



WELCOME

KINGFISHER EVENT CATERERS

ONE OF HERTFORDSHIRES LEADING EVENT CATERERS

MEET THE TEAM HELLO

INFO

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OUR KITCHENS

Unit 24b, Icknield Way Farm,
Tring Road, Bedfordshire
LU6 2JX



DAN

Dan took over the company from the previous owners in 2010 and since then has overseen the development of Kingfisher into one of the regions leading event caterers.

Working closely with John and the rest of the kitchen on menu development and supplier chains, his passion is to see Kingfisher to continue to develop its reputation as a caterer that provides exceptional food and outstanding customer service.

LAST SUPPER

Ribeye Steak, Fat Chips, Bearnaise Sauce



LAURA

Laura joined Kingfisher as part of the front of house team in 2011 and quickly progressed into a catering manager role with her fantastic organization skills, professionalism, impeccable customer care and ever-friendly demeanor.

Her role within Kingfisher includes developing relationships with new venues, front of house staff recruitment and training, event management and all marketing which has helped make Kingfisher a trusted and well respected brand.

LAST SUPPER

Lamb Shank, blue cheese dauphinoise & John's red wine jus all washed down with a glass of cold Prosecco!



JOHN

John has been the Head Chef at Kingfisher since August 2013. His experience at establishments such as 2 Rosette Seaview Hotel on the Isle of Wight, Maidshead Hotel, 2 Rosette The One Up Restaurant and the award winning, 2 Rosette Lake Restaurant at St Michael's Manor has meant that John has brought a wealth of ideas and fantastic skills to our ever developing kitchen.

John's attention detail, genuine passion and enthusiasm for cooking has made him a key member of the team and his sense of humour ensures that the team is always smiling whilst they work.

LAST SUPPER

Fine British cheeses. Continental cured meats. Olives. Warm crusty bread.
Large glass of Shiraz

WHY KINGFISHER?

We have built personal relationships with high quality, local suppliers.

Our bespoke menus have been designed to suit all individual budgets and tastes.

We provide clear and upfront costs with all quotations.

We are a family run business with a close-knit staffing team.

We offer a full range of menus for any type of event, using the best ingredients.

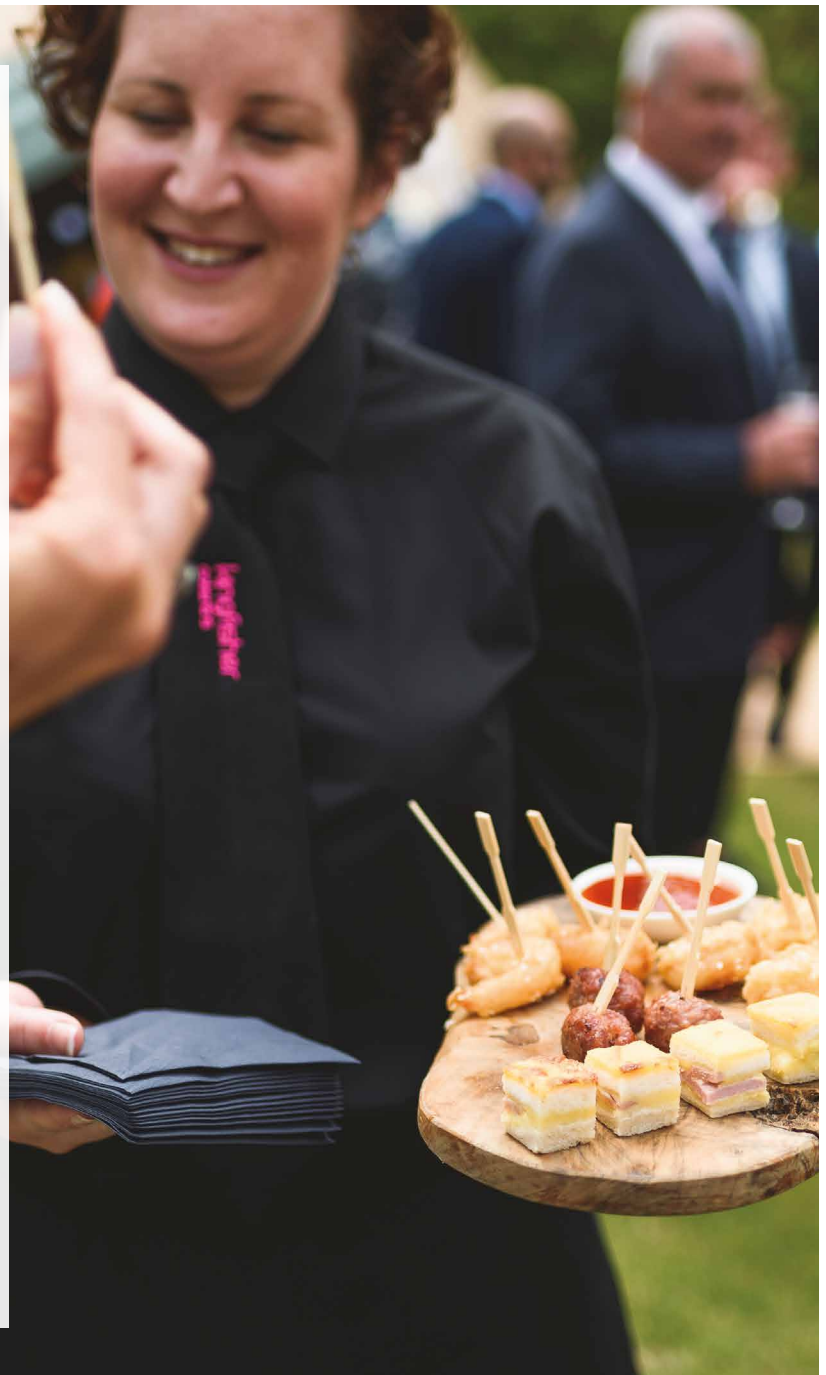
We are up to date with industry trends.

