

# Top Table

*Bespoke Catering*

*Perfect Weddings*

*Amazing Events*

# Welcome to Top Table!

Top Table was created from a passion for food and a desire to be the best in the business. After more than twenty years and thousands of weddings and events later, we are at the top of our profession and grateful to be known as one of the finest caterers in the North West.

We pride ourselves on being able to prepare just about any delicious creation you can imagine and deliver it with a service that is second to none. Every wedding and event we cater for is unique and special; not only for you, but also for us. Our reputation is built on going the extra mile and surpassing expectations, and whilst our many awards are a fitting reflection of our quality, we are most motivated by the relationships we form with our customers and the wonderful comments and feedback we receive.

When you choose Top Table, you get a team of professional chefs, event co-ordinators, event managers and serving staff working for you. From the very first contact with us we will be with you every step of the way. We will guide, advise and help you to achieve your idea of perfection. So whatever you can imagine, let us help you turn the dream into reality.

We've tried to cover most of what we do in this brochure but for more information, take a look at our website and social media and please don't hesitate to contact us if you have any questions.



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***"What can we say about Top Table? Pure Perfection!"***

## Event Management

Whether we are organising and managing your entire event or you are just simply enjoying our exceptional catering, we guarantee you our time and attention to ensure that everything is as you imagined. Working closely with you from the first contact, we establish the 'brief' for the occasion and the menu that you desire. We will tailor your event with the relevant suppliers, plan the timings of the day and through your onsite manager and contact for the day, ensure that everything comes together perfectly.

## Venues, Marquees and Locations

Top Table is a preferred caterer in many venues across Cheshire but we can work at just about any location. Whether it's an established venue, temporary marquee or in your own home we always offer the highest quality food, prepared perfectly and served seamlessly. Please visit our website for a full list of our current venues and more information on marquees and teepees. In locations where there are no on-site kitchens or food preparation facilities we will include an outline of the equipment required and related costs in your quotation.

## Drinks and Bar

Top Table are fully licensed to serve alcohol at any event and are experienced in supplying all your complete bar needs with a range of alcoholic and non-alcoholic beverages for you and your guests to enjoy. We are also members of the Guild of Sommeliers and experienced supplying very specific and 'hard to find' wines for maximum impact with your guests. From exclusive wines and champagnes for receptions to cocktail bars and craft beers during evening entertainment, we can supply just about anything you want.

## Other Suppliers

Over the years we have worked with many exceptional suppliers who we are proud to call our friends. They are true professionals and we can vouch for their quality, value and reliability. From florists to photographers and bridal wear to childcare, we have worked with them all, so whatever your needs for an event, please allow us to recommend a perfect partner for the occasion.

## Entertainment

To make your wedding or event unique, why not create a 'wow' factor? Our recommended artistes and entertainers are guaranteed to take the celebration to the next level. From singing waiters to magicians and artists to DJ's, we can supply just about any type of entertainment you want.

## Venue Dressing

To get the venue's ambience just right, consider dressing it with the appropriate décor. We have access to the best venue dressers, lighting experts, florists and prop hire suppliers in the North-West, so let us help you get the details right and make it an exceptional day.

## What's included?

Everything you need for your day is included in the catering we offer. This includes a personal planning service, an event manager, fully trained staff, all crockery, cutlery, table linen and napkins.

## What can I add?

In creating the perfect occasion, you might want to personalise your experience with your individual ideas. We offer many extras to enhance your experience and can advise on many, many more! Please look at our menu pricelist to see what 'add-ons' we can supply you with directly and talk to us about what else we can do to make the event you and your guests will remember for years to come.

## Booking and Payment

To reserve Top Table for your chosen date please contact us in the first instance to confirm our availability. We will hold the date for you for 14 days in which time we will forward a contract for you to sign. To reserve Top Table for your date we require a signed contract and a £500+VAT deposit. Final numbers, other suppliers and any extras must be decided at least 21 days before the event at which time the final balance becomes due.

### Website



[www.top-table.co.uk](http://www.top-table.co.uk)

### Facebook



[toptableweddingsandevents](https://www.facebook.com/toptableweddingsandevents)

### Instagram



[toptableweddingsandevents](https://www.instagram.com/toptableweddingsandevents)

### Twitter



[toptablewedding](https://twitter.com/toptablewedding)

# Menus

If exceptional food is what you desire, then prepare to have your taste buds tantalised! We have put together a collection of example menus that we hope will prove both appealing and appropriate for your special occasion. These menus are merely a starting point to whet your appetite and we look forward to creating a fully bespoke menu that reflects **your** idea of culinary perfection.



