served on a bed of Root Vegetables.

Supreme Chicken Stuffed with Mozzarella and Sun-Dried Tomato with a Tomato and Basil Jus.

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

Stuffed Staffordshire Turkey Escallop with Pork and Sage Stuffing Wrapped in Smoked Bacon with a Fresh Cranberry Ju.

Corn-fed Fillet of Chicken wrapped in Pancetta served with Wild Mushroom Jus.

Beef Stew with Herb Dumplings, Malbec Jus with Fresh Pea-shoots.

Panache of Free Range Chicken Stuffed with Spinach, wrapped in Parma Ham – Dressed with a Chardonnay Sauce.

Rump of Lamb Encrusted with Parsley and a Cranberry and Port Jus.

Tenderloin of Pork served with a Crispy Mustard & Honey Topping.

Gressingham Duck Supreme Served Pink on a bed of Purified Parsnips and Caramelised Shallots.

Cajun Spiced Salmon served with Mango Salsa Lime Creme Fraiche, dressed with Lemon Grass.

Lamb Shank with roasted Garlic Shallots & a Merlot Jus.

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

Lamb Chump Slowly Braised on a bed of Welsh Leeks served with Mint Jelly.

Grilled Wild King Salmon with Red Peppers Chimichurri and Lemon Cream.

Fillet of Cod with Crusted Topping served on a bed of Braised Cabbage & Leeks, served with a Chive Butter Sauce.

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

## Vegetarian & Vegan

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).

Root Vegetable Lasagne of Butternut Squash, Pumpkin and Sweet Potato (V)

Wild Mushroom and Spinach Risotto. (V)

Oriental Stir Fry Noodles with a Sweet Plum Glaze, served with a tower of wild rice. (V)

Fig and Stilton Oatcakes. (V)

Caramelised Onion Tart with a duo of Grilled Farmhouse Cheese, Rocket & Parmesan Salad. (V)

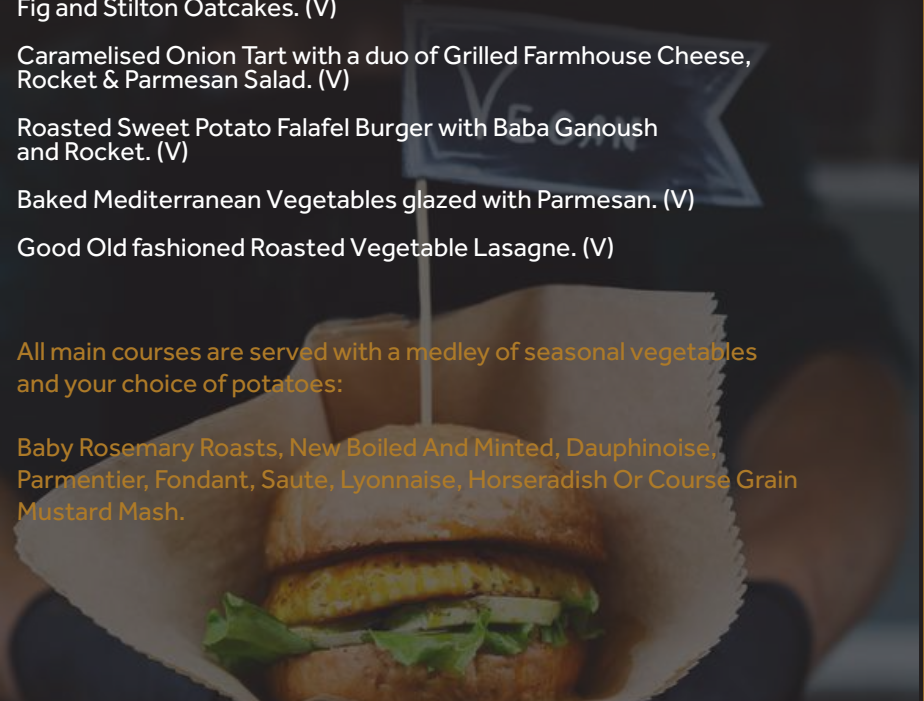
Roasted Sweet Potato Falafel Burger with Baba Ganoush and Rocket. (V)