We have a Five Star hygiene rating from Local Food Standards Authority.

We offer menu tasting appointments at our kitchens so that you can sample the menus and meet the team.

We can provide a full event management service if required.

Assistance with all aspects of your event such as furniture hire, table linen, glass hire and bar service.





ABOUT US

Led by owner Dan Kempson since March 2010, Kingfisher Caterers have been established for 40 years. Over that time, it has developed into one of the Home Counties leading private and corporate event caterer.

At Kingfisher Caterers we know that you are an individual with unique style, views and tastes. We appreciate that no one person is the same which is why we cater for your individual needs.

Operating from our standard approved production kitchens located near Whipsnade Zoo, we have built our reputation on providing innovative and bespoke menus using local suppliers and seasonal produce coupled with outstanding, personal customer service.

Whether you are planning a wedding, private event or corporate event, we offer bespoke menu design to suit all tastes and budgets to ensure that you get the perfect menu and service for your event.

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THE PROCESS

Once you have provided us with the details of your event, we will provide a detailed quotation based on the information provided. We offer a menu tasting appointment at our kitchens which is an opportunity to sample some dishes, meet some of the team and discuss your day in more detail.

We will also undertake a site visit to your chosen venue if it is not a venue we are familiar with. This will help us establish what facilities are available, how easy the venue is to access as well as other things such as water supply, power supply and parking areas for our vehicles.

Kingfisher can become as involved in your event as you need us to be. Whether you require a drop off buffet service to your event location, our experienced catering management and staffing team to help co-ordinate your day or full event management service.

Kingfisher is proud to say that we receive many enquiries and bookings from clients who have experienced our catering first hand, or who have had our services recommended to them. We have also established ourselves as a preferred caterer for many of the leading event venues in and around the Home Counties.



OUR FOOD

Our full menu range can be viewed on the website and is designed and produced by Dan and Head Chef, John.

Menus are reviewed annually to reflect current trends, demand and customer feedback. In consultation with you, we will design specific menus to meet your taste, budget and any specific dietary requirements you or your guests might have.

We have relationships with a wide range of niche suppliers and believe strongly in responsibly sourced produce. We prefer to use smaller, local businesses where possible - rather than large national suppliers.

This enables us to work closer with our suppliers to ensure that we get the highest quality products with full traceability on much of the produce we use. This attention to detail allows the quality of our menus to stand out from our competitors. We offer a full range of menus to suit any occasion such as Weddings, Corporate, Private celebrations, Business lunches and Funerals.

Each menu is designed in a way that reflects seasonality, guest numbers, location and client taste. We offer a menu tasting at our kitchens to showcase our talents and leave you fully confident that Kingfisher can deliver the level of excellence that your day requires. All our food is prepared in our kitchens, brought to location and cooked fresh on site.

If we are providing a drop-off service, the food will be prepared in our kitchens, garnished and clearly labeled before being delivered in one of our temperature controlled vehicles.



MENU

Take a look in detail at all of our Menu options





CANAPÉS

We would usually recommend 3-4 canapes per guest if following with a three-course dinner. 5-6 canapes per guest if following with a two-course dinner. 10-12 canapes per guest if no other food is to be provided

MEAT

Five spiced crispy pork belly, bramley apple
Smoked pancetta, summer pea and goats cheese arancini
Quails egg benedict
Ham hock, tomato chutney, quails egg
Mini yorkie pud, beef, horseradish and watercress cream
Steak and chips, bernaïse
Chorizo, crispy potato
Confit lamb shoulder croquette, sticky red onion jam
Pork sausage, honey, soy and grain mustard
Croque monsieur
Asian spiced pork meatball
Shepherds pie, mint mash
Mini scotch egg, chorizo
Bunny chow (mini bread roll filled with spiced lamb stew)
Maple glazed pigs in blankets
Smoked duck, hoisin, spring onion, cucumber
Chicken liver parfait, brioche, pancetta crumb

FISH

Seared tuna loin, wasabi mayo, sesame brittle
Smoked salmon, mascarpone, black pepper, lime roulade
Shrimp cocktail, lemon crème fraîche
Teriyaki salmon, spring onion
Fish and chips, tartare sauce
Thai style fishcake
Coconut, panko and cumin tiger prawn, sweet chilli

