



Victoria Moore *Catering*

Canapés Selection

Asparagus and Gruyere Tartlets

Tortilla Wraps

Mini Chicken Satay

Smoked Salmon & Dill Pikelets

Caramelised Onion & Goats Cheese Tarts

Mushroom Palmiers

Prawn Cocktail Puffs

Cucumber Rounds with Herbed Cream
Cheese

Parmesan Shortbread with Red Onion
Marmalade & Goats Cheese Topping

Mini Spring Rolls

Oriental Snacks

Cocktail Sausages drizzled in Honey &
sesame seeds

Salami, Sundried Tomato & Basil

Vol-au-Vent

Mini Quiches

Mini Baked Potatoes with Blue Cheese,
Mature Cheddar or Smoked Salmon

Parma Ham & Melon

Rocket & Parmesan wrapped in Italian Ham

Carrot & Coriander Scones with Roasted
Red Pepper

Herb Scones with Smoked Salmon



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Wedding Fork Buffet One

Swedish Chicken Salad
Gala Pie
Homemade Quiches
Platters of Ham and Beef
Herb Scones with Smoked Salmon
A Variety of Interesting Salads
Cheese and Fruit Board
Basket of Breads

A Selection of Homemade Desserts

Wedding Fork Buffet Two

Whole Baked Salmon dressed with Prawns,
Cucumber & Lemon
Swedish Chicken Salad, Chicken and Fruit
in a creamy mayonnaise dressing with a
hint of curry
Gruyere Roulade with Avocado Filling
Platters of Ham and Beef
Seafood Vol-au-Vents
Platter of Crudit e
A Variety of Interesting Salads
Cheese & Fruit Board

A Selection of Homemade Desserts



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Hot Buffet Menu

Somerset Pork

Chicken Tarragon

Beef in Red Wine

Vegetable Chilli (V)

All served with a choice of
New Potatoes & Rice,
Roasted Vegetables and
Salad Selection

Raspberry Meringue Roulade

Apple Flan

Fresh Fruit Salad

Other options Available

Beef in Beer

Goulash

Chilli Con Carni

Paprika Pork

Moroccan Lamb

Caribbean Chicken

Chicken Curry

Mediterranean Chicken

Sweet & Sour Pork / Chicken

Vegetable/Spinach Lasagne

Thai Style Vegetable Curry

Stuffed Peppers



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Wedding Menu

Melon Fan with Raspberry Coulis

Chicken Breast in a Cream & Tarragon Sauce

Served with New Potatoes &
A Selection of Fresh Vegetables

Homemade Cheesecake
Fresh Fruit Salad

Cheese Course Optional

Coffee or Tea & Mints

Napkin colours can be provided to suit colour schemes,
samples available

Evening Reception Buffet

A Selection of Sandwiches

Mini Quiches

Sausage Rolls

Cheese and Pineapple

Vegetable Samosas

Chicken Pieces

Crisps & Nibbles

Evening Hog Roasts

Hog Roasts available

Includes Rolls, Stuffing and Apple Sauce

Plus Small Selection of Salads

Victoria Moore Catering (01225) 760568



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Wedding Menu Two

Tomato & Basil Soup

Avocado, Tomato & Mozzarella Salad

Caramelised Red Onion & Goats Cheese Tart

Roast Beef with Yorkshire Puddings

Cashew Nut Roast

Served with Roast & New Potatoes
& A Selection of Fresh Vegetables

Vanilla Cheesecake with Summer Fruits Coulis

Chocolate Roulade

Eton Mess

Fresh Fruit Salad

Cheese Course Optional

Coffee/ Tea & Mints



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Wedding Menu Three

Chilled Avocado Soup

Chicken, Parma Ham & Jarlsberg Salad

Garlic Mushroom, Cherry Tomato & Goats
Cheese Filo Tart

Roasted Lamb Rump with Red Wine &
Redcurrant Gravy

Spinach & Hazelnut Encroute with Red Wine
& Juniper Gravy

Served with Minted New Potatoes &
A Selection of Fresh Vegetables

White Chocolate & Raspberry Cheesecake

Meringue Nests with Strawberries & Cream

Summer Pudding with Clotted Cream

Fresh Fruit Salad

Cheese Course Optional

Coffee/Tea & Truffles