





## Welcome to Kuciers Catering

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## Welcome to Kuciers Catering About Us

Firstly, thank you for reading through our brochure and I look forward to starting the process of getting your special day planned.

So a little bit about us...

I'm Lewis and a dream of mine since starting working in kitchens over 14 years ago was to one day start my own company in the amazing hospitality & catering sector.

Having completed 3 years at West Nottinghamshire College under Mark Jones, I then gained experience in Michelin Starred kitchens.

At the age of 20, I was awarded 2AA rosettes alongside my great friends Craig, Pete & Rhys at The Black Bull, Blidworth. I then moved to The Secret Pub Company working my way up to Executive Chef and opening up new pubs in an ever growing pub company. Whilst there we won countless awards.

That brings us up to date where I can now offer coverage of your festival, private party or wedding using our stunning new Citroen H Van style trailer, equipped to a very high end standard.

From the start of the process of planning your event, I will be there every step of the way, from the initial first meeting, down to the cleaning up at the end of the event. I'll always be ready to take your call for all the 'in between bits' as well, so your event is amazing. I look forward to speaking to you soon!





# Weddings

## Set Menu 1 - £49.95pp

Choice of one from each course plus vegetarian

### Starter

Duck liver parfait, seasonal chutney, green herbs, sourdough.  
Crispy smoked haddock fish cake, saffron aioli, micro salad.  
Coronation chicken terrine, apricot & mango chutney, sourdough.

### Mains

Glazed blade of beef, dauphinoise creamed potato, roasted carrot,  
tender stem broccoli, red wine sauce.

Roasted chicken breast, garlic & rosemary fondant potato,  
chicken leg cabbage ball, red wine sauce.

Pan fried cod loin, crispy paella arancini, vine tomatoes, samphire,  
caper & parsley dressing.

Roasted flat iron steak, slow roast vine tomatoes, flat cap mushroom,  
salsa verde, truffle and parmesan potato terrine. (£5 supplement)

### Desserts

Classic glazed lemon tart, frozen raspberries, creme fraiche.  
Double chocolate fudge brownie, chocolate sauce, vanilla Chantilly.  
Mailbu pannacotta, pineapple & kiwi salsa, passion fruit sorbet,  
coconut biscotti.



# Weddings

## Set Menu 2 - £69.95pp

Choice of one from each course plus vegetarian

### Starter

Lobster, spring onion & chilli croquette, lobster bisque, pickled fennel.  
Sliced chorizo, whipped goats cheese, poached apricots, chicory & apple.  
Cured salmon gravalax, celeriac remoulade, mirco salad, sourdough.  
Beef carpaccio, pickled shimeji, croutons, rocket, balsamic, horseradish.

### Mains

Truffle glazed ox cheek, orange & star anise glazed carrot,  
dauphinoise mash, crispy shallots, truffle red wine sauce

Pan fried salmon fillet, white wine, caper and parsley sauce,  
salmon roe, savoy cabbage, citrus fondant potato

Roasted chicken breast, large leaf spinach, creamed potato,  
chorizo bourguignon sauce.

### Desserts

Dark chocolate tart, honeycomb, vanilla Chantilly, macaroon.  
Lemon & Elderflower trifle, lemon sorbet, strawberry, limoncello.  
Classic sticky toffee pudding, caramel sauce, clotted cream



# Weddings

## Vegetarian & Vegan menu

£49.95pp choice of 1 from each course

### Starters

Smoked Lincolnshire poacher & leek croquettes, garlic aioli, green salad.

Roasted butternut squash, coconut & chilli soup, sourdough. (vg)

Welbeck sourdough, hummus, oil & balsamic. (vg)

### Mains

Balsamic red onion tatin, dauphinoise mash, hispi cabbage. (vg\*)

Curried chickpea dahl, roasted cauliflower, hazelnuts, onion bhaji. (vg)

Ratatouille gnocchi bake, garlic ciabatta, lemon crumb, parmesan. (v)

### Desserts

Pimms and seasonal fruit jelly, vanilla ice cream, coconut biscotti. (vg)

-Sticky toffee pudding, vanilla ice cream, toffee sauce. (v)

-Seasonal fruit vegan eton mess. (vg)

### Evening Food

The most amazing part of our wedding day offer is we can cater for your full day, We don't outsource to any other companies this way nothing gets compromised and all is kept to our high standards. Please see the 'Kuciers Catering On Wheels' page for the options, This will be served from our brand new amazing Citroen H Van trailer by our chefs straight to your guests. As a part of your package the trailer is charged at no cost and is a great way to finish off your amazing day!