VEGETARIAN

Bruschetta, vine tomato, fresh pesto
Caramelized onion and applewood tartlet
Butternut, goats cheese and thyme arancini
Panko haloumi, chilli jam
Sag aloo samosa
Mozzarella and pesto arancini
Herb cous cous, red pesto, goats cheese
Nicoise croute
Tomato soup, cheese toastie
Tempura cauliflower, curried aioli

SWEET

Bakewell tart
Mini fruit scone, strawberry jam, vanilla cream
Banoffee pie
Dark chocolate torte, caramelized bananas
Eton mess, raspberries and blueberries
Passion fruit pavlova
Pecan pie, bourbon cream
Honey and raisin cheesecake



BBQ PLATTERS

Served hot from the grills on platters by our waiting team to your guests at their tables! Complimented by a choice from our seasonal salads and potato options

HOMEMADE BURGERS

Beef
Beef and red chilli
Beef and stilton
Lamb, mint and feta
Pork, apple and pistachio

SAUSAGES

Pork
Pork and apple
Toulouse
Spanish chorizo
Boewors
Lincolnshire
Merquez (spiced north african lamb)

CHICKEN

Choose skewers of breast meat, boneless thighs or drumsticks
Thai
Tikka
Peri peri
Jerk
Satay
Lemon and summer herb
Honey, soy and chorizo (skewer only)
BBQ maple

OTHER

Tuna, lime and coriander
Honey, sesame and soy salmon
Lamb leg skewer, mint, orange, red chilli
Lamb kofte
Tikka spiced tiger prawns
Skewers of beef, coriander, chilli, ginger, lime

Charred and glazed beef brisket
Tiger prawn, monkfish and salmon skewer
Pork shoulder, tomato and honey
Rosemary, honey and garlic lamb chops
Pork belly, hoisin glaze
Marinated lamb rumps

VEGETARIAN

Three bean and coriander burger
Field mushroom, pesto, mozzarella
Marinated vegetables and haloumi
Portobello mushroom and blue cheese burger
Aubergine steak, charmoula rub
Fresh corn cob, smoked paprika butter
Marinated tofu, soy, ginger, peppers, red onion

SALADS

Caesar
Greek
Homemade slaw
Roasted med veg, parsley, garlic, lemon, olive oil
Rocket, toasted pine nuts, balsamic, parmesan
Tuscan panzanella
Giant cous cous, roasted butternut, pine nuts, coriander, smoked paprika
Baby potato salad, cornichons, red onion, dijon mayo
Blt salad - gem lettuce, tomato, crispy bacon, parmesan croutes, egg, honey and mustard dressing
Nicoise
Moroccan spiced cous cous, feta, mint, orange, pomegranite

Mixed baby leaves, grain mustard and tarragon dressing
Homemade redslaw
Green beans, rocket, sugar snaps, chard, balsamic
Cucumber, cherry tomatoes, watermelon, mint, pickled radishes, toasted almonds
Baby potatoes, cucumber, yoghurt, dill, spring onions
Crunchy nut slaw - cabbage, carrots, sultanas, red onion, radishes, grain mustard, toasted peanuts
Mixed bean, red onion, chilli, cucumber, cumin, lime
Fusilli, fresh pesto, rocket, lemon, parmesan
Saffron orzo, cucumber, baby spinach, slow roasted tomatoes, olives, haloumi
Summer salad - baby leaves, rocket, cucumber, carrot, baby plum tomatoes, basil
Egg noodles, coriander, ginger, chilli, chinese leaf
Vine tomato, bocconcini, red onion, fresh pesto
Rice, mint, asparagus, lemon, red pepper
Baby spinach, roasted aubergine, chickpeas, chilli, sesame and shallot vinegarette

POTATOES

Cajun roasted sweet potato
Roasted baby new, olive oil, sea salt
Chunky chips
Parmentier
Baby new, lemon and chive butter
Rosemary and garlic roast
Buttered jackets
Rosemary skinny fries



THREE COURSE

Our menus are based on recommended seasonality of products but can be provided at anytime of year if specifically requested

SPRING/SUMMER

STARTERS

Seared duck breast, pancetta, pink grapefruit, watercress, honey and lavender dressing

Poached salmon and tiger prawn tian, pickled cucumber, beetroot, lemon dressing, baby herb salad

Cherry tomato, roasted pepper and basil bruschetta, fresh pesto (v)

Crab and potato cake, lobster bisque, spring onion and parsley salad

Smoked salmon, celeriac remoulade, sourdough, watercress, radishes, capers, orange dressing

Mozzarella and pesto arancini, roasted tomato, chilli and basil sauce (v)

Anti pasti board of chorizo, salami milano and prosciutto served with balsamic oil, ciabatta, marinated olives, fresh pesto, griddled artichokes, slow roasted tomatoes and boccocini

Asparagus, prosciutto, chive hollandaise, watercress

Garden pea, mint, ham hock and crème fraiche soup

Cauliflower bhaji, wilted spinach, spring onion and coriander salad, rhaitha dressing (v)

Caprese salad

MAIN COURSE

Sirloin of beef, blue cheese dauphinoise, summer vegetables, red wine jus

Garlic and ricotta stuffed chicken breast, warm salad of green beans, baby new potatoes and slow roasted tomatoes, fresh pesto

Roasted rump of lamb, colcannon cake, roasted carrots, asparagus, mint hollandaise