Baked Mediterranean Vegetables glazed with Parmesan. (V)

Good Old fashioned Roasted Vegetable Lasagne. (V)

All main courses are served with a medley of seasonal vegetables and your choice of potatoes:

Baby Rosemary Roasts, New Boiled And Minted, Dauphinoise, Parmentier, Fondant, Saute, Lyonnaise, Horseradish Or Course Grain Mustard Mash.



## *Desserts*

Individual Cheese Platter: Hartington Stilton, Mature Cheddar, Wensleydale with Cranberry, a Smoked cheese served with chilled Grapes and Beetroot Chutney.

Jelly Shots Topped with Panna Cotta and Chocolate pencils.

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.

Tiered Genola Sponge with Fresh Orange Cream and Pistachio Crumble.

Raspberry & Blackcurrant Crumble with Cinnamon Custard.

Apple Frangipane with Orange Sorbet.

Sticky Toffee Pudding with Caramel Sauce and Crème Anglaise.

Black Forest Profiteroles with fresh Cream & Marinated Cherries.

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

Summer Fruit Cheesecake with Fresh Cream & Summer Fruit Compote.

Strawberry Eaton Mess.

Baked Sticky Toffee Cheesecake with vanilla pod & fresh cream.

Poached Pear, Salted Caramel Ganache and Hazelnut Praline.

Individual Pavlova with Fresh Raspberries & Syllabub Cream.

Arctic Roll with Fresh Raspberries.

Strawberry topped Shortbread, Raspberry Coulis served with Mint Choc Chip Ice cream.

Dark Chocolate Torte and Vanilla Pod Chantilly Cream.

Vanilla Crème Brulee with Rhubarb & Apple Compote.

*Build your own bespoke menu*

## *Childrens Starters*

Tomato Soup with Bread Dippers. (V)

Fresh Chilled Melon. (V)

Potato Skins filled with Bacon & Cheddar Cheese.

## *Childrens Main Courses*

Mini Beef Burgers. (V option available)

Chicken Strips. (V option available)

Fish Fillets.

Pizza Wedges. (V)

Sausages. (Quorn Sausages available)

Sliced Breast of Chicken. (Quorn Strips available)

Platter of Sandwiches served on White or Wholemeal Bread shaped in fingers with fillings of:

Ham, Peanut Butter, Jam, Cheese or Tuna.

*Main course dishes served with a choice of two items chips, potato wedges, potato waffles, mashed potato, baked beans, garden peas or mixed vegetables.*

## *Childrens Desserts*

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

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

## *Rustic Banquet*

Take your guests on a step back in time with a truly rustic feel offering our banquet, eaten with traditional wooden cutlery, if preferred.

Vegetable Broth with Herb Dumplings served with Warm Rustic Breads.  
(V)

Platters of Roasted Meats, Pork, Chicken, Honey Roasted Ham.

Roasted and Baked Rosemary Potatoes.

Roasted Carrots, Parsnip, & Onions.

Deep filled Bramley Apple Pie.

