





Mulberry

CATERING CO

Mulberry Catering Co is a fresh new catering company dishing-up food bursting with flavour and service dripping with charisma. Our ethos is simple. No really, that's it, it's 'simple'. Our menus combine crowd-pleasing classics, sharp presentation and straightforward pricing.

For a detailed breakdown of costs, please request a quote.

Minimum spends will apply.



Canapés

FOR APPROXIMATELY 30-45 MINUTES

3 types of canapé allowing for 5 per person

4 types of canapé allowing for 6 per person

FOR APPROXIMATELY 60-90 MINUTES

6 types of canapé allowing for 8 per person

8 types of canapé allowing for 10 per person



COLD CANAPÉS

- Smoked salmon blini with crème fraîche and caviar
- Seared rump steak and horseradish cream profiterole
- Mini prawn cocktail with smoked paprika - GF
- Smoked chicken terrine, truffled mayo and broken rye croutes - GF
- Goats cheese, beetroot and walnut tartlet - V
- Skewer of cherry tomato, basil pesto and mini mozzarella - GF,V
- Smooth Chicken liver parfait toast with red onion marmalade and chives
- Roast mediterranean vegetable crostini - VE
- Pea and truffle bruschetta - VE
- Grilled courgette bruschetta - VE
- Sausage rolls with fennel salt and mustard mayo
- Garlic, sun-dried tomato and cream cheese tartlet - V

HOT CANAPÉS

- Chilli and garlic king prawn skewers - GF
- Crispy filo prawns with smoked sweet chilli sauce
- Vegetable samosas with mango chutney - VE
- Sticky honey and mustard glazed chipolatas - GF
- Thai panang beef meatball skewers with toasted coconut
- Onion Bhaji with curry mayo - GF,VE
- Crispy fried chicken with BBQ sauce
- Buffalo pork meatball skewers with sour cream
- Crispy fried chicken, lemon mayo
- Bang bang chicken with sriracha sauce
- Tempura prawn with soy and ginger dipping sauce
- Mac and cheese bites with ketchup and crispy onions
- Crispy tater tots with beer and bbq sauce - VE
- Salt and pepper squid with saffron aioli
- Duck spring roll, hoisin sauce, spring onion and sesame seeds
- Cheesy cottage pie tart



HOT CANAPÉS (CONTINUED)

- Cheesy cottage pie tart
- Japanese style karaage crispy chicken with red miso gel and cucumber
- Chorizo skewers glazed with Pedro Ximenez sherry vinegar - GF
- Parma ham and smoked cheddar rarebit
- Falafels with tzatziki - GF,V

FEEL LIKE GOING ALL OUT? (S)

- Baked tandoori salmon squares with coriander - GF (S)
- Pan seared scallop skewers with lemon, chive and garlic butter - GF (S)
- Roast tenderloin of pork with apple chutney and rosemary - GF (S)

Please note, hot canapés will require cooking equipment and this may needed to be hired in at an extra cost if the venue does not already include it.





WE WERE ABSOLUTELY BLOWN AWAY BY MULBERRY, AT EVERY OPPORTUNITY! ABSOLUTE SUPERSTARS AND WILL BE THE FIRST CALL FOR ANY FUTURE CATERING NEEDS! YOU CAN'T GO WRONG WITH MULBERRY.

S&S



THEY WERE FANTASTIC VALUE, BRILLIANT FOOD, A GREAT RANGE OF OPTIONS, REALLY FLEXIBLE AND HELPFUL AND JUST A PLEASURE TO HAVE AROUND ON THE DAY. THANK YOU SO MUCH MULBERRY!

L&J



Buffet Style

These are our most popular buffet options, but please do let us know if you have something different in mind.

DROP AND GO

A very cost effective option to be delivered on compostable vegware platters, cutlery and plates to be disposed of by yourselves.

WITH CROCKERY AND SERVICE

A more formal option to include fine crockery and staff to serve.



