



DIVINE | TASTE
EVENT CATERING



CATERING

BROCHURE

2022/23



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ASSOCIATION



divinetaste.co.uk



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events@divinetaste.co.uk

CANAPÉ RECEPTIONS • FORMAL DINNERS • HOG ROAST



Get in touch to see how we
can make your event great

Our opening hours are: **Mon-Fri : 09.00-17.00**
Sun: closed - but will always respond to enquiries

Wedding Specialists



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Who Are Divine Taste?

Divine Taste is an Event Catering Company in Buckinghamshire.

Set up to cater for all aspects of food related events. Having a vast amount of knowledge within the industry we strive to be the best and go above and beyond for your event.

We source as much of our ingredients locally where possible to maintain our farm to fork ethos. We are proud to be able to track and trace origins of our food.

Our Food & Service

At the heart of most memorable events, is the food.

Therefore, it is imperative to us that our food and service lives up to your expectations. We strive to create stunning menus, with you at the forefront, to ensure the absolute best for your event.



All of our menus listed are merely a sample of what we can do for you. We can tailor what you see and tailor what you can't to suit individual tastes and budgets.

Have a particular dish or theme in mind? No problem let us know and we can work with you to deliver your requirements.

Dietary requirements? Again, no problem at all. A majority of all dishes can be adapted to suit individual needs, as close to original dishes as possible so no one feels left out or forgotten.

From Canapes and seated dining, to informal bowl food and BBQ's we will ensure no stone is left unturned in creating your memorable moments.

Our ingredients mean as much to us as you do so that's why we aim to deliver our 'Farm to Fork' ethos. Using local butchers, fishmongers and vegetable suppliers we can maintain full traceability and sustainability.

We can cover Beds/Bucks/Herts and Oxfordshire.

So, get in touch and begin your memorable journey today...



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Canapés

Warm Canapés

Wild Mushroom, Leek and Truffle Arancini

Semi Dried Tomato and Goats Cheese Tartlet

Griddled Halloumi and Rosemary Skewers

Thai Salmon Fish Cake, Lemon and Chive Creme Fraiche

Tiger Prawn Skewer, Chilli and Coriander Butter

Mini Fish and Chip Cones, Tartare Sauce

Seared Peppered Beef, Horseradish and Yorkshire

Mini Lamb Kofta, Mint Raita

Chicken and Chorizo Skewer, Garlic & Red Pepper Aioli

Mini Beef Burger, Seeded Bun, Cheese & Chutney

Confit Pork Belly, Apple Salsa and Crackling Skewer

Ham and Mushroom Croquette, Spiced Pepper Dip

Lemongrass and Chilli Chicken Skewers

Asparagus Spears In Serrano Ham, Aioli

Cold Canapés

Scotched Quail's Egg

Ham Hock, Piccalilli Dressing

Peas Soup Shot, Peppermint Oil

Coriander Pesto Croute, Red Pepper Mousse

Bruschetta of Halloumi and Sweet Chilli

Smoked Salmon and Dill Roulade, Blini Pancake

Seared Sesame Tuna Carpaccio, Pickles and Wasabi

Sea Bass Ceviche, Chilli and Lime

Curried Cauliflower Shot, Cumin Oil

Dessert Canapés

Chocolate Brownie Bites, Chocolate Orange and Ginger Dip

Tart Au Citron, White Chocolate Shavings

Seasonal Fruit Tartlet, Crème Patissiere

Lemon Posset Shot, Berry Compote

Lemon Meringue Tartlets

Chocolate Dipped Strawberries

All Butter Shortbread Finger and Seasonal Berry Jam





Wedding Breakfast

Starters

Potage of Wild Mushrooms & Poached Hens' Egg

Charred Baby Leeks, Herb Crust, Garlic & Truffle Butter Sauce

Potted Brown Shrimp, Clarified Butter, Whole Meal Toasts

Whiskey Cured Sea Trout, Beetroot Carpaccio, Oyster Leaf Emulsion

Terrine Of Corn-Fed Chicken, Prosciutto, Pickled Chanterelles, Tarragon Crème Fraiche

