



*Your Wedding*  
MENU SELECTION



**JAMES**  
- CATERERS -

THE NAME YOU CAN TRUST.



Food is such a core part of any wedding reception, so it was very important to us that we got it right. And with James Caterers, not only did we get it right but they exceeded all expectations. The staff were an absolute delight to work with, both in the run-up to the wedding and on the big day itself, being incredibly attentive to detail throughout. And the food itself was divine, with an eclectic mix of items which charmed our guests' taste buds whilst being presented in a visually striking manner.

We cannot recommend them highly enough!

With thanks,

*Kim & Daniel*



# Reception Menus





## WEDDING RECEPTION

# Menu A



### FROM THE BAR

Classic Maltese Water Biscuits and Bigilla  
Green Olives Stuffed

### CANAPÉS

Avocado & Crab Ricotta Cheese Tartlet  
Blue Cheese Tartlet with Celery & Prunes  
Carved Pork Belly on Cranberry Jelly & Cheese Crostina  
Parma Ham & Fig Jam on Roquefort Biscotti  
Sage Cheese Tartlet with Lemon Chilli Octopus  
Salmon Gravlax on Rye Bread with Sour Cream  
Guacamole & Honey Roast Sweet Potato on Rye

### BREADS

Bresaola & Sun-Dried Tomato Cream Open Bun  
Smoked Duck, Onion Marmalade  
& Lemon Cheese on Oriental Bun  
Honey Balsamic Marinated Chicken Wrap  
with Stewed Onions & Coriander

### COLD BOWLS

Mini Italian Charcuterie Platter  
Peppercorn Seared Tuna Loin on a Nicoise  
Paste & Salsa Verde Dressing

### HOT CANAPÉS

Beef Rib-Eye & Maltese Sausage Skewer with Hoisin Sauce  
Mini Veal Burgers with Pancetta  
and Red Leicester Cheddar Cheese  
Sesame Beef Skewers with Wasabi Mash  
Coconut Crusted Swordfish Bites in an Apple Curried Purée  
Thai Chicken Skewers with Tomato Chilli Jam  
Honey Glazed Chicken Skewer rolled in Flaked  
Almonds & Dipped in Tomato Piquant Chutney

### BAKERY

Caramelized Onion Pinwheels with Thyme  
Funghi & Truffle Palmiers  
Mexican Chilli Con Carne wrapped in a Brittle Pastry Casing  
Mini Greek Pizza  
Mini Pastizzi braised Rabbit

### CRISPY BITES

Asian Noodle Stick  
Battered Fish Goujons with Tartare Sauce  
BBQ Chicken & Camembert Bites wrapped in Pancetta  
Herb Infused Pulled Lamb Croquettes with Onion Jam  
Mini Pork Schnitzel with Lemon Mayo Dip  
Southern Fried Chicken with Sour Cream  
Vegetarian Spring Rolls with Sweet Chilli Dip

### DESSERTS


Assorted Mini Doughnuts  
Caramel Mousse on Chocolate Brownie  
Ricotta Cannoli  
Fruit Kebab with Chocolate Sauce

### FROM THE PATISSERIE

Choose from a Selection  
of Mouth-Watering Gateaux  
from our display







## WEDDING RECEPTION

# Menu B



### FROM THE BAR

Classic Maltese Water Biscuits and Bigilla  
Green Olives Stuffed

### CANAPÉS

Apple & Gammon Barquette  
Crunchy Nutty Biscuit with Spinach Cream,  
Chorizo Cracker & Prune  
King Prawn & Grilled Pancetta Skewer  
Parmesan Galette with Camembert Cheese & Cranberry Jam  
Provolone, Cherry Tomato & Fresh Basil on Stick  
Shrimp Barquette with Caviar and Lemon Twist  
Spicy Beef Tartlet with Sesame Seeds & Lime Zest

