



# Green Door Wedding catering

GENEROUS | COLOURFUL | MADE FOR SHARING

**Pre-wedding bridal party grazing platters  
- from six guests upwards**

**Home-made canapés  
(fish, meat, vegetarian, seasonal changes)**

**Wedding breakfast grazing menus**

**Desserts**

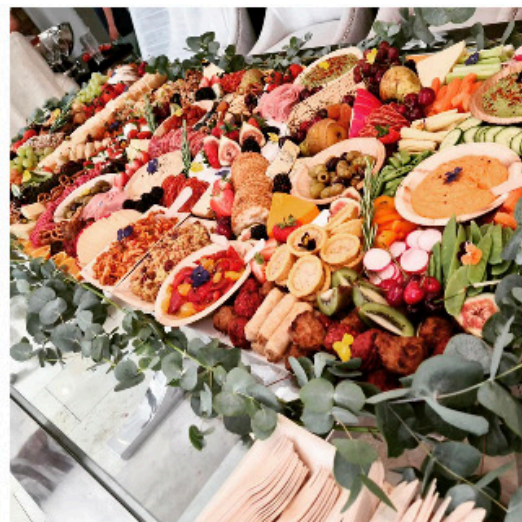
**Tea and coffee**

**Evening street food**

**Evening desserts**

Enjoy the luxury of beautiful food served in an informal, sociable way  
- share platters with your guests and present a feast that will be a fantastic  
talking point and a true celebration in every sense.

[greendoorcaterers.co.uk](http://greendoorcaterers.co.uk) | 01543 473383





# Wedding breakfast options

## Mediterranean themed banqueting grazing table

[Can also be served to the table on platters]

Selection of authentic cured meats, world cheeses, antipasti bar, crackers, toasts and homemade breads, tapas style savoury bites, fresh and dried fruit, crudités, Mediterranean style salads

## Traditional farmhouse themed banqueting grazing table

[Can also be served to the table on platters]

Selection of local reared and sourced cooked meats, British cheese selection, homemade pastries – pork pie, scotch egg, sausage rolls, quiche - chutneys, pickles, fresh fruit, homemade salads, crackers, toasts and homemade breads

## Afternoon tea themed grazing banquet

[Can also be served to the table]

Selection of delicate finger sandwiches and filled mini brioche rolls, mini savoury selection, homemade scones, jam and clotted cream, mini homemade cakes, patisserie, tarts and macarons, tea and coffee

## Brunch themed banqueting grazing table

Bagel and croissant bar served with cured meats, smoked salmon, salads and cheeses, waffles, pancakes, bacon and maple syrup, muffins and scones, jams and curds, fresh fruit bar, Greek yoghurt and berries

## Homemade pizza and pasta banqueting grazing table

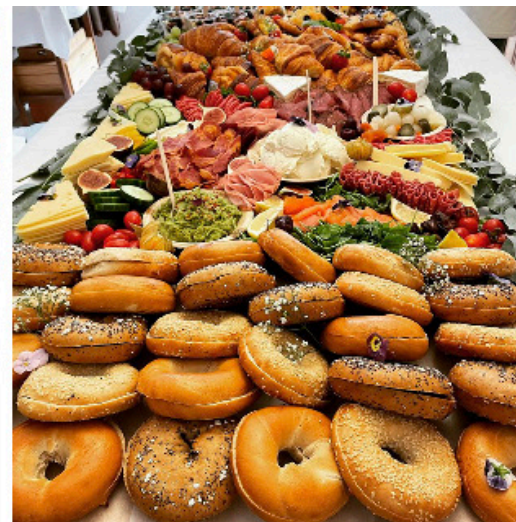
Selection of all our handmade pizzas served with cold pasta dishes, antipasti, homemade salads and homemade garlic bread

## BBQ themed grazing tables

Selection of locally sourced meat, fish or veg cooked on-site and served from our chaffing dishes – accompaniments served as a grazing option – salads, breads, dressings, relishes and sauces

## Sharing roast graze

Your choice of roast, sliced and served to your table accompanied by sharing bowls of crispy roast potatoes, baby new potatoes, potato croquettes, seasonal vegetables, onion gravy and giant homemade Yorkshire puddings.







# Dessert and evening options

## DESSERTS

[Can be served to the table or as a grazing table]

**Sharing homemade mini canapé style patisserie platters** - mini brownies, lemon meringues, eclairs, tarts, chocolate cups garnished with fresh berries and cream

**Cream tea** - homemade scones, homemade jam, clotted cream, fresh berries.  
Including tea and coffee service.

**Homemade individual desserts** - cheesecakes, Eton Mess, trifles, tiramisu

**Old school puddings** - homemade sticky toffee pudding, ginger and treacle sponge or jam and coconut sponge served with clotted cream, ice cream or local dairy custard

**Tea and coffee** - Taylors of Harrogate coffee selection plus Yorkshire Gold tea

## WEDDING CHEESE WHEEL TOWER

**From 4 - 8 tiers of locally sourced cheeses**  
presented in a tower and accompanied by fresh fruit, crackers and chutney

## EVENING STREET FOOD

[Our evening food options are presented buffet style on large wooden boards for self-service and include eco-friendly bamboo plates, wooden cutlery and napkins]

**Oriental** - Mini curry pots and flatbreads, filled bao buns, mixed chicken fillet skewers, vegetable samosas and onion bhajis

**Pizza Bar** - A selection of all our homemade pizzas served with homemade garlic bread and homemade coleslaw

**Traditional fish and chips** - individual guest portions  
**Slidershow** - mini sliders on our homemade brioche buns with pulled pork, bacon, chicken, beef, veggie, served with homemade salads

**Hog roast baps** - local Packington Pork is slow cooked for 36 hours and served in our homemade brioche buns with homemade stuffing, apple sauce and mini pots of coleslaw

## EVENING DESSERTS

**Sharing cheese boards** served with fresh fruit, crackers, toasts, chutneys and relishes

**Ice cream cart** - local dairy ice cream with cones or tubs

**Pick and Mix** sweet stand

**Doughnut** tower or wall

