



Prestige Bars & Catering
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We are specialists in providing high-quality catering for weddings, parties and events in Suffolk, Norfolk, Essex, Cambridgeshire – and further afield.

At Prestige we like to do things a little differently. Spectacular bars, sumptuous food, friendly staff. We like to think that we do things for our clients as we would want it done for us. No fuss, easy, understated quality. With regards to our food, our meat is always fresh, not frozen and is produced by Suffolk farms and prepared for us by our local butcher. **We do not use cheap frozen imported meat.**

We offer a wide range of food styles ranging from traditional 2, 3 or 4 course 'sit downs', slightly more informal BBQs, rotisserie chickens (or other meats cooked on the spit), 3 meat carveries, hog roasts, big pan paella (chicken and chorizo or sea food etc), classic beef wellington, steaks, free range Suffolk chicken, hand-made Suffolk sausages, hand-made chicken and chorizo burgers or our fantastic 100% pure beef steak burgers.

Or perhaps a 'festival style' menu with a selection of the above at the same time. We have menus to show you, we have set packages to offer but what we really like is to talk to you, find out what you want. Then put together a proposal and follow it up by a very informal food taster. If you have your own ideas for a menu – we'd like to hear them. We'll always be pleased to try something new and as long as it's going to be feasible for the chefs and their team to produce in the facilities available 'on the day' then we say – yes.

There are various menus enclosed but they are only our suggestions. They are there to be used as they are or as a basis and for you to mix and match, alter and generally produce your own bespoke menu. A quick email or phone call is all we need to prepare an initial menu and quotation. We listen and we talk.

We will also be pleased to organize your reception drinks, table wines and toasts etc. You will have enough to do on the day without worrying about how much wine you need or is there enough ice for the Pimm's.

Also, if your venue has no commercial kitchen, we can set up outside, even in the middle of a field – as long as we have power.

All our prices are correct at the time of publishing, but due to food price rises we cannot guarantee these prices and we reserve the right to increase our prices in line with inflation.

Booking fee £100 for Catering

We are happy to travel to almost any venue, but if your venue is over an hour from Ipswich, we would ask for £250 travel cost to assist with the fuel and staff travel time.

If you would like for us to set up for your event the day before, please note that we ask for £100 cost to assist with fuel and travel time.

Prestige – a complete catering and bar service from ONE supplier.

Booking fee - £100

Travel fee - £250 if venue is over 1 hour drive from Ipswich

All prices are per person (pp)
unless otherwise stated

Canapés – Cold



- Local Suffolk asparagus wrapped in Parma ham (in season)
- Pastry spoons filled with chicken and chorizo
- Smoked salmon and black pepper
- Chilli prawn skewers
- Cream of mushroom tart with Suffolk Blue cheese (V)
- Garlic prawn mini tarts
- Filo Tarts with minted chicken
- Crostini of smoked salmon, lemon and cucumber roulade
- Pastry spoons with goat's cheese and chopped olives (V)
- Ginger Hoi Sin chicken
- Basket of minted mushroom and crème fraiche
- Rosemary & Parmesan tarts with red pepper (V) Feta cheese and bacon tartlets

Canapés – Hot

- Leek & Suffolk Gold cheese mini tarts
- Mini bangers and mash with a gratin topping
- Curried chicken and cracked black pepper
- Crispy belly pork
- Mushroom & Stilton tarts
- Thai fish cakes
- Lemon & turmeric chicken kebab
- Asparagus wrapped in Parma ham
- Bite sized sausages in a honey & mustard glaze
- Chorizo bites cooked in Rioja
- Mini Yorkshire puddings with sirloin of beef and a touch of horseradish
- Skewers of king prawns in a sweet chilli sauce



Boards and Paddles

‘Canape’ type items but hot and more substantial!

Mixed food - ideal for less formal occasions where guests might not be sitting at tables etc, but hanging around, chatting to friends and family. It would all be served to your guests by our roving waiting staff with boards and paddles etc.

We suggest a selection of 5 different items per person (average) for a relaxed evening snack. This includes the kitchen/cooking equipment required, chef and serving staff. We can also include some mini desserts to finish off the evening.

