



Roamers Caterers

YOUR DAY... OUR PASSION

Wedding Brochure

What's Included

All our menus include crockery, cutlery, waiting staff, kitchen staff and linen tablecloths.

Our Prices

We are not only proud of our excellent food and first-rate service but also the value we offer our customers. We appreciate that every individual has a budget, so we like to work with you to find the best catering option for your wedding or event.

Prices are dependent on location and the facilities available.
For a bespoke event price, please enquire.

“Fantastic service from start to finish. As soon as I spoke to Roamers, they helped with everything from suggesting menus that would work at our venue and the timings. The event itself was seamless, with constant communication to ensure we kept to our timings. Most of all, the food was excellent!!!”

Joe E.
April 2019, Facebook

Managing Director, Joey Lovejoy



After completing his Master's degree, Joey started his career with the MOD as a project manager, responsible for multi-million pound defence contracts, before he formed a business partnership with his Uncle. Now as the sole director of the company, Joey has vastly improved the quality of the food and service Roamers Caterers offers. His endeavour has led to a great word of mouth reputation and lots of excellent online customer reviews.

Joey has managed, overseen and cheffed hundreds of events. He prides himself on his passion to provide a top quality, professional service to every customer. He approaches each event with great dedication and enthusiasm.

A keen gym goer and mountain hiker, Joey is our in-house “Bear Grylls”, ready to take on the challenge of any event.

Starters



- (V) **Leek & potato soup**
- (V) * **Butternut squash & sage soup**
- (V) * **Sweet potato, chilli, ginger & coriander soup**
- (V) * **Roast plum tomato & basil soup**

Chicken liver pâté coated in truffle butter with spiced apple chutney & ciabatta thins

Ham hock & peppercorn terrine with piccalilli & ciabatta thins

(V) **Cauliflower cheese & sorrel croquettes** with red onion marmalade

Cod, spinach & Gruyere fishcakes with garlic mayonnaise

(V) **Saffron poached pear**, Stilton & walnut salad

(V) **Tomato & Buffalo Mozzarella salad** with toasted pine nuts, rocket & balsamic syrup

“Prawn cocktail” prawns in Marie Rose sauce with spiced avocado & multigrain bread

(V) **Vegetable spring rolls** with Asian slaw & sweet chilli dip

Smoked salmon, new potato salad with a dill & wholegrain mustard dressing

(V) **Whole baked Camembert** with red onion marmalade & ciabatta thins

Fish platter: salmon gravadlax, salmon fishcake & king prawns with chive cream cheese & multigrain bread

Meat platter: chicken liver pâté, ham hock croquette & Parma ham with red onion marmalade & ciabatta thins

(V) **Wild mushroom & Goats cheese tart** with rocket & balsamic dressing

Oriental duck filo basket with spring onion, cucumber & hoisin sauce

**Suitable for vegans*

Please let us know of any special dietary requirements or food intolerances.

Children's menus available upon request.

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Looking for something different?

Prefer something less traditional for your wedding breakfast? We offer a number of packages to suit your needs, such as a barbecue, an afternoon tea, a range of hot and cold buffets or a hog roast. Our team can tailor a package or a menu for your day.

FREE Tastings

We are very proud of our food and would be delighted to demonstrate this for you at one of our tasting sessions held twice a month. Please get in touch with Jen or Joey to book in.

“I can not recommend Roamers Caterers highly enough! They hosted a Charity Fundraiser in March 2020 - what a fantastic night. Chef Dan’s food was absolutely show stopping, delicious and beautifully presented.

The staff were friendly, polite and professional, a huge thank you to Joey and Jen, they really went the extra mile and made sure everyone was happy throughout the evening. A fantastic night - thank you Roamers Caterers!”

Charlotte Skinner
March 2019, Facebook

Head Chef, Daniel Carver



Having worked as Head Chef at a number of well respected gastropubs, such as the Lion Inn and the Leather Bottle, and numerous event venues in Essex, Chef Dan has a wealth of experience providing a variety of cuisines and dishes for events of all sizes.

He has an excellent presence in the kitchen and has a real passion for every dish he creates, which is instantly evident. Dan understands the importance placed on every event and appreciates his responsibility as Head Chef to ensure each affair is carefully planned and delivered to exceed expectations. We’re excited to have Dan as part of the team at Roamers Caterers.

Dan loves his food almost as much as he loves golf. We think his lack of skill on the golf course, is more than made up for in the kitchen, but we’ll let you be the judge of that!

Mains



Lemon & thyme marinated chicken breast with a chestnut mushroom & white wine sauce

Salmon en croûte: salmon, cream cheese & spinach wrapped in filo pastry with cherry tomato sauce

(V)* **Butternut squash, chickpea & spinach tagine** with a herb cous-cous

(V)* **Vegetarian sausages & mash** with a red onion gravy

Beef brisket braised in red wine with button onions & pancetta lardons

Slow roast pork belly & crackling with a cider and wholegrain mustard sauce

Chicken breast stuffed with sun blushed tomato & a black olive mousse, wrapped in Parma ham with a Nero d'Avola jus

Pan roast breast of chicken with sausage meat stuffing, Yorkshire pudding & roast chicken gravy

Pan fried fillet of seabass with creamy leek & saffron sauce

(V) **Vegetarian filo parcel:** butternut squash, walnut & Feta cheese

Roast sirloin of beef with Yorkshire pudding & red wine gravy

Slow roast shoulder of lamb with Yorkshire pudding & red wine gravy

Pan roast rump of lamb with a minted pea puree and red wine sauce

8oz sirloin steak with flat mushroom, slow roast tomato & peppercorn sauce

Fillet of halibut with wilted spinach and a lightly curried sauce

Soy & honey glazed duck breast with sweet potato puree & anise jus

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Our Approach

We pride ourselves on creating fantastic dishes that will really “wow” you and your guests. Our staff have a passion for delivering great food and great events. We combine quality catering with a highly rated professional service, to make certain you and your guests will be impressed on your special day.