## Menu Examples

On the following pages we have created a multitude of different example menus and ideas to inspire you as you choose the perfect menu for your day. From the traditional to the exotic and the simple to the complex, each menu has tastes and textures that compliment each other and we hope you'll find them appealing. Starting with a selection of hot and cold canapés there are 22 main menus and further ideas to give you an indication of the quality and range of catering we offer. We also have a number of options available for your evening food too, in our Evening Menu section.

## Tastings

There is no better way to ensure you've chosen the right caterer than by having a tasting! We offer all our customers a complimentary tasting at either a venue or our kitchen and office. Tastings are for up to 6 people and can be booked with the office.

## Dietary Needs

All our dishes are made to your specification and we can accommodate all dietary needs. We can also offer your guests a substitute menu to allow for any intolerances or allergies they may have to your main choices.

# Canapés

Broccoli and Gruyère Soufflé Tartlets (V)  
-----

Wild Mushroom and Tarragon Tartlets (V)  
-----

Brie and Red Onion Jam Ciabattas (V)  
-----

Hot Cheese and Tomato Focaccia Pizzas (V)  
-----

Caramelised Shallot, Camembert and Sundried Tomato Tartlets (V)  
-----

Lancashire Cheese and Roasted Sweet Pepper Ragout  
Topped with Beetroot Chutney (V)  
-----

Vegetable Spring Rolls with a Sweet Chilli Dip (V)  
-----

English Farmhouse Stilton and Caramelised Shallot Tartlets (V)

Shots of Spicy Butternut Squash Soup (V)  
-----

Mini Stuffed Jacket Potatoes with Sour Cream and Chive (V)  
-----

Fish Cakes with a Sweet Chilli Dip  
-----

Fish and Chip Cones with Salt and Vinegar  
-----

Mini Scampi and Chip Cones with Tartar Sauce  
-----

Hot Tempura Tiger Tailed King Prawns with a Sweet Chilli Dip  
-----

Miniature Crispy Duck Pancakes  
-----

Hot Miniature Yorkshire Puddings  
Filled with Chipolata Sausage and Marmalade Chutney  
-----

Chicken Satay Skewers with a Minted Yoghurt Dip



# Canapés

Green Thai Chicken Curry in Filo Baskets  
-----

Slithers of Rare Angus Beef Crostini  
Topped with a Spicy Red Onion Chutney

Mozzarella and Sundried Tomato and Arancini Balls  
-----

Hot Miniature Beef Burgers in a Bap with Relish  
-----

Hot Miniature Cheese Burgers in a Bap with Relish  
-----

Cottage Pie  
-----

Halloumi Wrapped in Parma Ham  
-----

Honey Roasted Salmon and Cream Cheese Croustades  
-----

Smooth Chicken Liver Pâté  
on Toasted Brioche with Cranberry Chutney  
-----

Chicken Caesar on Sundried Tomato Bruschetta

## Premium Canapés

Smoked Salmon Knots with Cream Cheese and Dill on Rye Bread  
-----

Smoked Organic Trout with Horseradish on Toasted Raisin Bread  
-----

Scotch Quails Eggs with Piccalilli  
-----

Gazpacho Soup with Vodka (V)  
-----

Haggis, Neaps and Tatties  
-----

Ham Hock and Cheddar Cheese Terrine  
Topped with Mustard and Pickled Onion  
-----

Steak, Chips and Béarnaise Sauce  
-----

Crab Croquettes  
-----

Panko Tiger Tail King Prawns with a Pina Colada Dip  
-----

Parmesan Scones Topped with a Red Onion Chutney  
and a Slither of Roasted Fig  
-----

Sesame Coated Tuna Carpaccio with a Thai Dip



# Menu

## Menu 1

Grilled Halloumi on Baby Leaves  
Drizzled with a Rocket Pesto and Balsamic Syrup  
-----

Mediterranean Vegetable En Croûte  
Served on Dauphinoise Potatoes  
with a Roasted Tomato and Red Pepper Sauce  
and Tender Stem Broccoli  
-----

Lemon Tart with Rich Melting Pastry  
Served on Raspberry Coulis  
Topped with Mascarpone Cream  
-----

