



*Wedding Brochure*  
*2026 - 2028*



*Congratulations!*



## SD Catering is Jersey's Premier Wedding Caterer

Since launching the business, many couples have trusted us with their wedding catering and we regularly receive fantastic feedback from the happy couples and their guests. You can be assured that you are booking the very best qualified catering company with reviews and references to match. We proudly operate from a 5\* rated 'Eat Safe' kitchen.



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:

- Valley Foods
- Woodlands Farm Butchers
- Fungi Delecti
- Brooklands Farm
- Love Wine
- Vienna Bakery
- Marquee Solutions
- Vibert Marquees
- Dunells Premier Wines



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 wedding is exactly how you envisaged and we put a detailed plan together to make sure the biggest day of your life is one to remember This way when it comes to the big day, you can sit back, relax and enjoy... right up to the speeches!

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.



# Cold Canapés

Melon & Parma Ham Skewers

Jersey Crab Cocktail, Pickled Cucumber

Beetroot Cured Salmon Gravavlax, Dill Tartar Toasts

Jersey Beef Tartare, Tarragon Mayo & Crispy Capers

Smoked Mackerel & Horseradish

Cured Jersey Mackerel, Apple & Cucumber, Natural Yoghurt

Smoked Salmon Blinis, Chive & Black Pepper Crème Fraiche

Roasted Skate & Pesto Ballotine

King Prawn Skewer, Garlic & Lemon dressing

Pear, Camembert & Prosciutto with Cranberry Chutney

Chicken Liver Parfait, Brioche & Tomato Chutney

Chorizo & Fig Skewer

Gazpacho Shot (v)

Caprese Salad Skewers & Aged Balsamic (v)

Pea Guacamole Toasts (v)

Tomato & Basil Bruschetta (v)

Mushroom & Black Olive Tapenade Bruschetta (v)

Mature Cheddar Savoury Toasts (v)

Stilton Cream, Red Onion Marmalade (v)

Beetroot & Goats Cheese Crostini (v)

Baba Ganoush, Candied Cherry Tomato (v)

Chilled Tomato Consommé (v)



## Hot Canapés

Panko Thai Chicken Goujons

Old English Sausage Rolls

Honey & Mustard Glazed Chipolata

Lamb Kofta, Cucumber Raita

Chicken Satay Skewer, Coconut & Peanut Sauce

Jersey Beef Teriyaki, Candied Sesame Seeds

Mini Scotch Egg

Crispy Duck Spring Rolls

Thai Fish Cakes

Teriyaki Salmon Skewers, Ponzu

Panko King Prawn

Jersey Crab & Saffron Arancini

Mac 'n' Cheese Croquette (V)

Mushroom & Cheddar Arancini (V)

Vegetable Spring Roll (V)

5 Spice Haloumi & Sweet Chilli Skewer (V)

Vegetable Samosa (V)



# Starters

Classic Prawn Cocktail, Granary Bread

Jersey Crab Salad, Pickled Cucumber & Pink Grapefruit

Pan Roasted Scallops, Cauliflower, Raisin Vinaigrette

Smoked Salmon, Herb Crème Fraiche, Brioche Croutons

Smoked Haddock Rillette, Wholewheat Toasts & Tomato Chutney

Chicken Liver & Sherry Parfait, Red Onion Jam & Brioche

Honey Glazed Duck Leg Confit, Asian Salad, Lime & Yuzu Dressing

Beef Fillet Carpaccio, Rocket & Parmesan, Truffle Dressing

Pork Hock Terrine, Piccalilli & Ciabatta Crisps

Chefs Soup of Your Choice

Goats Cheese & Tomato Tart, Ratatouille Dressing (v)

Grilled Asparagus, Hollandaise Sauce (v)

Blackened Tofu, Asian Vegetable Salad (v)

Mezze Plate with Bread sticks & Humus (v)



## 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, Sauteed Mushrooms & Roasting Juice

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

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

Slow Roasted Beef Cheeks, Apple Puree, Glazed Carrots, Hasselback Potato

Beef Fillet, Potato Puree, Asparagus, Smoked Garlic & Thyme Butter (*£5pp Supplement*)

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

Best End Of Lamb, Dauphinoise Potatoes, Minted Pea Puree, Port Sauce (*£5pp Supplement*)

Roast Loin of Pork, Mushroom & Calvados Sauce served with 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

Valrhona Dark Chocolate Tart, Raspberries & Chantilly Cream

Vanilla Panna Cotta, Tropical Fruit Salad, Lime Syrup

White Chocolate Cheesecake, Caramelised White Chocolate, Mint Syrup

Classic Vanilla Crème Brulee, Shortbread

Warm Chocolate Brownie, Berry Compote & Vanilla Ice Cream

Baked Vanilla Cheesecake, Raspberry Sauce

Vegan Vanilla Cheesecake, Mulled Wine Poached Figs

Sticky Toffee Pudding, Hot Butterscotch Sauce, Vanilla Ice Cream

Selection of Cheese & Biscuits

Individual Eton Mess

Tarte au Citron, Lemon Sorbet

Apple Tart with Calvados Cream

Classic Italian Tiramisu



# Vegan Menu

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

Homemade Soup - Various Flavours Available

Vegetable Terrine - Vegan Mayo, Pickles, Carrots & Croutons

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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

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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, Gordal 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 (Price Tbc)

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



# Bar

	<i>Gls</i>	<i>Btl</i>		<i>Single</i>	<i>Double</i>
Wine	7.50	25.00	House Spirit & Mixer	7.00	9.00
Prosecco	9.50	28.00			
Champagne	12.00	50.00			
Bottled Cider		5.00	Large Mineral Water	4.00	
Bottled Beer		4.50	Small Mineral Water	2.50	
			Soft Drink Can	2.00	
Shots	4.00				



# Packages

## Platinum

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Canapés on Arrival *(5 Per Person)*

Three Course Meal

Tea & Coffee

Evening Food

Staff

Crockery

Glasses

Tablecloths & Napkins

Free Drinks All Day *(Restrictions Apply)*

**£149.95 Per Person**

## Gold

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Canapés on Arrival *(5 Per Person)*

Two Welcome Drinks

Three Course Meal

½ Bottle Of Wine, Mineral Water

Evening Food

Staff

Crockery

Glasses & Table For Arrival Drinks

Tablecloths & Napkins

**£99.95 Per Person**

*(Cash bar can be provided for additional drink purchases)*



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

[info@sdcatering.je](mailto:info@sdcatering.je) | [www.sdcatering.je](http://www.sdcatering.je)

Ph: 07829 999335