Cured and Spiced Monkfish Carpaccio, Pickled Fennel, Braised Orange and Coriander

Whipped Goats' Cheese and Beetroot Pastry Mille Feuille

Smoked Loin of Lamb, Niçoise Garnish, Balsamic and Truffle Oil Dressing

Baked Goats' Cheese Crottin, Morello Cherry Purée, Thyme Roasted Beets, Pumpkin & Chervil Dressing

Ham Hock & Caper Terrine, Piccalilli Gel, Pickled Baby Vegetables

Burrata & Heirloom Tomato Salad, Black Olive Crumb, Iced Chicory Leaves

Smoked Duck Breast, Dandelion Jelly, Rhubarb & Baby Rocket

Chicken Liver Parfait, Toasted Brioche, Whole Orange Puree, Lamb's Lettuce

Confit Salmon, Lemon Puree, Pickled Cucumber & Fennel Salad, Fennel Fronds

Main Course

Beef Fillet, Leek and Potato Rosti, Sautéed Wild Mushroom, Port Jus

Pressed Belly of Local Pork, Nettle and Garlic Potato Cake, Butter Roasted Baby Carrots, Apple Cider Jus

Herb Crusted Fillet Of Cod, Shellfish Butter Sauce, Gnocchi, Charred Leeks

Feather Blade of Beef Bourignon, Baby Onions, Mushrooms & Smoked Pancetta, Horseradish & Chive Mash, Buttered Kale

Locally Reared Pork Loin, Apple Jam, Sprouting Broccoli, Fondant Potato, Crackling Crumb

Lamb Pave in Onion Ash, Celeriac Gratin, Black Currant, Wilted Greens

Chicken Breast Stuffed With Burnt Onion & Bacon Mousse, Dauphinoise Potatoes, Wild Mushroom & Spinach, Madeira Sauce

Cannon Of Lamb, Wild Garlic Puree, Salted Baby Turnips, Morels & Boulangerie Potato

Pressed Lamb Shoulder, Chateau Potatoes, Caraway Roasted Heritage Carrots, Black Cabbage

Venison Loin, Potato Terrine, Port Poached Salsify, Blackcurrant Gel, Roasting Jus (Supp)

Guinea Fowl Breast, Pancetta Farce, Charred & Pureed Celeriac, Baby Leeks, Chicken Jus

Duo of Lamb – 2 Bone Rack & Loin, Thyme Buttered Potato Rosti Miniatures, Truffled Spinach, Chive Oil (Supp)

Fillet of Stone Bass, Tomato Sauce, Ratatouille Style Vegetables, Basil Oil, Chive Mash (Supp)

Beef Fillet, Salt Baked Beetroot, Charred Salsify, Yellow Carrots, Red Wine Reduction (Supp)

Aubergine Cannelloni, Spiced Quinoa & Vegetables, Smoked Aubergine Puree, Curried Yoghurt & Cumin Oil

Pithivier of Blue Cheese & Squash, Potato Fondant, Chive & Cream Cheese Sauce

Red Wine Onion Tart Tatin, Roasted New Potatoes, Caramelised Walnut & Pickled Grape Salad

Desserts

Glazed Lemon Tart, Mixed Berry Compote, Chantilly

Vanilla Pannacotta, Red Berry Syrup, Biscotti, Fresh Berries

Apple & Cinnamon Compote, Crunchy Oat & Polenta Crumb, White Chocolate Ice Cream

Dark Chocolate Delice, Orange Crème Fraiche, Honeycomb

Lemon Posset, Berry Compote, Shortbread Biscuit

Chocolate Mousse Dome – Mirror Glazed, English Toffee Paint, Brown Butter Biscuit