Thyme roasted chicken breast, parmesan cream leeks, saute baby potatoes, salsa verde, parmesan crisp

Braised blade of beef, fondant potato, broad beans, green beans, peas and baby spinach

Rump of lamb, mint dauphinoise, pistachios, summer vegetables, lamb jus

Sirloin of beef, hand cut chips, watercress, roasted field mushroom, slow roasted tomato, tarragon butter

Roasted chicken breast, gnocchi, chorizo, oregano, roasted courgettes, salsa verde

Spinach, pea and broad bean risotto, lemon and tomato dressing (v)

Seared loin of tuna, teriyaki vegetables

Salmon fillet, nicoise, rocket leaves

Roasted vegetable and goats cheese lasagne, soft herbs, hazelnut pesto (v)

Chicken breast, champ potato, warm salad of chorizo, green beans, baby spinach, butternut, madeira jus

Sea bass fillet, crushed baby new potatoes, tenderstem, capers, chive veloute

Olive polenta, field mushroom crumble, sweet potato fondant, sweet pepper coulis (v)

DESSERTS

Raspberry and pistachio crème brulee

Dark chocolate mousse and salt caramel cream

Lemon tartlet, caramelized hazelnuts, raspberries

Pimms, mint and strawberry trifle

Eton mess, honey, strawberry shortcake

Summer berry pudding, raspberries, mint

Salt caramel brownie

Chocolate brownie sundae, honeycomb

Passion fruit tartlet, raspberry cream, pistachio meringue

Gin and raspberry jelly, elderflower poached rhubarb

Lemon posset, strawberry and mint coulis, ginger snap

Mango, pomegranate and coconut pavlova



THREE COURSE

Our menus are based on recommended seasonality of products but can be provided at anytime of year if specifically requested

AUTUMM/WINTER

STARTERS

Ham hock terrine, candied apple puree, crackling, piccillini

Roasted butternut, sun-blushed tomatoes and blue cheese tartlet, red pepper tapenade, soft herbs (v)

Confit lamb shoulder croquette, warm vegetable salad, mint dressing

Chicken liver parfait, ciabatta, watercress, fig and onion chutney

White bean and vegetable stew, parsnip crisps, sourdough (v)

Leek and potato soup, cheesy crouton, crispy leeks (v)

Pumpkin, brie and sage samosa, red chilli pesto dressing, herb salad (v)

Field mushrooms, stilton, cream, tarragon, crispy smoked pancetta, croute

Twice baked goats cheese souffle, honeyed pecans, figs, soft herbs, parmesan cream

Baked camembert, sourdough, rosemary, honey and pistachio crumb (v)

Butternut, thyme and slow roasted tomato arancini, arrabbiata sauce (v)

MAIN COURSE

Braised shank of lamb, redcurrant and mint jus, honey roasted roots, buttered mash

Braised blade of beef, sticky parsnips and carrots, boulangère Bangers and mash, red wine gravy, sticky red onions, buttered vegetables

Roasted chicken breast, bubble and squeak, sage and onion stuffing, seasonal vegetables, red wine jus

Pork tenderloin, crispy pork belly, dauphinoise, roasted butternut and red onions, sticky jus

Kingfisher pie and mash served with grain mustard mash, buttered vegetables and red wine gravy.

Choose one of...

Chicken, ham and leek

Beef, tomato and stilton

Sweet potato, red onion, thyme and goats cheese

Sweet potato, courgette and celeriac risotto, haloumi chips, red chilli pesto (v)

Caramelized onion and gruyere tartlet, smoked baby vegetable ratatouille, cocotte potatoes (v)

Autumnal vegetable pithivier, chateaux potatoes, tomato, garden sage and garlic sauce, wilted greens (v)

Roasted chicken breast, smoked pancetta, baby onions, mushrooms, thyme, fondant potato, wilted baby spinach

Artichoke and red onion tarte tatin, celeriac and butternut parmentier, gremolata (v)

DESSERTS

Warm sticky toffee pudding, salted caramel sauce

Eton mess, blackberries, lemon shortbread

Dark chocolate torte, vanilla cream, caramelized banana

Bakewell tart, rhubarb and custard

Seasonal fruit, granola and gingernut crumble tartlet, crème anglaise

Vanilla crème brûlée, winter berry compote, biscotti

Chocolate and orange pot, gingerbread

Banoffee sundae

Pear and frangipane tart, custard cream, pear puree, toasted almonds

Tiramisu



MINI BOWLS

Bowl food is a brilliant alternative to finger and fork buffets and will allow your guests to enjoy a varied, substantial and visually exciting meal without the need for a formal seating arrangement.

Our menus have been designed to be eaten standing up and are perfect for corporate product launches and conferences or simply as an alternative to the traditional fork buffet at your event.

The food is served in small ceramic bowls by our staff, along with small spoons or pastry forks ready for your guests to eat without the need of queue at the buffet table.

