



CATERING PACK

WE CATER FOR A VARIETY OF EVENTS
INSPIRED BY THE FOOD OF ITALY AND USING
THE BEST OF WHAT'S ON OUR COTSWOLD
DOORSTEP

WELCOME!

'In The Frame Catering' began its journey in 2014 and, ever since, we have been bringing our delicious Italian inspired food and charming service to events throughout the Cotswolds, Gloucestershire, Worcestershire and beyond!

Our focus is to always deliver delicious food in a warm-hearted manner. Our focus is to always listen to our clients' needs and adapt our services to suit them.

<u>Canapé Selection - Great for standing room only</u>	3 - 4
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<u>Hot Fork Buffets - Perfect for large informal events</u>	10 - 11
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<u>Cold Fork Buffets - Perfect for large informal events</u>	12 - 13
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Our team has vast experience catering for events ranging from canapé parties and weddings, to smaller more intimate dinners with many accolades, some of which are highlighted in our client testimonials. We are very happy to provide further references....

"In the Frame put on a delicious sharing feast for our wedding in August 2021. We were absolutely blown away by all the incredible food, impeccable planning and the amazing service provided by their lovely team."

Lauren Jones, August 2021

"We had a wonderful time and we cannot fault your food or service. It was absolutely excellent and makes me want to come to the Cotswolds again just so we can use you!"

Sue Yerborough, January 2020



CATERING PACK

CANAPÉ SELECTION

CAN BE SELECTED AS A WARM WELCOME TO A DINNER PARTY
OR AS A FLOWING FOOD STREAM THROUGHOUT THE EVENT

Need Fizz?!

We have a fantastic range of champagne, prosecco and cava - and not ones you'll find just anywhere!

Our Cheltenham based suppliers champion smaller producers often finding some hidden gems outside of the larger producers.

Please ask us for our wine list and recommendations for your menu!

CARNE / MEAT

Sicilian chicken skewers - marinated in chilli, paprika and herbs Nt

Chicken liver parfait on crostini toasts with red onion marmalade Gt Lt

Confit confit duck crispy bonbon with Hoisen dipping sauce Gt

Asparagus grilled with beef fillet and hollandaise sauce Lt

Lamb koftas with apricot, pine nuts with a mint yoghurt dip Nt Sp

Crisp pork belly squares with caramelised apple Sy Ss

Involtino - prosciutto ham rolled with rocket, parmesan and aged balsamic Lt

Italian style spiced sausage roll Gt

Beef patty sliders with ghyer cheese & relish (mini cheese burgers) Gt

VEGETARIANO / VEGETARIAN

Parmesan cheese shortbreads with red onion marmalade Lt Gt

Feta filo parcel served warm drizzled with honey and fresh thyme Lt Gt

Arancini ai funghi - wild mushroom arancini balls with mozzarella centre Lt Gt

Tomato, bocconcini and fresh basil skewers Lt

Beetroot and goats cheese tartlets with fresh mint Lt Gt

Vedure fritte - a variety of vegetables deep fried in a light batter with aioli Gt Eg

Sweet potato falafel bites with tahini yogurt sauce Lt

Vegan style sushi rolls with courgette, pepper, carrot, avo and quinoa Vg

Mushroom pate on crostini toasts with onion marmalade Gt Lt

PESCE / FISH

Quails egg & smoked salmon 'scotch egg' Fs Gt Eg

Loch Fyne Smoked salmon and avocado mousse on a blini Fs Gt

Seared sashimi grade Tuna with pistachio and lemon Fs

Potato rosti with local Bibury Trout and fresh horseradish sauce Lt Fs Eg

Crab cakes with fresh ginger, chilli and coriander Cr Gt

Gamberi fritti - fried prawns with a light batter Cr Gt

Monkfish, Pancetta and Bruschetta skewers with rosemary Fs Gt

Mini Fish and chip cones with tartare sauce Fs Gt

Fresh Colchester rock Oysters, served with shallot vinegar Ms

DOLCE / SWEET

70% Chocolate brownie with whipped cream and fresh raspberries Gt Lt

Minature lemon meringue pies Eg Gt Lt

Almond and cherry tartlets Lt Nt Gt

Rich, dark and smooth chocolate truffles with Frangelico liquor Nt Lt

White chocolate truffles with coconut rum Nt Lt

Tunisian style citrus cake squares with almond & pistachio Nt Eg

Amaretti colorati - selection of flavoured macaroons Nt Eg

Prosecco jellies with fresh berries

A sélection of mini chocolate éclairs Gt Lt

THINKING OF HAVING A CANAPE PARTY? WHY NOT ADD SOME BOWL FOOD DISHES ENSURE GUESTS ARE NOT LEFT HUNGRY SKIP TO PAGE 11 TO SEE OUR BOWL FOOD OPTIONS

