

Mark Country Catering

Comprehensive Catering Services

Welcome to Mark Country Catering

Our business has been trading since 1996 and our team of talented cooks are ready and waiting to create your meal for your special occasion. We will prep & cook your meal using locally sourced ingredients, if you choose our waitress service, your table will be set, meal served and cleared away, so no washing up.

Here are just a few sample ideas, bespoke menus always available to suit all budgets.

Please feel free to contact us if we can assist further.

DINNER MENU

Choice of 2 starters, 2 main course and 2 dessert's plus vegetarian/vegan option

STARTERS

Individually Baked Breaded Camembert cheese with Herb Salad, Cherry Tomato & Raspberry Jus (v)

King Prawn Cocktail (HO)

Farmhouse Pate and Mixed Salad Garnish

Chilled Melon(v) with/without Parma Ham (seasonal)

OR

ANTIPASTI SHARING PLATTER FOR EVERYONE TO SHARE

Artisan bread served with olive oil & balsamic vinegar, Garlic olive oil(v)(Vegan)

Cured Bodega Serrano ham, Iberico meats and semi-cured Manchego cheese & Olives (gf)

Hummus(v)(gf)(vegan)

MAIN COURSE

Individual Beef Wellington & Rich Gravy

Roast Chicken Breast wrapped in Serrano Ham & Cider Sauce (GF)

Slow Roasted Lamb Shank with Red Wine Sauce (GF)

Pan fried Sea Bass with Roasted Mediterranean Vegetables and Garlic New Potatoes (GF)

Rib eye Steak with béarnaise sauce, Portobello Mushroom, Vine Roasted Tomatoes & Hand Cut Chips

Gourmet Cheese Burgers in Brioche Bun with Hand Cut Chips

SAMPLE SHARING PLATTERS OR PLATED MEALS

JAMAICAN

Jamaican Jerk Chicken, Spicy Lamb Kebabs, Peas & Rice, Green Salad and Caribbean Coleslaw, vegetarian patties

TRADITIONAL ROAST DINNER

Choice of 2 Slow Roast Beef, Honey Roast Gammon, Roast Chicken, Roast Lamb or Roast Turkey served with Roast Potatoes, Yorkshire Puddings, Pork Stuffing, Chipolatas, Seasonal Vegetables, Red Wine Gravy and Condiments

MEXICAN

Slow Cooked Pulled Pork Shoulder in Chipotle BBQ Sauce, Beef/Vegetarian Chili with Rice, Chilli Nachos with Salsa, Guacamole and Cheese,

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GREEK MEZZE

Lamb Kofta Kebabs, Lemon & Thyme Mediterranean Chicken, Tiger Prawns, Greek Salad with Feta, Roasted Mediterranean Vegetables with Hummus, Feta and Olives, Tzatziki and Hummus with Pitta Bread,

ALL AMERICAN

Slow Cooked Pulled Pork, Spicy Cajun Chicken Breast Strips and Farmhouse Butchers Long Dogs, Corn on the Cob, Chefs Homemade Coleslaw, Green Leaf Salad

MOROCCAN

Lamb/Vegetarian Tagine, Lamb Koftas, Grilled Harissa Chicken, Beetroot Falafel, A selection of rustic flat Breads, Hummus, Tzatziki, Feta & Roasted Pepper Salad,

VEGETARIAN DISHES

Vegetarian/Vegan Gourmet Cheese Burgers
Red Onion Marmalade Nut Roast,
Brie, Cranberry & Mushroom Wellington

VEGAN DISHES

Mushroom Risotto
Vegetable Loaf
Served with Seasonal Salad/Vegetables & Accompaniment's

DESSERTS

Chocolate Fondant(v), Crème brûlée,(v)
Sticky Toffee Pudding (v)
Chocolate Cheesecake, (v) Sicilian Lemon Cheesecake (v)
Warm Chocolate Brownie(v), Fresh Local Strawberries Seasonal
Profiteroles with chocolate sauce(v), Individual Fruit Pavlova(v)(gf)
Dessert trio Lemon Posset(v) Chocolate Brownie(v)(gf) Mini Raspberry Pavlova(v)(gf)
Vegan Chocolate Dessert
Served with Fresh/Soya Cream or *Ice Cream

£40.00 per person 3 courses, £35.00 per person 2 Courses, £30.00 per person 1 course

Waitress £40, Mileage £15

A selection of English and Continental cheeses, fruit, cheese biscuits etc from £25.00

