



Event & Wedding Catering  
Beautiful food, thoughtfully curated  
for your special day



THE PASTRY CORNER

EST 2012



## Event & Wedding Catering

At The Pastry Corner, we work closely with every client to create the perfect menu for their event or wedding. Whether you're planning an intimate celebration or a large-scale reception, we offer flexible, bespoke catering designed around your vision, guest numbers, dietary needs and budget.

All prices are inclusive of VAT.

## How we Work

Menus can be tailored to suit your event style, theme and budget. Choose from sample menus or let us create something bespoke.

We are happy to advise on quantities, service style and timings. Perfect for weddings, parties, celebrations and private events.

## Additional Services

### Staffing

Professional serving staff from £18.00 per server (typically 1 server per 30 guests, depending on event style).

### Beverage Packages

From soft drinks to drink receptions, starting from £5.00 per head.

### Equipment Hire

Crockery, cutlery, glassware and linen from £2.00 per head.

### Tea & Coffee Service

From £3.00 per head.

## Dietary Requirements

We are happy to cater for vegetarian, vegan, gluten-free, dairy-free and allergy-specific requirements.

Please inform us of any dietary or allergy requirements at the time of booking so we can plan accordingly. While every care is taken, food is prepared in kitchens that handle allergens.

Full allergen information available on request.

## Delivery, Setup & Booking

Delivery, setup and collection charges may apply depending on location.

Some menus have minimum guest numbers.

A deposit is required to secure your booking.

Final numbers and balance are typically due 7-14 days before your event, for weddings we confirm a month in advance.

Price includes paper plates, paper napkins & cutlery.

## Children's Pricing (if applicable)

Children's pricing or reduced portions may be available on selected menus. Please enquire for details.

### Get in Touch!

If you'd like to discuss your event, request a bespoke quote or ask any questions, we'd love to hear from you. No event is too small or too big — let's create something delicious together!

### Extra Special Touches

Why not add a bespoke cake to your order, from £35.00. Over 70 different cake flavours to pick from, and a range of designs to suit your event.



## Buffet Menu

### Simple Sandwich & Wrap Platters £5.50

A selection of sandwich 1/4s and wrap bites presented on platters.

### The Baby One: £9.50

Selection of wraps & sandwiches, served alongside 3 savouries e.g. sausage rolls, salmon blinis & mini quiche.

### The Hungry One: £11.50

Selection of wraps & sandwiches, served alongside 4 savouries & dessert e.g. topped puff pastry, crudities & dip, chicken goujons with salsa, sausage rolls & traybake platter.

### The Works: £14.00

Selection of wraps & sandwiches, served alongside 6 savouries & dessert e.g. filo king prawns, honey & mustard sausages, curried chicken skewers, sausage rolls, pinwheels, topped puff pastry & mini scone halves with clotted cream and jam.

### The Sweeter One: £14.00

Selection of wraps & sandwiches, served alongside 5 savouries & 2 desserts e.g. topped puff pastry, crisps & olives, cod goujons with lemon mayo, ham & melon skewers, sausage rolls, filled cupcakes & fruit platter.

We can select a balanced variety for you, or you may choose specific items.

For events of 30+ guests, we offer increased variety with slightly smaller quantities per item to create a wider mix.

## Sample Menu Options:

### Sandwiches & Wraps:

Cheddar & sundried tomato or caramelised onion (V)  
Tuna and sweetcorn or red onion  
Roast beef and tomato or horseradish  
Honey roasted ham & mustard or pickle  
Prawn marie rose  
Smoked salmon & cream cheese  
Cucumber & cream cheese (V)  
Chicken & bacon  
Coronation chicken  
Garlic mayo chicken  
Roasted pepper, sundried tomato & rocket (V)  
Hummus, carrot & spinach (V)  
Egg and cress (V)