A close-up photograph of a hand holding a glass bottle, pouring a golden dressing onto a salad. The salad is served on a plate and includes fresh greens, sliced figs, and a piece of prosciutto. The background is softly blurred, showing another similar dish. The overall lighting is warm and natural.

CATERING PACK

DINNER PARTY MENU

PLEASE NOTE:

SOME INGREDIENTS ARE SPECIFICALLY SEASONALLY DEPENDANT AND MAY NOT BE AVAILABLE AT THE TIME OF YOUR EVENT, ALSO SOME PREMIUM INGREDIENTS SUCH AS LOBSTER, FILLET STEAK ETC WILL INCUR EXTRA CHARGES - WE WILL GIVE DETAILS ON BOOKING

FOR THE TABLE...

Freshly made bread and butter V Gt

Focaccia al rosmarino -freshly made onsite, served with olive oil and balsamic V Gt

Le olive marinate - marinated olives (G/f)

Bruschetta al pomodoro - grilled sour dough with roasted cherry tomatoes, garlic & basil Gt

STARTERS / ANTIPASTI

ALL YEAR ROUND

Antipasti platter sharing boards – cured Italian meats, fresh mozzarella, artichokes, olives, sun blush tomatoes, fresh focaccia bread, cold pressed extra virgin olive oil, aged balsamic Gt

STARTERS / ANTIPASTI

SPRING & SUMMER

*Carpaccio di manzo - thinly sliced beef fillet, rocket, artichokes, shaved parmesan, olive oil, balsamic Lt

Tender & buttery local Evesham asparagus (when available), poached egg, parmesan, pancetta Eg Lt

*Fresh hand picked Cornish crab, avocado, watercress, Datterini tomatoes, aioli Cr Eg

Fresh fig, creamy burrata, rocket, mint, basil, fresh olive oil and aged balsamic V Lt

*Fiori di zucca fritti - lightly battered courgette flowers, anchovies, capers, mint, ricotta Gt Fs Eg

Watermelon, fresh pecorino, avocado, pine nuts, red onion, mint, baby leaves Lt

*Seared sashimi grade Tuna fillet, pistachio, cucumber ribbons, pomegranate with a soy & sesame dressing Fs Sy Ss

Fresh pea and mint soup served warm with freshly made bread Lt

Chicken marinated in buttermilk, grilled with lemon and chilli, served with a hazelnut pesto Nt Lt

STARTERS / ANTIPASTI

AUTUMN & WINTER

Smoked duck, pomegranate, pistachio, orange, shaved fennel

Local Bibury smoked trout, beetroot, reddish and apple salad, dijon and honey dressing Fs

Twice baked Goat's cheese Soufflé served with a pepper puree and Sicilian caponata V Lt Gt

Smooth and creamy Chicken liver Parfait, toasted brioche, apple cider chutney Gt Lt

*Seared Pigeon breast salad, with roasted radicchio and Balsamic puy lentils

Ham hock terrine, with piccalilli, watercress and orange salad and fresh bread Lt Gt

Grilled squid, marinated in garlic, chilli, parsley with toasted almonds and lemon mayo Ms Nt

Creamy celeriac soup, truffle oil and warm homemade bread Gt

Gorgonzola, with Poached pears, chicory, wild rocket and roasted walnuts V Nt

* Items will be subject to a supplement

All our fresh pastas are handmade by us! Any of our primi dishes can alternatively be served as a starter or main course

PRIMI COURSE:

SPRING & SUMMER

Strozzapreti con ragù di manzo - pasta with slow cooked beef shin ragu, finished with butter and parmesan Lt Gt

Fresh tagliatelle, pancetta, fresh peas, lemon and butter Lt Gt

*Spaghetti all'aragosta - spaghetti with lobster, tomato, garlic and chilli sauce Gt Cr