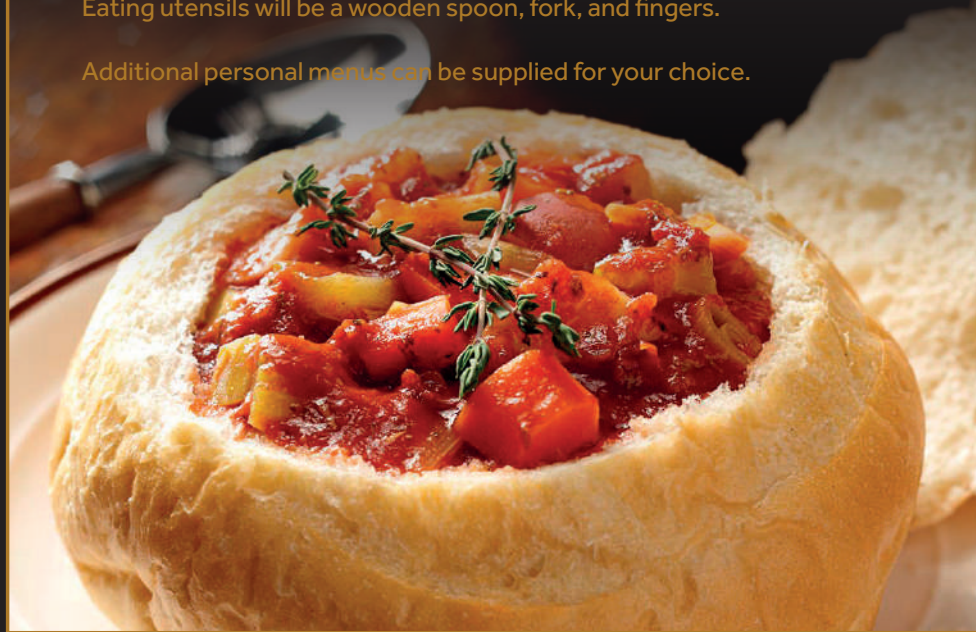
Chunks of Cheese and Grapes.

Each guest will receive a purpose made bread bowl, which they will use to eat their food from.

Food selections will be placed on each table for guests to help themselves.

Eating utensils will be a wooden spoon, fork, and fingers.

Additional personal menus can be supplied for your choice.



## *Vintage Afternoon Tea*

Selection of Sandwiches on Granary, White, Rye or Onion bread.

### **Fillings Of:**

Cream Cheese with Cucumber or Smoked salmon.

Roasted Ham with coarse grain Mustard and Pesto.

Rare Beef with Homemade Horseradish Sauce.

Coarse Pate with Cranberry Pickle.

Creamed Egg with Avocado. (V)

Prawn with Marie Rose Sauce.

Mini Homemade Scones, Blueberry, Strawberry or Cheese

With Fresh or Clotted Cream.

Mini Creamed Victoria Sponges, Plain, Chocolate or Ginger

Selection of Fine Teas.

## *High Tea*

Homemade Fruit Scone served with a Pot of Butter, Jam and Double Cream.

A Pot of Fruit filling for Scone.

Shot Glass of Fruit Panna Cotta.

2 x Fresh Cream and Fruit Filled Cakes

2 x Mini Cocktail Cakes

6 x Fingers of Sandwiches on White and Granary Bread.

### **Fillings Of:**

Smoked Salmon, Ham and Cranberry, Rare Beef and Horseradish, Cream Cheese and Cucumber, Egg with Grain Mustard and Watercress.

Tuna and Mayonnaise.

4 x Different Flavoured Teas and plenty of Boiling Water.

Vegetarian and vegan options available.



## Back to Basics

### Starters

Your favourite Soup.  
A Selection of warm Petit Pan Bread Rolls.

### Main Course

Three Flavoured Homemade Sausages, served with Creamy Mash Potato, Minted Peas and Onion Gravy. (Quorn Sausages Available)

### Desserts

Bramley Apple Pie with Custard.

Freshly Brewed Filter Coffee, Tea or Decaf with a selection of Mini Petit Fours.

## Surf It

### Main Course

8oz Sirloin Steak with a Fresh Salmon Fillet.

Or

8oz Ribeye Steak with a Mediterranean Lobster Tail.

Or

8oz Rump Steak with a King Dublin Bay Prawn Skewer.

Or

Flat Mushrooms, Caramelised Shallots, a Sprig of Vine Tomatoes on a Fondant Potato. (V)

### Desserts

Mini Trio of Desserts.