Milk Chocolate Cremeaux, Chocolate Soil, Chantilly, Raspberry Gel

Sticky Toffee & Date Pudding, Rosemary Infused Caramel, Vanilla Ice Cream

Iced Passionfruit Parfait, Black Pepper Macerated Strawberries, Sable Biscuit

Mixed Berry Eton Mess

Chocolate Brownie, Salted Caramel, Vanilla Ice Cream

Orange & Ginger Trifle, Ginger Cake Wafers

Compressed Apple Tart, Puff Pastry, Apple Sorbet



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Vegan Menu

Canapés

Minted Pea & Basil Cress Crostini

Roasted Red Pepper and Vegan Cheese Mousse, Rye Bread

Tomato, Black Olive & Pesto Tartlet

Peas Soup Shot, Peppermint Oil



Starters

Curry Roasted Cauliflower, Whipped Vegan Blue, Coriander Cress, Curry Oil, Hazelnut Crumb

Pressed Beetroot & "Cream Cheese" Terrine, Smoked Oil & Crushed Nut Dressing, Micro Herb Salad

Salad of Shelled Broad Beans, Peas & Asparagus, Minted

Pea "Cream", Charred Courgette Ribbons, Sourdough Croutons



Mains

Butternut Squash & Chickpea Tagine, Coriander & Apricot Rice

Aubergine Cannelloni, Spiced Quinoa & Vegetables, Smoked Aubergine Puree, Curried Yoghurt & Cumin Oil

Salt Baked Celeriac, Salad of Pickled Mushrooms, Radish, Pomegranate & Kale, Apple & Grain Mustard Dressing



Desserts

Dark Chocolate & Prune Brownie, Mandarin Jelly, Cherry Paint

Lemon Tart, Meringue, Fresh Berries & Mint Syrup

Selection of Sorbets Or Vegan Ice Cream & Fresh Berries

Vegan Cheese Board

* Please let us know of any dietary requirements or allergies



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Buffet Menu

Hot

Beef Chilli Con Carne with Coriander Rice and Sour Cream

Corn Fed Chicken Supreme with A Lemon Thyme, Honey & Ginger Glaze Gf/Df

Braised Feather Blade Of Beef Bourignon, Baby Onions, Mushrooms & Smoked Pancetta Gf/Df

Classic Steak & Ale Pie, With Individual Puff Pastry Lids (Separate to allow suitability for gluten free guests) Gf/Df Available

Smoked Haddock & Spring Onion Fishcakes, Chive Butter Dressing

Parmesan Gnocchi, Plum Tomato Fondue, Basil Pesto V

Teriyaki Marinated Chicken Pieces (Thighs/Drumsticks/Breast, Own Choice), Egg Noodles, Sesame Dressed Tenderstem Broccoli

Salmon Fillets, Sauce Vierge

Pork Belly, Anise Infused Apple Jam, Crackling, Braised Red Cabbage

Moroccan Lamb & Chickpea Tagine, Coriander Cress

Thai Style Vegetable Curry with Sticky Rice (V)

Chickpea And Butternut Squash Tagine With Khobez(V)

Cold

Goats Cheese Tartlets with Red Onion Jam

Bruschetta of Semi Dried Tomatoes, Parmesan, Aged Balsamic, Torn Basil

Black Pudding Scotch Eggs, Grain Mustard Mayonnaise

Breaded Plaice Goujons, Sauce Gribiche

Cured Meat Platter Selection, Apricot Chutney, Pickles, Rustic Breads & Dips

Sesame Coated Chicken Wings

Nigella Seeded Pork Sausage Rolls

Cocktail Sausages, Chorizo, Honey & Mustard Dressing

Mozzarella Pizza Bites

Selection of Indian Savouries

Vegetable Crudités, Red Pepper Hummus, Tzatziki, Baba Ghanoush

Salads

Homemade 'Divine' Coleslaw (V)

Mediterranean Roasted Vegetable Couscous Salad (V)

Asian Style Raw Slaw, Black Onion Seeds, Sesame & Soy (V)

Greek Salad with Feta (V)

Pasta Salad with A Basil & Pine Nut Pesto (V)

Fattoush Salad with Torn Khobez (V)

Chive and New Potato Salad (V)