### BREADS

Honey Balsamic Marinated Chicken Wrap  
with Stewed Onions & Coriander  
Open Face Focaccia with Roast Beef,  
Smoked Cheese & Horseradish Cream  
Salmon & Feta Seeded Brown Bun  
Tramezzini with Smoked Tuna and Baby Spinach Filling  
Turkish Spiced Lamb Fricassee in a Grilled Tortilla

### COLD BOWLS

Mini Maltese Flavours Platter  
Rosemary Polenta with Bresaola & Cheese Spoon  
Salmon Mousse Roulade on Spoon with  
Herb Cheese & Watercress

### HOT CANAPÉS

Beef Rib-Eye & Maltese Sausage Skewer with Hoisin Sauce  
Braised Lamb & Sweet Chilli Enchiladas  
Lime & Coriander Chicken Skewer with Spicy Avocado Dip  
Peppercorn Seared Tuna Loin on a Nicoise  
Paste & Salsa Verde Dressing  
Pork and Soaked Apricot Skewers with Spiced Apple Chutney  
Red Wine Glazed Liver and Bacon Rotolos

### BAKERY

Bouchées filled with a Salmon and Dill Blanquette  
Creamy Curried Chicken Mini Vol-au-vent  
Funghi & Truffle Palmiers  
Mini Baked Duck Pies  
Olive and Parmesan Bites  
Mini Braised Rabbit Pastizzi

### CRISPY BITES

Arancini filled with Beef Ragout and Cheesy Sauce  
BBQ Chicken and Brie Bites wrapped in Pancetta  
Five Spiced Duck Spring Rolls with Plum Sauce  
Hoisin Duck Pancakes with Shredded Leeks & Carrots  
Italian Tomato, Ham and Mozzarella Panzerotti  
Mexican Cheese Nacho Crusted Bites with Cranberry  
Onion Bhaji with Mango Chutney

### DESSERTS

Bounty Delice  
Caramel Mousse on Chocolate Brownie  
Mini Snickies Delice  
Rainbow Cake Kebab

### FROM THE PATISSERIE

Choose from a Selection of Mouth-Watering  
Gateaux from our display



## WEDDING RECEPTION

# Menu C



### FROM THE BAR

Classic Maltese Water Biscuits and Bigilla

Green Olives Stuffed

### CANAPÉS

Bread Crostini with Smoked Salmon and Cream Cheese

Caprese Skewer with Salsa Verde

Carved Pork Belly on Cranberry Jelly and Cheese Crostina

Chilli Prawn with Spinach Cream Cheese on Olive Oil Biscuit

Fruity Chicken Liver Cones with Crispy Bresaola & Sesame Dust

Parma Ham, Rucola and Fig Jam on Roquefort Biscotti

Pistachio Crusted Brie Cheese with Red Wine and Date Chutney on Olive Oil Biscuits