Vanilla Cheesecake, Citrus Lemon Torte and Sticky Toffee Pudding with Toffee Sauce and Fruit Coulis.

Freshly Brewed Filter Coffee, Tea or Decaf with a selection of Mini Petit Fours.

Main course served on wooden boards.

saucers available at no extra charge, tartar, pepper and béarnaise.

## A little bit more

### Starters

Traditional Prawn Cocktail with Granary Bread and Butter with a Marie Rose Sauce.

Or

Breaded Garlic Mushrooms with a Garlic Mayonnaise Dip.

A Selection of warm Petit Pan Bread Rolls. (V)

### Main Course

Roasted Chicken Breast with Sage and Onion Stuffing Balls.

Or

Vegetable Lasagne. (V)

Baby Rosemary Potatoes and a Medley of Seasonal Vegetables.

### Desserts

Strawberries and Cream.

Freshly Brewed Filter Coffee, Tea or Decaf with a selection of Mini Petit Fours.

## Steak It

### Main Course

12oz T. Bone Steak.

Or

8oz Prime Angus Fillet Steak.

Or

10oz Prime Angus Sirloin Steak.

Flat Mushroom, Caramelised Shallots, Vine Tomatoes. (V)

Hand-cut Fries with Sea-salt.

### Desserts

Apple Frangipane with Vanilla Scoops.

Freshly Brewed Filter Coffee, Tea or Decaf with a selection of Mini Petit Fours.

The steaks are prepared rare, medium and medium well, served on wooden boards. saucers available at no extra charge, pepper, béarnaise and blue cheese.

## Barbecue - Meats

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.

Halloumi, Courgette and Red Onion Kebab. (V)

Lamb Kofta Kebabs.

Minted Chicken and Red Onion Kebab.

Lime infused skin on a lemon sole.

Chargrilled Chicken and Sweet Pepper Kebab.

Tuna Steaks with Lemon and Lime dressing.

Sticky BBQ Chicken Thighs.

King Prawn Skewers with plum and soy coating.

Round Green Farm Venison Haunch Steaks.

Rump Steak and Mushroom Kebab with Dijon Mustard Marinade.

6oz Lamb Rump Marinated in Mint and Olive Oil.

Scallop and Smoked Chorizo Kebab.

Jamaican Jerk Pork Tenderloin.

Baby Corn on the Cob with Chilli. (V)

Soy and Chilli Barbequed Tofu. (V)

Herb-infused Salmon En Croute.

Portobello Mushroom Stuffed with Spinach and Blue Cheese. (V)

Choose 3 Items.

Guest can collect food from the barbeque or it can be served to your tables at no extra cost.

## 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)

Roasted Butternut Squash Cous Cous Salad. (V)

Panzanella Salad. (V)

Fattoush Salad. (V)

Spiced Noodle Herb Salad with Green Thai Dressing. (V)

Three Bean and Pancetta Salad.

Roasted Beetroot with rocket and walnuts. (V)

French Bean, Shallots and Roasted Courgette Salad. (V)

Choose 4 Salads



## Barbecue – Potato Dishes

Baked Jacket Wedges.

Sauté.

New Minted Boiled.

Rosemary Roasted Potatoes.

Potato Skins.

Hand Cut Fries.

Skinny Fries.

Sweet Potato Fries.

Parmentier Potatoes.

New Potatoes sautéed in Balsamic.

Honey Baked Potatoes stuffed with Mature Cheddar Cheese.

Choose 1 Potato Dish.

All barbeques are served with rustic breads.



## Desserts

Individual Cheese Platter: Hartington Stilton, Mature Cheddar, Wensleydale with Cranberry, Smoked cheese served with chilled Grapes and Beetroot Chutney.

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

Chunky Fresh Fruit, wrapped in foil laced with Crème De Menthe, baked on the Barbeque and topped with Vanilla Ice Cream.