Our Message to You

Our brochure is clear and succinct, as we let our food do the talking. Our aim is to deliver the most memorable experiences for you and your guests, by providing only the best quality food and service.

“Jen our events manager was very helpful and accommodating, her professionalism speaks for itself, top class and ensured all was well throughout the day. Customer service, that’s what makes Roamers stand out from the rest!

The food was fresh, enjoyable and tasty. It was just what we required. Many of our guests commented on how nice the food was and asked for details for their own upcoming events. I will use them again. 9 stars from the Boatengs.”

Gordon B.
February 2019, Facebook

Events Manager, Jennifer Pym



Jen joined us from the Events Team at Anglia Ruskin University, where she was responsible for the preparation and management of events, from 30 to 300 delegates, on behalf of high profile medical professionals. Prior to this Jen worked for Sandals Resorts International in St Lucia having left the University of Chichester with a First Class honours degree in Event Management.

She has excellent planning skills, a genuine enthusiasm to please every customer and a natural energy. These skills, coupled with her background working in the operational side of pubs, catering companies and restaurants, ensures that every event she delivers is thought and carried out effectively. We’re pleased to have someone with this intellect and drive overseeing all our events.

When Jen’s not in the office, meeting clients or running events, you’ll find her in the kitchen hunting for carrot cake. Well it is rather good after all!

Dessert



Mini desserts

Lemon posset with raspberry compote

Black Forest shot glass

Vanilla panna cotta with chocolate mousse & hazelnut topping

Vanilla cheesecake with salted caramel & chocolate topping

Hot

Bramley apple & blackberry crumble with Madagascan vanilla custard

Sticky toffee pudding with vanilla cream Chantilly

Warm chocolate brownie with vanilla cream Chantilly

Chocolate & orange steamed sponge with vanilla cream Chantilly

Bread & butter pudding with Madagascan vanilla custard

Cold

Vanilla crème brûlée with shortbread biscuit

Mango & passion fruit Pavlova with fresh kiwi & berry coulis

Eton mess cheesecake with fresh berries

White chocolate cheesecake with fresh strawberry

Belgian chocolate torte with cherry compote & whipped cream

Cheese platter

A selection of three cheeses, biscuits and grapes

**Suitable for vegans*

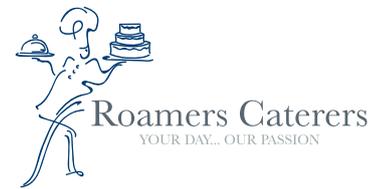
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Canapés



Fish

Smoked salmon & cream cheese blini
Spicy crab & spring onion crostini
Crispy Panko King prawns with Sriracha mayonnaise
Homemade fishcakes with tartare sauce
Smoked haddock tartlet with horseradish cream

Meat

Chicken liver pâté and spiced apple chutney crostini
Hoisin duck filo with cucumber & spring onion
Roast beef & horseradish mini Yorkshire pudding
Mini beef burger with burger sauce & baby plum tomato
Pork fillet crostini with apple sauce & pancetta

Vegetarian

Red onion marmalade & Goats cheese tartlet
Mushroom duxelle crostini with quails egg
Garden pea, Parmesan & mint risotto cake
Baby plum tomato & Bocconcini skewer
Parmesan shortbread with sun blushed tomato pesto

Large Canapés

Mini sausages & mash with red onion gravy
Chilli con carne with braised rice
Mixed bean chilli with braised rice
Lamb, chicken or vegetable Tagine with cous-cous
Mini fish & chips with tartare sauce

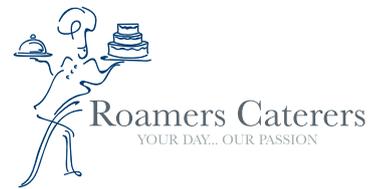
Large canapés are only available as an evening option.

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Wedding Evening Options



Hot Breakfast-Style Rolls

A selection of both bacon and sausages rolls with French fries served in bamboo boats.

Down the Seafront

Beer battered mini fish and gourmet chips served in bamboo boats.

Roamers "Hog Roast"

Slow roasted pulled pork, shredded smoked chicken, roast vegetable and Halloumi skewers with all the accompaniments.

Cheese and Cold Meat Buffet

A selection of three cheeses; Brie, Stilton, Cheddar; plus chutneys and grapes. Honey roast ham, roast beef and a selection of breads.

Large Canapés

A choice of any 2 options (plus one veggie option) from our large canapés menu.

Barbecue

Sliders (cheeseburgers with tomato relish & gherkin), Hot Dogs (chipolata sausages in finger roll), Buttermilk marinated chicken and cajun spiced Halloumi & red pepper skewers. Potato & spring onion salad, mixed leaf & baby plum tomato salad and homemade coleslaw.

Cold Buffet

A selection of cold meats, cheeses, homemade sausage rolls, mini quiche, mini scotch eggs, smoked salmon & cream cheese crostini, baby tomato & Bocconcini skewers and salads.

Mixed Buffet

A selection of cold meats, cheeses, homemade sausage rolls, mini quiche, mini scotch eggs, smoked salmon & cream cheese crostini, baby tomato & Bocconcini skewers and salads. Plus the following hot items: chicken goujons, vegetable spring rolls, chicken satay skewers.

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