Blade of beef braised in red wine, tomatoes and blue cheese, buttered mash

Lamb koftes, lemon and coriander cous cous, saffron yoghurt

English ale battered fish, chips, chunky tartare sauce, salt and vinegar

Slow cooked pork belly, caramelized roots, bramley sauce

Chicken caesar, pancetta crisp

Bangers and mash, red wine gravy, crispy leeks

Smoked ratatouille, gnocchi, goats cheese (v)

Thai green chicken curry, sticky coconut rice

Sirloin of beef, fat chips, bernaïse

Marinated lamb shoulder, greek salad, tzatziki

Fishcake, rocket, garlic aioli

Three bean chilli, sweet potato wedges, sour cream (v)

Malaysian veg curry, sticky rice (v)

Tempura vegetables, sweet chilli (v)

Pan-fried sea bass, sweet potato mash, creamed spinach

Rump of lamb, braised summer peas, broad beans and mint, crushed baby potatoes

Shin of beef chilli, tortilla chips, sour cream



SHARING PLATTERS

*Served to each table for guests to help themselves!!
A fun, social and great way to get your guests talking
at the table, our sharing boards have become a great
success and perfect for an informal style of catering.*

STARTER PLATTERS

ANTI PASTI

Prosciutto, salami, ciabatta, olives, balsamic oil, fresh pesto, sun-blushed tomatoes, rocket leaves

VEGETARIAN

Oven baked camembert, baby mozzarella, olives, sun blushed tomatoes, breads, red pepper tapenade

FISH

Smoked salmon, mackerel pate, marinated tiger prawns, breads, caper and parsley butter, cornichons, watercress

MAIN COURSE PLATTERS

CARVERY

*Choice of one meat served carved on a board to each table
or whole for a nominated guest on each table to carve:*

Roasted sirloin of beef, homemade yorkies, horseradish cream, red wine jus

Marinated roasted lamb leg, fresh mint sauce, lamb jus

Roasted loin of pork, crackling, bramley puree, cider and sage jus

Served with one potato option and three salads/vegetable dishes from our menus

PLOUGHMANS

Ham hock terrine, honey glazed chipolatas, scotch eggs, cheddar, stilton, pickled onions, bloomer bread, thyme butter, mixed leaves, red onion jam, celery, buttered new potatoes

PIE AND MASH

Individual steak and english ale pies, buttered mash, roasted roots, braised red cabbage, beef gravy

SHARING DESSERTS

DIY ETON MESS

Crushed meringue, strawberries, whipped cream, strawberry shortcake

DIY BANOFFEE PIE

Whipped cream, toffee sauce, crushed ginger biscuits, bananas

DIY LEMON MERINGUE PIE

Lemon curd, vanilla cream, crushed meringue, shortbread

DESSERT BOARD

Choose three from the following:

Lemon tartlet, caramelized hazelnuts, raspberries

Dark chocolate torte, vanilla cream, caramelized banana

Salt caramel brownie

Eton mess, strawberry shortcake

Pimms, mint and strawberry trifle

Dark chocolate mousse, salt caramel cream

Gin and raspberry jelly, elderflower poached rhubarb

Tiramisu

Banoffee sundae

Passion fruit tartlet, pistachio meringue, raspberry cream



FORK BUFFET

Our extensive range of hot and cold buffet items, seasonal salads and vegetables are created by our team using the finest, freshest ingredients

WE RECOMMEND A MINIMUM OF THREE OPTIONS FROM OUR MENUS

HOT

Lemon roasted salmon fillets, sesame green beans

Thai green chicken curry, sticky coconut rice

Braised blade of beef, horseradish dumplings, roasted roots

Beef chilli. Rice, sour cream

Roasted vegetable and goats cheese lasagne, rocket salad(v)

Lamb rogan josh, mushroom pilau

Malaysian vegetable curry, sticky rice (v)

Smoked haddock, prawn and salmon fish pie topped with parmesan and spring onion mash, medley of green vegetables

Slow roasted pork shoulder with a garlic and cumin rub, roasted butternut and red onions

Boneless chicken thighs, cream, chestnut mushrooms, tarragon, baby new potatoes, lemon and chive butter

Beef bourguignon, buttered mash

Moroccan lamb tagine, herb and lemon cous cous

Three bean vegetable chilli, sweet potato wedges, sour cream (v)

Chicken, ham and leek pie, spring greens

Root vegetable and goats cheese gratin, tenderstem broccoli, toasted almonds

Steak, english ale and field mushroom pie, bubble and squeak

Shepherds pie, buttered savoy cabbage

Potato gnocchi, roasted sweet potato, red onions, sage (v)

COLD

Anti pasti board:

Prosciutto, salami milano, marinated olives, mozzarella, sun blushed tomatoes, grissini, rocket leaves

Roasted meats:

Gammon glazed with orange and honey

Marinated turkey breast

Rare roasted beef

Homemade slaw

Broccoli and blue cheese quiche, watercress (v)

Chicken tikka fillets, baby new potato salad with yoghurt, mint and cucumber

Peppered beef, sugar snaps, green beans, sun blushed tomatoes, watercress, dijon and tarragon dressing

Selection of british cheeses, homemade chutneys, fruits, biscuits

Teriyaki salmon fillets, noodles, spring onions, coriander, red chilli

Lemon and herb chicken, tuscan panzanella

Baked salmon fillets with goats cheese pesto, roasted med veg salad

Peri peri chicken, homemade slaw

Roasted vegetable and feta tartlets, caesar salad (v)