Lemon Citrus Tart with Fresh Strawberries and Chantilly Cream.

Raspberry and Blackcurrant Crumble with Cinamon Custard.

Sticky Toffee Pudding with Caramel Sauce and Crème Anglaise.

Chocolate Bread and Butter Pudding drizzled with Warm Chocolate Sauce.

Black Forest Profiteroles with fresh Cream and Marinated Cherries.

Summer Fruit Cheesecake with Fresh Cream and Summer Fruit Compote.

Baked Sticky Toffee Cheesecake with Vanilla Pod and Fresh Cream.

White chocolate and Apricot Roulade with Chopped Poached Apricots.

3 Shot Jellies Raspberry Sourz, Black Sambuca or Orange Cointreau topped with Panna Cotta.

Popping candy ice cream with a brandy snap crisp.

Candy floss sticks.

Tiered Victoria Sponge with strawberries, Vanilla Cream and Pistachio Crumble.

Individual Pavlova with Fresh Raspberries and Syllabub Cream.

Choose 2 Desserts. Visit our sweet selection for additional choices.

Guests can collect food from the barbeque or it can be served to your tables at no extra cost.

## Specialist Barbecue Desserts

Chunky fresh fruit, wrapped in foil laced with Creme De Menthe, baked on the barbeque and topped with vanilla ice cream.

## *Evening Options – Bowl Food*

Bowl food is served from our grazing area in hand-sized bowls and comes ready to eat with a small fork. The idea behind a bowl food menu is so guests can stay standing to mingle and have a chat while they eat.

Take a look at our individual desserts in our additional extras section to compliment our bowl food.

Bangers and Mash.

Plain, Cheese, Mustard Grain or Horseradish Mashed Potato with Pork and Leek, Pork and Tomato or Beef and Herb Sausages served with a Pork and Cider Gravy.

Char Sui Pork Noodles.

Roast Pork, Crunchy Asian Vegetables and Noodles in a sweet Aromatic Sauce.

Chicken Korma with Pilau Rice.

Roast Salmon with Mint, served on a bed of Jewelled Cous Cous.

Chilli Con Carne with Boiled Rice.

Green Vegetable Thai Curry and Thai Rice. (V)

Butternut Risotto with Coconut Milk and Five Spices. (V)

Minced Braised Lamb with Root Vegetables and Grain Mustard Mash.

Cranberry and Free Range Chicken Salad.

Steak Pie and Mushy Peas.

Staffordshire Lobby.

Prices apply for evening options only when taken alongside a daytime wedding menu.

## *Street Food*

Our street food is served in cardboard boxes with wooden eating utensils and a load of wipes.

### *Pub Grub*

Steak Pie or Pudding, Mushy Peas, Hand Cut Chips and Gravy.  
Cheese Pie and Cheese Sauce. (V)

### *Sticky Fingers*

A box of Sticky Ribs and Chicken Wings.

*Choose your flavours:*

Barbeque.

Honey and Whole Grain Mustard.

Garlic Mayonaise.

Yoghurt and Mint.

Salsa.

Garlic, Tomato and Onion.

### *Gourmet Box*

8oz Sirloin or Rump Steak Strips.

*Cooked Rare or Medium Rare.*

Onion Rings.

Handcut Chips.

Crunchy Salad.

Vine Plumb Tomatoes.

*Sauces of your choice.*

## Stone Baked Pizza

**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.

**Tuna Nicoise**- Tuna, black olives, cherry tomatoes topped with rocket, red onion, and a drizzle of Caesar dressing.

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

Choose 4 pizzas.

## Pepper Pig

Traditional Roast Staffordshire Pig out on show with Crispy Crackling, sage and onion Stuffing and Apple Sauce on soft Baps with Crunchy Mixed Salad.

Minimum of 100 Guest.



## Barbecue

Homemade beef burgers.