Profiteroles with Chicken Liver Pâté and Caramelised Orange Zest

Smoked Salmon and Cream Cheese on Brown Toast

Spicy Beef Tartlet with Sesame Seeds and Lime Zest

Mango Prawn Skewer

Goat Cheese Truffle

### BREADS

Bresaola & Sun-Dried Tomato Cream Open Bun

Honey Balsamic Marinated Chicken Wrap with Stewed Onions & Coriander

Parma Ham with Pesto Mayo in Olive Oil Focaccia

Oriental Plum Braised Pork in Grilled Tortilla

Smoked Duck, Onion Marmalade and Lemon Cheese on Oriental Bun

Tramezzini with Smoked Cheese and Roast Beef filling garnished with Gherkins

Turkish Spiced Lamb Fricassée in a Grilled Tortilla

### COLD BOWLS

Octopus Salad with a Citrus and Mint Dressing

Citrus Marinated Salmon Skewer on Chive Cheese & Berry Vinaigrette

Rolled Duck Breast in Herb Seeded Marinade with Stir-Fried Peppers

Marinated Mussel wrapped in Pancetta and served on a Spoon with Salsa Verde

Seared Sesame Crusted Scallops on Butternut Squash Purée with Prune Chilli Water



## WEDDING RECEPTION

# Menu C



### HOT CANAPÉS

Beef Rib-Eye & Maltese Sausage Skewer with Hoisin Sauce  
Mini Meatloaf wrapped in Bacon  
Pork Enchiladas with Sour Cream  
Red Wine Glazed Liver and Bacon Rotolos  
Salmon & Monkfish Mini Seeded Burger with Fennel & Chorizo Relish  
Tandoori Chicken Skewer with Cucumber Raita  
Thai Chicken Satay Skewers with Asian Dip  
Figs in Blankets  
Honey Glazed Chicken Skewer in Almonds with Tomato Piquant Chutney

### BAKERY

Bouchées filled with a Funghi and Port Wine Duxelle  
Caramelized Onion Pinwheels with Thyme  
Chilli Pork Empanadas with Guacamole Dip  
Creamy Curried Chicken Mini Vol-au-vent  
Mini Baked Duck Pies  
Mini Greek Pizza  
Mini Pastizzi Maltese Sausage & Brie  
Mini Pastizzi Quail

### CRISPY BITES

Arancini filled with Beef Ragout and Cheesy Sauce  
Arancini Maltese Sausage & Brie  
Asian Noodle Stick  
Chicken Spring Roll  
Five Spiced Duck Spring Rolls with Plum Sauce  
Herb Infused Pulled Lamb Croquettes with Onion Jam  
Mini Chicken Kiev with Lemon Mayo  
Southern Fried Chicken with Sour Cream  
Vegetarian Spring Rolls with Sweet Chilli Dip

### SORBETS

Tangy Mango Sorbet Shot  
Sizzling Lemon Sorbet

### DESSERTS

Assorted Mini Doughnuts  
Bounty Delice  
Tiramisu Shot  
Rainbow Cake Kebab

### FROM THE PATISSERIE

Choose from a Selection of Mouth-Watering Gateaux from our display





## WEDDING RECEPTION

# Menu D



### COLD CANAPÉS

Medley of Gourmet Tapas  
Marinated Bay Mussels with Key Lime Syrup,  
Coriander and Herb Mayo  
Ocean Crab, Haricot Vert and Tomato  
Cheese Crostini with Aioli  
Halloumi Cream, grilled Aubergine and  
tangy Tomato on a crispy Olive Oil Biscuit  
Broccoli and Sweetcorn Tartlets  
Pancetta rolled Bay Mussels with Rucola and Lime Pesto  
Marinated Chicken Curry and pickled Vegetable basket  
Open Crostini with young Spinach and  
Garlic Cream, grilled summer Vegetables  
Open Crostini with mild Smoked Gammon  
Ham, Cheesy Paste and Sesame Seeds  
Parma Ham with tangy Tomato Paste  
and Parmesan Shavings  
Peppercorn seared Beef, confit of Peppers  
and Parmesan and Tarragon Cream  
Young Spinach, blushed Tomato & Goat's Cheese Tartlet  
Mascarpone Cheese Bouchée with  
Funghi and cracked Hazelnut Crumble  
Teriyaki Beef Tartlet with marinated Capsicum Peppers  
Crispy Pastry spoon with Vanilla  
Panna Cotta and cured Ocean Salmon  
Twisted Prawn with Chive Cream and Dill Ash  
Green Leaf Coral, Bresaola and Roquefort Biscotti  
Venison Carpaccio Tartlet with Balsamic  
Caviar and crispy Parmesan Cracker  
Selection of Maki and Nigiri California rolls with Soy Dip  
Fegato with Herb Aromats and Balsamic Jelly,  
Parmesan and Thyme Croûte

### BREADS

Hummus toasted Cumin wholemeal Wraps  
Smoked Thai Chicken and Carrot Batons wrappers  
Parmesan Scones with smoky Pancetta  
Cream and Poppy Seeds