Fresh taglierini with brown shrimps, artichokes, chilli finished with fresh herbs and butter Gt Cr

Risotto di Mare - "of the sea", made with sustainable fish and clams, light tomato sauce, chilli, herbs Fs Gt Ms

Penne Norma - pasta with aubergine, tomatoes, garlic and basil V Gt

Risotto primavera - peas, broad beans, asparagus tips, tomato petals, zucchini, fresh herbs, mascarpone and parmesan V Lt

*Ravioli ricotta e spinaci -with spinach, rocket and fennel seed, tossed in sage butter V Gt Lt

Sundried tomato Arancini (risotto balls) with a mozzarella centre, served with saffron aioli V Gt Eg

PRIMI COURSE:

AUTUMN & WINTER

*Cappelletti di pancetta di maiale- slow cooked pork belly handmade cappelletti pasta tossed in herby butter Gt Lt

*Pappardelle, ragù di coniglio - Local rabbit ragu with foraged wild garlic Gt Lt

Bucatini Amatriana - Cured pork cheek with tomato, white wine, chilli, pecorino cheese Gt

*Ravioli di granchio - Handmade crab ravioli with tarragon butter and samphire Gt Cr

Spaghetti alle vongole - fresh clams, white wine, garlic, parsley, olive oil, butter Gt Cr Lt

Gnocchi ai porcini - gnocchi with a porcini sauce and wild mushrooms Gt Lt

Sicilian Arancini with beef ragu, peas and mozzarella Lt Gt

Smoked haddock and saffron risotto, fresh herbs, topped with a poached egg Fs Eg Gt

*Fresh agnolotti pasta with roasted pumpkin, walnuts, sage, madeira and raisin butter Sp Gt

* Items will be subject to a supplement

MAIN COURSE / SECONDI

SPRING & SUMMER

*Filetto di manzo - Whole roasted local Longhorn beef fillet, Fondant potatoes, seasonal greens and béarnaise sauce Lt Cr

Pork fillet wrapped in parma ham cooked with lemon and thyme, seasonal greens, creamy dauphinois potatoes Lt

Chicken supreme roasted with fig, halloumi, honey and thyme, with roasted potatoes and seasonal greens Lt

*Rare lamb rump, salsa rossa, grilled courgette ribbons, greens, roasted new potatoes, capers

Whole roasted poussin, pancetta, balsamic lentils, Swiss chard and a light jus made from the juices

Pan-fried Sea Trout, potato and chorizo rosti, wilted greens, hollandaise sauce Fs Lt

Sustainably sourced Sea bream with salsa verde, roasted peppers, spinach, saffron charlotte potatoes Fs Lt

Mediterranean tart with butternut, sun blush tomatoes, pine nuts V Nt Gt

Involtini di melanzane - grilled aubergine rolls stuffed with balsamic puy lentils, served with a roasted tomato sauce Vg

MAIN COURSE / SECONDI

AUTUMN & WINTER

Seared duck breast (served med-rare) with roasted root veg, wilted greens and port jus Lt

Porchetta - rolled pork belly infused with fennel, garlic and peppercorns, wilted greens, roasted potatoes

*Venison loin (served med-rare), red cabbage, rosemary mash, juniper infused jus Lt

*Slow cooked and pressed blade of beef, dauphinoise potatoes, seasonal greens, rich red wine jus Lt

Locally caught pheasant marinated with lemon, garlic, white wine. Served with roasted potatoes, winter greens and jus (only available between November and February)

*Ligurian fish stew with sustainable fish, langoustines and mussels, served with toasted sourdough Fs Ms

Hake fillet with a romesco crust, salsa rossa, roasted fennel and sautéed potatoes Fs Lt

Portabello mushroom Wellington with Gorgonzola cheese, spinach, roasted new potatoes and Porcini red wine jus V Gt Lt

Chestnut and leek filo parcel, olive oil mash, seasonal greens and Porcini jus Vg Gt

CONTORNO / SIDES

Zucchini fritti - courgette pieces fried in a light batter Gt

Green salad with rocket, local cherry tomatoes, parmesan and olive oil

Seasonal greens, whatever's looking good at the farmer's market!