Thick pork sausages. (Quorn Sausages Available)

Rosemary chicken drumsticks

Served with soft baps and rolls, Relishes and mustards.

SunBlush tomatoes. (V)

Basil pasta salad. (V)

Homemade Coleslaw. (V)

Mixed leaf salad with French dressing. (V)

Couscous with roasted mixed peppers. (V)

## Caribbean

Chicken Deep Fried in a light Crisp Breadcrumbs 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.

## *Paella*

Served from large paella woks.

Seafood Paella.

Meat Paella Beef or Pork.

Vegetarian Paella with seasonal vegetables. (V)

Chicken and Chorizo Cazuela, with Saffron rice.

## *Swing Barbecue*

Bratwurst.

Frankfurter.

Pork and Leek Thick Sausages. ( Quorn Sausages Available)

Tomato and Pork Thick Sausages.

Honey Chicken.

Pineapple and Pork Skewers.

Pork Belly Slices with a Sticky Dip.

Buttery Baked Corn on the Cob. (V)

Beer Braised Short Ribs.

*Choose 3.*

Served With Coleslaw, Tahini Yoghurt and Caramelised Fried Onions.

Choose your Bread, Soft White Rolls, Brioche Baps, Rustic Breads.

## *Chip & Dip Bar*

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*

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 Fillings.*

## Sausage & Bacon Baguettes

A Selection of Sausage and Bacon Baguettes.  
(Egg Baguettes available for Vegetarian guests)

Served with Heinz Tomato Sauce, HP Sauce Brown Sauce and Mustard.

## Hot Dog Buffet

Selection of local free-range sausages, beef, tomato, pork, leek and vegetarian.

Add Bratwurst sausages. (Supplement £2.00pp)

Served with a selection of crusty cobs, soft buns and rolls  
Caramelised onions.

Roasted cherry tomatoes.

Pan-fried mushrooms.

## Ploughmans Buffet

selection of crusty cobs, soft buns and rolls.

**Carved Meats** - Turkey Breast, Topside Of Roast Beef, Honey Roast Ham, mature cheddar, red leicester.

Selection of pickles and sauces. (V)

Homemade coleslaw and tropical coleslaw.

Mixed leaf salad - Rocket, cherry tomato and parmesan salad.

## Jacket Potato

Oven baked crisp on the outside and fluffy on the inside jacket potatoes  
With a selection of fillings:

Baked beans (V), mature cheddar,(V) coleslaw,(V) chilli or prawns  
in Marie Rose sauce.

Mixed leaf salad. (V)

Vegetable salad. (V)

Selection of pickles and sauces. (V)

## Cones of Mini Fish & Chips

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

## Nacho Bar

**Nachos:** Original, Chilli, Tangy Cheese, Lightly Salted, Hint of Lime and BBQ.

(Choose 3 flavours of your choice)

**Sides of:** Salsa, Cheese sauce, Jalapenos, Guacamole, Fried onions, Sliced spring onions, Sour cream.

Sliced tomatoes, Black olives, Seasoned minced meat, Grated Monterey Jack cheese, Sliced mixed peppers.

Add Chilli con Carne. (Supplement £2.00pp)

Choose 4 toppings.

## Build your own Burger

**All homemade, Choose your burger:** Beef burger, Lamb burger, Vegetarian burger, (V) Lamb & mint burger, Battered chicken.

Choose 2 burgers.

**Choose your buns:** soft white, Sesame seed, Brioche, Wholemeal, Gluten-free

**Choose your toppings:** Mature cheddar cheese, Monterey Jack cheese, Mexican cheese, Lettuce, Tomatoes, Cucumber, Girkin, Bacon, Eggs, Fried onions, Hash browns, Jalapeno.

(Choose 4 toppings of your choice)

**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*

Cheese, Bacon, Egg, Sausage, Tomatoes, Mushrooms.

Chicken Tikka.

Cream Cheese and Chorizo Sausage.