Southern fried chicken goujons & tomato salsa or BBQ sauce  
Cherry tomato & feta sticks (GF/V)  
Pesto & mozzarella pinwheel (V)  
Sundried tomato & mozzarella pinwheel (V)  
Spicy vegetable pakora & mango chutney (GF/V)  
Mini vegetarian quiche selection (V)  
Swedish meatball in tomato sauce (GF)  
Topped puff pastry:  
– Brie and caramelised onion puff pastry (V)  
– Pepperoni & mozzarella  
– Roasted vegetable & sundried tomato (V)  
– Honey roasted ham and mushroom

### Savoury Options:

Honey & mustard sausages  
Curried chicken skewers (GF)  
Smoked salmon blini  
Sausage rolls  
Parma ham & melon skewers (GF)  
Fresh Olives and crisps (GF/V)  
Crudities & fresh dip (GF/V)  
Filo king prawns & sweet chilli  
Curried Roasted vegetable filo parcels

### Dessert Options:

Tray bake platter (assortment of brownie, rocky road, millionaire shortbread) (V)  
Mini cookies (V)  
Fresh fruit platter (GF/V)  
Marshmallow & fruit skewers, drizzled in chocolate (GF)  
Mini scone halves with clotted cream and strawberry jam (V)  
Lemon drizzle (V)  
Mini treat platter (macarons, fruit tartlets, brownie bites & berries) (V)  
Cupcakes (V)

## Afternoon Tea Options

### From £16.50 a head

Selection of finger sandwiches  
Mini vegetable quiche & smoked salmon blini  
Scones with clotted cream & jam

#### Selection of cakes:

Cheesecake pots  
French macarons  
Fruit tartlets

Lemon drizzle  
Belgium chocolate brownie

From vintage crockery to buffet style, The Pastry Corner has an afternoon tea package to suit your event. Be in a simple get together with friends, or a full wedding breakfast, we can place the bespoke package which is right for your day! From mini patisseries to savoury tarts, we can create the perfect afternoon treat!

## Fork Buffet

### From £19.00 a head (Available with server add-on only)

#### Sample Menu:

Homemade coleslaw  
Potato salad  
Couscous salad  
Pasta salad

Green salad  
Freshly baked rolls  
Smoked salmon side  
Honey roasted ham

Filo vegetable tart  
Cheesecake & mousse pots with fresh berries

## Canapes

### £10.50 a head (4-5 pieces per person – price includes server for 2 hours)

Hoisin duck doughnuts  
Caramelised onion sausage rolls  
Chicken satay skewers  
Honey & mustard sausages  
Mini roast beef Yorkshire puddings

Mackerel pate crustini  
Pakorras with mint sauce  
Filo king prawns  
Tomato bruschetta  
Smoked salmon blini

Crab, chilli & lime blini  
Prawn toast  
Roasted vegetable filo parcels with sweet chilli

## Picnic Hampers

### From £18.00 a head

A relaxed, informal option perfect for summer events. From traditional picky foods to delicious salads, we can create the perfect menu for your event.

#### Sample Menu:

Honey roasted ham  
Mixed salami & cheeses  
Potato salad  
Couscous

Green salad  
Sausage rolls  
Pork pies  
Scotch eggs

Topped puff pastry  
Raspberry & white chocolate blondie, fresh fruits & strawberries

## Grazing Boards

### From £19.50 a head

We have two main menus for our grazing tables/platters:

#### Antipasti Graze:

Cured meats, fresh cheeses, cooked ham, freshly baked bread & crackers, marinated olives, balsamic onions, crudities & fresh dip, Spanish omelette, fresh grapes, dried fruits & nuts, chutneys & butters.

#### Picnic Graze:

Honey roasted ham, roast beef, cheddar and hard cheeses, freshly baked bread, scotch eggs, sausage rolls, crudities & fresh dip, honey sausages, topped puff pastry, green salad, pork pies, chutneys & butters.

Price includes set up on table or in platters for collection.

Fancy something different, ask about our Grazing cups from £8.50 a head!