Coffee, Tea and Chocolate Mints

## Menu 3

Caramelised Shallot, Roasted Pepper and Brie Tart  
Topped with Homemade Red Onion Chutney  
Served on Baby Leaves  
Drizzled with Rocket Pesto and Balsamic Syrup  
-----

Chicken Breast Stuffed with Baby Spinach and  
Sun-dried Tomato Mousseline, Wrapped in Parma Ham  
Served on Parmesan Mashed Potatoes  
with a Prosecco and Chive Sauce  
and Crisp Sugar Snap Peas  
-----

Gin and Tonic Cheesecake  
Topped with a Fresh Lime Cream  
Drizzled with a Blueberry Coulis  
-----

Coffee, Tea and Chocolate Mints



## Menu 2

Crispy Duck Salad  
Served on a Bed of Sweet Chilli Noodles  
-----

Thai Green Chicken Curry Infused with Lemon Grass,  
Served with Fragrant Boiled Rice  
-----

Coconut Crème Caramel  
-----

Coffee, Tea and Chocolate Mints

## Menu 4

Fresh Salmon and Smoked Haddock Fish Cakes  
Served on "Manchester Caviar" Pea Purée with a Tartar Sauce  
-----

Slow Cooked Belly Pork  
Served on Colcannon Potatoes  
with a Calvados Sauce and Tender Stem Broccoli  
-----

Warm Chocolate Brownie  
Served with Vanilla Ice Cream on Chocolate Soil  
-----

Coffee, Tea and Chocolate Mints



# Menus

## Menu 5

Cream of Vegetable Soup  
Served with Speciality Breads and Butter

----

"Beef Bourguignon"  
Slow Cooked Beef in a Red Wine Sauce Topped with Shallots,  
Lardons of Bacon, Button Mushrooms and Parsley  
Served on Dauphinoise Potatoes  
with Crisp Green Beans

----

Warm Sticky Toffee Pudding  
Served with Toffee Sauce, Vanilla Custard  
and Toffee Popcorn

-----

Coffee, Tea and Chocolate Mints

## Menu 6

Melting Warm Goats Cheese on a Tossed Salad  
with Beetroot and Cranberry Chutney  
Sprinkled with Toasted Pine Nuts

-----

Confit of Goosnargh Duck Leg  
Served on a Fondant Potato  
with an Orange and Cointreau Sauce  
and Roasted Heritage Carrots

-----

Glazed Amalfi Lemon Tart  
Topped with a Zesty Cream and a Chocolate Curl  
on a Raspberry Coulis

-----

Coffee, Tea and Chocolate Mints

## Menu 7

"Caesar Salad"

Sliced Warm Char-Grilled Breast of Chicken  
Garnished with Sundried Tomatoes, Black Olives,  
Crispy Parma Ham, Fresh Parmesan Shavings and Croutons  
Drizzled with Caesar Dressing and Balsamic Syrup

-----

Cannon of Lamb Served on Rocket and Bacon Mashed Potato  
with a Delicate Port and Redcurrant Sauce  
and Crisp Seasonal Vegetables

-----

Fresh Vanilla Crème Brûlée Served with a Shortbread Biscuit

-----

Coffee, Tea and Chocolate Mints





# Menus

## Menu 8

Baked Asparagus Tips Wrapped in Scottish Oak Smoked Salmon  
Served on a Bed of Stunned Mange Tout and Sesame Seeds  
with a Béarnaise Sauce

-----  
Fillet of Local Beef Served on Dauphinoise Potatoes  
with a Creamy Pink Peppercorn Sauce  
and Tender Stem Broccoli

-----  
A Trio of Miniature Desserts

Lemon Posset

.....  
Warm Raspberry and Chocolate Brioche Pudding  
Served with Fresh Vanilla Custard

.....  
Brandy Basket Filled with a Fresh Berry Compôte  
Topped with Vanilla Ice Cream

-----  
Coffee, Tea and Chocolate Mints



## Menu 9

Potted Duck Topped with a Black Cherry Jam Chutney  
Served on Baby Leaves with Toasted Brioche Fingers  
and Drizzled with Balsamic Syrup

-----  
Pan Fried Fillet of Sea Bass Served on Crushed New Potatoes  
with a Cherry Tomato, Caper, Lime and Garlic Oil  
and Crisp Green Beans

