

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



FORMAL DINING BROCHURE

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Important Details



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

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

Garden Pea, Mint and Ham Hock

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

Miso Ramen Noodle Soup with Pork Dumplings and Asian Vegetables

Potato, Chickpea, Tomato and Chorizo Soup



MEAT FIRST COURSE

Spiced Potted Chicken with Pistachio, Harissa Mayo, Soft Herb Salad, Ciabatta Wafers

Crisp Confit Pork Belly and Pork Rilette 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

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

Spiced Tataki Seared Beef with Wasabi Mayo and Asian Slaw

Crispy Korean Chicken with Sweet Pickled Cucumber and Sesame, Coriander and Scallion Salad



Spiced Mexican Chicken with Mole Sauce with Queso Cheese, Tomato Chili Salsa and Pickled Vegetable Salad and Tortilla Cracker



FISH FIRST COURSE

Hot Applewood Home Smoked Glenarm Salmon with Comber Potato and Garden Pea Salad, Chicory and Sugar Snap, Soda Bread Crisps, Lovage and Lemon Oil

Ewing's Smoked Salmon with Scallion & Comber Potato Bread, Baby Watercress, Citrus Crème Fraiche, Shaved Fennel & Mustard Leaf Salad

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

Poached Kilkeel Cod with Herb Crumb, Lobster and Langoustine Bisque with Orzo Pasta and Vine Tomatoes

Beetroot and Jawbox Gin Cured Salmon, Beetroot and Horseradish Panna Cotta, Shaved Fennel and Orange Salad, Beetroot Crisp

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

Broccoli Tempura & Soy Glazed Crisp Tofu, Kimchi with Ponzu Sauce

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

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

Wild Mushroom with Truffle Cream and Garlic Chives

Vine Tomato and Fire Roasted Pepper with Wild Rocket Pesto

Fragrant Lightly Spiced Thai Langoustine Broth

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

Jaw Box Gin and Tonic

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Prosecco





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

Steak and Chips – Thick Cut Sirloin of Prime Carnbrooke Sirloin Steak, Crisp Dauphinoise "Chip" Mushroom Puree,
Peppered Sauce, Watercress and Beer Battered Onion Ring

Roast Rump of Irish Lamb and Lamb Cottage Pie, Truffle Potato Topping, Sauteed Kale and Pearl Onions

Smoked Beef Brisket, Charred Onion, Sweetcorn Puree, Charred Sweetcorn, Buttery Potato Mash, Tenderstem Broccoli
and Caramelised Onion Jus

Roast Rump of Irish Lamb and Lamb Cottage Pie, Truffle Potato Topping, Sauteed Kale and Pearl Onions

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

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

Roast Irish Chicken Breast, Creamy White Wine Bacon and Leek, Rosti Potato, Crispy Kale

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

Roast Turkey Roulade, Carrot Puree, Roast Roots, Buttery Mash, Fried Cabbage 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

Wild Mushroom Pithivier with Roast Shallots, Watercress Salad and Balsamic Dressing

Poached Gnocchi Grattan with Spinach Jade Sauce, Grilled Asparagus, Vine Tomatoes, Crispy Parmesan Chards

Miso Baked Aubergine, Supergrains, Asian Salad and Red Curry Dressing

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

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



FISH MAIN COURSE

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

Roast Fillet of Hake with Saffron Potato, Mussel Ragu, Braised Fennel and Tempura Green Beans

Hot Smoked Salmon, Citrus Prawn Butter Sauce, Grilled Asparagus, Caper and Herb Potato Cake

Saffron Marinated Cod, Merguez Sausage and Potato Ragu, Roast Pepper and Spinach



SINGLE PLATED DESSERT COURSE

Chocolate and Salt Caramel Torte, Candied Popcorn, Vanilla Cream and Macerated Strawberries Filo Wafer

Classic Eton Mess with Raspberry Champagne Compote, Brandy Snap Wafer

Pear and Bushmills Whiskey Tart, Praline Chantilly, Granola Crisp and Cassis Sauce

Citrus Olive Oil Polenta Cake with Rum Soaked Pineapple, Whipped Crème Fraîche, Pineapple Crisps and Mango Gel

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

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

Rich Chocolate Fondant with Caramel Centre, White Chocolate and Raspberry Soil, Strawberry Ice cream,
Cassis Sauce and Summer Berries

Raspberry Meringue Tart with Chocolate Pastry, Alphonso Mango Sorbet, White Chocolate and Beet Soil,
Raspberry Gel Summer Berries

Clandeboyte Yogurt Cheesecake with Prosecco Berries, Raspberry Meringue Kisses, Crème Chantilly



TASTING PLATES OF YELLOW DOOR DESSERTS

Comfort Food

Hot Sticky Toffee Pudding

Rum and Raisin Cheesecake

Cake and Custard Ice Cream

Classic Tasting Plate

Raspberry Ripple Meringue

Salted Carmel Chocolate Torte

Vanilla Ice Cream

Macerated Berries Crisp Filo Pistachio Wafer

Old School Nostalgia

Cornflake Cake

Raspberry and Coconut Sponge

Rice Pudding Brulee

Jug of Vanilla Custard

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.

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- 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 Sui 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

- 50-60 Guests
- 80-100 Guests
- 100-140 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.