



Corporate & Private Event

CATERING



SD Catering is Jersey's Premier Outside Caterer

At SD Catering, each event is unique and we believe the food should be special to your event. We are happy to suggest options for you and equally happy to work with you if you have ideas for the types of food you want served at your event.

We cover all aspects of outside catering including corporate, social, private, public and charity events, with everything from canapes, finger buffets and hot & cold buffets to sharing boards, BBQ's and set menus, whether that be at your chosen venue or your home.



We pride ourselves on using the freshest local produce whenever possible and team up with the best local suppliers to make your day run smoothly.

Some of our suppliers include:

- Alfresco Events
- Woodlands Farm Butchers
- Fungi Delecti
- Brooklands Farm
- Love Wine
- Valley Foods
- Vienna Bakery
- Marquee Solutions
- Vibert Marquees

At SD Catering we offer a bespoke service so even though we have provided some menus in the following pages to help you, we enjoy creating a menu to suit you and your guests tastes, and dietary requirements.

We listen to you to ensure your event is exactly how you envisaged and we put a detailed plan together to make sure you remember the event for all the right reasons. This way when it comes to the event, you can sit back, relax and enjoy!

This brochure is designed to give you an idea of what we can provide, however we always find it most productive to sit down over coffee and come up with the perfect plan, so please do get in touch with us.



Salathofen

Gefülltes Schwein
im Spackhaus
Rinderbraten
Putenbraten
Spätzle
Kartoffelgratin
Gemüseplatte

Obstsalat
Schoko- und Vanille
Hochzeitstorte

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Cold Canapés

Melon & Parma Ham

Thai Yellow Coconut King Prawn

Smoked Salmon, Cream Cheese & Chive

Jersey Beef & Dijon in a Choux Bun

Smoked Mackerel & Horseradish

Mature Cheddar & Quince

Smoked Salmon Blini, Chive Creme Fraiche

Pear, Camembert & Prosciutto Wraps

Salmon Mousse, Cucumber & Dill

Gorgonzola, Bacon & Honey

Watermelon, Cured Ham & Feta

Classic Mini Tomato Bruschetta (v)

Mini Tapenade Bruschetta (v)

Greek Salad on a Stick (v)

Beetroot & Goats Cheese Cup (v)

Blackberry, Thyme & Goats Cheese Crostini (v)

Cucumber, Whipped Feta, Sundried Tomato & Basil (v)

Smoky Babaganoush & Roast Tomato (v)

Sun-Blushed Tomato & Roast Garlic (v)

Tomato, Mozzarella & Basil (v)

Stilton & Grape Bite (v)

Egg & Cress (v)

Hot Canapés

Thai Chicken Bites

Mango Chicken & Basil Skewer

Spicy Lamb Kofta

Baby Chorizo

Satay Chicken Bites

Homemade Fish Cakes

Sticky Pigs In Blankets

Toad In The Hole Bites

‘Big Mac’ Bites

John Hackett’s Mini Sausage Rolls

Irresistibly Sticky Teriyaki Chipolata Bites

Mini Pork Belly Bites & Apple Sauce

Vegetable Samosa (v)

Arancini Balls with Various Fillings (v)

Cajun Spiced Haloumi (v)

Vegetable Spring Rolls (v)

Roasted Pineapple & Beetroot (v)



Buffet Menu

Cold Buffet Options

Selection of Quiches
Selection of Sandwiches
Antipasti Boards
Artisan Breads & Dips Board
Salads
Smoked Fish Platter
Shellfish Platter
Whole Poached Salmon
Homemade Pâtés and Terrines
John Hackett - Pork Pies, Scotch Eggs & Sausage Rolls

Hot Buffet Options

Slow Roasted Shoulder of Lamb
Pulled BBQ Pork
Meat Curries
Vegetarian/Vegan Curries
Paella
Confit Duck Legs
Hot Buttered Jersey Potatoes
Soups
Hot Chicken Skewers
(Satay, Tandoori, Piri Piri)

Desserts

Strawberry & Lime Mousse Cake
Dark Chocolate & Coffee Tart
Baked Vanilla Cheesecake
Lemon Tart
Summer Berry Trifle
Triple Chocolate Brownie



Party Menu Options

Choose one option from each section
(Includes Vegetarian/Vegan)

To Start

Smoked Salmon & King Prawn Salad
Thai Sweet Potato & Coconut Soup
Crispy Duck Salad with Passion Soy
Garlic Buttered Asparagus & Parma Ham
Roasted Baby Beetroot & Goats Cheese Tart

Main

Confit Duck with Plum & Chorizo Glaze
Chorizo Stuffed Chicken Wrapped in Parma Ham
Slow Roasted Lamb with a Port & Redcurrant Jus
Pumpkin & Mustard Curry Pot with Coconut Salad (*Vegan*)
Med. Veg. & Goats Cheese Stuffed Pepper (*Vegetarian*)
Crispy Belly Pork with an Apple & Calvados Jus
Steak with Pepper Sauce

