

**Steven Lock
Fine Dining &
Quality Catering**



*Sample Menu's
and
Price Guide*

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Steven Lock Fine Dining & Quality Catering

'Steven Lock Fine Dining & Quality Catering' is a family run business based in Winterringham, North Lincolnshire. Steven studied at Pru Leith's School of Food and Wine in Kensington, London graduating to receive the prestigious diploma. He has worked in the City and West end of London for 18 years. Now together with his wife Diane, want to bring fresh and inspiring catering ideas to North Lincolnshire and the surrounding area.

In May 2009 Steve was runner up for the Northern Lincolnshire New Business Award. In addition to this, Steve has also been filmed with the Hairy Bikers for a national television programme.

"Our aim is to provide you with a personal catering service shaping the menu to meet your personal needs, individual taste and requirements. With original and imaginative thinking and the finest, locally sourced ingredients, we will design a menu that will make your event a unique and memorable occasion for all who attend."

The following menus will give you a guide to costs and are based on 100 guests attending.

Prices include: Linen, crockery, cutlery, glassware and waiting staff

All prices exclude VAT

Where possible we try to use local, seasonal produce

CANAPÉ RECEPTION & WEDDING BREAKFAST



CANAPÉ RECEPTION

Goat Cheese & Tomato Chutney on Bruschetta

Baby Roast Potatoes with Sage & Onion

Tandoori Chicken skewers with Date Chutney

MAIN COURSE

*Grilled Chicken Breast wrapped in Parma Ham
served with*

Roasted New Potatoes, Seasonal Vegetables and Red Wine Jus

DESERT

*Slice of Chocolate Fudge Wedding Cake
with*

Summer Fruit Coulis and Clotted Cream

We find this to be very popular when having an intimate wedding with a canapé reception, main course and Wedding cake for desert. Following this your additional guests arrive to celebrate the evening with you and enjoy one of our delicious Hot or Cold Buffets or a fabulous Hog Roast!

£31.50 per head

CANAPÉ RECEPTION & WEDDING BREAKFAST

Silver

CANAPÉ RECEPTION

Spinach, Parmesan & Mascarpone Tartlet
Smoked Salmon on Rye with Caviar and Sour Cream
Crispy Hoisin Duck Pancakes

TO START

Sweet Pepper & Cherry Tomato Soup with Basil Cream and Ricotta Toast

MAIN COURSE

Tender Pork Fillet stuffed with Apricots wrapped in Pancetta
served with
Dauphinois Potatoes, Seasonal Vegetables and Cider Cream

TO FINISH

Profiterole Wedding Cake Croque en Bouche
served with
Hot Chocolate Orange Sauce

Coffee

£36.50 per head

CANAPÉ RECEPTION & WEDDING BREAKFAST

Gold

CANAPÉ RECEPTION

Parmesan & Black Olive Shortbread with Pesto & Goat Cheese
Thai Fishcakes with Sweet Chilli Dip
Mini Bangers & Mash with Caramelised Onion served on a spoon
Rosemary & Garlic Lamb skewers with Dates wrapped in Bacon

TO START

Loch Fyne Smoked Salmon with Cracked Black Pepper,
Lemon Brown Bread and Caper Berries

MAIN COURSE

Chargrilled Ribeye Steak
served with
Fondant Potato, Seasonal Vegetables and Port Jus

TO FINISH

Wild Strawberry Cheesecake with Basil Sugar

Coffee

£43.50 per head

CANAPÉ RECEPTION & WEDDING BREAKFAST

Platinum

CANAPÉ RECEPTION

Field Mushroom, Sundried Tomato & Parmesan Risotto served on a spoon

Smoked Salmon Parcel stuffed with Crab Mousse

Fois Gras with Fig Confit on toasted Brioche

Rare Fillet Beef with wholegrain Crème Fraiche in a Poppy Seed tartlet

Salmon & Smoked Haddock Fishcakes with Tartar sauce

TO START

Tiger Prawn and Scallop Linguine with Chilli & Basil

MAIN COURSE

Roasted Rack of Lincolnshire Lamb

served with

Gratin Potatoes, Baby Vegetables and Minted Claret Jus

TO FINISH

Rich Chocolate & Drambuie Torte

Selection of Locally Produced Cheeses with Fresh Fruit & Oatcakes

Coffee

£51.50 per head

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