Scrambled Egg and Roasted Red Peppers. (V)

## *Finger Buffet 1*

A Selection of Sandwiches, Wholemeal and White flavoured Wraps

*Choose 8 different fillings of your choice.*

Breaded Chicken Strips.

Hog Sausage Rolls.

Pigs in Blankets.

Melton Mowbray Pork Pies.

Broccoli and Red Onion Tart. (V)

Smoked Mackerel Parfait on Toasted Tiger Bread.

Three Flavoured Kettle Crisps.

## *Finger Buffet 2*

Mini baked baguettes granary & white with fillings of:

Bacon, lettuce & tomatoes.

Egg mayo with cracked black pepper. (V)

Chicken tikka.

*Also included*

Chicken satay with sweet chilli dip.

Vegetable spring rolls and samosas served with yoghurt & mint dip. (V)

BBQ minted chicken pieces.

Leek & Herb sausage wrapped in smoked bacon.

Bowls of crisp mixed salad.

## *Additional Extras*

French or curly fries.

Hand Cut Chips.

Potato Wedges.

Sweet Potato Fries.

Olives, gherkins, onions mixed with feta cheese.



## Sweet Selection

Baked Raspberry Bakewell Cheesecake.  
Lemon Drizzle Loaf.  
Toffee and Banana Cheesecake.  
Chocolate Fudge Cake.  
Lemon Meringue Roulade.  
White Chocolate, Walnut and Banana Loaf.  
Deep Victoria sponge Cake.  
Deep Iced Coffee Sponge Cake.  
Raspberry Creme Brûlée.  
Salted Caramel Chocolate Pot.  
Pecan Tarts.  
Raspberry Jam Bakewell Tart.  
Chocolate Brownies.  
Bakewell Tart.



## 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.*



## *Build your own bespoke drinks options*

### *Arrival / Reception*

1 Glass of Shloer

1 Glass of House Wine, Chardonnay, Sauvignon, Merlot or Zinfandel.

1 Glass of Cava, Sparkling wine.

1 Bottle of Beer, Corona, Budweiser, Peroni, Becks, Desperados or Mythos

1 Glass of Pimms

1 Glass of Prosecco

Pimp your Prosecco, Blackcurrant, Orange, Elderflower, Fresh Strawberries, raspberries and Blackberries.

1 Glass of Bellini Cocktail. Fresh Raspberries, Caster sugar and Prosecco

1 Glass of Elderflower fizz Cocktail. Hendricks Gin, Elderflower, lemon and Cucumber Garnish.

1 Glass of Cherry Bakewell Fizz Cocktail. Fresh Cherries, Disaronno and Prosecco.

1 Glass of House Champagne. Charles de Villenfin Brut NV.

1 Glass of Laurent – Perrier Brut Champagne.



### *Meal*

1 Bottle of Shloer Per Bottle.

1 Glass of House wine. Chardonnay, Sauvignon, Merlot or Zinfandel

½ a Bottle of House Wine. Chardonnay, Sauvignon, Merlot or Zinfandel

1 Bottle of House Wine. Chardonnay, Sauvignon, Merlot or Zinfandel.

1 Bottle of Cava. Sparkling Wine.

1 Bottle of Prosecco.

1 Bottle of House Champagne. Charles de Villenfin Brut NV

1 Bottle of Laurent – Perrier Brut Champagne

### *Toast*

1 Glass of Shloer.

1 Glass of House Wine. Chardonnay, Sauvignon, Merlot or Zinfandel

1 Glass of Cava. Sparkling wine.

1 Glass of Prosecco.

3 Shots of Sourz. Cherry, Raspberry or Apple.

3 Shots of your choice.

1 Glass of House Champagne. Charles de Villenfin Brut NV .

1 Glass of Laurent – Perrier Brut Champagne.

All wine and prosecco measures are 125ml, 6 glasses of wine or prosecco per bottle.

