



Weddings

## *What's Included*

Our package price includes :

- Initial event planning consultation
- Complimentary tasting of chosen menu for up to 6 key people
- All required crockery and cutlery for dinner
- All reception and table glassware
- Service team for the whole day with front of house manager
- White cotton table linen and white linen napkins
- Room set up as per your instructions
- Cake knife and stand
- Freshly prepared menu of your choice
- Complimentary master of ceremonies service, if required
- Clear down after food service

# Wedding Catering

The Sofood team love weddings! Our reputation for making wedding days memorable for all the right reasons precedes us. Our catering and events team pride themselves on going the extra mile to ensure your special day is perfect. Designed around diverse budgets, we can take on as little or much as you need. From freshly prepared menus to full event management it's our job to make sure that your wedding party is delivered with a smile and runs smoothly.

Our menus range from simple delivered buffets to full formal banquets with every possibility in between. We work with trusted local suppliers so that you can feel assured that the food served to your guests will taste wonderful and is presented with flair.

Our reliable network of quality suppliers includes every type of wedding service you could wish for and its always growing so we are more than happy to work with your choices and help you plan the day of your dreams



# Canapes

Duck parfait with caramelised orange

Mini stilton & broccoli tarts

Smoked salmon with caviar

Goats cheese & caramelised onion tarts

Home made cheese straws with olive dip

Mini Yorkshires with Beef and horseradish

Crispy bacon, cranberry and brie parcels,

Mini lamb koftas with a mild curry sauce.

Sweet potato wedges with chive crème

Thai crab cakes with a sweet chilli dip

Prawns in lemon & dill

Hot sausage with honey & mustard

Caprese bruschetta

Tuscan strudels

Tiny chorizo pizzas

**£1.75 each or 5 for £8.50 pp**



A Canape is described as a bread or pastry with a savory topping however we try to be creative with the first food your guests will receive.

The presentation, colour, shape, taste and texture are all considered when advising you on the selection to offer your guests as well as your favorites, the style and theme of your wedding and the season.

Canapes and fizz are often served in addition to a three course meal while the photographer creates magic. They can also be created as your starter or even as a three or four course less formal option with a canape starter main and dessert!





## Afternoon Tea

Quintessentially English and perfect for lazy summer afternoon weddings in marquees or village halls

A selection of delicate luxury sandwiches served on white and brown bread

Home cooked roast beef, horseradish & rocket  
Cream cheese and cucumber  
Honey roast ham and mustard  
Prawn Marie rose

Selection of savouries'

Home made scones with clotted cream & the finest strawberry preserve

Victoria sponge cake  
Cream éclairs  
Chocolate brownies  
Chocolate dipped strawberries

Your choice of fine teas with milk or lemon  
fresh filter coffee with cream

All served on mix and match vintage china.  
£29.00pp

Served on white china stands & tea plates  
£24.95pp



# Ploughman's Buffet

Roast Shropshire beef  
Baked Shropshire ham  
Roast chicken drumsticks

Dressed salmon & fish platter  
Assorted pork pies  
Cheeseboard

Buttered new potatoes  
Artisan bread basket  
Farm butter

Pickles, chutneys and dressings

Feta and watermelon green salad  
Apple coleslaw  
Buckwheat and rice salad  
Italian tomato and basil salad  
French beans with mange tout

£25.95pp

*Best Day  
Ever*





## Sharing Platters

Sofood sharing platters are perfect for less formal weddings especially when served alongside salad platters in a banquet style on long tables

### **Tapas Board**

A selection of Italian meats and antipasti alongside traditional tapas style bites served with dipping oils and artisan breads

### **Farmers' Board**

A selection of carved meats from the joint with a twist in the form of a bite of spice with matching sauces - perfect for the more traditional meat lover.

### **Fisherman's Board**

Perfect for pescatarians and a perfect alternative to the farmers board. A selection of dressed fish with prawns - perfect for summer and complimented by hints of lemon and lime.

### **Ploughman's Board**

Delicious combinations of picnic foods: local cheeses hams, pate , scotch eggs and pork pies served with pickles and fruits.

### **Dairyman's Board**

Selections of local and continental cheeses with fresh breads, grapes, celery and homemade chutney.

### **Vegetarian Board**

Chargrilled Haloumi, vegetarian tarts fit for the season and other savories infused with herbs and flavors served with vegetarian dips and pittas



**Add Salads and wedges From £15.00pp**

## The Supper Club!

Great for informal weddings or evening food!

