

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

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

CASUAL 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

Mini Cheese and Onion Croque Monsieur

Crispy Chorizo and Potato "Sausage Roll"

Smoked Haddock Cake with Brown Butter Mayo

Braised Sticky Carnbrooke Beef on Crisp Puff Pastry Croustade, Parmesan Truffle Mayo

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Creme Fraiche

Thai Chicken Wonton with Red Curry Dipping Sauce

Vegetarian

Pumpkin, Pesto and Ricotta Risotto Fritters

Caramelised Onion and Cashel Blue Cheese Tart, Armagh Bramley Apple Chutney Gel

Crispy Filo with Whipped Feta, Hot Honey Dressing

Caramelised Onion and Ballylisk Cheese Tart

Vegan

Spiced Hummus on Rye Crackers with Dukkah

Black Bean Cakes with Vegan Lime Mayo

Tapenade Tartlet with Roasted Cherry Vine Tomatoes

Spiced Onion and Kimchi Bhajis, Lemon Coconut Yogurt Riata

Jerk Pulled Jackfruit, Lemon Aioli, Caramelised Pineapple Pressed Sandwich

Chickpea Falafels with Vegan Coriander & Cucumber Riata

VIP CANAPES

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

£3.30 per canape

Korean BBQ Duck with Kimchi on Potato Pancake

Garden Pea, Parmesan and Parma Ham Risotto Cake with Fried Quails Egg

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

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

Steamed Pork Dumpling, Spiced Plum Sauce

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.

£17.40 pp

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

Sticky Pistachio Tart

Buttermilk Scones with Cream and Raspberry Preserve

Petit Lemon Meringue Pies

Lemon Drizzle Cake

Carrot and Passionfruit Gateaux

Classic Victoria Sponge Mini Cake

Raspberry Curd Meringue

Salted Chocolate Caramel Tart

Chocolate Cookie and Marshmallow Sandwich

Tea and Coffee



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

Raspberry

Salted Caramel

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

CASUAL DINING MENU

Casual dining is a more rustic style of service. The dishes are presented on colourful platters, plates and bowls with extra side dishes served directly to tables for guests to pass around and share. Guest can enjoy the whole communal dining experience with authentic simple dishes with robust flavours.

PLATED FIRST COURSE

Wild Mushroom and Pecorino Tart with Hazelnut Pastry and Baby Leaves

Vine Heirloom Tomato & Burrata Salad, Tapenade Toast, Basil, Burren Balsamic & EV Olive Oil

Smoked Ewing's Salmon Fish Cakes, Watercress & Shaved Fennel Salad, Caper Mayo

Kilkeel Crab & Prawn Bruschetta, Chili Lime & Coriander Cocktail Sauce, Soft Herb Salad, Pickled Radish & Shallot, Citrus Oil

Pil Pil Spiced Prawn Caesar Salad, Parmesan & Focaccia Croutons

Truffle Mac & Cheese, Wild Garlic Pesto, Roast Cherry Vine Tomatoes

TAPAS SHARING PLATTERS

FIRST COURSE

Sharing Platters are a very relaxed style of serving a first course. It involves presenting a selection of Hors d'oeuvres to the table. Guests pass these dishes around to share, very relaxed, very friendly and very tasty.

We suggest you choose three dishes from the sections below plus one salad or side dish

*Each guest is provided with a 10 inch plate in order to dine

NIBBLES

Selection of Yellow Door
Specialty Breads with Olive Oil and Burren Balsamic,
Hummus, Olive Tapenade

Selection of Olives and Sun-Dried Tomatoes
Crispy Pork Crackling with Smoked Paprika Seasoning
Warm Garlic Flatbreads with Parmesan

MEAT

Chorizo Braised in Rioja, Garlic and Caramelised Onions

Grilled Chicken Thighs in
Middle Eastern Spices with Green Harissa and Mint
Yogurt

Pork steak Skewers with Smoked Paprika Garlic &
Parsley, Lemon Cider Glaze

BBQ Beef Rump Skewers with Chimichurri

Irish Lamb Meatballs in Moroccan Spices with Harissa
Yogurt, Pomegranate and Spearmint