- Pigs in blankets
- Mini cones of scampi and chips
- Mini pots of chilli and rice or veggie/vegan curry!
- Mini cheeseburgers or veggie/vegan burgers
- Mini pots of sausage and mash (sausage bites) and a touch of red onion gravy
- Mini hot dogs with 'proper' Suffolk sausages Can be vegan sausages
- Mini chicken and chorizo burgers (with or without cheese)
- Mini pots of mac 'n' cheese
- Mini subs with slow cooked beef brisket
- Mini sliders with pulled pork
- Cheesy garlic breads
- Mini pots of curry and pilau rice Can be veg/meat/fish
- Mini pots of pasta in rich tomato sauce

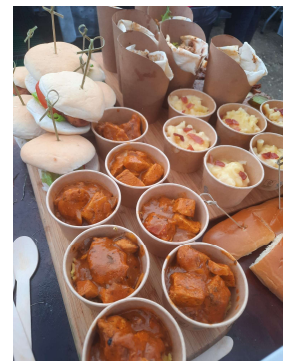
Or if it's Christmas time, add in a couple of sweet Christmas treat extras?

- Mini mince pies
- Christmas cake bites
- Mini pots of Christmas pudding and custard

All served with miniature forks, knives and napkins.

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Sharing Platters of Antipasti

For something a little relaxed and more informal why not start your meal off with a wonderful selection of antipasti items such as those below. We serve it to the table on wooden boards and platters making for a relaxed and social occasion and an ideal 'ice breaker' if guests are sitting with strangers!

A perfect start for those looking to have a BBQ type meal to follow.

Our boards would have items such as:

A selection of green and black olives
Roasted sweet peppers
Mozzarella balls
Stuffed mini peppers
A mix of hard cheeses
Chorizo
Sun dried tomatoes in olive oil
5 different sliced cured continental meats

Served with a selection of three different warm breads:

Tomato flatbread
Focaccia
Cheese-topped flatbreads
Olive bread
Rosemary and olive bread
Olive oil and balsamic





Big-Pan Paella

To make the event special and to let your guests enjoy the 'theatre' of it all, we like to place the giant pans in a position for all to see, cook in front of your guests whilst encouraging them to have their photos taken and engage with us in conversation.

The dishes are always cooked using freshly prepared ingredients and as they only take around 90 minutes or so from start to finish, they are great for flexible timings. If things are running a little late – not a problem and similarly if you arrive a little early and want to pull the timings forward.

Our Paella pans will serve around 120, 80, 55 people respectively but by using two or more pans at a time, we can cook for any number. **Also, you could have 2 different types of paella cooking at the same time!**

We offer the following Paellas:

Breast of free-range Suffolk chicken, authentic Spanish paella rice, chorizo and saffron with tomatoes, sweet peppers, celery, red and white onion, garlic and Mediterranean herbs and spices.

Vegetarian – fresh seasonal vegetables with mixed pulses and fresh broad beans, fresh herbs, saffron, Mediterranean spices (not hot), mushrooms (optional) with additional flavor from our very own stock recipe.

Tiger prawns (shelled or whole – or both), mussels, Atlantic prawns, white fish and Calamari.

Served with wedges of crusty bread and a selection of side salads.

Chicken Or Pork Gyros



Succulent Suffolk, free range chicken breasts and thighs, or Suffolk outdoor reared hog, marinated in genuine Gyros spices for at least 24 hours before cooking in the traditional style to produce tender, succulent meat served in large flatbreads with chopped salad, tzatziki, etc and served either as it is or with additional sides / salads.

Served as a large, generous wrap with garlic breads or with a selection of 3 sides / salads.

Note: The Gyros spice mix contains mustard seeds and is made in an environment that MAY contain gluten, eggs, milk, soya, celery and nuts.

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BBQ Menu

Simply choose the items you would like then to see the prices below:

- Skewers of breast of chicken in:
 - o Tikka Sauce
 - o Lemon and Thyme
 - o Hoisin Sauce
 - o Sweet Chili
 - o Satay
 - o Cajun
 - o Cajun Buttermilk
 - o Thai Plum Sauce
 - o Creole Sauce
- Flank steak in chimichurri
- Jumbo farm produced pork sausages
- Pulled pork Louisiana style
- Handmade 1/4lb pure beef burgers /cheeseburgers
- Fresh salmon fillet marinated in lime and coriander
- Texas style brisket of beef
- (V) Portabella mushroom filled with spinach and mozzarella
- Fillet of salmon with a lemon grass
- (V) Sweet peppers stuffed with Feta, cherry tomatoes and olives
- 5oz rump steak in a marinade of your choice
- Fillet of sea bass
- Homemade minted lamb koftas
- King prawn skewers in sweet chili sauce
- (V) Vegan burgers or sausages

The above can be served in traditional buffet style or for a small supplement, as sharing platters to the table.

Served with a selection of 3 sides / salads and bread rolls.

The above can be served in traditional buffet style or as sharing platters to the table.

