

# Welcome

'Small enough to care, big enough to cope'

Bigmouths Catering is a bespoke catering business based in Worcestershire, offering catering services from weddings to corporate to private. We can provide as much or as little for your big day. Whether it is casual, rock and roll or fine dining, our aim is to put YOU first. Have an idea? Let us make it happen....



**Alcott Weddings & Events**

# Canapés

Canapés are the key to start any party. These little one bites are a great way for your guests to start socialising. Our canapes will be chosen by you and will keep guests busy with something to nibble on..

Perfect for any occasion. Served by us, whether that in a formal or casual manner.



Chicken liver pâté, onion marmalade, toasted brioche

Cumberland sausage & apple skewers

Duck, ginger spring roll

Chicken satay, peanut dip

Goats cheese mousse with cucumber and chives on a crisp bread (v)

Mozzarella balls with cherry tomatoes(v)

Smoked salmon croute, caviar

Thai fish cake, sweet chilli dip

Smoked haddock fritters

Deep fried brie, sesame seeds

Heritage tomato jam with basil on toasted bruschetta (v)

**Prices start from £8 per person**

# Snacks

Burger sliders

Chicken burger sliders

Chicken Kebab skewers, satay  
dip

Vegetable Kebabs

Fish & chips, tartare, mushy p

Cheese on toast (V)

Cauliflower wings-BBQ (V)

Boneless chicken wings-BBQ

Mac and cheese bites-  
tomato salsa

Curried prawn skewer-  
Mango chutney



**Prices start from £10 per person**



# Sweet treats

Chocolate brownie

Lemon Tart

Strawberry cheese cake

Victoria sponge

Mini macarons

Lemon possets

**Prices Start at £8 per person**

# Traditional

## Formal

Are you looking for something more traditional? Our team can help you decide on your chosen menu, alongside a tasting session with us. You will be able to refine one of our delicious menus or create your own more bespoke menu.

Choose 2-6 courses! Choose one option from each course for all guests attending, dietary requirements can be catered for individually. Should you wish to offer a choose please speak to us and we will endeavour to help with this.

You can add a fish course, a sorbet course, cheese & biscuits or fresh brewed coffee & petit fours to finish of your formal dining menu!



**Prices start at £40 per person**

# Starters

Your own choice of soup-fresh bread roll  
Smooth chicken liver pâté, fruit chutney,  
toasted sour dough  
Caramelised onion and goats cheese  
tartlet, basil pesto, baby leaves (v)  
Brushcetta, chargrilled vegetables,  
mozzarella, fresh herbs  
Prawn & smoked salmon salad, Marie  
Rose sauce, brown bread & butter



# Mains

(all mains are served with a selection of family style  
vegetables)  
Roast sirloin of beef, Yorkshire pudding, potato  
fondant, rich gravy  
Roasted chicken breast, crushed new potatoes,  
mushroom & madeira jus  
Slow braised shoulder of lamb, dauphinoise  
potato, rosemary and redcurrant jus  
Sweet potato and spinach wellington, courgette  
Provençale(v)  
Beef Wellington, red wine & Madeira jus, sweet  
potato butternut squash terrine, vine tomato  
(supplement)  
Roast rack of pork, garlic & rosemary, calvados jus

# Desserts

Sticky toffee pudding - butterscotch sauce & vanilla cream  
Vanilla crème brûlée - chocolate & shortbread biscuits  
Baileys cheesecake - coffee crème anglaise & dark chocolate  
Traditional apple pie, cream or custard



# Rustic

## 3 course

Fancy something more casual and hearty? This style of menu is perfect and always a crowd pleaser. We take influence from streetfood and home favourites to create a 3 course menu. Our team can help you create the perfect menu in this style .

