

# OCCASIONS

BY YELLOW DOOR



## CREATING FOOD MEMORIES

### WELCOME

Thank you for contacting us with a view to using our company to cater for your wedding. The Yellow Door Catering Company has a dedicated team of enthusiastic professionals, totally committed to making your day an exceptionally memorable and enjoyable one.

The information enclosed will give you menu suggestions for the whole day, starting with canapés, your main wedding menu, desserts, cakes and innovative ideas for evening food. Use it as your starting point in creating your perfect meal. Our executive chef will be happy to work alongside you to put together a bespoke menu

your guests will be talking about months after your special day. Tailoring dishes to suit the tastes of individual couples and using seasonal ingredients are key features of Yellow Door menus. Ingredients are sourced from the very best Irish farmers and local food producers.

Our professional events management team have years of experience working closely with marquee companies and prestigious historic venues throughout the country. This enables us to seamlessly manage your perfect day.

Please have a look at the enclosed information and feel free to call us should you need additional help or advice.

### THE YELLOW DOOR COMPANY ETHOS

At the Yellow Door we are all very passionate about sourcing the best local products produced in the most sustainable and ethical way. We are one of the very few members of the Sustainable Restaurant Association in Ireland and firmly believe and adhere to the Association's guiding principals.

That includes using compostable packaging, eliminating single use plastics, and we are proud to say we are making great progress to fulfill our goal of zero waste to landfill. We also grow as many herbs, fruit and salad crops as possible in our own substantial kitchen garden. To find out more about the lengths we go to to produce good, honest and fair food please see our website

[www.yellowdoordeli.co.uk/sustainability-sourcing](http://www.yellowdoordeli.co.uk/sustainability-sourcing)

*Simon Dougan MBE*

## OUR AWARDS & ASSOCIATIONS

Most Responsible Business Award,  
Lisburn & Castlereagh City Council 2019

Sustainable Business Award, Armagh,  
Banbridge, Craigavon Borough Council Food Heartland Award 2018

Best Chef Co. Armagh Award,  
Restaurant Association of Ireland

Inclusion in Georgina  
Campbell's Ireland's Guide

Inclusion in John and Sally  
McKenna's Food Guides

Guild of Fine Food Great  
Taste Producer

3 Star Great Taste Award, Best  
Deli Dish in UK and Ireland

The Sustainable Restaurant  
Association

Food Heartland Hospitality  
Member

Real Bread Campaign  
Member

Food NI Producer and Taste of  
Ulster Member

# FORMAL DINING BROCHURE

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# CANAPES

Depending when your guests will sit down for the formal wedding meal we would suggest 4/5 canapes per guest from the following selection.

£2.70 per item

Sweet Cured Yellow Door Bacon Cube with Belfast Stout, Soy and Armagh Honey Glaze

Pressed Local Chicken Sandwich with Fire Roasted Pepper, Baby Spinach and Wild Rocket Pesto

Crispy Chorizo and Potato "Sausage Roll"

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Crème Fraîche

Thai Prawn Fish Cakes with Lime Aioli

Braised Beef and Barley Risotto Fritter with Garlic Mushroom Aioli

Pumpkin, Pesto and Ricotta Risotto Fritters

Young Buck Blue Cheese and Crab Apple Jelly on Parmesan Shortbread with Candied Walnuts

Thai Chicken Wonton with Red Curry Dipping Sauce

Caramelised Onion and Ballylisk Cheese Tart

Crispy Chickpea Falafel with Tahini Yoghurt and Toasted Sesame

Compressed Watermelon, Crumbled Feta, Mint & Cucumber

Japanese Mushroom Wontons with Miso, Ginger & Scallion Dressing

## VIP CANAPES

Please feel free to mix a variety of standard Canapes and VIP Canapes.