### COLD BOWLS

Light Curry Paste with Oak smoked  
Duck and Vegetable Marmalade  
Seared Scallop with Chilli and Curry Water

### HOT BOWLS


Crispy Quail wrapped in Pancetta set on an Onion Fondue  
Baked Pancetta and Truffle Gnocchi with Parmesan Crumble  
Split Pea and Pecorino Risotto with melting Cheddar  
Cheese Glaze and Thyme

### HOT CANAPÉS

Caramelized Beef and Root Vegetable Wellingtons  
Olive and Parmesan bites  
Lebanese Chicken Tagine and Chickpea Pastizzotti  
Caramelized Onions and Stilton swirls







WEDDING RECEPTION

Menu D



**MEAT SECTION**

Yuko Beef and simmered Japanese Algae  
Tandoori Chicken skewers with Korma dipping Sauce  
Moroccan Lamb Meat Balls with Tzatziki Yoghurt dressing  
Local Pork & Prune skewers with Mustard & Orange reduction

**CRISPY BITES**

Plum Tomato and Mozzarella Panzerotti  
with Honey and Mustard dipping sauce  
Crispy Duck Spring Rolls with Soy dip  
BBQ Chicken and Camembert bites with Pancetta  
Indian Bhajis with yellow Bean Curry dip

**THAI PLEASURES**

Beef Massaman  
Pad Thai Chicken Curry  
Red Curry scented Pork hot and sour  
Stir fried Prawn, Alfalfa and Cashew Nut Rice  
Gingered exotic Vegetables with Pak Choi  
& Patty Pan with Soy glaze  
Gua Bao Pork Mini Buns

**AMERICAN DREAM**

Crispy Kentucky fried Chicken pieces with Sour Cream & Dill  
12hr Braised Pork belly with Ranch jus  
Smoked Beef Ribs with Jack Daniel's & Maple syrup BBQ glaze


**SPANISH DELIGHTS**

Paella Valenciana with Prawn, Cozze, Pork & Chicken pieces  
Flame grilled Botifarra and Chorizo Sausages  
Patatas Bravas with smoked Spices

**DESSERTS**

Double Chocolate and Caramel Domes  
Traditional Maltese Trifle  
Mini Baba au Rhum with Poached Pears  
and Amaro Creme Patissiere  
Baked Cookie Cheese Cake with Cookie Crumble





## WEDDING RECEPTION

# Finger Food Selection




### CANAPÉS

Apple & Gammon Barquette  
Assorted Sushi with Soy Sauce & Pickled Ginger  
Aubergine Caviar & Wild Thyme  
on Grilled Halloumi  
Avocado & Crab Ricotta Cheese Tartlet  
Blue Cheese Tartlet with Celery & Prunes  
Bread Crostini with Smoked Salmon  
and Cream Cheese  
Caprese Skewer with Salsa Verde  
Carved Pork Belly on Cranberry Jelly  
and Cheese Crostina  
Chicken Breast Cones with Bacon  
and Sesame Seeds  
Chilli Prawn with Spinach Cream  
Cheese on Olive Oil Biscuit  
Chopped Prawn & Lime Zest Crispy Spoons  
Crunchy Nutty Biscuit with Spinach  
Cream, Chorizo Cracker & Prune  
Fruity Chicken Liver Cones with  
Crispy Bresaola & Sesame Dust  
Goat Cheese Truffle  
Guacamole & Honey Roast  
Sweet Potato on Rye  
King Prawn & Grilled Pancetta Skewer  
Lemon Mousse with Beetroot Cured  
Salmon and Radish  
Mango Prawn Skewer  
Mushroom Duxelle & Mascarpone  
Cheese Puff Basket  
Parma Ham & Fig Jam on Roquefort Biscotti  
Parma Ham & Goat Cheese Terrine  
on Crispy Biscuit & Crushed Pistachio  
Parma Ham, Rucola and Fig Jam  
on Roquefort Biscotti  
Parmesan Galette with Camembert  
Cheese and Cranberry Jam  
Pistachio Crusted Brie Cheese with Red  
Wine and Date Chutney on Olive Oil Biscuits