-----  
A Trio of Rhubarb

Rhubarb Posset Topped with a Lime Cream  
and Popping Candy Sprinkles

.....  
Rhubarb Crumble Served with Vanilla Custard

.....  
Rhubarb Gin and Ginger Cheesecake

-----  
Coffee, Tea and Chocolate Mints



# Menus

## Menu 10

Pan Fried Sea Scallops and Tiger Tail King Prawns Served on a Sweet  
Chilli Egg Noodle Salad

-----

"Lamb 3 Ways"

Cannon of Lamb, Lancashire Hot Pot and a Moroccan Bon Bon Served  
on Mini Dauphinoise Potatoes with a Port and Red Currant Jus,  
Heritage Carrots and Crisp Green Beans

-----

Porn Star Martini Cheesecake Served with a Shot of Prosecco

-----

Coffee, Tea and Chocolate Mints

## Menu 12

Classic Lobster Thermidor

-----

"Pork 3 Ways"

Slow Cooked Belly Pork, Fillet of Roasted Pork and a Pork and Black  
Pudding Scotch Egg Served on a Fondant Potato, with an Apple Puree  
Topped with a Caramelised Apple Ring, Shard of Crackling, Calvados  
Sauce and Heritage Carrots

-----

Baked New York Style Vanilla Cheesecake Drizzled with Salted  
Caramel

-----

Coffee, Tea and Chocolate Mints

## Menu 11

"Ploughman's Sharing Boards"

Homemade Chicken Liver Parfait Served in a Kilner Jar  
with Caramelised Onion Chutney, Toasted Brioche Fingers, Scotch  
Eggs, Mini Pork Pies and Cheese and Onion Tarts

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Fillet of Beef Served with Crispy Golden Onion Rings,  
Cherry Tomatoes and Jenga Chips with a Port Jus,  
and Tender Stem Broccoli

-----

A Trio of Miniature Desserts

Warm Pecan Pie Topped with Salted Caramel Ice Cream

---

White Rum and Pineapple Mousse Topped with Coconut Cream and a  
Shard of Pineapple

---

Raspberry Pavlova

-----

Coffee, Tea and Chocolate Mints



# Best of British Menus

## Best of British Menu 1

Asparagus and Potato Cakes  
Served with a Horseradish Crème Fraiche  
-----

Chicken Supreme Served on Roast Potatoes  
with a Prosecco Sauce  
and Crisp Green Beans  
-----

"Eton Mess" Served in a Brandy Basket  
-----

Coffee, Tea and Chocolate Mints



## Best of British Menu 2

Butternut Squash and Sweet Potato Soup  
Served with Speciality Breads and Butter  
-----

"Bangers and Mash"  
Cumberland and Pork and Leek Sausages  
Served on Buttery Mashed Potatoes  
with Rich Onion Gravy and Heritage Carrots  
-----

Warm Bread and Butter Pudding Served with Custard  
-----

Coffee, Tea and Chocolate Mints

## Best of British Menu 3

Cream of Leek and Potato Soup  
Served with Speciality Breads  
-----

"Lancashire Hot Pot"  
Slow Cooked Lamb, Onions and Carrots  
Topped with Sliced Potatoes  
Served with Braised Red Cabbage  
-----

Warm Bakewell Tart Served with Chantilly Cream  
-----

Coffee, Tea and Chocolate Mints

## Best of British Menu 4

Ham Hock Terrine Served with Homemade Piccalilli  
-----

"Steak and Ale Pie"  
Slow Cooked Steak and Onions in Boddingtons Beer  
encased in Short Crust Pastry,  
Served on Buttery Mashed Potatoes with a Rich Gravy  
and Roasted Heritage Carrots  
-----

Bramley Apple Oat Crumble Served with Vanilla Custard  
-----

Coffee, Tea and Chocolate Mints

# Best of British Menus

## Best of British Menu 5

Fresh Water Trout Mousse Served with a Horseradish Crème Fraiche

-----

Roast Beef with Yorkshire Pudding Served on Roast Potatoes with a Rich Gravy and Cauliflower Mornay  
Accompanied by Horseradish Sauce and Mustards

-----

Manchester Tart Served with a Raspberry Coulis

-----

Coffee, Tea and Chocolate Mints



## Best of British Menu 6

Lancashire Cheese and Cauliflower Soup  
Served with Speciality Breads and Butter

-----

"Fish and Chips with Manchester Caviar"  
Fresh Loin of Cod in Crispy Beer Batter  
Served with Jenga Chips and Mushy Peas