£3.30 per item

Retro Kilkeel Crab Cocktail Cones with Lime and Confetti Coriander

Mini Irish Fry, Fried Quails Egg, Potato Bread with Proper Brown Sauce

Korean BBQ Duck with Kimchi on Potato Pancake

Pesto Fried Quails Egg with St Tola Organic Goats Cheese, Sour Dough Toast

Steak and Chip Skewer with Garlic Mushroom Aioli

Seared Onglet Steak (Rare) on Potato Bread with Parsley, Pesto and Crispy Shallot

Crisp Salted Chilli Strangford Langoustines with Lime Aioli

Compressed Watermelon with Seared Duck Fillet, Hoisin and Candied Spiced Peanut Crumble



# OYSTER CANAPES

£4.50 per item

Strangford Oyster and Guinness Shots

Crispy Sesame Tempura Oyster with Bloody Mary Sauce

Oysters Rockefeller, Spinach, Lemon and Brown Butter Hollandaise



# AFTERNOON TEA

Presented on tiered stands. An alternative to canapes is to provide your guests with a Classic Style Afternoon Tea or just a few Mini Patisseries to satisfy your sweet-toothed guests.

Choice of three Sandwich Flavours with three Mini Patisserie items, served with Tea and Coffee.

£13.65pp

## SAVOURY ITEMS

Traditional Sandwich flavours include:

Honey Baked Ham and Dijon

Roast Hereford Beef and Horseradish Cream

Egg and Cress with Homemade Salad Cream

Smoked Salmon and Lemon Creme Fraîche

Chicken and Curry Mayo

Fivemiletown Cheddar and Armagh Bramley Apple Chutney

## MINI PATISSERIE

Chocolate Orange Tartlet

Coffee and Nut Cake

Buttermilk Scones with Cream and Raspberry Preserve

Butter Shortbread

Petit Lemon Meringue Pies

Clandeboyne Honey and Yogurt Cheesecake

Carrot and Passionfruit Gateaux

Blueberry & Almond Friand

Peach and Rosemary Friand





# MACARON TOWER

Why not impress your guests with a  
Colourful Macaron Tower at your reception?

Options:

250 Macarons (10 Tiers)

120 Macarons (6 Tiers)

Flavours:

Lemon

Passion Fruit

Chocolate

Raspberry

Salted Caramel

Pistachio

Orange

Vanilla



## GRAZING STATION

£17.94 per guest

A Grazing Station consists of a selection of tasty savoury foods laid out on a multi layered display for guests to simply help themselves

The Grazing Station will consist of

Charcuterie, sliced chorizo, salami and cured meats

Selection of Cheeses with cheese biscuits and crusty breads

Crisp Parmesan bread sticks with individual dipping pots of hummus, dipping oils and vinegar

Selection of fruit, crudities, candied nuts & marinated olives



# FORMAL DINING MENUS

Formal Dining is a very popular plated style of food and service.

The individual dishes are presented on pure white fine porcelain plates. Each course is highly visual and refined, offering a high level of presentation, while looking impressive and tasting great.

## SOUPS

Cauliflower & Bacon Soup with Cheddar Beignets Fritter & Scallions

Creamy Pulled Chicken & Sweetcorn Soup with Toasted Corn & Chive Oil

Young Leek and Comber Potato Soup with Ham Hock Fritters

Irish Butter-Baked Butternut Squash, Root Ginger, Lemongrass and Coconut Cream Soup

Traditional Irish Vegetable Broth with Shredded Ham Hock

Roast Red Pepper and Vine Tomato Soup with Watercress Pesto, Garlic Fried Focaccia Crumb

Roast Carrot and Coriander with Sour Dough Croutons and Wild Garlic Pesto

## MEAT FIRST COURSE

Char Grilled Szechuan Pepper Chicken, Napa Slaw, Asian Salad with Fire Roasted Pepper & Crispy Lotus Root, Red Thai Curry Dressing

Braised Free Range Chicken, Wild Mushroom & Truffle Pie, Little Gems, Caesar Dressing, Parmesan Crisps & Wild Garlic Pesto

Crisp Confit Pork Belly and Pork Rillettes Fritter with Caramelised Apple Aioli, Broad Beans, Baby Herbs, Armagh Honey & Wholegrain Mustard Dressing

Compressed Watermelon with Maple and Chilli Glazed Duck, Crispy Confit Duck Fritter, Asian Slaw, Sweet Soy, Sesame and Ginger Dressing