* Items will be subject to a supplement

DESSERT / DOLCE

SPRING & SUMMER

Chocolate and vanilla Semifreddo with Amaretto and raspberry coulis Lt Gt

Grilled Almalfi lemon tart with crème fraiche Gt Eg Lt

Strawberry 'Eton Mess' with handmad mergue, fresh cream, strawbvery coulis and fresh local strawberries (when in season) Lt

'Summer pudding' made with foraged berries, soft bread served with vanilla chantilly cream Gt Lt

Classic Pannacotta made with lemon vanilla and grappa with rhubarb infused with orange and vanilla Lt

Flourless chocolate and hazelnut cake with kirsch marinated cherries and mascarpone cream Lt Sp Eg

Passionfruit cheesecake Gt Lt

Vegan Pannacotta - made with coconut milk, agar agar, lime and cardamon, burnt pineapple and caramel Vg

Cannolis – classic Sicilian dessert of crisp tubes stuffed with sweet ricotta, lemon zest, candied peel with grated chocolate Gt Lt

DESSERT / DOLCE

AUTUMN & WINTER

Italian style lemon meringue pie Eg Gt

Tiramisù– layers of cream and coffee-soaked sponge fingers Gt

Chocolate fondant with a moist centre, raspberry coulis vanilla ice cream G/F Lt

Apple and cinnamon crumbles, served with homemade custard (Gt)

Fig, thyme and almond tart, crème fraiche Gt Nt Lt

Lemon possetwith lavender shortbread Lt Gt

Sticky toffee pudding, toffee sauce and vanilla ice cream Gt Lt Nt

Classic Italian ricotta basque cheesecake with Marsala-soaked fruit Lt Nt

Grilled peaches with thyme, amaretto syrup, amaretti biscuits, chantilly cream Lt G/F

CHEESE

A selection of handpicked Italian and English cheeses, accompanied by crackers, quince jelly and grapes Lt Gt

NEED WINE?

We also have a fantastic range of wines from our local Cheltenham based suppliers. Need help pairing wine to your selected dishes just ask!

We can bring the wine along and even arrange glass hire if needed!

* Items will be subject to a supplement



CATERING PACK

HOT FORK BUFFET / DROP OFF SUPPERS

THE FOLLOWING BE SELECTED AS A WARM SELF SERVICE BUFFET, SERVED IN SMALL BOWLS AS A FLOWING FOOD STREAM THROUGHOUT THE EVENT OR DROPPED OFF IN OUR OWN CERAMIC DISHES TO BE COOKED AT YOUR CONVINIENCE IDEAL FOR THOSE STAYING IN HOLIDAY HOMES

BOWL FOOD PARTIES

For our bowl food parties, we recommend kicking things off with 3 - 5 canapes, then continuing with 3 - 6 bowl food dishes. This is a great option for standing room only parties, as the bowls can be held in one hand.

DROP OFF DISHES

Lasagna classica al ragù di manzo -
classic beef and red wine ragu lasagna Gt Lt

Chicken leek and ham pie with whole grain
mustard and tarragon Gt Mt

Beef brisket chilli con carne -our own amazing
recipe full of flavour with a kick of spice

Shepards pie - made with local minced lamb
and root vegetables topped with mash

Chicken 'Cacciatore' - Italian casserole made
with tomatoes, olives and rosemary

Porchetta - slow braised rolled pork belly
infused with fennel, garlic and peppercorns

Whole side of salmon roasted with peppers,
olives, anchovies and capers Fs

*Zuppa di pesce alla ligure - Ligurian
fish stew with sustainable fish,
langoustines and mussels Fs Ms

Lasagne ai funghi di castagne - made with
chestnut mushrooms, spinach and ricotta Gt Lt

Parmigiana Melanzane - layers of aubergine in
tomato sauce baked and topped with parmesan
cheese V Lt

Veggie chilli con carne - same great flavours -
with peppers, aubergine, courgette and lentils

BOWL FOOD DISHES

*Any of our 'Drop off' dishes can be adapted for bowl
food parties we also think the below dishes work
really well too...*

Arancini con ragù di manzo - Sicilian arancini
with beef ragu, peas and mozzarella Lt Gt

Gnocchi ai porcini e salsa al marsala - gnocchi with
porcini sauce and wild mushrooms Gt Lt

Truffle Mac 'n' cheese - Lt Gt

Trophie Amatriana - cured pork cheek with
tomato, white wine, chilli, pecorino cheese Lt Gt