Thyme & Garlic Marinated Bocconcini and Heritage Tomato Salad with Aged Balsamic (V)

Panzanella Salad - Heritage Tomato, Onion, Buttered Rustic Croutons (V)

Tomato, Red Onion & Parsley Salad with Basil and Olive Oil (V)

Tenderstem Broccoli, Pickled Mooli, Egyptian Dukkha (V)

Peppery Rocket, Parmesan Shavings, Olive Oil and White Balsamic Vinaigrette (V)

Dessert Buffet

Individual Lemon Possets, Shortbread Biscuit

Glazed Lemon Tart, Mixed Berry Compote, Chantilly

Apple & Cinnamon Crumble, Crunchy Oat & Polenta Crumb

Dark Chocolate Mousse Shots, Pistachio Cream

Mixed Berry Eton Mess

Chocolate Brownie, Salted Caramel, Popcorn

Chocolate & Caramel Tartlets

Fresh Sliced Fruit Salad

Cheese Option

Selection of 3 Cheeses, Chutney, Crackers, Grapes & Celery



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BBQ & Hog Roast

Sample Menu

Hog Roast – POA includes apple sauce & stuffing

BBQ – Choose Minimum Of 3

Beef Burger

Minted Lamb Burger

Ras El Hanout Spiced Lamb Kebab

Chicken Pieces – BBQ/Jerk/Cajun Marinades

Salmon Parcels, Lemon & Dill Butter

Pork & Apple Banger

Pork & Black Pudding Banger (Our Favourite)

Vegetable Kebabs

Stuffed Portobello Mushroom, Creamed Spinach, Halloumi

(Above items include soft floured baps & cheese where applicable)

Accompaniments – Choice Of 5

Rosemary Roasted New Potatoes

Fries

Apricot & Coriander Couscous

New Potato & Chive Salad

Penne Pasta Salad – Pesto/ Tomato

Classic 'Divine' Coleslaw

Asian Style Raw Slaw, Black Onion Seeds, Sesame & Soy

Tomato, Bocconcini & Basil Salad

Classic Caesar Salad

Bulgurwheat Super Food Salad – Edamame Beans, Roasted Beets

Tomato, Black Olive & Red Onion

Quinoa, Garlic & Roasted Bell Pepper Salad

Cracked Freekeh, Fine Diced Tomato, Cucumber & Mint

Tea & Coffee Station – Supplement

Please let us know of any dietary requirements and we will work with you on any dish stated or not

Bowl Food

These small, hand sized bowls are perfect for on the move or set at a table station

Thai Green Chicken Curry, Basmati Rice

Pulled Lamb Shoulder Shepherd's Pie

Boarstall Bangers, Creamed Potato, Rich Jus, Crispy Onions

Lamb & Chickpea Tagine, Apricot & Almond Couscous

Mushroom Stroganoff with Seasoned Rice (V)