Crispy Garlic Crossgar Chicken in Kataifi Pastry with Mango, Corn & Pomegranate Salsa,

Curry Mayo and Micro YD Kitchen Garden Leaves, Chive and Apple Vinaigrette






Yellow Door Smoked and Chargrilled Chicken Caesar with Jilly's Baby Romaine Leaves, Parmesan Cracker, Soda Bread Wafers and Fresh Anchovy Tempura

Smoked Spring Chicken Salad with Heirloom Tomatoes, Asparagus, Crispy Confit Wing, Pea Shoots with White Truffle and Parmesan Dressing

## FISH FIRST COURSE



Trio of Irish Seafood Shellfish, Pan-Seared Irish Sea Scallops, Kilkeel Crab Claw, Poached Strangford Langoustine with Lightly Pickled Cucumber and Carrots, Vanilla Citrus Dressing, Baby Sorrel and Sweet Basil Cress

Ewings Smoked Salmon with Scallion & Comber Potato Bread, Baby Watercress, Citrus Crème Fraîche, Shaved Fennel & Mustard Leaf Salad

Lightly Spiced Seabass with Charred Courgettes, Fine Bean & Fire Roasted Pepper Salad, Caperberries, Lemon Clandeboye Yogurt Dressing

Roast Pink Pepper, Lemon and Parmesan Crusted Hake Fillet with Charred Little Gem, Grilled Asparagus, Comber Potato and Tartare Cream

Walter Ewing's Simply Oak Smoked Salmon, Pickled Shallot, Caper Berries, Lime Segments, Crème Fraîche, Brown Soda Bread Wafers, Baby Herb Salad

Glenarm Salmon with Smoked Salmon Scotch Egg, Smoked Almonds, Golden Beetroot, Avocado and Horseradish Cream

Poached Dublin Bay Prawns with Crisp Pancetta, Garden Pea Cream, Roast Cherry Vine Tomatoes, Pea Shoots and Citrus Dressing

Smoked Kilkeel Haddock Cakes with Chardonnay, Melted Leeks and White Wine Sauce, Crispy Pancetta, Chive and Garlic



# VEGETARIAN AND VEGAN FIRST COURSE

Courgette & Feta Fritters, Baba Ganoush, Kimchi, Pomegranate Molasses Dressing, & Toasted Hazelnuts

Goats Cheese Brulee on Caramelised Onion Galette, Sweet Pickled Pear Salad, Orange Blossom Honey & Walnut Dressing

Sweet Corn and Cauliflower Beignet with Shaved Fennel and Coriander Salad, Yellow Door Beetroot Relish, Indian Spiced Clamato Yogurt

Wild Mushroom and Hazelnut Pastry Tart with Young Buck Blue Cheese Mousse, Broad Beans, Parsley Pesto and Yellow Door Kitchen Garden Leaves

Crispy Chickpea Falafel Fritters with Romesco Sauce, Smoked Almonds and Pickled Vegetable Salad

Raw Heirloom Tomato Salad with Baked Marinated Aubergine, Toasted Pine Nuts, Pomegranate Molasses Dressing and Coriander Salad

## DEMI TASSE SOUP

Small amount of highly flavoured soup presented in different ways designed to add an extra dimension to a special menu.

Creamy Sweetcorn Velouté with Chive Oil and Crispy Pancetta

Honey Roast Parsnip and Apple Demitasse with Mild Curry Spices, Coriander Cream and Toasted Pine Nuts

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

Vine Tomato and Fire Roasted Pepper with Wild Rocket Pesto

Butter Poached Celeriac with Winter Truffle Oil



# SORBET AND GRANITA

Sorbet is a smooth ice cream like frozen taste refresher designed to cleanse the palate and invigorate the appetite.