THE SANDWICH PLATTER

Mixed platter of sandwiches. Choose 4 flavours:

- Lemon chicken and rocket
- Prawn and avocado with mayonnaise and salad
- Pulled beef with horseradish mayonnaise and watercress
- Roast ham with grain mustard and sun-dried tomato mayonnaise
- Coronation chicken and coriander
- Harissa chicken and couscous
- Tuna with black olive and caper mayonnaise
- Salami, chorizo, black olive, jalapenos and cheese
- Westcountry cheddar and apple chutney (V)
- Free range egg mayonnaise with cress (V)
- Brie, redcurrant jelly and rocket (V)
- Cheese, pickle and salad (V)
- Coronation chickpea, coriander and toasted seeds (Vegan)
- Falafel with hummus, roasted chickpea, yoghurt and mint (Vegan)
- Curried roast squash, peppers and onions with rice (Vegan)

PLATTER BOARDS

THE BREAKFAST PLATTER

Blueberry bircher muesli pots, selection of miniature Danish pastries, open bagels of crispy bacon and avocado and smoked salmon and soft boiled egg

THE BUILD YOUR OWN BRUSCHETTA PLATTER

Crispy olive oil bruschettas, serrano ham, salami Milano, black olive tapenade, basil pesto, mozzarella, roast courgette, tomatoes, rocket leaves, bean salsa, red onion jam, olives and sun dried tomatoes.



THE FISH PLATTER

Smoked salmon, marinated king prawns and mackerel with avocado, salad, lemon and black pepper crème fraîche, caper berries, cucumber ribbons and bread

THE PLOUGHMAN'S PLATTER

Honey roast ham, cheddar, brie, bread, tomato, cucumber, apple, celery, balsamic pickled onions, grapes and pickle

THE FRUIT PLATTER

Selection of prepared fresh fruit

THE CLASSIC BUFFET

STANDARD

- A selection of sandwiches (Choose 3 flavours)
- Homemade sausage rolls (Pork and fennel with fennel mayo-Roasted vegetable and cheddar cheese)
- Devon crisps

PREMIUM

- A selection of sandwiches (Choose 3 flavours)
- Homemade sausage rolls (Pork and fennel with fennel mayo-Roasted vegetable and cheddar cheese)
- Mushroom and Gruyere quiche
- Devon crisps



DELUXE

- A selection of sandwiches (Choose 4 flavours)
- Homemade sausage rolls (Pork and fennel with fennel mayo-Roasted vegetable and cheddar cheese)
- Butternut squash, caramelised onion and feta quiche
- Selection of cocktail pasties
- Jalapeno hummus with vegetable crudite (Vegan)
- Devon crisps

SWEET

A selection of sweet treats bites (Choose 3 options)

- Chocolate brownie squares
- Carrot cake with cream cheese frosting
- Buttery flapjack
- Blackberry and apple flapjack with yoghurt topping
- Sticky Banana and chocolate cake
- Vanilla shortbread
- Cookies
- Lemon and raspberry tarts

Bowl Food

- BBQ beef chilli, rice, tortilla chips, cheese, guacamole and salsa (GF)
- Vegan butternut squash and aubergine chilli, rice, toasted almonds and pickled carrots (Vegan, GF)
- Low and slow pulled pork, Boston baked beans, potato salad and crusty bread
- Chicken satay skewer with peanut sauce, thai sticky rice and pickled cucumber - (GF)
- Chicken Caesar: roast chicken, croutons, cos lettuce, boiled egg, parmesan and anchovies
- Cajun salmon, crushed new potatoes, cucumber yoghurt (GF)
- Trio of pan seared sausages, creamy mashed potato and caramelised onion gravy (GF)
- Butter chicken curry and basmati rice, garlic naan bread, mango chutney and coriander
- Thai green vegetable curry, jasmine rice, garlic and coriander flatbread (Vegan)
- Oven baked pie and herby mash with rich gravy



THANK YOU SO MUCH FOR
MAKING OUR DAY SO SPECIAL! THE
FOOD WAS AMAZING! THE TEAM
GAVE US A GREAT DAY & WE'RE SO
GRATEFUL! THANK YOU.