**Children under 13 years ½ portions or Burgers, Spaghetti Bolognese, Lasagne, Pizza,
Chicken Goujons or Macaroni Cheese £12.50**

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Wedding Sample Menu

Staff to Set up Tables £80.00
Staff to Serve Drinks Reception £60.00
(Drinks & glasses supplied by yourselves)
Glass hire 25p per glass available

CANAPE SELECTION (4 per person)

£8.50 per person

COLD WEDDING BUFFET (SELF SERVICE)

Selection of Bread Rolls & Butter (v) (gf available)
Choice of 2 Meats: Local Farmhouse Ham, Roast Beef, Turkey
Or Coronation Chicken
Vegetarian Quiche (v)
4 Salad Choices
Mixed Salad, Traditional Coleslaw, Potato Salad
Waldorf salad, Caesar Salad,
Apple, Watercress and Walnut Salad
Pasta Salad, Mixed Bean Salad, Greek Salad, Rice Salad
Roasted Mediterranean & Cous Cous Salad
£25.00 per person
Optional Poached Scottish Salmon £1.75 per person extra
Choice of 2 Desserts
Chocolate Cheesecake (v)
Sicilian Lemon Cheesecake (v)
Fruit Pavlova(V)(gf) or Fresh Local Strawberries with Meringues (seasonal) (v) (gf)
Sticky Toffee Pudding(v)
Served with Fresh Cream or Clotted Cream or *Ice Cream
£5.50 per person
Selection of Local Cheeses & Biscuits (v)
£2.50 per person extra
Price includes staff to clear tables & help serve Buffet
Optional Waitress Served Plated Meats with Salads on Tables £4.50 per person extra

ANTIPASTI SHARING PLATTERS

(Starter)

Artisan bread served with olive oil & balsamic vinegar, Garlic olive oil(v)(Vegan)
Cured Bodega Serrano ham, Iberico meats and semi-cured Manchego cheese & Olives (gf)
Hummus(v)(gf)(vegan)
Tzatziki(v)(gf)(vegan)
£7.50 per person

(Mains/buffet/sharing or plated)

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JAMAICAN

Jamaican Jerk Chicken, Spicy Lamb Kebabs, Tiger Prawns and Speciality Sausages served with Sweet Potato Wedges, Peas & Rice, Green Salad and Caribbean Coleslaw

TRADITIONAL ROAST DINNER

Choice of 2 meats: Slow Roast Beef, Honey Roast Gammon, Roast Chicken, Roast Lamb or Roast Turkey served with Roast Potatoes, Roast Parsnips, Yorkshire Puddings, Pork Stuffing, Chipolatas, Seasonal Vegetables, Red Wine Gravy and Condiments

MEXICAN

Slow Cooked Pulled Pork Shoulder in Chipotle BBQ Sauce, Cajun Chicken Strips and Beef Empanadas served with Mexican Rice, Sweet Potato Wedges with Chilli Nachos with Salsa, Guacamole and Cheese,

GREEK MEZZE

Lamb Kofta Kebabs, Lemon & Thyme Mediterranean Chicken, Tiger Prawns, Greek Salad with Feta, Roasted Mediterranean Vegetables with Hummus, Feta and Olives, Tzatziki and Hummus with Pitta Bread,

ALL AMERICAN

Slow Cooked Pulled Pork, Slow Cooked Beef Brisket, Spicy Cajun Chicken Breast Strips and Farmhouse Butchers Long Dogs, Chefs Homemade Coleslaw, Green Leaf Salad

MOROCCAN

Lamb & Apricot Tagine, Lamb Koftas, Grilled Harissa Chicken, Beetroot Falafel, A selection of rustic flat Breads, Hummus, Tzatziki, Feta & Roasted Pepper Salad,
£20 per person 1 option, £25 per person 2 options, £30 per person 3 options

Buffet HOG ROAST

Chef Carved

Hog Roast with Bread Baps, stuffing and apple sauce

£8.50 per person

Roast Potatoes £1.00 per person extra

Choice of 3 salads £1.75 per person extra

Mixed Salad, Traditional Coleslaw, Potato Salad

Waldorf salad, Caesar Salad,

Pasta Salad, Mixed Bean Salad, Greek Salad, Rice Salad

Cous Cous Salad

Served on disposable plates with Cutlery

Crockery 25p per plate per person

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ENGLISH AFTERNOON TEA BUFFET

Homemade Fayre Presented on Vintage Style China
Pots of Afternoon Tea

Sample Freshly Made Sandwiches (v) (gf available)