Smoked salmon, peppered mackerel and dill mousse, mixed baby leaves, lime and coriander dressing



FINGER BUFFET

Selection of sandwiches and speciality breads plus a choice of finger foods

SELECTION OF SANDWICHES AND SPECIALITY BREADS PLUS A CHOICE OF FINGER FOODS FROM THE FOLLOWING

MEAT

Mini pork pie
Pancetta, gruyere and caramelized onion tartlet
Mini scotch egg
Brie, bacon, parmesan and rosemary mini muffin
Thai green chicken
Honey and mustard sausages
Mini blt croissant
Chicken tikka
Mini beef and blue cheese pasty*
Hoisin duck spring roll, plum sauce
Homemade sausage roll, red onion jam
Cajun breaded chicken fillet
Anti pasti brochette
Ham, leek and cheddar pasty
Peri peri chicken
Satay chicken

FISH

Salmon, spring onion, crème fraiche and dill tartlet
Salmon and lemon encroute
Thai style fish cake, sweet chilli*
Mini parcel of smoked salmon, peppered mackerel and dill mousse

VEGETARIAN

Broccoli and blue cheese quiche
Roasted vegetable and pesto tartlet
Selection of crudites and dips
Goats cheese and caramelized onion tartlet
Vegetable spring roll, sweet chilli
Goats cheese and pea tartlet
Vegetable samosa, mango chutney
Cheese straws, green olive tapenade
Sun-blushed tomato, olive and bocconcini brochette

SWEET

Bakewell tart
Fruit scone, vanilla cream, strawberry jam
Banoffee pie
Snickers brownie
Churros, chocolate sauce
Lemon meringue pie
Salt caramel chocolate éclair
Passion fruit pavlova

*Recommended served warm. Additional costs apply for cooking equipment and kitchen staff required to serve hot food



EVENING FOOD

Our popular evening food options are designed to round your day perfectly and to keep your guests going through the night. Please ask if you have specific ideas for your evening food or alternatively if you wish to create your own menu from some of the ideas below, then no problem.

CHIP CONES

Served in bamboo cones with salt, vinegar and ketchup

BACON AND SAUSAGE BAPS

Ketchup and brown sauce

Cooked crispy in a buttered white bap and served in baskets by our waiting staff

TOASTIES

Cheese and ham or Cheese and tomato

FISH FINGER SANDWICH

Chunky tartare sauce

Rocket leaves

Brioche roll

HOG IN A BUN

Slow cooked pork, bbq sauce, apple sauce, stuffing

Served in baskets by our waiting staff

CHEESEBOARDS

Selection of british cheeses, homemade seasonal fruit chutney, biscuits, fruits, breads, butter

SLIDERS (2 PER PERSON)

Choice of two of the following:

Cheeseburger

Pulled pork, appleslaw

Beef brisket, redslaw

Three bean and coriander, houmous (v)

Bacon, blue cheese, tomato, lettuce

Hot dog, caramelized onions

FISH AND CHIPS

English ale battered fish and chips, chunky tartare sauce, salt and vinegar

Served in mini bamboo cones (2 per person) and circulated by our staff

BIG PAN

Please choose one of the following options:

Traditional spanish paella with chicken, chorizo, squid, prawns, vegetables and crusty breads, summer salad

Blade of beef braised in english ale served with green beans, crusty breads

Lamb rogan josh, naan bread, pilau rice

Beef chilli, tortilla chips, sour cream

Cooked and served from the big pan by one of our chefs for minimum guest numbers of 80

PICNIC

Selection of sandwiches, quiche, cheddar, gammon, stilton, biscuits, pickled onions, pork pies, seasonal fruit chutney

ANTI PASTI BUFFET

Prosciutto

Salami

Ciabatta

Olives

Pesto

Parmesan

Rocket leaves

Sun-blushed tomatoes

All prices exclude vat



FUNERAL TEA

You can select from our sample menus, or our chefs can design a menu for your specific needs. Our team will arrange a convenient delivery and clearance time for you. We can also arrange staff to stay with you throughout your gathering to assist with your catering needs.

FUNERAL CATERING INCLUDES:

1 round of sandwiches and speciality breads

Your choice of 6 finger foods (savoury, sweet or a mixture of both)

Crockery, paper napkins and delivery to within 20 mile radius of our kitchens

FINGER FOODS- PLEASE CHOOSE 6 OPTIONS FROM THE FOLLOWING

Savoury

Beef and blue cheese pasty

Thai chicken skewer

Ham, leek and cheddar pasty

Homemade sausage roll, red onion jam

Salmon and lemon encroute

Honey and mustard glazed pork sausages

Chicken tikka

Broccoli and blue cheese quiche

Vegetable samosa, mango chutney (v)

Mini scotch egg

Mini blt croissant

Roasted vegetable and pesto tartlet (v)

Mozzarella, pesto and tomato mini croissant (v)

Caramelized onion and goats cheese tartlet (v)

Mini vegetable spring roll, sweet chilli (v)

