



WEDDING BROCHURE

All menus are only suggestions and can be tailored to suit your specific requirements. We have also included our Banqueting Selector- a full list of dishes available, which we hope you have pleasure in reading and also eating.

As part of our service we would like to invite you to our restaurant to design and sample your chosen menu, this is very valuable as we can discuss finer details for your event to get the whole event perfect.

On all our wedding packages we will supply complimentary tea & coffee on arrival with home-made canapés for all your guests. Let our Events Manager take some of the pressure of by helping to recommend music for your party such as a DJ or live band, helping with chair covers and flower design we can recommend suppliers for all your needs to make your special day stress free. We can also supply a fully operational bar service, cocktails or sparkling drinks reception on arrival, specialty wines for your meal.

Prestige Catering also work very closely with local marquee companies helping to design your perfect marquee to suit your wedding and to ensure you get competitive rates on all your hired goods. As part of our on-going work to always improve our standards we have just recently been awarded 5 stars by the Food Standards Agency for high standard of food safety and hygiene of our premises and vehicles. Please check out our website and view our gallery of previous events www.prestigecateringni.co.uk. Please contact me with any questions or queries 07971166252 or kevin@prestigecateringni.co.uk

We look forward to working with you

Kevin McCourt



MENU 1

HOMEMADE VEGETABLE BROTH

ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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ROAST STUFFED SUPREME OF CROSSGAR CHICKEN, WRAPPED IN STREAKY BACON
COMPLEMENTED WITH RICH ROAST GRAVY, SERVED WITH SEASONAL VEGETABLES & POTATOES

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DEEP FILLED BRAMLEY APPLE PIE,
SERVED WITH HOME-MADE BAILEYS CUSTARD

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£20.00+VAT

MENU 2

OVEN ROASTED FLAT MUSHROOM, FILLED WITH SUN BLUSH TOMATOES, MOZZARELLA,
WRAPPED IN SERRANO HAM, ROCKET SALAD, WITH CREAMY PESTO DRESSING
SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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ROAST IRISH TURKEY WITH OUR OWN HONEY BAKED HAM, FILLED WITH HERB STUFFING
SERVED WITH RICH ROAST GRAVY, ACCOMPANIED WITH SEASONAL VEGETABLES & POTATOES

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DEEP FILLED PAVLOVA
WITH FRESH STRAWBERRIES & CREAM, SEASONAL BERRY COMPOTE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£21.00+ VAT



Menu 3

CREAM OF POTATO & FINNEBROGUE ESTATE BACON SOUP,
TOPPED WITH BUTTERED BELFAST SODA BREAD CROUTONS

ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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CHAR SEARED 8OZ CUTLET OF NORTHERN IRISH PORK, CARAMELIZED RED ONION, CONFIT BABY TOMATOES,
ROSEMARY INFUSED VELOUTÉ, OVEN ROASTED ROOT VEGETABLES, AND GARLIC GRATIN POTATOES

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MELANGE OF RIPE SEASONAL FRUITS, BERRY COMPOTE, PASSION FRUIT SORBET

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£21.00+VAT

MENU 4

LOCALLY SMOKED SALMON, PRAWN & CRAB COCKTAIL, GUINNESS WHEATEN BREAD, LEMON & CHIVE CRÈME FRAICHE,
ROCKET & RED CHARD, DILL OIL, SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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SLOW ROASTED DAUBE OF IRISH DEXTER BEEF, SEASONED WITH GARLIC & ROSEMARY,
SERVED WITH HOME-MADE BUTTERY SAFFRON MASH POTATOES, CARROT & PARSNIP PUREE,
ASPARAGUS SPEARS, CARAMELIZED RED ONION & MERLOT JUS

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HOT CHOCOLATE PUDDING, VANILLA POD ICE CREAM, CHOCOLATE SAUCE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£22.00+ VAT



MENU 5

CREAM OF ROASTED BUTTERNUT SQUASH SOUP, HINTED WITH LEMON GRASS & CORIANDER
ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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SUPREME OF CROSSGAR CHICKEN, STUFFED WITH SUN BLUSH TOMATO & MOZZARELLA, WRAPPED IN PANCETTA,
GLAZED WITH A BASIL PESTO VELOUTÉ,, ROASTED MEDITERRANEAN VEGETABLES, BUTTER BASTED FONDANT POTATOES

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HOT STICKY TOFFEE PUDDING, TOFFEE CHIP SAUCE, TOPPED WITH CREAMY VANILLA POD ICE CREAM

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TEA COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£23.00+VAT