Jugs of iced water will be provided on each wedding breakfast table free of charge, please enquire about corkage charge if required

## White Wine

### Laughing Giraffe –Chardonnay

SOUTH AFRICA – This Chardonnay is packed full of citrus and tropical flavours which give way to beautiful balances, crisp finish.

### Cielo Sauvignon Blanc

ITALY – A delicate, crisp white with touches of nettles and gooseberry. Bright, well balanced and refreshing.

### Capriano Pinot Grigio

ITALY – So popular due to its amazingly easy drinks nature, typified by pear drop and delicate almond flavours.

### Taringi Sauvignon Blanc

NEW ZEALAND – Notes of gooseberry and ripe guava. Beautifully fresh and crisp on the finish.

### Thomas Bassot Chablis

FRANCE - Unoaked Chardonnay grapes produce peach & fig flavours and steely acidity with a lingering, light buttery finish.

## Red Wine

### Willowood Merlot

USA – Plenty of sun-ripened fruit showing plum and damson flavours: soft, supple and well-rounded.

### The Accomplice Shiraz

AUSTRALIA – Juicy redcurrants and blackberries. Medium bodied with soft oak tannins and a hint of peppery spice.

### Adivino Rioja

SPAIN – A soft easy drinking Rioja, blackcurrant fruits with hints of spice and mellow oak.

### Septima Malbec

ARGENTINA – Aromas of fresh berries balanced with the oak, plus vanilla and roasted scents with a velvety full-bodied palate.

### Cotes du Rhone Guigal

FRANCE – From one of the Rhon valley's most prestigious producers, this red is medium- bodied with soft cherry and raspberry fruit, and a warming peppery finishes.

## Rose Wine

### Wildwood Zinfandel Rosé

USA – Mouth –watering summer berry flavours create this refreshing rosé.

### Capriano Pinot Grigio Rosé

ITALY – A traditional blush with a delicate and elegant bouquet, a full flavoured wine with lots of berry flavours and a refreshing dry crisp finish.

## Bubbles

### Villa Sandi Prosecco

ITALY – A light dry, refreshing, and delightfully elegant Prosecco. Subtle aromas of blossom and flavours of ripe apples

### Bach Moscato Frizzante

ITALY - Intense floral and citrus aromas. The taste in the mouth is fresh, creamy and intense, with a pleasant floral background, a sweetness that is typical of the variety and finish that is long.

### Siva Prosecco

ITALY – Fully sparkling, lightly nutty, and fruity. Clean and fresh on the palate.

### Zonin Rosato Spumante

ITALY – Light salmon pink in colour, dry, light and fruity with wonderful summer fruits and hints of acacia flowers.

### Charles de Villenfin Brut NV

FRANCE – Classically made and very elegant, this quality Champagne is rich and full-bodied with rich flavours, a lively mousse, and fresh balanced finish.

### Laurent –Perrier Brut

FRANCE – Flavours of citrus and peach fruit mingle with noted of toast and cream with fine effervescence.

### Laurent –Perrier Cuvée Rosé

FRANCE – Delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery fragrant and dry. This rosé is rich and complex with a soft fruit flavour.

# 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.

## 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 4-8 canapés, two starters, two main courses and two desserts, depending on what you are thinking of having on your day, there is a small 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 we ask for a deposit payment 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 deposit 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 Cheque, 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 and glassware, white luxury table linen, full waitress service, 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, bar staff if required, etc.

## 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.

### **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!

### **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 every year for new staff and all are routinely trained in Food Hygiene practices.

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

### **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.





M 07785 734631 T 01782 268200 F 01782 268300  
E [ridgwaycaterers@gmail.com](mailto:ridgwaycaterers@gmail.com) W [www.ridgwaycaterers.co.uk](http://www.ridgwaycaterers.co.uk)  
Unit 4 Oldham Street, Joiners Square  
Hanley, Stoke on Trent, Staffordshire. ST1 3EY