N&G



Plated Starters

- Trio of bruschetta: Tomato, mozzarella and basil | Ricotta, serrano ham and seeded truffle honey | Courgette, black olive tapenade and feta - V
- Halloumi, salad of raw carrot, orange segments, baby leaves and a cumin and orange dressing - V
- Minestrone soup with pesto and parmesan shavings served with warm bread - V
- Godminster cheddar and leek crumble tart with apple balsamic - V
- Garlic chicken and chorizo salad with croutons and smoked paprika emulsion
- Grilled capricorn goats cheese with char grilled vegetable terrine and basil puree - GF,V
- Roast sweet potato, courgette, pepper and quinoa salad, dukkah, lemon and sumac dressing - GF,VE
- Burrata mozzarella with sticky roasted tomatoes, pine nuts and basil - GF,V



- Chicken liver parfait with onion marmalade and a mini bread loaf
- Goats curd with rhubarb jelly, baby leaf salad and rye crisps - GF,V
- Fillet of Exmouth mackerel with salsa verde and fennel salad - GF
- Torched goat's cheese with beetroot puree, roasted beetroot, salad leaves and croutons - V
- Ham hock and pea terrine with a fricassee of peas, mini bread loaf and pea shoots
- Locally Smoked salmon with dill crème fraîche, endive salad, lemon and cornichons - GF
- Prawn cocktail with smoked 'Mary rose', spiced avocado puree, crisp lettuce and grissini
- Crispy and sliced chorizo salad with goat's curd, capers and Jerez sherry vinegar dressing -GF
- Chicken Caesar salad with bacon, baby gem, parmesan, croutons and a creamy dressing
- Pulled duck and rice noodle salad with coriander, honey, lime and hoisin dressing - GF



Sharing Style Starters

- Salami Milano, Chorizo, Serrano, Somerset mature cheddar, Cornish brie, olives, sun-blushed tomatoes and ciabatta with olive oil and balsamic
- Baked camembert with honey, garlic and thyme and fresh bread with salad leaves and caramelised onion chutney - V
- Smoked salmon, smoked mackerel, dill gravadlax, crayfish tails with lemon and black pepper crème fraîche, caperberries, cucumber ribbons and toasted rye bread



- Falafels, humous, baba ganoush, olives, pickled vegetables, salad leaves and toasted flatbreads - VE
- Build your own bruschetta board
Crispy olive oil bruschettas, serrano ham, salami Milano, black olive tapenade, basil pesto, mozzarella, roast courgette, tomatoes, rocket leaves, bean salsa, red onion jam, olives and sun dried tomatoes
- Picnic boards - Chicken liver pate, honey roast ham, pork pies and cheddar with chutney, vegetable crudités, salted butter and crusty baguettes



Part Plated Main Courses

These are our most popular buffet options, but please do let us know if you have something different in mind.

- Butter roasted chicken breast with pea tortellini, fresh peas and truffle velouté
- Roast Darts Farm beef topside, Yorkshire pudding, honey carrots and red wine jus
- Roast loin of South West pork, roast carrot, braised red cabbage, apple puree and pork gravy - GF
- Pan roasted fillet of pollock with sauce gribiche and potato puffs
- Sticky BBQ bacon steak with red cabbage and mustard slaw, warm apple and sweetcorn salsa - GF
- Roasted chicken supreme, button mushrooms and a chasseur sauce - GF



- Teriyaki salmon with black sesame pak choi and crispy rice noodles
- Roast chicken breast, olives and capers with an arrabiata sauce and basil oil - GF
- Gochujang and sesame crumbed chicken breast, shredded vegetables, chicken gyoza, soy and miso jus
- Seared rump steak with roast tomato and mushroom, watercress and a red wine sauce - GF
- Want to upgrade your steak? Let us know! (S)
- Roast chicken breast with a provencal crumb, baked cherry tomatoes, pesto and chicken sauce
- Tian of roasted aubergine, tomato and buffalo mozzarella with pesto sauce - GF,V
- Roast belly pork with pork puffs, tomato chutney and smoked jus - GF
- Aloo Gobi and spinach tart with onion bhaji and coconut curry sauce - VE
- Trio of roast sausages with herby mash potatoes and caramelised onion gravy

- Roast chicken breast with spinach and ricotta cannelloni and tomato sauce
- Ratatouille tart with Cornish brie, salad leaves and balsamic reduction - V
- Pan fried gnocchi with wild mushrooms, gruyere and freshly chopped herbs - V
- Roast chicken breast, charred asparagus, bacon and chicken jus -GF