Smoked salmon and soft cheese

Free range egg and cress (v)

Rare beef and horseradish

Coronation chicken and stuffing

Tuna mayonnaise and cucumber

Mature cheddar ploughman's (v)

Freshly Baked Scones (gf available)

Devonshire Clotted Cream and Strawberry Preserve

Assortment of Cakes

£17.50 per person Waitress served

Selections of vegetarian/Sausage Rolls, Quiche & Scotch Eggs

£20.00 per person/Waitress served £40 extra

PIE/SAUSAGE & MASH

Venison Sausage with a Red Wine Sauce, Creamy Mash and Crispy Onions

Cumberland Sausage with Buttered Mash & Rich Onion Gravy

Beef Sausage with Sweet Potato Mash & Beef Gravy

Pieminister Pie, Mash & Mushy Peas (vegetarian & Gluten Free available)

Vegetarian & Vegan Pies available

£20.00 per person

Starter Option £5.50, Dessert Option £5.50

Selection of Local Cheeses & Biscuits (v) £1.50 per person extra
inclusive Waiting Service, all washing-up & clearing away, pending venue facilities

PRE-ORDERED HOT MENU

Choice of 2 Starter plus vegetarian option

2 Main Courses plus Vegetarian Option

Choice of 2 Desserts

STARTERS

Chilled Melon (v)(vegan)

King Prawn Cocktail(gf)

Farmhouse/Vegetarian Pate and Salad Garnish

Served with Bread Rolls & Butter (v) GF Available)

HOMEMADE SOUPS (v)

Broccoli & Stilton

Roasted Red Pepper and Tomato scented with Fresh Basil(v)(Vegan)

Chef's Butternut Squash, Coconut & Chili Pepper (v)(vegan)

Roasted Carrot & Cumin(v)(Vegan)

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MAIN COURSES

Roast Chicken Breast, wrapped in Serrano Ham,
with Apple & Cider Sauce (gf)(df)
Slow Roasted Lamb Shanks with red Wine Sauce (gf)(df)
Baked Salmon with Hollandaise Sauce (gf)
Served with Spinach & Dauphinoise Potatoes & Baby Carrots (gf)

VEGETARIAN/VEGAN OPTIONS

Mushroom, Brie & Cranberry Wellington (V)
Nut Loaf with Red Onion Marmalade(v)
Vegetable Roast with roasted red pepper sauce (Vegan)
Choice of 2 Desserts
Chocolate Cheesecake (v)
Sicilian Lemon Cheesecake (v)
Tropical Fresh Fruit Salad, (v)
Individual Raspberry Pavlova(v)(gf)
Chocolate Dessert (vegan)
Served with Fresh Cream/Coconut Cream (vegan)

£40.00 per person 3 courses or £35.00 per person 2 courses Waitress Served
Not included: Glassware 25p per glass, Crockery & Cutlery £2.75 per person for 3 courses,
£1.84 per person for 2 courses. Napkins £1.25 each or Table Linen from £8.50 per table
Tea & Coffee £1.50 per person

Evening Buffets

Bacon/Cheese Baps £4 per person
Finger Buffet, Selection of Sandwiches, Pastries etc £5.50pp (v) (gf)
Pulled Pork Rolls with stuffing and apple sauce £8.50
Coleslaw, potato salad, Mixed salad £1.75 pp extra
Roasted Potatoes £1.00 per person
Selection of Cheeses and/or Pate's with French Sticks £9.50pp (v) (gf)

Optional Extras

Bar Staff to run Free Bar Provided by yourselves £12 per hour

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Buffets

BOWL FOOD/HOT BUFFET

Minimum 15 guests

Lamb/Vegetarian Tagine with Couscous & flat bread
Mexican Beef or Vegetarian Chili(v) with Rice(gf), Nachos, Cream Cheese & Chive(v) & Guacamole(vegan)
Beef Jerky(gf) Jerk Chicken(gf), Vegetable Jerky(v)(vegan)(gf), Vegetable/ Beef Patties, Rice & Peas
Homemade Beef Lasagne/Vegetable Lasagne(v)
Lamb Kofta with Hummus, Wild rice, pitta bread & Tzatziki
Served with accompaniments

£25.00 per person 2 Choices/£30 per person 3 Choices
Plus Waitress £40 & £15 Mileage

