



CATHERINE SKATES

DINNERS AT PENTREHOBYN

Catherine Skates Fine Catering is pleased to have the opportunity to furnish Pentrehobyn guests with a special evening of a fully catered meal. The following are several sample menus, but we are also more than happy to work together with clients to create the perfect selection.

Firstly though, I'd like to just give you a bit of background about myself. I moved to North Wales eight years ago from California where I was born and raised. I have been in the catering industry for 23 years doing most of my work in Santa Barbara and San Francisco working with predominately the Hollywood entertainment set. Absolutely everything had to be 110% perfect and I still maintain this approach to each of my events. I was trained at the Culinary Institute of America in the Napa Valley and return at least twice a year to keep current on the latest trends in catering. Presentation is paramount to me and I place just as much importance on the display of cuisine as the taste. I will be more than happy to furnish you with several referrals. I consider myself a "boutique" caterer and although my team and I can handle anything up to 500 people I like to maintain a very personal and intimate approach to each event. Please regard the following as simply a starting point in creating the perfect menu as this is really just to give you some ideas and an indication of our prices. I would be happy to put together and cost different combinations and menu items based on your feedback.

Kindest regards
Catherine

PASSED CANAPES

(this is just a sample, please see the extended list for other options)

Miniature Pork and Chive Sausages with a Sticky Orange and Ginger Glaze(warm)

Cajun Crabcakes with a Tarragon Remoulade

Little Fabulous Moroccan Cigars with Harissa Butternut Squash and Feta filling and Coriander Chili Pesto Dip

MENU SAMPLE 1

FIRST COURSE

Seared Diver Scallops with Black Pudding Coins, Minted Pea Puree, Pea Shoots and Mint Emulsion

Artisan Bread Rolls and Butter

MAIN COURSE

Black Pepper and Bay Crusted Fillet of Extra Aged Welsh Black Beef, Gruyere and Rosemary Dauphinoise Potato, Glazed Baby Carrot and Lightly Steamed Fine Beans with a Shiraz Reduction

DESSERT

Chocolate Three Ways

Chocolate Cup with White Chocolate Mousse and Raspberry

Miniature Caramel Cheese Cake Lollipop Dipped in Milk Chocolate and Dusted with Toffee Shards

Decadent Chocolate Truffle Torte “bite” with Chambord Coulis

French Roast Coffee with a selection of Chef’s tiny cookies

£85/head for a minimum of 12 guests

MENU SAMPLE 2

FIRST COURSE

Composed Springtime Salad of Baby Leaf, Mache, Lamb’s Lettuce and Oak Leaf with Edible Flowers, Crumbled Gorgonzola, Toasted Pecans and a Port Balsamic Vinaigrette

Artisan Bread Rolls and Butter

MAIN COURSE

Tournedos of Extra Aged Welsh Black Beef with Truffled Pommes Puree, Red Wine Demi, Gratin of Wild Mushroom with Angelesey Smoked Butter and Wilted Spinach

DESSERT

Classic NY Baked Cheesecake with Fresh Berries and a Raspberry Coulis

French Roast Coffee

Artisan Chocolate Truffles

£80/head for a minimum of 12 guests

MENU SAMPLE 3

FIRST COURSE

Prosciutto Wrapped Grilled Asparagus with Nastursium, Mache and Meyer Lemon Hollandaise

Artisan Bread Rolls and Butter

MAIN COURSE

Trio of Char Grilled Leg of Welsh Lamb Marinated in Herbs with a Lamb and White Wine Jus, Lemony Roasted New Potatoes with Rosemary and Extra Virgin Olive Oil, Lightly Steamed Fine Beans, Mangetout and Sugar Snap Peas, and Citrus Gremolata

DESSERT

Tira Misu with Champagne Sabayon and Espresso Granita

French Roast Coffee

Artisan Chocolate Truffles

£70/head for a minimum of 12 guests

MENU SAMPLE 4

FIRST COURSE

Roulade of Smoked Salmon from the Cheshire Smokehouse with a Cream Cheese and Pernod Filling, Whole Wheat Blinis, Dandelion Greens and a Caper Red Onion Vinaigrette

Baked Bread Rolls and Butter

MAIN COURSE

Herb Crusted Rack of Lamb with Gruyere and Roasted Garlic Dauphinoise Potato, Chantennay Carrots, a Bundle of Fine Beans and a Shiraz Jus

DESSERT

Rhubarb and Ginger Crumble with Elderflower and Honey Ice Cream

French Roast Coffee

Artisan Chocolate Truffles

£75/head for a minimum of 12 guests

MENU SAMPLE 5

FIRST COURSE

Assiette of

Moroccan Cigars with Coriander Pesto (note- will substitute canapé choice)

Paprika Dusted Pita Shards with House Made Hummus Drizzled with Olive Oil and Sumac

Marinated Olives with Orange and Thyme

House Baked Flatbread with Olive Oil Dip

MAIN COURSE

Harissa Marinated Grilled Welsh Lamb Loin with Saffron Scented Crushed New Potato, Lemon and Mint Gremolata, Sauteed Greens with Feta and Cumin Glazed Baby Carrots

DESSERT

Moroccan Inspired Trio

Petite Shot of Pomegranate Trifle

Rose Water Scented Crème Brulee

Pistchio Baklava Bite

French Roast Coffee with a selection of Chef's tiny cookies

£70/head for a minimum of 12 guests

MENU SAMPLE 6

First Course

Chilled Pea and Tarragon Soup with Freshly Baked Poppy Seed Roll in an Individual Terracotta Pot with Nasturium Butter

Main Course

Hawarden Farm Estate Chicken Breast stuffed with Rosemary Pesto, Mozzarella, and Prosciutto with a White Wine Jus, Herbed Risotto Pave, Fine Beans and Roasted Cherry Tomato on the Vine

Dessert

Rhubarb Crème Brulee with Lavender Scented Tuille Biscuit

French Roast Coffee

Artisan Chocolate Truffles

£65/head for a minimum of 12 guests

MENU SAMPLE 7

FIRST COURSE

Asian Crab Salad with Micro Cress, Mango and Thai Basil served with a Won Ton Shard and Wasabi Aioli

MAIN COURSE

Vietnamese Mint and Palm Sugar Glazed Gressingham Duck Breast with Sweet Potato and Ginger Gratin, Lightly Steamed Fine Beans, Sugar Snaps and Pak Choi and Crispy Shallot Frizzles

DESSERT

Lemon Grass and Ginger Crème Brulee with Green Tea Sorbet and Madeline
French Roast Coffee with a selection of Chef's tiny cookies

£75/head for a minimum of 16 guests

VEGETARIAN OPTIONS

(For designated vegetarians)

Open Ravioli of Butternut Squash with a Roasted Garlic and Rosemary Cream Sauce on Rocket with Fine Beans

Herbed Risotto Pave with Grilled Mediterranean Vegetables, Chevre, Pesto Sauce and a Parmesan Tuille

Moroccan Filo Blossom with Cous Cous, Grilled Vegetables, Yellow Tomato Curry Sauce and Beet Reduction

House Made Tortellini with Grilled Wild Mushrooms, Sage and Truffle

CHEESE COURSE

A Selection of Artisan Local and International Cheeses with Membrillo, Fresh Fig, Housemade Chutney and seasonal Fruit

£8/head for a minimum of 12 guests

Prices do not include VAT