**Prices start at £35 per person**

## **Starter**

Open halloumi kebab, beetroot cous cous, pickled onion, chilli, flatbread (v)

Boneless buffalo chicken wings, blue cheese dip, salad

Crispy fresh fishcake, hollandaise, micro salad

## **Main**

Individual braised beef and ale pie, chunky chips, buttered cabbage

Bigmouths O.G. Burger, coleslaw, skin on fries

Beer battered fish and chips, minted mushy peas & home-made tartare sauce

Bangers & Mash, buttered peas, caramelised onion gravy

## **Sweet**

Bread & butter pudding, creamy custard or vanilla ice cream

Banoffee pie, toffee sauce & vanilla ice cream

Strawberry eton mess-chantilly cream crushed meringue







# Butchers Boards

This is where the sharing style of dining begins.

Our butchers boards are a great talking point bringing your guests together! A joint of meat is served to each table for the nominated "head" of the table to carve! The accompanying vegetables & potatoes are served in large bowls for the guests to help themselves to. A proven fun filled start to the meal!

**Prices start at £35 per person**

## Roast Beef

Local roasted sirloin of beef served with Yorkshire pudding, roasted potatoes, horseradish, mustard, local seasonal vegetables and homemade gravy

## Lamb belly

Slow-cooked belly of lamb with rosemary and garlic, served with mint sauce, roasted potatoes, local seasonal vegetables and a mint gravy



## Roast Pork belly

Local pork belly served with crispy crackling, stuffing and homemade apple sauce, roasted potatoes and local seasonal vegetables, served with roast gravy

## Roast Turkey

Locally reared roasted farm turkey served with sage and apple stuffing, pigs in blankets, bread sauce, roasted potatoes, local seasonal vegetables and roast gravy

A top-down view of a grazing board on a wooden cutting board. The board is filled with various cured meats, including a large piece of prosciutto and several slices of salami. It is garnished with fresh rosemary, sliced jalapeños, and a whole purple bell pepper. To the right, there are several pieces of golden-brown, herb-topped bread and some potato chips. In the top left corner, a small black bowl contains several green olives. The background is a dark, textured surface.

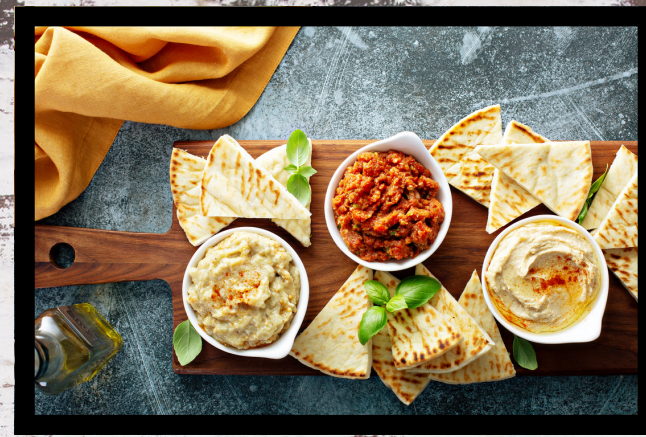
# Grazing Boards

Our Grazing boards make the perfect sharing occasion with an informal twist. Mix and match boards, want to create your own style? Talk to us!

**Prices start at £35 per person**

## **Veg board**

BBQ butternut squash, vegetable & tofu kebabs, tempura Mediterranean vegetables, roasted red peppers, grilled artichokes, olives, feta, tabouleh salad, beetroot hummus, ciabatta and flatbreads.



## **Meat board**

Consisting of yoghurt spiced chicken skewers, Tabbouleh, grilled aubergines with olive oil, roasted red pepper, hummus and lamb kebabs, Serrano ham, chorizo, salami, mortadella, beetroot hummus, marinated artichokes and olives with ciabatta & flatbread

## **Fish board**

Smoked salmon, Garlic & chilli king prawn skewers, fish cakes and Butty Bach battered cod goujons, calamari, toasted ciabatta & flatbreads, roasted red peppers, olives, artichokes Romanesco and lemon aioli

# Afternoon Tea

Invite your guests for a spot of Afternoon tea.