Accompanied by Tartar Sauce

-----

Classic Tipsy Sherry Trifle

-----

Coffee, Tea and Chocolate Mints



# Anti-Pasta and Tapas Menus

## Tapas Style Menu

Olives  
...  
Speciality Breads with Aioli, Dipping Oil and Balsamic Syrup  
...  
Sautéed Mushrooms in Garlic  
...  
Wedges of Spanish Tortilla  
...  
Calamari with Lemon Wedges  
...  
King Prawns Pil Pil  
...  
Chorizo in a Mediterranean Sauce  
...  
Meatballs in a Rich Tomato Sauce  
...  
Chicken Breast in a White Wine Sauce  
...  
Marinated Moorish Pork Skewers  
...  
Patatas Brava's  
...  
Roasted Mediterranean Peppers, Vegetables and Red Onions  
-----  
Catalan Crème Brulée  
-----  
Fresh Ground Coffee with Chocolate Mints

## Anti-Pasta Menu

Olives  
...  
Speciality Breads and Bruschetta with Dipping Oil and Balsamic Syrup  
...  
Baby Leaves and Rocket with Toasted Pine Nuts  
...  
Sun Blushed Tomatoes  
...  
Prosciutto, Parma Ham and Salami Platter  
...  
Gorgonzola, Mozzarella and Parmesan Cheese Platter  
-----  
Breast of Chicken Stuffed with Spinach and Ricotta,  
Wrapped in Parma Ham  
Served on Roast Potatoes in Garlic and Rosemary  
with a Marsala Sauce and Mediterranean Vegetables  
-----  
Tiramisu  
-----  
Coffee, Tea and Amaretto Biscuits



# More Vegetarian Ideas

Spinach and Ricotta Ravioli on Roasted Mediterranean Vegetables  
with Tomato and Basil Sauce  
-----

Broccoli and Stilton Tartlet with a Pimento Sauce  
-----

Wild Mushroom and Vegetable Stroganoff with Pilau Rice  
-----

Roasted Vegetable Fugas with a Tomato and Basil Sauce  
-----

Caramelised Red Onion, Peppers and Brie Tartlet with a Chablis Sauce  
-----

Roasted Mediterranean Vegetable and Roquefort Strudel  
-----

Mushroom and Leeks à la Crème on Pilau Rice  
-----

Mushroom and Nut Wellington with a Roasted Red Pepper Sauce  
-----

Aubergine Mille Feuilles  
-----

Vegetable Moussaka  
-----

Creamy Wild Mushroom Risotto with Fresh Parmesan Shavings  
-----

Broccoli and Blue Stilton Bake  
-----

Spinach and Pine Nut Lasagne  
-----

Mushroom, Chestnut and Sweet Potato Cottage Pie  
-----

Beetroot and Caramelised Onion Tart  
-----

Gnocchi and Sun-dried Tomato and Cheese Bake  
-----

Vegetable Curry with Rice



# BBQ Menu

Marinated Butterfly Breast of Chicken  
...  
Fillet of Local Beef with Béarnaise Sauce  
...  
Fillet of Salmon with Lemon Wedges  
...  
Skewered Prawns and Sea Scallops in Garlic Butter  
...  
Chunky Mediterranean Vegetable and Halloumi Kebabs with Pesto  
...  
Hot Buttered New Potatoes

Tossed Salad  
...  
Traditional Coleslaw  
...  
Moroccan Couscous Salad  
...  
Sweet Chilli Noodle Salad  
-----  
Chocolate Torte with Clotted Cream and Summer Berries  
-----  
Fresh Ground Coffee with Chocolate Mints



# Children's Menu



- Garlic Bread
- ...
- Cheesy Garlic Bread
- ...
- Honeydew Melon
- ...
- Cream of Tomato Soup
- 
- Chicken Goujons, Chips and Peas
- ...
- Cod Fish Fingers, Chips and Baked Beans
- ...
- Cheeseburger, Chips and Corn on the Cob
- ...
- Margherita Pizza and Chips
- ...
- Pasta in Tomato Sauce
- 
- Warm Chocolate Fudge Cake with Vanilla Ice Cream
- ...
- Strawberry Jelly with Vanilla Ice Cream
- ...
- Selection of Chocolate, Strawberry and Vanilla Ice Cream
- ...
- Fresh Fruit Bowl





# Evening Menus

Our evening menus are the perfect way to treat your guests and offer sustenance to any flagging spirits. Usually served between 8 and 10pm, the evening food is designed as a supplement to the main catering of the day and is served more informally either directly to your guests or as a buffet.