Profiteroles with Chicken Liver Pâté  
& Caramelised Orange Zest  
Provolone, Cherry Tomato & Fresh Basil on Stick  
Red Cabbage Gel with Thyme  
Infused Prawn on Bread Crostini  
Ricotta & Avocado with Crushed  
Pistachio Canapé  
Sage Cheese Tartlet with Lemon Chilli Octopus  
Salmon Gravlax on Rye Bread with Sour Cream  
Shrimp Barquette with Caviar and Lemon Twist  
Smoked Salmon & Cream Cheese  
on Brown Toast  
Spicy Beef Tartlet with  
Sesame Seeds & Lime Zest  
Sun-Blushed Tomatoes & Walnut Tartlet

### BREADS

Bresaola & Sun-Dried Tomato Cream Open Bun  
Open Face Focaccia with Roast Beef,  
Smoked Cheese & Horseradish Cream  
Oriental Plum Braised Pork in Grilled Tortilla  
Parma Ham with Pesto Mayo  
in Olive Oil Focaccia  
Ricotta & Avocado Seeded Brown Bun  
Salmon & Feta Seeded Brown Bun  
Smoked Duck, Onion Marmalade  
and Lemon Cheese on Oriental Bun  
Smoked Salmon, Chive & Lemon  
Cream Cheese Focaccia  
Tramezzini with Smoked Cheese and  
Roast Beef Filling garnished with Gherkins  
Tramezzini with Smoked Tuna  
and Baby Spinach Filling  
Turkish Spiced Lamb Fricassée  
in a Grilled Tortilla



WEDDING RECEPTION

# Finger Food Selection



## COLD BOWLS

Citrus Marinated Salmon Skewer  
on Chive Cheese & Berry Vinaigrette

Marinated Mussel wrapped in Pancetta  
and served on a Spoon with Salsa Verde

Mini Italian Charcuterie Platter

Mini Maltese Flavours Platter

Octopus Salad with a Citrus and Mint Dressing

Peppercorn Seared Tuna Loin on a  
Nicoise Paste & Salsa Verde Dressing

Rolled Duck Breast in Herb Seeded  
Marinade with Stir-Fried Peppers

Rosemary Polenta with Bresaola & Cheese Spoon

Salmon Mousse Roulade on Spoon  
with Herb Cheese & Watercress

Seared Sesame Crusted Scallops on  
Butternut Squash Purée, Prune Chilli Water

Sesame Crusted Tuna Roll with Mango  
Apricot Salad & Micro Herbs

Thinly Sliced Smoked Duck and  
Oriental Vegetable Salad

## HOT CANAPÉS

Beef Rib-Eye & Maltese Sausage Skewer  
with Hoisin Sauce

Braised Lamb & Sweet Chilli Enchiladas

Coconut Crusted Swordfish Bites  
in an Apple Curried Purée

Cumin Infused Lamb Koftas served  
with a Light Yogurt and Mint Dip

Figs in Blankets

Honey Glazed Chicken Skewer in Almonds  
with Tomato Piquant Chutney

Honey Glazed Chicken Skewer rolled in Flaked  
Almonds & dipped in Tomato Piquant Chutney