Pollo al laticello - chicken skewers marinated in
buttermilk, grilled with lemon and chilli, served
with a hazelnut pesto Nt Lt

Loaded Bruschetta - with roasted tomatoes,
cured meats, buffalo mozzarella on toasted
sourdough Lt Gt

Chestnut and leek filo parcels Gt

Tagliata di manzo - slices of rare Longhorn
beef fillet with rocket, shaved parmesan and
Datterini tomatoes with aged balsamic and
olive oil

CONTORNO / SIDES

Mash potato V Lt | Potato wedges V | Dauphinoise potatoes Lt

Seasonal greens Vg | Braised red cabbage | Herby lemon cous cous V Gt

Freshly made rosemary focaccia bread V Gt | Fresh sourdough bread Gt

Fresh leafy salad with tomatoes, cucumber and homemade vinaigrette Vg Mt

Homemade Nachos with salsa, Guacamole and sour cream

For additional salad options, please see our Salad Menu



CATERING PACK

COLD FORK BUFFET

FOOD TO BE LAID OUT FOR GUESTS TO HELP THEMSELVES WITH OUR STAFF ON HAND TO SERVE, ASSIST AND CLEAR OR CAN BE DELIVERED FOR HOSTS AND GUESTS TO SELF SERVE

ITALIAN STYLE ANTIPASTI BUFFET

Selection of cured meats

Selection of Italian cheeses V Lt

Italian cured artichokes, olives, and sun-blush tomatoes Vg

Wild rocket leaf salad Vg

Fresh Mediterranean style breads with cold pressed olive oil and aged balsamic V Gt

TRADITIONAL BRITISH

Honey and mustard roasted ham (served whole and sliced on site) Mt

Potato salad with red onion and fresh herbs and mayonnaise V Eg

Mixed leaf and tomato salad Vg

Home made scotch eggs and curried mayonnaise Eg Gt

Selection of local cheeses with handmade pickles and chutneys V Lt

Fresh bread and butter V Gt

REFINED BRITISH

Cold poached salmon and home made lemon mayonnaise Eg Lt

Cucumber noodles with dill and lemon Vg

Chicken Caesar salad Eg

Lemon couscous with fresh herbs V Gt

Selection of local cheeses with handmade pickles and chutneys V Lt

Fresh bread and butter V Gt

GREEK STYLE

Lamb skewers with mint yogurt dip Lt

Grilled halloumi skewers with lemon V Lt

Orzo pasta salad with peas, broad beans, lemon and mint Vg Gt

Traditional Greek salad with cucumber, tomatoes, olives, red onion, capers and feta V Lt

Chargrilled chicken, fine beans, sun-blush tomatoes and roasted hazelnuts, with a light vinaigrette Nt

Pitta bread, crudités and houmous Vg Gt

For additional salad options, please see our Salad Menu

DESSERTS FOR BUFFETS

Blackberry and apple crumble,
served with homemade custard Lt Gt

Nectarine, thyme and almond tart,
served with Italian crème fraiche Lt Gt

Mixed berry cheesecake with a gingernut
biscuit base and creamy lemon filling Lt Gt

Italian lemon meringue pie Gt

Banana and Baileys bread and butter
pudding with cream Lt Gt

Baked chocolate orange cheesecake
with crème fraiche Lt Gt

Roasted hazelnut chocolate torte,
raspberry coulis and crème fraiche Lt Gt Nt

Chocolate and salted caramel brownie
served with whipped cream Lt Gt

Tunisian citrus cake with crème fraiche Nt Gt Lt

Selection of handpicked Italian and English cheeses,
accompanied by crackers, quince jelly, and grapes Lt Gt

AFTERNOON TEA

We can also supply our delicious homemade sandwiches,
finger bites and cakes in an afternoon tea style, along with
freshly made scones. Please ask us for more details on these.

A photograph of a grazing table set on a patterned tablecloth. The table is filled with various cheeses, breads, meats, and other snacks. The image is overlaid with a semi-transparent dark brown filter. The text is centered on the image.