**Choose from:**

**Snacks Menu  
Finger Buffet  
Hot Fork Buffet  
BBQ  
Bowl Food  
Street Food**

**Cheese Table  
Cheese and Meats Table  
Cheese and Paté Table**



*Please Note - Evening Menus are only available as an addition to the main catering for the day*



# Evening Menu

## Evening Snack Menu 1

Crispy Bacon on a Soft Roll  
Served with Ketchup and Brown Sauce

...

Cumberland Sausage on a Soft Roll  
Served with Ketchup and Brown Sauce

...

Roasted Onion, Tomato and Cheddar Cheese Panini

...

BBQ Pulled Pork on Soft Rolls

...

Beef Burgers with Caramelised Onions in a Bap (Cheese is optional)  
with Relishes and Ketchup

...

Roast Loin of Pork on a Soft Roll  
Served with Apple Sauce, Sage and Onion Stuffing and Crackling

...

Pizza Wedges with a Variety of Different Toppings

...

Staffordshire Oat Cakes Filled with Cheese, Onion and Bacon

## Evening Snack Menu 2

Sirloin Steak Barms on a Soft Roll  
Served with Fried Onions, Ketchup and Mustards

...

Jacket Wedges with Sour Cream

...

Fish and Chip Cones  
Served with Tartar Sauce, Salt and Vinegar



# Evening Menus

## Evening Finger Buffet 1

A Selection of Freshly Prepared Closed Sandwiches  
...  
Hot Chicken Goujons with a Mayonnaise Dip  
...  
Homemade Cheese, Caramelised Shallot  
and Sun-dried Tomato Tart  
...  
Crisps and Tortilla Chips with Dips

## Evening Finger Buffet 3

A Selection of Freshly Prepared Closed Cocktail Sandwiches  
...  
Hot Breaded Butterfly King Prawns with a Thai Chilli Dressing  
...  
Smoked Salmon Blinis  
...  
Hot Chicken Goujons with a Mayonnaise Dip  
...  
Homemade Cheese, Caramelised Shallot and Sun-dried Tomato Tart  
...  
Vegetable Samosas  
...  
Skewered Tandoori Chicken Kebabs with Minted Yogurt  
...  
Jacket Wedges with Dips  
...  
A Selection of Homemade Desserts

## Evening Finger Buffet 2

A Selection of Filled Tortillas Wraps and Closed Sandwiches  
...  
Hot Chicken Goujons with Garlic Mayonnaise  
...  
Hot Breaded Butterfly King Prawns with a Sweet Chilli Dip  
...  
Roasted Pepper, Caramelised Onion and Brie Tart  
...  
Onion Bhajis with Minted Yogurt Dip  
...  
Tortilla Chips with Dips



# Evening Menus

## Hot Evening Fork Buffet 1

Chilli Con Carne  
...  
Mushrooms and Leeks à la Crème  
...  
Rice  
...  
Garlic Bread  
...  
Tossed Green Salad  
...  
Coleslaw

## Hot Evening Fork Buffet 3

Meat and Potato Pie  
...  
Vegetable and Lancashire Cheese Cottage Pie  
...  
Hot Red Cabbage with Sultanas  
...  
Mushy Peas  
...  
Pickled Onions

## Hot Evening Fork Buffet 2

Chicken Korma  
...  
Vegetable Khari  
...  
Rice  
...  
Poppadoms  
...  
Naan Breads  
...  
Mango Chutney  
...  
Red Onions



# Evening Menu

## Evening BBQ 1

Homemade Burgers Served with Relish in Soft Rolls  
...  
Pork and Leek Sausages Served with Homemade Chutney in Soft  
Finger Rolls  
...  
Chunky Vegetable and Halloumi Kebabs in Pittas

## Evening BBQ 2

Homemade Burgers Served with Relish in Soft Rolls  
...  
Marinated Char-Grilled Chicken Breast  
...  
Pork and Leek Sausages Served with Homemade Chutney  
...  
Chunky Vegetable and Halloumi Kebabs  
...  
Garlic Bread  
...  
Tossed Green Salad  
...  
Coleslaw