COLD FORK BUFFET

(self Service, delivery only, staff available @ £10 per hour)
Selection of Bread Rolls & Butter (v) (gf available)
Choice of 3 Meats: Local Farmhouse Ham, Roast Beef, Turkey
Coronation Chicken or Continental Meats & Cheeses(v)
Vegetarian Quiche (v) Mushroom Flan(Vegan)(gf)
4 Salad Choices
Mixed Salad(v)(vegan)(gf), Traditional Coleslaw(v)(gf), Potato Salad(v)(vegan)(gf)
Waldorf salad(v), Caesar Salad(v),
Apple, Watercress and Walnut Salad(v)(vegan)
Pasta Salad(v)(vegan), Mixed Bean Salad(v)(vegan)(gf), Greek Salad, Rice Salad(v)(vegan)(gf)
Roasted Mediterranean & Cous Cous Salad(v)(vegan)
Chutneys, Pickles & Beetroot

£17.50 per person
Optional Poached Scottish Salmon (as for details)

CHOICE OF 3 DESSERTS

Chocolate Cheesecake, (v) Sicilian Lemon Cheesecake (v)
Fresh Local Strawberries (HO), Tropical Fresh Fruit Salad (HO)
Profiteroles with chocolate sauce(v), Fruit Pavlova(v)(gf)
Served with Fresh Cream or *Ice Cream **£5.00 Per Person**

Plus Waitress £40 & £15 Mileage

FINGER/LUNCH BUFFET

Selection and Sandwiches & Wraps
Indian & oriental Snack Selection, Sausage Rolls & Cheese Pastries, Pizza
Butchers Sausages, Pork Pie, chicken drumstick's

£8.50ppper person Mixed Salad, Coleslaw 50p per person extra
Plus Waitress £40 & £15 Mileage

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AFTERNOON TEA

Homemade Fayre Presented on Vintage Style China
Pots of Afternoon Tea

Sample Freshly Made Sandwiches (v) (gf available)

Smoked salmon and soft cheese

Free range egg and cress (v)

Rare beef and horseradish

Coronation chicken and stuffing

Tuna mayonnaise and cucumber

Mature cheddar ploughman's (v)

Freshly Baked Scones (gf available) Devonshire Clotted Cream and Strawberry Preserve

Assortment of Cakes, Strawberries in Season

£17.50 per person

Additional, scotch eggs, quiches, savoury pastries etc. £20.00 per person

Plus Waitress £40 & £15 Mileage

BBQ MENU OPTIONS

Choice of 4 + 4 Salads £17.50 per person

Choice of 6 + 4 Salads £22.50 per person

Extra Salads £1.00 per person per Salad. Children ½ Adult Price

Plus Waitress £40 & £15 Mileage

Ribeye Steak, Pulled Pork (kitchen facilities required)

Beef skewers with a herby Béarnaise Sauce

8oz beef burgers, Butchers Sausages

Lamb kofta Kebabs

Meaty spare ribs in a BBQ sauce

Sweet & sour pork kebabs,

Marinated Chicken breasts

king prawn skewers

Veggie/Vegan burgers

Corn on cob r (seasonal)

Vegetarian/Vegan sausages

Complimented with a choice of Salads

Mixed Salad, Traditional Coleslaw, Potato Salad, Waldorf salad, Caesar Salad,

Pasta Salad, Mixed Bean Salad, Greek Salad, Rice Salad

Roasted Mediterranean & Cous Cous Salad

Prices are quoted for chosen menu with Bread Rolls & Condiments, disposable plates & napkins, cooked on BBQ. Fuel & BBQ equipment supplied by client, client responsible for available cover for inclement weather.

Hog Roast with Bread Baps, Stuffing & Apple Sauce £8.50 per person

Choice of 3 salads £1.50 per person extra

BBQ Hire £150.00

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FULL ENGLISH BREAKFAST BUFFET

Fresh Orange Juice, Tea & Coffee

Local Back Bacon, Butchers Sausages, Vegetarian Sausages, Mushrooms, Tomatoes, Eggs
Hash Browns, Toast with butter and Marmalade

£15.00 per person

**Additional Continental Breakfast of Cereal, Muesli, Pastries, Fruit Yogurts, Fresh Fruit
£17.50 per person, Waitress Service £40 per waitress extra Plus £15 Mileage**

HOMEMADE OVEN READY MEALS Minimum 10 people

Homemade Beef Lasagne/Vegetable Lasagne(v), Garlic Bread & Salad

Beef or Vegetable Chili(v)(vegan), Nachos, Wraps, Guacamole & Cream & cream cheese Dip

Lamb/Vegetarian Tagine(v), Cous Cous, Pitta Breads

£7.50 per person Plus Delivery £15.00