Mini Cheese & Bacon Burgers, Skin On Fries

3 Bean Chilli, Nachos, Guacamole & Soured Cream

Chinese Chicken Curry, Sticky Rice

Shredded BBQ Pork, Monterey Jack Cheese, Spiced Wedges

Mini Braised Steak & Ale Suet Pudding, Buttered Mash, Ale Jus

Truffled Mac 'N' Cheese

Pork & Beef Meatballs, Orzo Pasta, Rich Tomato Sauce

Beef Bourignon, Parsley Mash, Kale

Chilli Chicken Broth, Ramen Noodles, Pak Choi

Soy Glazed Pork Belly, Mustard Mash, Apple

Parmesan Gnocchi, Pecorino Cream, Squash & Fennel

Shredded Duck, Cucumber, Pak Choi & Spring Onion Salad, Hoisin

Tandoori Chicken, Minted Couscous

Griddled Chicken Strips, Caesar Salad

Niçoise Salad, Sashimi Tuna

Asparagus, Gem Lettuce, Honey & Lemon Mayonnaise

Greek Salad, Feta, Melon

Desserts

Tiramisu

Mixed Berry Eton Mess

Fresh Fruit Salad

Lemon Posset, Shortbread Biscuit

Apple Tart, Vanilla Crème Fraiche

Salted Caramel Chocolate Pots

Orange & Ginger Trifle, Crisp Ginger Cake Dipstick



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Evening Food

Baps

Bacon Baps – thick cut smoked back bacon, soft floured baps and sauces

Sausage Baps – succulent Cumberland sausages, soft floured baps and sauces

Egg Baps – soft floured baps and sauces

Street Food Style Boxes

Chips, Cheese And Gravy

Rotisserie Chicken – ¼ baby chicken, Asian style slaw and garlic mayonnaise

Fish & Chips – with homemade tartare sauce and lemon

Loaded Fries

Skin-On Crispy Fries Topped with Chilli Con Carne and Garnished with Sour Cream, Guacamole and Micro Coriander

Sweet Potato Fries Topped with Smashed Avocado, Garlic Mayo and Salsa (V)

Also Available

Please enquire about your requirements...

Finger Buffets

Dessert Buffets

Charcuterie & Cheese Boards



Afternoon Tea

Selection Of Finger Sandwiches

Smoked Salmon & Chive Cream Cheese

Honey Roast Ham & Spiced Winter Chutney

Egg & Black Pepper Mayonnaise

Roast Beef & Creamed Horseradish

Savouries

Cheddar Cheese & Walnut Muffins

Mini Sun Blushed Tomato Quiches

Scones

Plain & Fruit Scones, Devonshire Clotted Cream & Strawberry Jam

Sweets

Macaroons

Carrot Cake

Chocolate Brownie

Mini Fruit Tartlets with Crème Patissiere



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Sharing Boards

Starter Sharing

Cheese Fondue, Rustic Torn Breads, Crudités

Seaboard

Smoked Salmon with Cut Lemon, Peeled Prawns, Smoked Mackerel Pâté, Beetroot Ketchup & Rustic Bread

Meze Sharing Board

Lamb Kofta, Tandoori Chicken Kebab, Grilled Halloumi, Grilled Vegetables, Mint Yoghurt, Tzatziki, Hummus, Pomegranate & Khobez

Antipasti Sharing Board

Sliced Prosciutto di Parma, Cut Salami, Mixed Olives, Sundried Tomato, Rocket and Parmesan Salad with Ciabatta, Olive Oil and Balsamic Dip

Sharing Main

Meat – Baharat Rubbed Rotisserie Chicken, Ras El Hanout Lamb Neck, BBQ Peppered Beef with Bearnaise Sauce & Watercress

Fish – Herb Crumbed Cod, Thai Spiced King Prawn Skewers, Crispy Paprika Fried Calamari, Saffron Aioli, Chilli & Lemon

Vegetarian – Paneer/ Halloumi, Chargrilled and Marinated Peppers, Courgettes & Aubergines, Homemade Onion Bhaji

Hot Sides

Seasonal Vegetables

Dauphinoise Potatoes

New Potatoes with Thyme Butter

Rosemary Roasted New Potatoes

Roasted Root Vegetables in Honey & Mustard Glaze

Creamy Buttered Savoy Cabbage

Chunky Chips

Sweet Potato Fries

Children's Menu

For Children Aged Up To 12 Years

Please Choose 1 Starter, 1 Main & 1 Dessert for All Children

Starters

Garlic Bread & Cheese

Tomato Soup with Crusty Bread

Tortilla Chips with Vegetable Crudités & Dips

Mains

Sausage, Mash, Peas & Gravy

Chicken Goujons with Fries & Beans

Fish Goujons with Fries & Peas

Penne Pasta with a Tomato Sauce & Grated Cheese

Desserts

Chocolate Brownie, Vanilla Ice Cream

Ice Cream Selection (Strawberry/Vanilla/Chocolate), Sugar Curls

Fresh Fruit Salad, Strawberry Sorbet

Please Make Us Aware of Any Dietary Requirements Prior To Ordering



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