Lime & Coriander Chicken Skewer  
with Spicy Avocado Dip

Mini Cheddar & Bacon Beef Burger

Mini Meatloaf wrapped in Bacon

Mini Veal Burgers with Pancetta  
and Red Leicester Cheddar Cheese

Peppercorn Seared Tuna Loin on a  
Nicoise Paste & Salsa Verde Dressing

Pork and Soaked Apricot Skewers  
with Spiced Apple Chutney

Pork Enchiladas with Sour Cream

Red Wine Glazed Liver and Bacon Rotolos

Rosemary Polenta with Bresaola & Cheese Spoon

Salmon & Monkfish Mini Seeded Burger  
with Fennel & Chorizo Relish

Sesame Beef Skewers with Wasabi Mash

Sesame Beef Tenderloin Skewers served  
with a Honey and Mustard Dressing

Tandoori Chicken Skewer with Cucumber Raita

Thai Chicken Satay Skewers with Asian Dip

Thai Chicken Skewers with Tomato Chilli Jam

## BAKERY

Bouchées filled with a Funghi  
and Port Wine Duxelle

Bouchées filled with a Salmon  
and Dill Blanquette

Caramelized Onion Pinwheels with Thyme

Chilli Pork Empanadas with Guacamole Dip

Creamy Curried Chicken Mini Vol-au-vent

Funghi & Truffle Palmiers

Mexican Chilli Con Carne wrapped  
in a Brittle Pastry Casing

Mini Baked Duck Pies

Mini Beef & Prune Wellington

Mini Greek Pizza

Mini Lamb Caramelized Onion Pastizzi

Olive and Parmesan Bites

Mini Pastizzi Braised Rabbit

Mini Pastizzi Maltese Sausage & Brie

Mini Pastizzi Quail





WEDDING RECEPTION

# Finger Food Selection



## CRISPY BITES

Arancini filled with Beef Ragout and Cheesy Sauce  
Arancini Maltese Sausage & Brie  
Asian Noodle Stick  
Battered Fish Goujons with Tartare Sauce  
BBQ Chicken & Camembert Bites wrapped in Pancetta  
BBQ Chicken and Brie Bites wrapped in Pancetta  
Chicken Spring Roll  
Crispy Prawn in Filo with Sweet Mango Chutney  
Five Spiced Duck Spring Rolls with Plum Sauce  
Herb Infused Pulled Lamb Croquettes with Onion Jam  
Hoisin Duck Pancakes with Shredded Leeks & Carrots  
Italian Tomato, Ham and Mozzarella Panzerotti  
Mexican Cheese Nacho Crusted Bites with Cranberry  
Mild Spiced Chicken Dippers with Guacamole Dip  
Mini Chicken Kiev with Lemon Mayo  
Mini Pork Schnitzel with Lemon Mayo Dip

Onion Bhaji with Mango Chutney  
Southern Fried Chicken with Sour Cream  
Vegetarian Spring Rolls with Sweet Chilli Dip  
Wontons with Soy Sauce

## DESSERTS

Assorted Mini Doughnuts  
Mini Baba au Rhum with Poached Pears and Amaro Creme Patisserie  
Belgian Chocolate Cups filled with a Fine Hazelnut and Chocolate Ganache  
Bounty Delice  
Caramel Mousse on Chocolate Brownie  
Cassata Mini Tartlet  
Fruit Kebab with Chocolate Sauce  
Mini Snickies Delice  
Rainbow Cake Kebab  
Ricotta Cannoli  
Tiramisu Shot

## ALL RECEPTION MENUS INCLUDE OUR

# Wedding Cake & Coffee Table

3 Tier Wedding Cake  
2 Witness Cakes  
Cherry Bites

Almond Bites  
Petit Fours  
Date Fritters



Wedding cakes may be customised to your wishes at an extra charge

# *Stalls & Tables*





# Stalls & Tables



## PASTA STATION

Choose from an array of freshly prepared tossed and baked Pasta dishes: Funghi Risotto, Cannelloni, Penne Amatriciana, Goat Cheese ravioli and much more

## AMERICAN DREAM

A truly American dream with tender crispy Chicken, succulent Pork Belly and sticky BBQ Ribs

## MALTESE DISPLAY

A vast selection of mouth-watering traditional Maltese Salads, Dips and Delicacies which can also extend to our home favourite hot dishes

## SMOKY BBQ

Live grilling of first grade meats, Beef, Chicken, Pork, Sausages, Fish Cartoccio with Pickles, Sauces, Jacket Potatoes