Salmon, spring onion, dill and crème fraiche tartlet

Sweet

Mini banoffee pie

Mini fruit tartlet

Fresh fruit skewer

Homemade fruit scone, vanilla cream and strawberry jam

Snickers brownie

Salt caramel chocolate eclair

WE CAN PROVIDE THE FOLLOWING AT AN ADDITIONAL COST

Waiting staff

Tea, coffee and juice

Sweet biscuits

Crisps and snacks

Wines, beers and soft drinks

White linen cloths

Other catering options are available upon request



AFTERNOON TEA

The quintessentially British Afternoon Tea is a wonderful way to celebrate a summer's day wedding and below are just a few ideas that we can serve to your guests. Vintage crockery can also be provided upon request at an additional charge

WE WOULD RECOMMEND A SELECTION OF 5 ITEMS FROM OUR MENUS

Selection of finger sandwiches on white and wholemeal bread

Homemade fruit scones with clotted cream and strawberry jam

Victoria sponge

Chocolate macaroon, pistachio cream

Lemon meringue cupcake

Homemade sausage roll with red onion jam

Meringue, raspberry, mint, vanilla cream

Chocolate éclair, salted caramel

Cheddar scone with sage and sea salt butter

Dark chocolate ganache cake

Fruit tartlet

Drinks

Sparkling elderflower cordial

Fresh orange juice

Selection of teas and coffee

BAR SERVICE

As part of our service we offer competitively priced drinks packages to compliment your menu choices. These include arrival drinks, table wine, glass of bubbles to toast and bottled still and sparkling water.

Should you instruct us to provide our mobile pay bar service for your day we are able to offer a discount from your menu.

Our drinks packages include chilling of drinks, glasses and bottle clearance.

We also have an extensive wine list selected from our local wine merchant to suit a wide range of tastes and budget. These can be provided on a sale or return basis and also include chilling and glasses.

YOU SUPPLY

Within our overall staffing charge, we are happy to pour and serve any champagnes and wines that you wish to provide for the day time with no corkage charge although your chosen venue may have their own corkage policy.

Additional costs would be for chiller units, glasses and clearance of bottles from site.

KINGFISHER BAR SERVICES

We offer two levels of bar service:

MOBILE PAY BAR SERVICE

We are licensed to provide a mobile pay bar service and will sell drinks to your guests from our fully stocked and competitively priced bar. Alternatively you can pay us a pre-paid fixed amount so your guests don't need to pay for drinks from the bar.

Our mobile pay bar package includes bar staff, glasses, bar fridge, ice, 1.5m black gloss bar structure, temporary event notice, general bar equipment and clearance of waste for recycling.

FREE BAR SERVICE

For the evening we can provide everything you need for a bar service and you just provide the alcohol, soft drinks and mixers.

This service includes bar staff, glasses, bar fridge, ice, general bar equipment.

Our 1.5m or 3m black gloss bar units are available to hire at an additional charge.



EVENTS

WEDDINGS

Kingfisher has many years of experience in all types of wedding catering and will work closely with you from your initial enquiry right up to when your last guest leaves at the end of your day.

Our aim for all of clients is very simple – to provide great food along with friendly and professional service and help ensure that your wedding day is a truly memorable one.

Kingfisher Caterers regularly operates from many of the leading and most beautiful wedding locations in the Hertfordshire and Buckinghamshire area and we can help you to select the perfect venue to complement our Wedding Breakfast Menu Selections.

Whether you have already selected a location or would like us to help you find the perfect wedding venue, our menus and services are designed to give you great choice and flexibility in the style of food that you choose.

As one of the leading wedding caterers in the region we pride ourselves in giving you as much flexibility and choice as possible to support your special day, along with carefully designed, seasonal menus.

As a specialist marquee caterer, we can work in many different and difficult environments and guarantee that whatever menu you choose, it will be presented to our exacting standards.

EVENT MANAGEMENT

Need a little extra help with the organization of your special day? Someone with experience in co-ordinating the finer details to ensure the smooth running of your day? All of this without expensive wedding planner fees?

EVENT MANAGEMENT

Need a little extra help with the organization of your special day? Someone with experience in co-ordinating the finer details to ensure the smooth running of your day? All of this without expensive wedding planner fees?

At Kingfisher we can help with all those details to make your day run seamlessly, taking the stress away from you and your family in the run up to your special day, allowing you to relax safe in the knowledge that everything has been taken care of.

As part of your catering quote we already offer you a Catering Manager, but we can also offer you an Event Manager who will not only manage the day, but co-ordinate all the lead up arrangements for the day, therefore managing your whole wedding in its entirety.

IN DETAIL WE CAN:

Meet up with you on several occasions before hand to discuss details, either at the venue or our offices.

Liaise with all suppliers in the lead up to your day and upon arrival on site, including marquee contractors, generator contractors, cake makers, florists etc.

Speak with DJ or band to arrange timings for sound checks and setting up times.

Liaise with site managers about timings and access to site.

Arrange safe clearance of site.

Speak to you before the day and get involved with finer details, candles to be lit, presents to be given out, dietary's requirements for guests.

We would be present during set up of the venue prior to the day to ensure everything is exactly how you wish.





CELEBRATION CATERING

Whether you have a selected venue or your event is at home, our menus and services are designed to give you great choice, seasonality and flexibility in the style of food that you choose to help make your event a day to remember!