Serrano and Local Cured Meat Platter

VEGETARIAN

Fire-Roasted Pepper and Marjoram Tortilla

Fried Aubergine and Cumin
Chickpeas with Harissa on Bruschetta

Spinach, Mushroom & Manchego Croquettas with Aioli

Andalusian Fried Aubergine with Smoked Chili Flakes
and Honey Drizzle

Cauliflower & Sweetcorn Fritters with Indian Spices and
Lime Coriander

FISH

Prawn Croquettes with Citrus Aioli

Kilkeel Crab Bruschetta with Chili and Spring Onion

Prawn & Chorizo Paella Stuffed Peppers

Smoked Haddock Fish Cakes, Wild Rocket, Lemon Aioli

Hot Smoked Salmon & Quails Egg in Little Gem Hearts
with Homemade Salad Cream

SALADS AND SIDE DISHES

YD Homegrown Salad Leaves, Cherry Vine Tomatoes &
Honey Mustard Dressing

Multigrain Super Salad with Strawberry & Mint Balsamic
Dressing, Soft Herbs & Pomegranates

Classic Greek Salad with Feta and Mint

Raw Vine Tomato Salad with
Mozzarella, Garlic, Lemon and Mint Dressing

Patatas Bravas (Spicy Fried Potatoes with Bravas Sauce)

Crunchy Romaine Salad Leaves, Blue Cheese Dressing,
Crispy Bacon Bits & Garlic Croutons



MAIN COURSE

Roast Porchetta with Caramelised Armagh Apples, Black Mustard Greens and Armagh Cider Gravy

Roast Fillet of Glenarm Salmon, Garden Pea, Charred Little Gems and Lemon, Tarragon Cream

Chargrilled Leg of Irish Lamb with Caraway and Honey Herb Roast Carrots, Mint and Red Onion Salsa

Smoked Carnbrooke Brisket, Charred Corn, BBQ Gravy, Watercress & Crispy Onion Salad

Harissa & Honey Roast Chicken Thighs with Charred Broccoli, Garlic Chive Yogurt Dressing

Spatchcock Chicken with Piri Piri Spices, Peppery Salad Leaves, Sour Cream and Garlic Chive Dip



VEGETARIAN AND VEGAN MAIN COURSE

Spinach & Cauliflower Cheese Pie with Cheese & Onion Crispy Potato Top

Smoked Paprika Vegan Meatballs In Roasted Tomato Chili Sauce

Poached Gnocchi Grattan with Spinach Jade Sauce, Grilled Asparagus & Vine Tomatoes

Portabello Mushroom Pithivier Pie, Stroganoff Sauce & Watercress

Sticky Sesame Cauliflower in Hot Chilli Tomato Sauce with Asian Slaw and Coriander Salad, Fried Summer Greens with Coconut Cream, Chili, Ginger & Garlic

Roast Butternut Steak, Ras El Hanout, Shaved Fennel, Pomegranate Salad, Pistachio and Sunflower Seed Dukha, Coriander Verde

SIDE ORDERS

Please Select X1 Starch and x1 Vegetable

Crushed Baby Comber Potatoes with Crispy Yellow Door Bacon and Aged Hegarty's Cheddar

Crispy Parmesan Roast Comber Midi Potatoes with Summer Truffle Oil

Real Irish Buttery Champ

Roast Baby Potatoes with Rosemary and Rock Salt

Roast Root Vegetables with Robust
Herbs and Fried Sage

Yellow Door Kitchen Garden Greens with Shallot and Spearmint Butter

Roast Heirloom Carrots with Honey and Thyme

Garlic and Herb Roast Open Cap Mushrooms

Cumin and Smoked Paprika Dusted Butternut Squash with Cooling Clondeboy Herb Yoghurt Dressing

BARBEQUE BUFFET

MEAT OPTIONS (SELECT 2 OPTIONS)

Smoked Paprika and Garlic Irish Pork Loin Chops with Roasted Pepper and Sage, Parsley and Apple Dressing

BBQ Lemon Thyme and Saffron Chicken Fillets with Charred Scallions, Roast Cherry Vine Tomatoes and Tomatoes and Tarragon Honey Dressing

BBQ Provencal Chicken with Tomato, Basil & Red Onion Salsa

Marinated Irish Lamb Legs with Charred Scallions, Rosemary, Garlic & Olive Oil

Spiced Chicken with Pak Choi & Thai Red Curry Dressing

Chargrilled Irish Hereford Sirloin of Beef with Salsa Verde and Roasted Portobello Mushrooms

BBQ Chicken with Charred Scallions and Honey Truffle Dressing

Marinated Irish Lamb Legs with Garlic, Roast Tomatoes, Olive Oil & Robust Herbs with Mint Riata