A reduced evening BBQ menu is also available so let us know what you would like and we'll be pleased to quote.
(Reduced selection, bread rolls but no salads and using disposable plates etc)

ALL our meat is sourced from Suffolk Farms.

We do NOT use cheap imported meat, ever!

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Rotisserie Chicken



A rotisserie of up to 40 fresh whole Suffolk chickens, slowly cooked on the spit whilst being basted with our own 'Southern Style' sauce to produce a sweet and very slightly spicy (not hot) and tender meat - moist and succulent - with the meat almost falling off the bone.

The chickens are cooked in front of your guests for around 90 minutes making it a perfect buffet when served with homemade sage and onion stuffing, 3 side salads – one of which can be potatoes of any description- and a range of sauces, condiments, and dips.

The chickens can also be marinated with honey and mustard, Tikka, Mediterranean herbs, hoi sin, etc or any other marinade of your choice - or just left to baste naturally. And because of the layout of the rotisserie – you can have two different marinades cooking together.

This also goes very well as a combination with our chicken and chorizo big-pan-paella!

Generous portions of fabulous food with your choice of 3 sides / salads

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Hog Roast

Not all hogs are the same

We only use top quality, outdoor reared, lean hogs from our local Suffolk producers which we roast slowly on a spit for several (8-9) hours until the meat is tender, succulent and the crackling is crisp and tasty.

Because of the cooking time involved we often start the process by cooking here at our offices anytime from around 4.00am onwards then finishing the cooking at the actual venue.

And, if you wish, the final stages of the cooking can be done in full view of your guests so they can enjoy the theatre of it all and have pictures taken beside the hog roast with the hog in full view.

A hog will feed up to 100 – 120 but for smaller parties we can offer what we term 'Half a Hog' – a leg and loin, which is much less wasteful and much better value for money.

Served with homemade sausage sage and onion stuffing, apple sauce, sauces, condiments and a large floured 'buster' bap from our local, traditional baker. Complete with a selection of salads from below:

Salads. - A selection of 4 from:

Mixed green salad with sweet peppers
Tomato and cucumber with basil
Vegetable rice salad with a hint of goat's cheese
Buttered corn on the cob
Homemade, minted potato salad
Beetroot salad

Caesar salad
Tomato and red onion with a balsamic glaze
Sweet and spicy tomato pasta
Greek salad with feta cheese and black olives
Homemade coleslaw
New potatoes in herbs and butter

We also offer a separate option for vegetarians/vegans and always have gluten free baps available.

Veggie options:

Mediterranean vegetables with roasted halloumi (or vegan cheese)
Portabella mushrooms with roasted red peppers, tomato and feta cheese (or vegan cheese)
Vegetable kebabs with a parmesan crust
Classic bean burgers with sweet chili sauce

Minimum number of guests 85 For less than 85 people we would offer 'half a hog's loin and leg.

For an evening event of a hog roast with **large**, floured baps, sauces, mustards, disposable plates etc.

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Set Menus

We offer a full range of traditional 2 / 3 / 4 course meals of all types – far too many to list, but please find below a few examples to give you an idea:

3 Meat Carvery as a 3-course meal

To Start

A nominated choice of 2 from:

Individual tomato and goat's cheese tart with beetroot shard
Chicken liver pate served with melba toast
Homemade soup of your choice
Classic prawn cocktail with a Marie Rose sauce.
Smoked chicken and braised leek tartlet
Smoked mackerel salad

To Follow

A traditional carvery of 3 meats selected from:

Whole roast of herb encrusted English sirloin
Roast crown of Norfolk turkey breast
Whole home cooked gammon
Whole leg of lamb*
Whole rib eye of beef*
Whole leg of British pork

Served with new potatoes, baby garlic roast potatoes, traditional crispy roast potatoes, Yorkshire puddings, roast parsnips and seasonal vegetables.

Accompanied by horseradish, bread and cranberry sauces, mustards and oodles of gravy.

We serve this in traditional buffet style with our chefs in the centre of the buffet carving the meat to your plates with the potatoes, Yorkshire puddings and side dishes set out to both sides in 'mirror image'. We then have our Maître 'D call your guests to be served two tables at a time, one to the right and one to the left making for a fast, efficient service with no unseemly queues.

Served with a dessert of your choice. (Within reason!)

Items marked * may have a supplement according to market prices

3 Course Meals

We offer a very wide range of dishes that can easily be incorporated in a BESPOKE menu for your wedding or event. The dishes below are a few samples of what we offer. If you have something in mind that is not listed below, we would be pleased to hear from you and provide a detailed quotation.