Dessert

Jersey Black Butter Brûlée
Eton Mess
Dark Chocolate Tart
White Chocolate & Passion Fruit Cheese Cake
Glazed Lemon Tart



Starters

Prawn Cocktail - Marie Rose Sauce

Crisp Pork Belly - Apple, Fennel

White Crab Salad - Brown Crab Mayo, Watercress Salad

Soup of Your Choice - served with Homemade Croutons (v)

Pan Roasted Scallops - Bacon Jam, Peas and Broad Beans

Chicken Pate - Onion Jam, Brioche

Crispy Duck Leg - Pomegranate Salad, Shallot Confit

Smoked Salmon - Crème Fresh

Serrano Ham Halloumi - Fig Salad

Greek Feta Salad Avocado Salad - Carrot Puree (v)

Homemade Vegetable & Meat Terrine - House Piccalilli

Goats Cheese Salad - Hazelnut & Pistachio, Onion Jam (v)

Grilled Asparagus - Hollandaise Sauce (v)

Antipasti & Mediterranean Mezze Sharing Boards

Main Courses

All served with a selection of sides

Orange Honey-glazed Duck - Celeriac Puree, Spring Vegetables & Roasted Hazelnuts

Baked Salmon - Black Olive Mash, Green Beans & Sauce Vierge

Chicken Roulade - Potato Fondant, Sautéed Mushrooms & Roasting Juice

Pan Roasted Chicken Breast - Mustard Mash, Roasted Leeks & Petit Pois a la Francaise

Fillet of Bass - Jersey Royals, Lobster Sauce, Wilted Greens, Chive Oil

Pork / Beef Cheeks - Crispy Ham Hock Bon-Bon, Apple Puree, Glazed Carrots, Hasselback Potato

Beef Fillet - Potato Puree, Roasted Fennel, Asparagus, Smoked Garlic Thyme Butter

Pan Roasted Cod - Crushed Potatoes, Samphire & Seaweed Beurre Blanc

Oven Baked Chicken - Filled with Wild Garlic & Camembert, Truffle Sauce

Roast Loin Of Pork - Mushroom & Calvados Sauce served with a Mustard Mash



Vegetarian Main Courses

Celeriac 'Steak' - Grilled Asparagus, Pickle, Raspberry & Baby Onions

Veggie Curry - Rice, Flat Bread & Mint Yogurt

Roast King Oyster Mushrooms - Braising Leeks, Roast Baby Onion & Mushroom Puree

Truffle Tagliatelle - Rocket & Parmesan Salad

Vegetables Wellington - Chive Butter Sauce

Vegetable Lasagna - Sundried Tomato Salad

Veg & Tofu Stir Fry - Soy, Garlic, Ginger & Peanut Dressing

Sweet Potatoes, Chestnuts & Stilton Filo Pie - Tender-Stem Broccoli & Potato Puree

Moroccan Vegetable Tagine - Rice, Flat Bread & Mint Yogurt

Desserts

Crème Brûlée - Shortbread

Chocolate Delice - Orange Texture

Vanilla Panna Cotta - Mango Sorbet

Cheesecake - Various Flavours Available

Chocolate Brownie - Vanilla Ice Cream

Chocolate Trio - White, Dark & Milk Chocolate

Glazed Tangy Lemon Tart - Fruit Compote

Apple Tart - Vanilla Ice Cream

Lemon Mousse - Crispy Apple

Fruit Salad - Lemon Granite

Cheese Board

Tiramisu

Eton Mess



Vegan Menu

Roasted Beetroot - Pickled, Puree, Raw, Hazelnuts, Vegan Blue Cheese

Homemade Soup - Various Flavours Available

Vegetable Terrine - Vegan Mayo, Pickles, Carrots & Croutons

Semolina Spaghetti - Heritage Tomatoes, Capers, Black Olives & Basil

Baked Baby Aubergine - Roasted Vegetables & Tomato Sauce

Sweet Potato, Lentil & Spinach Curry - Rice, Flat Bread & Coconut Cream

Fresh Seasonal Fruit Salad - Lemon Sorbet

Almond & Lemon Thyme Panna Cotta - Lemon Balm, Peach

Raspberry Eton Mess - Coconut Yoghurt, Vegan Meringue

Family Sharing Platters

All served with a selection of sides - We suggest picking two Main Course options

Veggie Board - Marinated Veg, Babaganoush, Hummus, Gordan Olives, Breads & Dips

Charcuterie Board - Artisan Bread & Dips

Lemon Preserve Chicken

Smoked Paprika & Garlic Chicken

Slow Roasted Garlic & Rosemary Stuffed Lamb Shoulder

Bbq Meat Feast - Woodland Farm Sausages, Beef Strips, Chicken, Sweet Chilli Pork, Ribs

Seafood Platter - Items Dependant on Availability

Whole Chicken Seasoned to Your Taste

Sri Lankan Themed Curries

Ploughman's

Roast Belly of Pork

Rolled Roast Loin of Pork

Strip Loin of Jersey Beef

Salmon with a Herby Crust

Selection of Mini Desserts

Cheese Board



For more information, enquiries and bookings please get intouch with us.

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