Granita is similar to a sorbet, but has a granular texture and lasts longer on the tongue; again a cleanser of the palate and awakens the taste buds

All the Flavour combinations below can be produced into a Sorbet or Granita

Lime and Lemongrass

Prosecco and Wild Elderflower

Shortcross Gin and Tonic

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Chardonnay



## MEAT MAIN COURSE

Roast Sirloin of Carnbrooke Beef with Champ Potato Cake, Pea Puree, Carrot Fondants, Green Peppercorn Jus

Roast Irish Dry-Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Roast Carrots  
Bordelaise Jus

Roast Sirloin of Carnbrooke Beef with Brown Butter Cauliflower Puree, Grilled Tender  
Stem Broccoli, Baby Watercress, Tarragon Jus Accompanied by Grattan Lyonnaise Potato

Slow Braised Mourne Shorthorn Brisket with Peppered Caramelised Onion Purée, Crispy Shallot Fritter, Dauphinoise  
Potato and Summer Vegetables

Roast Stuffed Chicken Supreme with Bacon & Caramelised Onion Stuffing, Buttered Kale, Peas & Pearl Onions, Honey  
Roast Parsnip, Champ, Thyme

Roast Irish Hereford Beef Fillet, With Oxtail and Caramelised Onion Fritter, Chive Champ, Truffled Greens, Wild  
Mushroom and Sherry Vinegar Jus

Roast Rack of Lamb with Minted Pea Puree, Charred Baby Leeks, Chantenay Carrots, Comber Potato Fondant and  
Lamb Jus

Lemon Thyme Roast Irish Chicken Breast and Mini Chicken and Leek Pie, Buttery Mash, Buttered Spinach, Orange  
Glazed Young Carrots, Green Peppercorn Cream

Herb Roasted Irish Chicken with Butter Parsnip Puree, Braised Savoy and Bacon, Baby Fondant Potatoes and Madeira  
Jus

Roasted Barbary Duck Fillet with Sautéed Spinach, Ginger Glazed Carrots, Duck Fat Comber Roast Potato's, Duck  
Confit Pie and Star Anise Jus

Roast Stuffed Drumgold Turkey with Sweet Cured Yellow Door Bacon, Duck Fat Potato Fondant, Honey Roast Root  
Vegetables, Creamy Mash and Cranberry Jus

Roast Carnebrook Sugar Pit Best End of Pork with Fondant Potato, Roast Hispi Cabbage, Armagh Bramley Apple  
Puree, Armagh Cider Gravy





# VEGETARIAN AND VEGAN MAIN COURSE

Soft Herb Gnocchi Grattan Pot with Broad Bean, Parmesan Mornay Sauce,  
Grilled Asparagus, Roast Cherry Vine Tomatoes and Frisee Salad

Sticky Sesame Cauliflower in Hot Chilli Tomato Sauce with Asian Slaw and Coriander Salad

Wild Mushroom Pithivier Pie with Baby Watercress and Stroganoff Sauce

Miso Baked Aubergine Braised Red Rice, Beetroot Kimchi, Tempura Vegetables, Miso Soy Dressing

Hazelnut Braised Celeriac with Maple Roast Vegetables, Truffle Celeriac Puree, Hazelnut  
Gremola Pesto, Parsnips Crisps



# FISH MAIN COURSE

Roast Halibut Fillet with Parsley and Comte Crust, Braised Scallion, Brown Butter Mash, Roast Ceps, Madeira and  
Roast Chicken Juices

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach

Pan Seared Glenarm Salmon with Chive Champ, Charred Little Gems, Petit Pois and White Onion Velouté

Torched Seabass with Tomato and Fire Roasted Pepper Compote with Lemon, Caper Potato Purée, Braised Fennel and  
Roast Heirloom Tomatoes



# SINGLE PLATED DESSERT COURSE

Rich Dark and White Chocolate Fondant with Vanilla Ice Cream, Fresh Summer Berries and Praline Wafer

Classic Eton Mess with Raspberry Champagne Compote, Brandy Snap Wafer

Caramelised Pear and Bushmills Whiskey Tart with Butterscotch Sauce, Fresh Blackberries and Buttermilk Sorbet

Rhubarb and Strawberry Crumble Tart with Pure Cream Ice Cream and Caramel Custard

Armagh Apple and Thyme Tart Tatin with Roast Hazelnut Cream Patisserie, and Vanilla Ice Cream

Yellowman Cheesecake with Sweet Mascarpone Cream, Fresh Strawberries and Summer Berry Champagne Sauce