## FRITTO MISTO STALL

Seasoned trio of deep fried Whitebait, Prawns & fresh Calamari accompanied with Dips and Lemon Wedges

## AFTER HOURS

A few of our delicious After Party items to end your wedding in style:  
Battered Fish Goujons | Fish and Chips Cone  
Mini Cheddar & Bacon Beef Burger | Mini Hot Dog

## LIVE KEBAB GRILL STATION

Meat lovers heaven with our grilled Kebabs of marinated Lamb, Beef, Chicken and Pork cooked live by our chef

## CARVERY

Enjoy a selection of meats carved live, mouth-watering juicy display, a show for all the guests.  
Cajun Pork Loin Steak | Braised Beef Olives  
Beer Braised Pork Belly | Roast Sirloin of Beef  
Chicken Ballotine with Cranberry

## AUTHENTIC THAI TABLE

Beef Massaman, Pad Thai Chicken stir fry garnished with pickled Ginger & Cashew Nuts, Calamari & spiced Pork Sarika, Water Prawn, Leek & finely shredded Carrots, Thai fried Rice

## SUSHI TABLE

Maki and Nigiri with a selection of Ginger and Soya, handcrafted by our very own Japanese chef





# Stalls & Tables



## PAELLA STALL

Our Traditional Live Cooked Saffron Rice Paella with Prawn, Chorizo, Chicken and Shellfish

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## RISOTTO TABLE

Choose from one of our creamy blends of flavour:  
Mushroom Risotto with Pancetta,  
Courgette & Mascarpone  
Pea & Bacon Risotto  
Carrot & Fennel Risotto

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## CHEESE GALORE

Cheese, Cheese and more Cheese, curated mature tastes, accompanied with fruits and nuts!

Parmigiano	Cheddar
Gorgonzola	Cheeselet ( <i>White and Pepered</i> )
Emmenthal	Grapes
Brie	Dried Apricot
Provolone	Dried Cranberry
Applewood	Walnuts
Pepato Sage Derby	

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## DESSERT GALORE

For true sweet lovers to indulge in a selection of Mini Pastries, yummy Cakes, Shots, and can be extended with live cooking Crêpes or a Gelato corner

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## CHARCUTERIE TABLE

Fine cured meats from around the world, with a beautiful display full of your favourite little nibbles!

Salami Milano	Olives
Mortadella	Gherkins
Bresaola	Water Biscuits
Serrano Ham	Grissini
Parma Ham	Dried Apricot

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## FRESH OYSTERS

Get your party started with our fresh Gillardeau Oysters, shucked in front of you, with a selection of the perfect acidity blends to bring the taste of the sea with a kick!

Oyster	Maldon Salt
Lemon	Hot Sauce
Lime	Onion Vinaigrette

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## CAVIAR & CHAMPAGNE

The perfect addition to our Oysters is our Caviar and Flute of Champagne, a match made in heaven!

Moët	Salty Crackers
Red Caviar	Plain Crackers
Black Caviar	

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## CHOCOLATE FOUNTAIN

Warm Belgian chocolate fountain served with Madeira Cake, fresh Fruit and Marshmallows

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# Bar Package A



Bar to be set up serving free-flowing spirits including:

## WELCOME DRINK

Sparkling Wine

## WINE

White Wine • Red Wine • Rosé Wine

## WHISKY

Bell's • J&B Rare • Jack Daniel's  
Johnnie Walker Red Label • Famous Grouse

## BRANDY

Hennessy Cognac

## GIN

Gordon's Gin

## VODKA

Smirnoff Red Vodka

## RUM

Bacardi White Rum • Captain Morgan Spiced

## VERMOUTH

Martini Bianco • Martini Extra Dry  
Martini Rosso

## APERITIF

Campari • Aperol

## CHAMPAGNE

Sparkling Wine

## LIQUEURS

Jägermeister • Baileys • Amaretto • Averna  
Blue Curacao • Limoncello • Ruby Port  
Tia Maria • Malibu • White Sambuca