# Weddings

## Canapés

Choose from 3 - £9.95

Choose from 4 - £12.50

Choose from 5 -£14.95

Goats cheese & red onion crostini. (v)

Smoked salmon & chive crème fraiche bellini.

Flat iron of beef, mini Yorkshire pudding, horseradish.

Lamb kofta, mint yoghurt.

Chicken satay skewer, peanut dip.

Mini onion bhaji, mango chutney. (vg)

Heritage tomato, feta & pesto filo parcel. (vg)

Welsh rarebit on sourdough crouton. (v)

Crispy tiger prawn, thai sweet chilli.

Salt cod croquette, tartar sauce.

Crispy halloumi, tomato & chilli jam. (v)

Prawn cocktail tartlet, cucumber, salad.



# Weddings

## Children's Menu

£18.95pp - Choice of one from each course

### Starters

Half size of chosen starter.  
Tomato soup, crusty bread.  
Vegetable sticks, hummus.

### Mains

Half size of chosen main.  
Chefs cut butchery sausages, mash, peas, gravy.  
Chicken nuggets, chips, beans.

### Desserts

Half size of chosen dessert.  
Vanilla & Strawberry Ice cream, wafer, chocolate sauce.  
Jelly & Ice cream, fresh fruit.





# Kuciers Catering On Wheels

At Kuciers Catering we can cater for any event from your wedding day, birthdays, anniversaries or private parties!

**Stone baked pizzas** - minimum 70 people for weddings

Choose from 3 - from £13pp

Choose from 4 - £14pp

-Margherita.

-Iberico chorizo, homemade chorizo jam.

-Smoked ham hock, roasted pineapple, chilli.

-Smashed burger, nacho cheese sauce, gherkins, crispy onions.

-Korean bbq pulled pork, mushroom, roasted red peppers.

-Sriracha roasted chicken, sweetcorn, red onion.

-Goats cheese, red onion chutney, spinach.

-Parma ham, smoked beetroot, garlic honey.

-Hoisin duck, cucumber, spring onion, sesame.

-Nduja, chilli peppers, stem broccoli.

**Smashed burgers** - minimum 70 people for weddings

All burgers come in a brioche bun with gherkins, our burger sauce, lettuce.

Choose from 3 - from £11pp Add fries £2pp Add loaded fries £5pp

-Classic double cheeseburger.

-Pancetta & Blue cheese.

-Iberico chorizo, homemade chorizo jam.

-24 hour slow braised chipotle beef.

-Korean BBQ pulled pork.

-Fajita spiced crispy halloumi. (v)

-Goosey triple cheese mac & cheese. (v)

-Beef chilli con carne, chive sour cream.

-Crispy chicken, buffalo sauce, herb ranch



# Kuciers Catering On Wheels

At Kuciers Catering we can cater for any event from your wedding day, birthdays, anniversaries or private parties!

**Loaded fries** - minimum 70 people for weddings  
Choose from 3 - from £7.50pp Choose from 4 - £8.50pp

- Nacho cheese sauce, spicy beef, crispy onions.
- Blue cheese ranch, crispy onions, bacon bits.
- Truffle & roast garlic mayonnaise, parmesan.
- Beef chilli, sour cream, avocado, tomato salsa.
- Nduja, sesame, coriander, honey.
- Goosey mac & cheese.
- Crispy chicken fillets, buffalo sauce, herb ranch.
- Slow cooked chipotle beef.

- Hot cobs** - minimum 70 people for weddings
- BBQ Pulled pork, apple sauce £8pp
  - Chefs cut butchery sausages, tomato or brown sauce £6.50pp
  - Chefs cut butchery back bacon, tomato or brown sauce £6.50pp
  - Triple cooked chips, tomato or brown sauce £5.50pp

**Greek feast** - minimum 70 people for weddings  
All included below - £18.99pp, served buffet style

- Lamb kofta
- Halloumi skewer
- Pulled chicken shawarma
- Flat breads
- Greek salad
- Hummus, tzatziki, sweet chilli sauce
- Seasoned fries



## Terms & Conditions

20% deposit required to secure any date

Full payment required 14 days before your event

Prices stated here are subject to change but this will be stated before hand

All prices are purely food any staff or hire will be a additional cost

We can cater for all allergens. Please state any allergens asap after the booking

Any changes to set menu's may incur a supplement charge per person