Grilled langoustines with Smoked Chilli Flakes, lemon, Garlic & Coriander Sesame Dressing

Chargrilled Cornfed Chicken Fillet with Charred Pak Choi Red, Thai Soy Honey dressing

BBQ Salmon with Lemon & Chervil, Charred Asparagus

Belfast Ale Braised Beef Brisket with BBQ Red Onions, Beer Balsamic Glaze

Marinated Chicken with Thai Spices, Lemongrass, Chilli & Coriander Dressing

Steak-Burgers with Caramelised Onions

Quails Irish Pork Sausages

SALAD OPTIONS (SELECT 3 OPTIONS)

Carrot, Chickpea and Golden Sultanas Salad with Honey & Orange Dressing

New Comber Potato Salad with Spearmint and Dill

Red Cabbage Slaw with Spiced Clandeboye Yoghurt Dressing and Toasted Almonds

Vine Tomato, Sweet Red Onion & Feta Salad

Yellow Door Kitchen Garden Leaves with Honey and Mustard Dressing

Crisp Romaine Lettuce with Black Pepper Mayo Dressing and Shaved Parmesan

Slow Roast Beetroot Salad with Minted Yogurt Dressing and Toasted Pumpkin Seeds

Grilled Mediterranean Vegetables with Harissa & Thai Basil

Thai Noodle Salad with Pak Choi and Sweet Chilli

Orzo Pasta Salad with Sundried Tomatoes and Pesto

ADDITIONAL SIDE ORDERS

Baby Barbequed Comber Potatoes Roasted in Olive Oil with Rock Salt

Selection of Yellow Door Speciality Bread

Selection of Homemade Chutney, Mustards & Relishes



BBQ Buffet Sample Menu

Main

Golaith Burger 5oz Shorthorn Steak Burger with Sweet Pickled Red Onions, Vine Tomato, Blue Cheese and Belfast Stoat Mustard

Chargrilled Cornfed Chicken Fillet with Charred Pak Choi Red, Thai Soy Honey dressing

Served with

Thai Noodle Salad with Pak Choi and Sweet Chilli

New Comber Potato Salad with Spearmint and Dill

Red Cabbage Slaw with Spiced Clandeboye Yoghurt Dressing and Toasted Almonds

Crisp Romaine Lettuce with Caesar Dressing and Shaved Parmesan

Selection of Homemade Chutney, Mustards & Relishes

Dessert-Plated Dessert

Summer Pimms Trifle with Strawberry & Mint Jelly, Vanilla Soaked Sponge, Strawberry Mousse, White Chocolate Shaving macerated berries and Edible Flowers

Tea & Coffee

£49.99 per guest*

*Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

DESSERTS

Summer Pimms Trifle with Strawberry & Mint Jelly, Vanilla Soaked Sponge, Strawberry Mousse, White Chocolate Shaving Macerated Berries and Edible Flowers

Sticky Toffee Pudding with Vanilla Ice Cream

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

Tiramisu Pof with Chocolate Shavings

Build your own Crumble"- Armagh Apple Compote, Warm Crispy Crumble, Caramel Cream and Custard

Strawberries and Cream Sharing Board- New Season Local Strawberries, Vanilla Cream, Chocolate Cookies, Mini Strawberry Meringue, Fudge and Warm Chocolate Sauce

KIDS MENU

£13.80 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.

Pulled Korean Sticky Chicken in Chinese Milk Bun –
£8.34

Classic Hotdog with Caramelised Onions, American
Mustard and Ketchup – £6.49

Traditional Bacon Soda with Real Brown Sauce or
Ketchup – £6.96

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

Chip Shop Chips – £4.50

Salted Chili Chicken and Chips with Garlic and Lime
Mayo – £8.34

Loaded Nachos with Chili Con Carne, Sour Cream and
Mature Cheddar – £7.50

Chip Shop Chip and Curry Sauce – £ 5.60

Char Suí Pork Bao Bun with White Radish Slaw – £6.60

Pizza Slices (Choose 2 flavours) – £7.50

– Classic Margarita with Buffalo Mozzarella, Basil and
Truffle Honey.

– Nduja, Picante Pepper and Mozzarella.

– Butternut Squash, Crispy Potato, Rosemary Siracha and
Honey.

– White Pizza, Artichoke Mushroom and Bacon

Ham and Cheddar Cheese Toasties – £8.52

Sticky Honey Mustard Cocktail Sausage Cups – £5.10

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 Guests

50-60 guests

100-140 guests

140-180 guests

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.