FEEL LIKE GOING ALL OUT? (S)

- Roast sea bass, cauliflower puree, romanesco and a caviar butter sauce - GF (S)
- Lamb rump with a fricassee of peas and red onions and a minted jus - GF (S)
- Fillet of beef with beef shin croquettes, slow roast shallots and a red wine jus (S)
- Honey and 5 spice roast duck breast, duck spring roll, spiced apple puree, sesame greens and a duck jus (S)



THE FOOD SERVED WAS THE MOST DELICIOUS DUCK I HAVE EVER EATEN - IT COULD HAVE BEEN SERVED IN A TOP CLASS RESTAURANT, NOT A MEAL FOR OVER 50 PEOPLE.

J&H



Sharing Style Main Courses

- Boards of BBQ pulled pork, smoked chilli jam, Boston baked beans, coleslaw, potato salad and fresh bread
- Boards of build your own beef burgers - Darts Farm beef burgers in brioche buns with a selection of pickles, ketchup, mustard, mayonnaise and cheese served with chips and salad
- Chicken shawarma with tahini yogurt, lemon couscous and pomegranate, grilled aubergine, hummus, roasted peppers and Lebanese bread

FEEL LIKE GOING ALL OUT? (S)

- Roast chicken breast and Darts Farm beef topside with Yorkshire pudding, chipolata sausages, roast potatoes, seasonal vegetables and jugs of gravy (S)
- Roasted lamb leg, served with 'proper' mint sauce, roast rosemary potatoes, seasonal vegetables and lamb gravy - GF (S)



YOUR SERVICE WAS OUTSTANDING
AND ORGANISATION WAS
SEAMLESS. THE FOOD WAS
DELICIOUS AND NOBODY WANTED
FOR ANYTHING ALL DAY. IT
REALLY HELPED TO MAKE OUR DAY
BETTER THAN WE COULD'VE EVER
IMAGINED IT TO BE. THANK YOU
SO MUCH!

S & H



Plated Desserts

- Baked chocolate and hazelnut tart with vanilla ice cream - V
- Passion fruit and raspberry mousse with yogurt crispies and citrus curd - V
- Chocolate delicade with raspberries and vanilla cream - V
- Chocolate and peanut butter stack with white chocolate ganache and caramel - V
- Vanilla panna cotta with strawberry puree, honeycomb and fresh strawberries - GF, V
- Baked New York cheesecake with Dulce de leche and chocolate popping candy - GF, V
- Fresh fruit pavlova with Chantilly cream and wildflower honey - GF, V



- Sticky banana and chocolate cake with chocolate coulis - V, E
- Vanilla ice-cream arctic roll, macerated strawberries, strawberry gel and crushed dried strawberries with vanilla yoghurt - V
- Apple pie with vanilla custard and clotted cream - V
- Chocolate caramel brownie with chocolate coulis and clotted cream - V
- Trio of desserts (chocolate brownie, ginger nut cheesecake and tarte au citron) - V
- Treacle tart with clotted cream and fresh berries - V
- Baileys brioche bread pudding with vanilla custard - V
- Sticky toffee pudding with butterscotch sauce and clotted cream with crispy caramel - V



Sharing Style Desserts

- Build your own waffle board - Seasonal berries, chocolate sauce, caramel sauce, toasted nuts, chantilly cream - V
- Black forest trifle - Chocolate cake, cherries, chocolate custard, chantilly cream, chocolate popping candy - V
- Eton mess with seasonal fruits and edible flowers - GF, V
- Apple and raspberry crumble with vanilla custard - GF

THE MULBERRY SIGNATURE SHARING DESSERT (S)

Boards of miniature doughnuts, macarons, chocolate brownie squares, white chocolate bark with raspberry powder, honeycomb,



ON BEHALF OF M AND I, CAN I SAY
HOW IMPRESSED WE BOTH WERE
REGARDING THE LEVEL OF SERVICE,
FOOD AND PROFESSIONALISM
FROM MULBERRY CATERING.

YOU WERE ALL ON POINT,
FLEXIBLE AND ATTENTIVE. THANK
YOU SO MUCH FOR EVERYTHING
YOU DID FOR US. WORTH EVERY
PENNY!

R & M

Contact Us

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Photography by Neil White