Lemon Meringue Tart with Vanilla Cream. Macerated Summer Berries and Homemade Cassis

Rich Dark Chocolate and Orange Fondant with Buttermilk Sorbet, Kumquat Puree, Fennel and Orange Caramel Glass

Apple and Hazelnut Toffee Crumble Tart with Salted Caramel Sauce and Vanilla Ice cream





# TASTING PLATES OF YELLOW DOOR DESSERTS

## MY FAVOURITES

Hot Sticky Toffee Pudding

Banoffee Cheesecake

Vanilla Ice Cream

## ORCHARD COUNTY

Warm Caramel Bramley Apple Upside-down

Mini Apple Tart Tatin

Vanilla Ice Cream

## THE ITALIAN JOB

Milk Chocolate and Amaretto Mousse

Classic Tiramisu

Frangelico Ice Cream

## CLASSIC ASSIETTE

Hot Chocolate Fondant

Crème Brûlée Egg with Chocolate Soil and Raspberry Biscotti

Vanilla Ice Cream

# KIDS MENU

£10.20 per child

## MAIN COURSE

Chicken Tempura and Fries, Carrots and Peas

Mini Pizza with Fries

Sausages, Mash Potatoes, Carrots and Peas

Deep-Fried Fish Goujons with Chips and Peas

Macaroni and Cheese with Mini Broccoli Trees

Mini Roast Chicken Dinner with Mash Potatoes and Vegetables

## DESSERT

Chocolate Brownies and Ice Cream

Ice Cream and Chocolate Sauce

Mini Pavlovas with Strawberries

Mini Banoffee Pie with Cream

Fresh Fruit Skewers

\*All Kids Meals include Orange Squash

\*Supplement for Chicken dinner

\*For Children over twelve we recommend half portions of the adult meal at half price



# EVENING FOOD

## Our Philosophy

We believe food served in the evening to guests should be tasty, hot, welcoming and served casually to your guests without disrupting or stopping the party atmosphere. Listed below are some of our ideas that should hit the spot at that time of night.

Dry-Cure Yellow Door Bacon with Mature Tyrone Cheddar and Homemade Plum Chutney in Ciabatta Pockets – £5.40

Hot Ciabatta Pockets with Tomato, Mozzarella and Pesto – £5.40

Hot Ciabatta Pockets with Chorizo Sausage, Rocket and Aioli Sauce – £5.94

Charred BBQ Chicken with Paulo's Chilli Spiced Tomato Sauce in Hot Ciabatta Pockets – £5.94

Traditional Bacon Soda with Real Brown Sauce or Ketchup – £5.70

Crispy Fish and Chips Bamboo Boats with Tartar Sauce – £5.94

Chicken Goujons and Chips Bamboo Boats – £6.60

Chips in Bamboo Boats – £3.54

BBQ Beef Brisket Bap – £7.14

Pizza Slices of Hot Salami or Margarita Pizza – £5.40

Curry Chips – £5.34

Ham and Cheddar Cheese Toasties – £5.40

Hot and Spicy Mini Hot Dogs – £5.70

Loaded BBQ Pulled Pork Fries with Louisiana Slaw, Black Mustard Leaves – £11.81

Mini Samson and Goliath Burger 5oz Shorthorn Steak Burger with Sweet Pickled Red Onions, Vine Tomato, Hegarty's Mature Cheddar and Belfast Stout Mustard – £13.32



# CHEESE TABLE OR BOARD

£6.60 per guest

From creamy and smooth to sharp and tangy, Irish Cheese rates amongst the best in the world. We receive daily deliveries along with a superb selection from the continent. Here is just a sample of the cheeses we recommend.

## BLUE CHEESE

Kearney Blue

Cashel Blue

Young Buck

## HARD CHEESE

Dart Mountain Dusk

Hegarty's Cheddar

Dart Mountain Kilcreen

## SOFT CHEESE

Cooleney

St Killian

Ballylisk

## SPECIALITY CHEESE

Milleens

Corleggy

Ardrahan

St Tola

Organic Goats Cheese

All our Cheese boards are presented with our finest  
Crusty Bread, Yellow Door Chutney,  
Roasted Nuts and a selection of Biscuits and Fruit accompaniments.