CATERING PACK

GRAZING MENU

**GET EVERYONE INVOLVED WITH OUR BEAUTIFUL GRAZING TABLES!
WE USE THE BEST OF ITALY AND OUR LOCAL COTSWOLD AREA TO
CREATE AMAZING FEASTS!**

GRAZING MENU

SLICED MEATS

Proscuitto
Napoli & Milano salami
Chorizo
Bresaola
Speck
Sausage roll Gt
Scotch eggs Gt
Honey & mustard ham Mt

CHEESES LT

Cheddar - we have a great selection!
Fresh pecorino
Tallegio
Somerset Brie
Oxford Blue
Cornish Yarg
Gorgonzola
Cropwell Bishop Baby Stilton

VEGETABLES

Artichokes
Borettane Onions
Roasted red peppers
Olives
Cornichons
Piquillo peppers
Sunblush tomatoes

SAVORY

Crisps
Variety of nuts & seeds
Crackers Gt
Bread selection Gt
Miniture quiches

SWEET

Homemade meringues
Chocolate brownie fingers Gt
Doughnut selection Gt
Chocolate and coffee éclairs Lt Gt
Cookies and shortbreads Gt
Macarons Nt
Cake squares Gt

FRUIT

Strawberries dipped in chocolate Lt
Raspberries
Figs
Grapes
Apricots
Dried fruits
Melon

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FINGER BUFFET SELECTION

IDEAL FOR LARGER FUNCTIONS WHERE YOUR GUESTS ARE STANDING, WE CAN ALSO ADAPT THESE MENUS FOR AFTERNOON TEA FUNCTIONS. WE ARE ABLE TO SUPPLY AS A DROP OFF OR SERVICED BUFFET, PLEASE ASK FOR DETAILS.

In The Frame

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BRONZE FINGER BUFFET SELECTION

SANDWICH SELECTION

(VARIETY OF WHITE AND BROWN BREADS)

Honey roast ham and mustard Gt Mt

Coronation chicken Gt Eg

Tuna mayonnaise with sweetcorn Fs Eg Gt

Mature cheddar and pickle V Lt Gt

Posh crisps to accompany Vg

FINGER FOOD SELECTION

Honey and sesame cocktail sausages Ss Gt

Satay chicken skewers Pn Sy Ss

Feta and spinach quiche Gt Lt

Houmous, crudités and grilled pitta bread Gt

SWEET BITES (V)

Lemon shortbread Eg Lt

Luxury chocolate brownies Lt Gt

Fresh fruit slices Vg

SILVER FINGER BUFFET SELECTION

SANDWICH SELECTION

(VARIETY OF WHITE AND BROWN BREADS)

Bacon, lettuce, tomato Gt Eg

Smoked salmon and cream cheese Gt Fs Lt

Stilton and red onion marmalade V Gt Lt

Houmous and roasted red pepper wrap Vg Gt

Chicken, bacon, avocado and mayonnaise wrap Gt Eg

Posh crisps to accompany Vg

FINGER FOOD SELECTION

Scotch eggs with curried mayonnaise Gt Eg

Lamb koftas and mint yogurt Lt Nt

Goats cheese and beetroot tartlets with mint Lt Gt

Olive, cherry tomato and mozzarella skewers with basil Lt

SWEET BITES (V)

Carrot cake Gt Lt Eg Nt

Salted caramel brownies Gt Lt Eg

Fresh fruit skewers Vg

GOLD FINGER BUFFET SELECTION

SANDWICH & WRAP SELECTION

Duck wrap with hoisin sauce, spring onion and cucumber Gt Sy Sm

Roast beef, watercress and horseradish on fresh ciabatta Gt Lt

Crab, avocado and crème fraiche with chives on wholemeal Gt Cr

Free-range egg mayonnaise and watercress on fresh white bread V Gt Eg

Falafel wraps with crunchy lettuce, diced tomatoes and mint yogurt V Gt Lt

Posh crisps to accompany Vg

FINGER FOOD SELECTION

Chorizo sausage rolls Gt

Roasted asparagus with Serrano ham

Cheddar scones with smoked salmon and cream cheese Gt Lt Fs

Lemon, garlic and rosemary marinated and grilled chicken skewers

Olive, cherry tomato and mozzarella skewers with basil Lt

SWEET BITES (V)

Tunisian citrus cake Nt Eg

Salted caramel brownies Gt Lt

Gingerbread bites with lemon shortbreads Gt Lt

Fresh fruit skewers Vg

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BARBEQUE PACKAGES

SUMMERTIME BRINGS THE PERFECT TIME FOR ALFRESCO DINING,
OUR BBQ PACKAGES ARE AN IDEAL WAY TO MAKE USE OF YOUR
OUTDOOR SPACE FOR ENTERTAINING!