## BEER

Cisk Lager • Cisk Excel • Heineken

## SOFT DRINKS

Coca Cola • Sprite • Kinnie • Fanta  
(including Diets)

## JUICES

Orange Juice • Pineapple Juice

## WATER

Still • Sparkling

## MIXERS

Lime • Tonic Water  
Soda Water • Bitter Lemon

### Included in package:

Set-up, Glasses & Equipment



# Bar Package B



Bar to be set up serving free-flowing spirits including:

## WELCOME DRINK

Sparkling Wine

## WINE

White Wine • Red Wine • Rosé Wine

## WHISKY

Bell's • J&B Rare • Jack Daniel's  
Johnnie Walker Red Label • Johnnie Walker Black Label  
Chivas • Glenfiddich 12 years old

## BRANDY

Hennessy Cognac

## GIN

Gordon's Gin • Bombay Gin

## VODKA

Smirnoff Red Vodka • Grey Goose

## RUM

Bacardi White Rum • Captain Morgan Spiced

## VERMOUTH

Martini Bianco • Martini Extra Dry  
Martini Rosso

## APERITIF

Campari • Aperol

## CHAMPAGNE

Sparkling Wine • Moët & Chandon (*for the Couple*)

## LIQUEURS

Jägermeister • Baileys • Amaretto • Averna  
Blue Curacao • Limoncello, Ruby Port  
Tia Maria • Malibu • White Sambuca

## BEER

Cisk Lager • Cisk Excel • Heineken

## ENERGY DRINK

Red Bull

## SOFT DRINKS

Coca Cola • Sprite • Kinnie • Fanta  
(including Diets)

## JUICES

Orange Juice • Pineapple Juice

## WATER

Still • Sparkling

## MIXERS

Lime • Tonic Water  
Soda Water • Bitter Lemon

**Included in package:**

Set-up, Glasses & Equipment



# Terms & Conditions



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Reservation will be confirmed once the contract has been signed.

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Deposit of 10% is required upon signing of contract.

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Deposits are non-refundable.

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Menu to be confirmed 2 months prior to the event date and confirmation of guests 2 weeks before.

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Payment amounting to 50% of the final cost is to be made 15 days before the wedding date.

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The remaining balance is to be settled 15 days after the wedding date.

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No food, sweets or other edible items other than those supplied by James Caterers may be served at the reception.

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For functions organized in venues where an indoor kitchen is not provided, the clients are required at their own expense to provide a marquee (tent), water supply, lighting and electricity in line with health and safety regulations.

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Certain venues do not permit Catering Companies to use the Electricity Supply or else, do not meet the Energy requirement for the event. In such cases a generator will be rented at the client's expense.

No additional fee will be charged for the provision of warmers, fryers, refrigeration and any other catering equipment.

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Our staff packages cover an 8-hour shift which starts 2 hours prior to the mass or 3 hours before the civil ceremony (depending on complexity of setup).

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If applicable, an overtime rate per hour will be charged based on the number of staff, if the agreed time frame is exceeded.

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In the event that the Caterer is required to provide the beverages, the same conditions above will apply. However, the Client may procure beverages from alternative suppliers at a logistics fee of €1 per guest for bar setup.

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Leftover food will be handed over to the clients. James Caterers will not be responsible in any manner for any claim, illness or other damage arising from the consumption of leftover food.

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Logistical fees may apply in certain locations.

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The event waste shall be discarded through arrangement by the client.



“ We just want to thank you for the wonderful presentation of food and excellent service provided towards our wedding. We received only positive comments about the quality and quantity of the food. We were very happy to give a recommendation to everyone who asked us about the caterer. You were so easy to work with in the planning stages and were willing to give suggestions.

We appreciate this very much. You definitely were instrumental in making it a day for us and our guests.

Best wishes & continued success in the future. ”

*Frank & Sue*





**JAMES**  
- CATERERS -

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