Starters:

Homemade soup of your choice	Chicken satay salad
Roasted vine tomatoes and fresh basil soup	Chicken liver parfait
Mozzarella, tomato and basil tower	Stilton, pear and watercress salad
Individual tomato and goats cheese tart	Classic prawn cocktail Marie Rose
Individual smoked chicken and leek tart	Smoked salmon salad
Deep fried brie in breadcrumbs	Mussels in a white wine sauce
Duck spring rolls with hoi sin and salad	

A fish course of your choice can also be offered.

Mains:

Roast sirloin of British beef, Yorkshire puddings with all the trimmings
Roast Suffolk free range chicken Yorkshire puddings with all the trimmings
Pan seared salmon with a dill and white wine sauce, potatoes and veg
Whole sea bass with fennel and herbs potatoes and veg
Suffolk chicken supreme

We also offer dishes from all around the world, including, but not limited to Spanish, Middle Eastern, Asian, Eastern European, and many more. Please just ask.

Vegetarian / Vegan Dishes

Halloumi gyros with roasted root vegetables. This can also be done using vegan cheese!

Baked beetroot falafel in warm pitta breads with guacamole, salad and salsa

Individual Vegetable Wellington

Pasta bake of any type

Roasted vegetable and halloumi

Thai-corn-cakes-with-pickled-cucumbers

Deep fried halloumi, beetroot

Carpaccio with tomato and caper salsa

Caramelised red onion and goats cheese tart with roasted vine tomato and black olive tapenade

Spinach and ricotta ravioli

Baked aubergine stuffed with roast pumpkin, feta & walnut with minted courgettes

Other more traditional dishes such as homemade vegetable curries, 5 bean chilli, vegetable and ale stew, veggie sausage and mash, etc are also available.

We also do lots of fish and shellfish dishes and if this is a preferred option, please just give us a call.

As always, if you have any items in mind that we don't have listed – please just let us know and if we can – we will!

Dessert Menu

Fresh Local Strawberries and Cream
Dark Chocolate Torte
Traditional Apple Crumble
New York Cheesecake
Profiter Rolls
Sticky toffee pudding with warm toffee sauce
Fresh Fruit Salad
Classic Eton Mess
Chocolate Brownies with chocolate sauce
Lemon Meringue Pie
Bramley Apple Pie

This can also be served as a Dessert Table with perhaps 5 different choices!

Cheese Board

A selection of 4 British and continental cheeses such as mature cheddar, Stilton, French Brie, goats' cheese, red Leicester, etc served with biscuits, grapes, celery and pickles.



A trio of desserts served on a platter

Raspberry cheesecake
Chocolate and praline torte
Lemon meringue pie
Mini Eton mess
Bramley apple pie
Chocolate and walnut brownie
Summer fruit crumble (or any other fruit of your choice)
Ginger and lemon cheesecake



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Afternoon Tea

As what constitutes an Afternoon Tea varies so much from one person to the next, we would prefer to speak to you and find out what you would like, rather than discourage you by listing lots of items you may find irrelevant.

But as with ALL our menus, we are very flexible and can customise our menu to suit your personal requests.

Evening Food Ideas

Bacon/sausage (vegetarian, vegan sausages) baps

Big pan chicken and chorizo paella for more than 50 people 2 different paellas can be served

Cheese boards with celery, crackers, grapes etc

Mexican chilli con carne either served with rice or in wraps

Chicken fajitas

Sweet and sour stir fry with chicken, pork or beef – or vegetarian

Pulled pork subs

Brisket of beef with chunky French sticks

Hog roast with homemade sage and onion stuffing, apple sauce etc

- (Minimum of 85 people) But we can always cook 'half a hog' (loin and leg) then serve it together with one of the items above on a 50/50 60/40 basis etc.

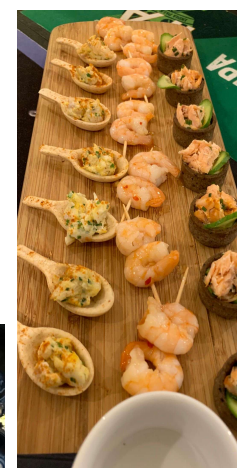
We can offer any two of the chilli, fajitas or stir fry served on a 50/50 basis.

Cold Finger Buffet Menu

Homemade sausage rolls
Selection of sandwiches
Crudités and humus dip
Slightly spiced BBQs chicken wings
Chicken hoi sin wraps (or vegetable)
Samosas
Freshly made vegetable Quiches
Saucy chicken bites
Homemade mature cheddar cheese straws
A selection of crisps

Drop off or collected from site

All the above items are homemade apart from the breads and condiments which are locally sourced.



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