BARBEQUE MENU

We have a standard charge to cater your BBQ,
then you can choose the items you want served.
A minimum of 10 items is required.

MEAT

Local 8oz Longhorn beef sirloin steak with salsa verde Fs D

GOLD

Lamb kebabs with oregano, lemon, chilli and garlic, served with a mint yoghurt Lt

SILVER

'Martin's Meats' award winning Cotswold beef burgers in brioche buns with zingy tomato relish, cheddar cheese Gt Lt

SILVER

Pork ribs marinated in smoky BBQ flavours, served with a homemade sauce Sy

SILVER

Grilled chicken kebabs with lemon, garlic and rosemary

BRONZE

Gloucestershire Old Spot sausages in fresh hotdog buns with caramelised onions Gt

BRONZE

FISH

Grilled tuna steaks Fs

GOLD

Monkfish, prawn and scallop kebabs Fs Cr

GOLD

Salmon parcels with white wine and garlic Fs

SILVER

VEGGIE/VEGAN

Grilled aubergine parcels of tomato and mozzarella,
drizzled with homemade pesto Lt

SILVER

Ultimate homemade veggie burgers,
made with sweetcorn, peas and chickpeas Gt

BRONZE

Halloumi, courgette and red pepper kebabs Lt

BRONZE

SIDE DISHES

Baked potatoes Vg

Grilled corn on the cob Vg

Selection of artisan breads Gt

Bruschetta on the BBQ - rubbed with garlic,
cherry tomatoes, basil and olive oil Gt

Verdura mista - Italian style grilled vegetables
mixed with garlic, olive oil and red wine vinegar



CATERING PACK

SALAD MENU

OUR UNIQUE RANGE OF SALADS PERFECTLY COMPLEMENTS
A RANGE OF OUR MENUS FROM OUR HOT AND COLD FORK
BUFFETS TO OUR BARBEQUES AND PAELLA DISHES.

MEAT & FISH

Chargrilled chicken, fine beans, sun-blush tomatoes and roasted hazelnuts, with a light vinaigrette Nt

Classic chicken Caesar with romaine lettuce, rosemary and chilli croutons, dressing made with anchovies, lemon, olive oil and thyme Gt Fs

Tagliata di manzo - sliced beef with rocket, cherry tomatoes and parmesan shavings

Shredded ham hock with orzo pasta, fresh broad beans and peas, garnished with mint, basil, lemon, olive oil and fresh goats curd Lt

Salmon Nicoise made with fine beans, black olive and red onions, served with new potatoes and boiled eggs, garnished a light vinaigrette and chives Fs Eg

King prawns, avocado, roasted red peppers and baby spinach, with a zesty lemon and sesame dressing Cr Ss

VEGETARIAN

Classic Caprese - slices of ripe vine tomatoes and fresh Italian mozzarella cheese, drizzled with cold pressed olive oil and chopped basil Lt

Greek salad of cucumber, cherry vine tomatoes, black olives, feta cheese and chickpeas, with lemon, oregano and olive oil Lt

Grilled halloumi, fresh figs, chopped rocket and quinoa with fresh mint, pomegranate and pumpkin seeds Lt

Classic coleslaw - red and white cabbage, onions, fennel and carrots, finely shredded and mixed with mayonnaise and fresh parsley Eg

New potato salad with red onion, fresh chives and mayonnaise Eg

VEGAN

Panzanella salad - tomato petals, roasted peppers, capers, basil, croutons, garnished with pea shoots and plenty of olive oil Gt

North African style couscous with roasted aubergines, flaked almonds, pomegranate seeds and lots of fresh herbs Gt Nt

Tabbouleh - bulgur wheat, ripe tomatoes, spring onions, parsley and mint, with lemon and olive oil Gt

Green freekeh, chargrilled sweetcorn, avocado, roasted red peppers and glazed pecans, garnished with fresh herbs (add feta, optional) Gt Nt

Conchiglie pasta shells with garlic and tomato sauce, capers, olives and fresh herbs Gt

Cucumber noodles with dill, lemon zest and olive oil, topped with crushed pistachios Nt Vg

Simple mixed leaves, olive oil and balsamic dressing Vg



CATERING PACK

PAELLA PARTIES

PERFECT FOR RELAXED OUTDOOR SUMMER DINING,
WITH A BIT OF THEATRE...