3 meat carvery

Breakfast baps

5 item Bar B Q

Hot beef lasagna & salads

Chicken curry, rice & naan

Chili con carne, tacos & cheese

Beef bourginion

Vegetarian bean casserole

Paella & stir fries

Hot posh toasties

Fish & chips

Burgers & fries

From £15.95pp





## **Traditional Wedding Breakfast**

### **Canapés**

From the canapé menu

### **Starters**

Warm grilled goats cheese served on an olive  
crostini with orange and walnut salad

or

Thai lemongrass fishcake served with sweet chili  
dressing over a watercress salad.

### **Mains**

Supreme of chicken cooked in a mushroom ragout  
dressed with red wine and shallot sauce.

or

Butternut and sweet potato crumble.

### **Desserts**

Lime & ginger cheesecake with citrus coulis

or

Pear & almond frangipane with fig & honey glaze  
and vanilla pod ice cream.

Fresh coffee, English tea and truffles

£34.95 pp

## Wedding Breakfasts

The Sofood Wedding Breakfast service offers you the flexibility to design your own perfect menu taking into account the style of your day and your favorite dishes.

We are there to help every step of the way and can offer advice but the most important factor is that it is your day and we understand that you want your wedding breakfast to be memorable for all the right reasons; It needs to be unique, smell delicious, look amazing and taste awesome!

The following dishes are an example range only, so if you don't see options that excite you please come and talk to our chefs and we will create a menu bespoke for you both.

### Starters

Parsnip and apple soup served with roast parsnip shavings & soda bread (v)

Retro prawn cocktail on little gem lettuce with Marie rose sauce

Salmon teriyaki on a bed of rocket

Home made duck liver pate with port served with onion chutney & bruschetta's

Chicken ham and bacon terrine served with ratatouille garnish

Deep fried camembert wedges served with cranberry chutney and dressed leaves (v)





## Main courses

Roast sirloin of local beef with a thyme and pepper crust served with crushed new potatoes

Fillet of venison with wholegrain mustard mash, roasted onion, and sloe gin venison sauce

Herb scented roast chicken in Parma ham with white wine and grape cream

Roast loin of pork with a honey and mustard glaze served with bramley apple sauce

Lamb tagine served on a bed of roast vegetable cous cous

Duck breast with blackberry and merlot sauce with sweet potato mash and spiced red cabbage

Baked wild sea bass with salsa verde on saffron potatoes with sautéed courgettes and cherry Tomatoes

Vegetable Wellington with mushroom and white wine sauce

Mushroom, leek and gruyere filo parcel served with bechamel sauce

Provençale vegetable and three cheese tart served with a fresh roast pepper sauce

All meals are served with a selection of locally produced seasonal vegetables and potatoes



## Desserts

Baked cheesecake with ginger & lime

Summer berry summer pudding

Strawberry eton mess

Spiced winter berry pavlova

Lemon and Elderflower parfait

Dark chocolate pave with bitter sweet orange

Apricot and spice bread & butter pudding with clotted cream

Salted caramel cheesecake with crunch topping

Individual sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Baked apple tart Tatin with vanilla custard

Tiramisu

3 sweet selection platter

## Speeches

Cheeseboard : A selection of local and continental cheeses served with biscuits, celery and grapes.

( Serves 10)

Fresh filter coffee, English Tea and petit fours, toffee or mints





## Bar Service

No wedding is complete without a bar! Why not ask us to provide your drinks package and bar so its all in one very capable pair of hands.

The drinks package: Sofood can provide a range of drinks packages to incorporate reception drinks, wine which compliments your meal along with bottled water, and the champagne or fizz for the toasts.

### Bar Packages:

The most popular option - A paying Bar ; Sofood manages the license, provides all equipment, all stock and staff to serve. Your guests pay for their own drinks, therefore the cost to you is zero (apart from your own bar orders!)

The generous option - A free" bar whereby your guests drink for free and the final bill for the total amount consumed is settled by you, at the end the end of the evening.

A mixture of the two can also work. You pay a certain amount to allow your guests a free drink and when this runs out the guests pay for their own.

Our bars include several beers and lagers, White, red and rose wine, prosecco, soft drinks and a range of cocktails. Special requests for particular beers can be accommodated.



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