Indulge in a hand crafted British array of dainty sandwiches, fancy macarons and sweet treats, all whilst sipping your cuppa!

Prices start at £22 per person



# Sandwiches

Smoked salmon and dill crème fraîche.  
Atlantic prawn and marie rose sauce  
Wiltshire ham and sun-dried tomato  
chutney  
Coronation chicken and Rocket  
Roast beef and horseradish  
Cucumber and cream cheese (v)  
Free range egg mayonnaise and  
watercress (v)  
Brie and cranberry (v)  
Mature cheddar cheese and sun-dried  
tomato chutney (v)

# Savouries

Homemade sausage rolls - Individual  
pork pies  
Scotch eggs - cheese custard tarts-  
Mini bruschetta with tomato and  
basil (v) Spinach and ricotta filo  
parcel (v)



# Sweets treats

Yogurt or currant scones with Jam and clotted cream. A selection of macarons,  
Individual Victoria sponge cake, Salted caramel profiteroles Chocolate éclairs,  
Chocolate brownies Lemon posset with vanilla Chantilly cream and raspberries,  
Fresh fruit tarts, Shortbread biscuits Mini pavlova with seasonal fruit, Flapjack

# After Party

This is where the fun begins. All our options have been designed to be the ultimate party please. From streetfood to bespoke buffets. If you want any of these options for the day time, then speak to our team. We love to cater for any occasion. So if you have a idea, we can help create and make it happen!

# Fish & Chips

Prices start at £14 per person



Cider Battered,  
cooked fresh. All  
you need to decide  
is the side

## **Sides**

Mushy Peas

Gravy

Curry sauce



# Street Food



All of our streetfood options will be served in a street food manner in our pop up kitchen. We serve for a set period of time, all food is cooked fresh onsite and cooked to order. Creating a laid back, relaxed environment.

## Choose a main:

Bigmouths burger  
Gourmet hot dogs  
Pulled beef brisket  
Chicken tikka kebab  
Falafal gyros  
Tacos  
Burritos  
Jerk chicken



## Add a sweet

Loaded brownies  
Loaded cheesecakes  
Loaded waffles

## Add some sides:

Skin on fries  
Curly fries  
Mac & cheese  
Nachos  
Asian slaw  
Potato & chive salad  
Mixed salad leaves  
Tomato & mozzarella  
salad  
Garlic & rosemary roasted  
potatoes  
Hash brown bites  
Dirty corn on the cob

# The Ultimate buffet



Prices start at £22 per person

## Sandwiches

Smoked salmon and dill crème fraiche  
Atlantic prawn and Marie rose sauce  
Wiltshire ham and sun dried tomato chutney  
Coronation chicken and rocket  
Roast beef and horseradish  
Cucumber and cream cheese (v)  
Free range egg mayonnaise with watercress (v)  
Mature cheddar cheese with tomato chutney (v)  
Brie and cranberry(v)

## Sweets and Cake

Currant scones with preserve and clotted cream  
Chocolate sponge  
Flapjack  
Coffee and walnut cake  
Victoria sponge cake  
Chocolate brownies  
Lemon posset with vanilla Chantilly cream  
Mini pavlova with seasonal fruits

## Savouries

Assorted chicken skewers – plain, tandoori or satay  
Sausage rolls with mustard  
Honey and mustard sausages  
Local farmhouse pork pie  
Scotch eggs  
Tiger prawns with a Marie rose dip  
Mini Yorkshire puddings and roast beef  
Spicy potato wedges with sour cream dip (v)  
Assorted vegetarian bruschetta (v)  
Pizza slices (v)  
Assorted pittas, crudités and dips (v)  
Meat or vegetable samosas (v)  
Meat or vegetable spring rolls (v)





# Wood fired Pizza

- Margherita(v)
- Pepperoni
- Meat feast
- BBQ chicken
- Spicy Vegetable (v)
- Ham & pineapple
- Mediterranean Vegetable (v)
- Chicken, Bacon & mushroom

**Prices start at £14 per person**