MENU 6

HOME-MADE THAI FISH CAKE, PACKED WITH SALMON, SCALLOP & WHITE CRAB, BOUND WITH POTATO, SEASONED
WITH RED CHILLI & CORIANDER, DEEP FRIED IN JAPANESE PANKO CRUMB, THAI RED CURRY DRESSING
SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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SLOW ROASTED SHOULDER OF IRISH LAMB, SEASONED WITH GARLIC & ROSEMARY,
SERVED WITH HOME-MADE BUTTERY SAFFRON MASH POTATOES, CARROT & PARSNIP PUREE,
ASPARAGUS SPEARS, CARAMELIZED RED ONION & MERLOT JUS

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PROFITEROLES FILLED WITH FRESH STRAWBERRIES, DRIZZLED WITH WHITE & DARK CHOCOLATE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£23.00+ VAT



MENU 7

SMOKED DUCK CAESAR SALAD, HOMEMADE CROUTONS, CRISPY PANCETTA, OUR VERY OWN CAESAR DRESSING
ACCOMPANIED WITH TRIO OF FRESHLY BAKED BREADS WITH HERB DE PROVENCE BUTTER

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BACON ROASTED IRISH PORK FILLET, FILLED WITH HERB STUFFING, COMPLEMENTED WITH RED WINE & THYME JUS,
ACCOMPANIED WITH BUTTERY CHAMP POTATOES, GREEN BEANS TOSSED IN SAGE BUTTER

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HOMEMADE CHOCOLATE ORANGE TART, SERVED WITH FRESH MINTED CREAM

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£25.00 + VAT

MENU 8

PRESTIGE SEAFOOD PLATE

WALTER EWING'S SMOKED SALMON, PORTAVOGIE PRAWN COCKTAIL, MINI CRAB CAKE,
MIZUNO SALAD, ACCOMPANIED WITH TRIO OF FRESHLY BAKED BREADS WITH HERB DE PROVENCE BUTTER

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FILLET OF SEARED IRISH BEEF, CONFIT RED ONION JUS, GARLIC GRATIN POTATOES,
BEEF GLAZED CHATEAU POTATOES; CARROT & PARSNIP PUREE

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WHITE CHOCOLATE CHEESE CAKE, FRESH CREAM, SEASONAL BERRY COMPOTE, WHITE CHOCOLATE SHAVINGS

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TEA COFFEE

FRESH STRAWBERRIES, DIPPED IN BELGIUM CHOCOLATE

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£30.00 + VAT



PRESTIGE BANQUETING SELECTOR

STARTERS

CONFIT LEG OF SILVER HILL DUCK, RED ONION CHUTNEY, BALSAMIC REDUCTION £5.95

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SEARED KING SCALLOPS, CLONAKILTY BLACK PUDDING, SWEET PEA PUREE, CRISPY SERRANO HAM £6.50

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SMOKED DUCK CAESAR SALAD, HOMEMADE CROUTONS, CRISPY PANCETTA, OUR VERY OWN CAESAR DRESSING £4.95

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FIVEMILETOWN GOATS CHEESE, PANKO CRUMBED, RED CHARD & ROCKET SALAD, HOMEMADE RED ONION CHUTNEY £4.95

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LOCAL FLAT MUSHROOM, FILLED WITH SMOKED CHICKEN, SCALLION, MOZZARELLA,
BAKED IN SERRANO HAM, ROCKET & PARMESAN SALAD, PESTO DRESSING £4.95

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VEGETARIAN VINE TOMATO & MOZZARELLA SALAD, PICKED BASIL & ROCKET SALAD, BALSAMIC & MERLOT REDUCTION
£4.50

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HOME-MADE SALMON & CRAB FISH CAKE, ASIAN LEAF SALAD, THAI RED CURRY DRESSING £4.95

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FILO PASTRY BASKET WITH PEKING DUCK, ASIAN SALAD, SPRING ONION & WASABI DRESSING £5.50

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EWING'S SMOKED SALMON, PORTAVOGIE PRAWN COCKTAIL, MINI CRAB CAKE, MIZUNO SALAD £5.25

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HOME-MADE LEEK & SMOKED HAM SOUP, TOPPED WITH SODA BREAD CROUTONS £4.00

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CREAM OF CELERIAC SOUP WITH BUTTERY WHEATEN CROUTONS £4.00

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HONEY ROASTED CARROT & PARSNIP SOUP HINTED WITH CORIANDER £4.00

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PRESTIGE VERY OWN SEAFOOD CHOWDER £5.00

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GOOD OLD FASHIONED HOMEMADE VEGETABLE BROTH, SERVED WITH CRUSTY BREAD £4.00

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SMOOTH CONFIT DUCK PÂTÉ, ROASTED PLUM & CINNAMON SYRUP,
CHEESE & ONION MELBA TOAST £4.95