We offer a full range of menus for your celebration to include buffets, BBQ's, canapés, mini bowls, finger buffets and sit down dinners and will work closely with you to design the perfect menu to compliment your day based on individual budgets and menu tastes.

VENUES

We are very proud to have established ourselves as a preferred caterer at a number of leading venues in Hertfordshire, Buckinghamshire, Bedfordshire and London.

Here are a few venues where we regularly undertake events, but as a specialist marquee and Tipl caterer, we are happy to work at any location within the region whether it be at home or another chosen venue.



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BROOK FARM

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We provide you with exclusive use of our stunning location so that you can create the wedding reception that you've been dreaming of.... Situated amongst arable farmland and adjacent to a beautiful lake, you and your guests will be able to enjoy the tranquil views and really soak up the beauty of having your reception in the great outdoors. The picturesque site is part of the Theobalds Park Estate (once owned by King James I) and there is ample space available for your reception, al fresco drinks and even a spot of croquet.



VENUE 360

If you haven't been to Venue 360 before, then we'd like to extend an invitation to join us for a coffee and a show round, and even if you have, we'd like to welcome you again!



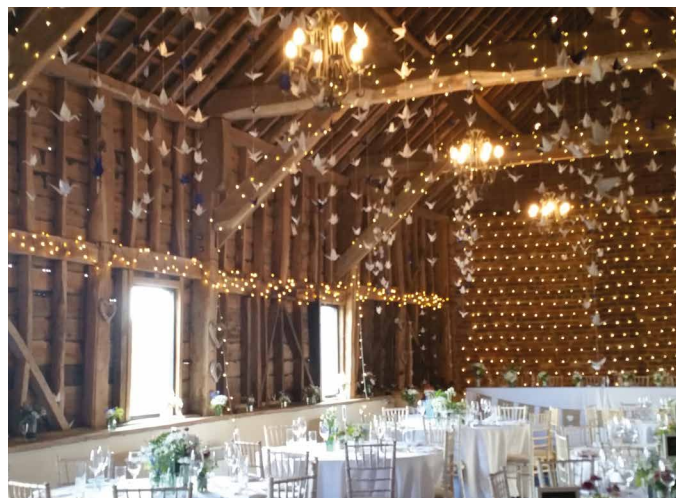
LODGE FARM

Here at Lodge Farm House, our guests are able to enjoy exclusive use of our beautiful mature gardens which provides a perfect setting for a stunning summer wedding. Set within 20 acres of rolling countryside, the gardens provide a tranquil and peaceful setting, offering the ideal canvas for you to create your perfect day.



DUNTON LODGE FARM

A truly exclusive, breath-taking outdoor venue that you can mould to make the wedding you've always dreamt of. The beautiful English garden provides the perfect base for any tipi or marquee wedding. With the family owned Victorian farmhouse nestled in the background, Dunton Lodge Farm provides the idyllic setting for any rustic or country wedding.



NEWTON PARK FARM

Guy and Ginny Hemsley are delighted to introduce The Barn at Newton Park Farm, a unique wedding venue set in enchanting grounds, totally secluded and located deep in the English Countryside. A venue that offers complete free reign.



EGGINGTON HOUSE

Eggington House is a beautiful manor house in the quintessentially English village of Eggington. With stunning formal gardens, enchanting woodland and wild pastures, Eggington House is the perfect setting for your special day.



BEAUMONT HALL

A beautifully presented Georgian Farmhouse. The perfect backdrop for your outdoor event surround by picturesque secluded grounds.



NORTH MYMMS PARK

Elizabethan splendour more than meets 21st Century expectations, at North Myms Park, Hertfordshire's very own hidden gem for weddings and events. Just 30 minutes from London, North Myms Park is one of Britain's finest country estates, set in several hundred acres of picturesque countryside.



TODDINGTON PARK

One of Britain's Historic Houses, this beautiful 30-acre wedding venue offers magnificent, breathtaking views of Bedfordshire at every turn – the perfect idyll to host your special wedding day. The house is Grade II listed Georgian with high ceilings and lots of natural light, as well as a variety of reception rooms.



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BUCKS RAILWAY CENTRE

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Buckinghamshire Railway Centre occupies an extensive site in rolling Buckinghamshire countryside. There is so much to see and do! Exhibits range from large express passenger locomotives to the humble shunting engine together with a host of smaller items recreating the golden age of steam.

•••
ELLIE & MATT
May 2022

•••
Dan, Laura, and all the team at Kingfisher were absolutely fantastic to work with for our wedding. The entire process, from initial enquiry through to tasting and the day itself was handled professionally and with attention to detail that made you feel that the Kingfisher team were genuinely excited to be part of our special day. No request was too big or too small!

•••
RICHARD &
CATHERINE
March 2022

•••
Kingfisher Caterers are a wonderful team to work with. My wife and I employed their services for our wedding day in March 2022 and they helped make our day so special. Not only was the food magnificent but the service was impeccable and personal.



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OUR MISSION STATEMENT

At Kingfisher Caterers we know that you are an individual with unique style, views and tastes. We appreciate that no one person is the same which is why we cater for your individual needs.

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901

EVENTS

302

VENUES

103,822

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PURPOSE