Nothing is better to make the best of summer than friends and family enjoying a drink in the garden, while your private chef cooks up Spanish aromas with a big paella.

We have a variety of flavours to choose from, so let us know what you like - and we're always open to your suggestions!

LOBSTER PAELLA

A treat for lobster lovers, the paella is made with an intense lobster stock and full of lovely fresh lobster meat! Cr

MIXED SEAFOOD

A selection of king prawns, squid, salmon and cod along with Spanish chorizo, saffron, paprika, peppers and onions, with a hint of garlic, chilli and fresh herbs Cr Fs Ms

CHICKEN, CHORIZO AND PRAWNS

Local reared chicken and Spanish chorizo with succulent prawns, saffron, paprika, peppers and onions, hint of garlic and chilli and fresh herbs Cr

PAELLA DE VERDURAS

Vegetable paella full of the season's best vegetables with local peas, asparagus and sweet roasted red peppers



CATERING PACK

BREAKFAST & BRUNCH MENU

THE FOLLOWING MENUS CAN BE DONE AS PART OF A FULL WEEKEND
OF CATERING OR A ONE OFF EVENT

CONTINENTAL BREAKFAST PACKAGE

Basket of breads, pastries, jams and butter Gt

Granola, berries, yoghurt and honey Gt Lt

Seasonal fresh fruit platter Vg

HOT OPTIONS

Full English breakfast, to include: hash browns, sausage, bacon, poached or scrambled free range eggs, oven roasted tomatoes, grilled mushrooms, baked beans and toast Eg Gt

Vegetarian full English breakfast, to include: hash browns, vegetarian sausage, poached or scrambled free range eggs, oven roasted tomatoes, grilled mushrooms, baked beans and toast Eg Gt

Vegan full English breakfast, to include: fried potatoes, vegan sausage, oven roasted tomatoes, grilled mushrooms, baked beans and toast Eg Gt

French toast, pecan butter and sautéed apple Gt Eg

Eggs Benedict, Royale or Florentine Eg Gt Fs

Avocado, poached eggs and smoked salmon Eg Fs

Toasted bagel, scrambled egg and smoked salmon Eg Fs

Porridge with dried fruit and seeds
(non dairy option available)

BEVERAGES

English breakfast tea

Ground coffee

Freshly squeezed orange juice



CATERING PACK

ALLERGY ADVICE

WE TAKE ALLERGIES AND INTOLERANCES EXTREMELY SERIOUSLY AND WILL ALWAYS TRY TO ADAPT OUR DISHES TO SUIT OUR GUESTS DIETARY REQUIREMENTS WHEREVER POSSIBLE.

PLEASE ASK FOR DETAILS WHEN MAKING YOUR BOOKING.

We ask guests please specify any allergies or food intolerances in advance.
 In addition to this please see the key for any of the following:

Dietary note / Allergen	Symbol
Vegetarian	V
Vegan	Vg
Gluten	Gt
Lactose products (including milk)	Lt
Crustaceans for example prawns, crabs, lobster, crayfish	Cr
Eggs	Eg
Fish	Fs
Peanuts	Pn
Soybeans	Sy
Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts	Nt
Celery (including celeriac)	Cl
Mustard	Mt
Sesame	Ss
Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit	Sp
Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta	Lp
Molluscs like clams, mussels, whelks, oysters, snails and squid	Ms
Gluten Free	G/F
Lactose Free	L/F

NB: Nuts are used in our kitchen, as much as we do everything in our power to stop any cross contamination, we cannot be 100% certain there will be no traces of nuts.



INTHEFRAMECATERING.CO.UK

THANK YOU FOR YOUR INTEREST IN OUR CATERING SERVICES - PLEASE GET IN TOUCH IF YOU HAVE ANY QUESTIONS.

FULL T'S AND C'S WILL BE SENT ALONGSIDE OUR QUOTE

EMAIL US AT: INFO@INTHEFRAMECATERING.CO.UK

CALL US ON: 01242 388440