MAIN COURSES

SIRLOIN STEAK OF IRISH BEEF, BUSHMILLS VELOUTÉ, BABY ROAST POTATOES,
BUTTERY CHAMP, ROASTED VEGETABLE BOUQUET £15.00

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FILLET OF SEARED IRISH BEEF, CONFIT RED ONION JUS, GARLIC GRATIN POTATOES,
BEEF GLAZED CHATEAU POTATOES CARROT & PARSNIP PUREE £20.00

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SUPREME OF LOCALLY REARED CHICKEN, MUSHROOM & ASPARAGUS VELOUTÉ, SAFFRON &
PARMESAN MASH POTATOES, LAYONNAISE POTATOES, VEGETABLE PANACHE £12.00

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ROAST TURKEY & HONEY BAKED HAM, HOME-MADE SAGE STUFFING, SEASONAL
VEGETABLES & POTATOES, HOME-MADE ROAST GRAVY £12.00

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8OZ PORK CUTLET, BONE ON ROASTED MEDITERRANEAN VEGETABLES, TOMATO
& PESTO JUS, NEW SEASON BABY POTATOES TOSSED IN CHIVES £12.00

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SUPREME OF CHICKEN FILLED WITH SMOKED HAM & MOZZARELLA, PESTO & CHARDONNAY CREAM SAUCE,
BUTTERY CHAMP POTATOES GREEN BEANS WRAPPED IN STREAKY BACON £12.00

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RACK OF IRISH LAMB, CUT INTO CUTLETS, ROASTED RED ONION MASH POTATOES,
RED WINE & THYME JUS, ROASTED VEGETABLE PANACHE £20.00

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CANON OF PORK FILLET, SMOKED GARLIC & PANCETTA VELOUTÉ,
BASIL POMME PUREE, BABY ROAST POTATOES, ASPARAGUS SPEARS £13.00

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SLOW ROASTED SILVER SIDE OF IRISH BEEF, GRILLED FLAT MUSHROOM, BROCCOLI FLORETS,
BUTTERY MASH POTATOES HERB ROASTED NEW POTATOES, RED WINE & ROASTED RED ONION JUS £13.00

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FILLET OF OVEN ROASTED SALMON, WRAPPED IN SERRANO HAM, NEW SEASON BABY POTATOES
TOSSED IN FRESH HERBS, SILKY BONNE FEMME SAUCE, BUTTERED ASPARAGUS £14.00

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TRIO OF IRISH FILLETS- BEEF FILLET, PORK FILLET, AND CHICKEN FILLET, SERVED TOGETHER, COMPLEMENTED WITH A SILKY
PEPPERCORN & WHISKEY CREAM, LAYONNAISE POTATOES, ROASTED ROOT VEGETABLES £20.00

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SUPREME OF CHICKEN, FILLED WITH SAGE STUFFING, WRAPPED IN BACON,
OVEN ROASTED, WITH HOME-MADE GRAVY £12.00

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PRESTIGE DESSERTS (ALL DESSERTS £4.50)

DUO OF MERINGUE & WHITE CHOCOLATE CHEESECAKE, FRUIT COMPÔTE, VANILLA POD CREAM

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TRIO OF MINI CHEF'S DESSERTS, SERVED WITH HOMEMADE BERRY COMPÔTE, FRESH CREAM

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WHITE RASPBERRY PUREE CHOCOLATE CHEESECAKE,

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BAILEYS CREAM CHEESE CAKE, TOFFEE CHIP SAUCE & FRESH CREAM

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CHOCOLATE PROFITEROLES, SERVED WITH LOTS OF CHOCOLATE SAUCE

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HOMEMADE APPLE CRUMBLE, SERVED WITH BAILEYS CUSTARD

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HOMEMADE CRÈME BRÛLÉE

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HOMEMADE RASPBERRY PANNA COTTA

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HOMEMADE CHOCOLATE ORANGE TART, SERVED WITH FRESH CREAM

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DEEP FILLED APPLE PIE SERVED WITH VANILLA POD ICE CREAM

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ETON MESS, CRUSHED MERINGUE BOUND WITH FRESH RASPBERRIES & CREAM

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DEEP FILLED PAVLOVA, TOPPED WITH FRESH STRAWBERRIES, SERVED WITH FRUIT COMPÔTE

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DOUBLE CHOCOLATE FUDGE CAKE, SERVED WITH LOTS OF CHOCOLATE SAUCE & FRESH CREAM

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HOMEMADE EVE'S PUDDING, SERVED HOT, FINISHED WITH CUSTARD

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HOMEMADE BREAD & BUTTER PUDDING, SERVED WITH BUSHMILLS CUSTARD

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HOT STICKY TOFFEE PUDDING, SERVED WITH TOFFEE FUDGE SAUCE & VANILLA ICE CREAM

TEA OR COFFEE WITH SHORTBREAD £1.95