# Evening Menu

## Evening Bowl Food

"Bangers and Mash"  
Chipolata Sausages on Parmesan Mash with a Rich Onion Gravy  
-----  
Chicken Teriyaki on Noodles  
-----  
Parmesan and Mushroom Risotto  
-----  
Mushrooms and Leeks à la Crème on Pilau Rice  
-----  
Beef Bourguignon on New Potatoes  
-----  
Sweet and Sour Pork on Egg Fried Rice  
-----  
Vegetable Stroganoff  
-----  
King Prawns and Sea Scallops on Sweet Chilli Noodles  
-----  
Chicken Korma on Jasmine Rice  
-----  
Chilli Con Carne with Tortilla Chips and Sour Cream  
-----  
Lime Marinated Halloumi on Fragrant Couscous  
-----  
Cottage Pie  
-----  
Sherry Trifle  
-----  
Toffee Apple Crumble and Custard  
-----  
Sticky Toffee Pudding with Toffee Sauce and Custard  
-----  
Warm Chocolate Brownie with Vanilla Ice Cream

## Street Food

"Bangers and Mash"  
Chipolata Sausages on Buttery Mash with Crispy Onions  
-----  
Chicken Teriyaki on Noodles  
-----  
Mac "n" Cheese with Pulled Pork  
-----  
Mushrooms and Leeks à la Crème on Pilau Rice  
-----  
Beef Bourguignon on New Potatoes  
-----  
Sliders Topped with Monterey Jack Cheese and Relish  
accompanied by Fries  
-----  
Southern Fried Chicken Strips with Fries  
-----  
Bean Burgers Topped with Cheese and Relish accompanied by Fries  
-----  
Chicken Korma with Boiled Rice  
-----  
Chilli Con Carne with Long Grain Rice and Sour Cream  
-----  
Build your own Gyros with Marinated Chicken, Beef or Vegetables  
With Tzatziki, Lettuce, Tomato and Onion  
-----  
Tortilla Chips with Melted Cheese, Guacamole, Sour Cream and  
Tomato Relish  
-----  
All served with the relevant accompaniments



# Evening Menu

## **Cheese Table**

A Selection of Local Farmhouse and Continental Cheeses  
with Black and Green Grapes and Celery

...  
Speciality Breads and French Sticks with Butter

...  
Assorted Cheese Biscuits

...  
Chutneys and Pickles

## **Cheese and Pâté Table**

A Selection of Local Farmhouse and Continental Cheeses  
with Black and Green Grapes and Celery

...  
Smooth Chicken Liver Pâté

...  
Mushroom Pâté

...  
Specialty Breads and French Sticks

...  
Assorted Cheese Biscuits

...  
Chutneys and Pickles



## **Cheese and Carved Meats Table**

A Selection of Local Farmhouse and Continental Cheeses  
with Black and Green Grapes and Celery

...  
Carved Sugar Baked Ham with Cumberland Jelly

...  
Carved Roasted Cheshire Turkey with Sage and Onion Seasoning  
and Cranberry Sauce

...  
Tossed Green Salad

...  
Coleslaw

...  
French Sticks and Specialty Breads with Butter

...  
Assorted Cheese Biscuits

...  
Chutneys and Pickles



*a Picture is Worth a Thousand Words!*





# Testimonials

## We Love You Too!

We are so grateful to receive so many lovely messages from our customers - it means so much to us when we know we've turned the dream into reality and delivered on our promises. Below are just a few of those. To see hundreds more, please visit our website, social media or please ask to see our folders when you visit our office.



### Chanel and Andrew

Well, what can I say? We are absolutely thrilled we chose you to cater for our wedding. We still have guests saying how amazing the food was and it's the nicest they've ever had!



### Emma and Tom

Absolutely fantastic! Professional every step of the way... The food was delicious... Perfect service and would recommend highly! Thank you so much for making our day so special!



### Danielle and Mike

Firstly, the food was perfect from the canapes to the three course meal right through to the evening food. All of our guests commented on how delicious and beautifully presented it was.



### Michelle and Richard

Thank you so much for being our caterers... you have been so fantastic from day 1... we honestly could not have asked for anything more! We will recommend you to all our friends.



### Elle and David

From start to finish Top Table exceeded our expectations... from the incredible service to the smoothest operations before and during the wedding.. to the actual food... PERFECTION!



### Vicky and John

Thank you so much for all you did on our wedding day. It couldn't have gone any better. The food, service and attention to detail was excellent. We can't thank you enough.



### Naomi and Adam

Where do I even start? Top Table are just the most amazing fantastic team! Every last detail was perfect. I cannot recommend Top Table highly enough, they are without doubt absolute stars!



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