# WEDDING CAKES WITH A DIFFERENCE

## IRISH CHEESE WEDDING CAKES

Why not have an alternative Wedding Cake which looks great and can be used for guests to graze on all night.

Your Wedding Cake of Irish Cheeses would consist of:

- 1x Hard Cheese
- 1x Blue Cheese
- 1x Soft Cheese
- 1x Goats Cheese
- 1x Special Irish Seasonal Cheese

Ditties Biscuits for Cheese, Walnut Bread, Quince Jelly, Toasted Walnuts, Celery Apples, Pear and Grapes

### Options

- 80-100 Guests
- 100-140 guests
- 140-180 guest

The cake will be beautifully presented and can also be served with a glass of your favourite port to your guests.

## CUPCAKE WEDDING CAKE

Minimum requirement of 100 to fill stand

Displayed on five tier Perspex Stand with Coloured Buttercream of your choice.

Chocolate

Vanilla

Strawberry

Lemon

## CHOCOLATE TRUFFLE TOWER

200 per Stand

Assorted Chocolate Truffles Milk, White or Dark Chocolate Decorated with Seasonal Berries and Edible Flowers displayed on a Tiered Stand

## NAKED WEDDING CAKE

Naked Cakes are simple but tasty Gateau style cakes which can come in either Two or Three Tiered Sponges

Flavours include:

Vanilla

Chocolate

Lemon

Raspberry and White Chocolate

# IMPORTANT DETAILS

## TASTING

The Yellow Door is happy to provide a tasting session for your chosen menu.

A tasting session can be arranged once you have had an initial meeting and have had an estimate provided for your chosen menu. The tasting will consist of a maximum of two dishes per course and consist of one portion of each dish.

I am sure you will understand that during the wedding season from late April to the end of September, providing catering to our wedding clients is our top priority so providing a tasting at the weekends over this period may be very difficult. However, we can arrange to have tastings 'out of hours' during the week.

All tastings take place at our Portadown headquarters. As the food for your tasting session is prepared specially for you, we charge a nominal £195 charge payable before the tasting.

## SPECIAL DIETARY GUESTS

Please do not feel like you have to design your wedding menu around special dietary requests. We can accommodate your guest's allergies/food intolerance by altering your chosen wedding menu. Please do feel free to give us the name of your special dietary guests and requests fourteen days before your wedding with your final guest numbers.

## FOOD SUPPLY

Unfortunately, due to health, safety and insurance reasons we are unable to serve food supplied by other people, however we do make an exception for low risk foods, ie. Shortbread and traditional wedding cakes

## FINAL WEDDING DETAILS

We ask that you give us your final guests numbers 2 weeks in advance of your wedding. It might be helpful if you ask for a months' notice for RSVP's, so this gives you a few weeks to collect final guests numbers and special dietary requirements, please include any supplier meal requirements in your final number. We will also require at this stage a copy of your final table plan, a table plan is very useful because it gives you the opportunity to make sure immediate family are seated close to you, the plan also assists us in setting up the venue and ordering the correct linen for all tables. Venue's usually have table plan layouts to assist in guiding you, please contact your venue for more information. Once we receive all the above details we will update your menu, sequence of events and invoice, we will send you a copy and ask that you kindly read over all information and confirm that everything is correct and in order.



# PAYMENT SCHEDULE

In order to secure your wedding date we request a copy of our contract to be signed and returned, this will be countersigned by one of our events managers and a copy returned to you for your own records. We also ask for a £1500 booking fee, no further payments are requested until 14 days before the wedding, once we receive your final details we will

update your invoice and ask for 90% of the total balance, your £1500 booking fee will be deducted from this figure.

The final 10% will be invoiced post wedding and payment will be required within 30 days.

Please select your preferred menu from the above brochure, send it across to our team of events managers who will supply you with a priced menu and itemised estimate based on your approximate guest number and venue.

If you have any further questions regarding the brochure or would like further advice on menu selection, please do not hesitate to contact us.