



Weddings

YOUR WEDDING YOUR WAY

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About Us

YOUR WEDDING YOUR WAY PHILOSOPHY

Hello from The Yes Chef Team!

Yes Chef Catering are a team of professional chefs who are committed to creating your wedding your way. Whatever your requirements, Yes Chef can source and deliver the day of your dreams.

You don't need to host your wedding celebrations in a traditional venue, find a location you love and we are there!

All we need is the location - whether that is your family's back garden, a deserted island with no electricity, your local pub or one of the fabulous wedding non catering venues throughout the North West. We can create and deliver **your wedding, your way.**

Who says you have to adhere to traditional wedding norms if you don't want to? While we can provide a fully served five course traditional wedding meal, we also offer other unique options, such as the classic Yes Chef BBQ. Yes Chef Catering offer you variety and uniqueness, allowing you to create a day suited entirely to you.

If you want to discuss celebrating safely at home, wedding food ideas or our wedding food menus, contact us on **0876843311** to arrange a meeting, zoom call or chat over the phone to discuss further.

“
WHATEVER
YOU WANT
WE CAN
PROVIDE
”



Your wedding, do it your way.

We work in partnership with the best teams and wedding providers to give you what you really want for your special day.

Remember it's your special day. You can have as formal or as casual dining as you like, the choice is yours.

We have taken great care in designing these wedding menus to allow for a great combination of flavours and textures. We can produce the flavours to suit your taste and your day - wedding buffet finger food, lavish dessert tables, five course seated dining.

You can also design your own menu and we will be more than happy to help you with this.

We only use the absolute best, locally sourced ingredients.

All our beef is from McCarron's of Raphoe. All beef is grass fed and 28-day dry aged with Himalayan salt.

Our seafood is sourced directly from my hometown of Killybegs where I use family connections and local knowledge to source the freshest seafood for you.

Visit our website for customer reviews and more ideas!

www.yeschefcatering.ie

ADD ON OPTIONS INCLUDE:

Evening supper reception

Next day after wedding party food

WWW.YESCHEFCATERING.IE

OPTIONS INCLUDE

- An amazing BBQ wedding, including beautiful meats and seafood cooked to perfection over hot coals. Served with fresh salads and potatoes. Our BBQ wedding dining starts at
- Formal seated dining. Choose from three, four or five courses. Reception on arrival, 4 course meal plus evening supper for
- Carvery dining - fine roast meats hand carved in front of your guests, served with all the trimmings. Two course carvery from
- Casual buffet dining - your choice of delicious curry's, lasagna, stroganoff, etc. served with rice, potatoes and salads. Prices start from
- Street food e.g. burgers, hotdogs, kebab, cones of chips

These are just some of the examples of the options available to you. Get in touch and talk to us about personal preferences, dietary requirements, add on's. We will work with you to create your dream wedding menu.

Why let the celebrations stop there? We can take care of all your catering needs for the day after.

Talk to us about:

- Breakfast / brunch / lunch,
- BBQ,
- finger food,
- hot fork buffet



“
WITHOUT LEAPS OF
IMAGINATION, OR
DREAMING, WE LOSE
THE EXCITEMENT OF
POSSIBILITIES.
DREAMING AFTER ALL,
IS A FORM OF
PLANNING.
”

Sample Menu

ON ARRIVAL

Tea/coffee
Handmade shortbread

SOUP

Chive and potato / crème fraiche.

MAIN

Tender roast aged sirloin of beef / buttered champ / Yorkshire pudding / Bordelaise sauce

DESSERT

Vintage baked Alaska / soft sponge / fruit / ice cream / chewy meringue.

Fresh Brewed Tea and Coffee

Sample Menu

ON ARRIVAL

Tea/coffee
Scones, jam, clotted cream, butter, fresh strawberries.

STARTER

Chicken and mushroom / puff pastry case / summer leave

MAIN

CHOICE OF TWO

18-hour slow cooked feather blade of Donegal beef / roast pumpkin puree / thyme and pearl onion jus

OR

Traditional roast turkey / honey and mustard glazed ham / savoury stuffing.

DESSERT

Trio of Handcrafted Deserts
Fresh Brewed Tea and Coffee

EVENING SUPPER

Tea/coffee
Freshly prepared sandwiches

BBQ Sample Menu

5 MAINS 2 HOT SIDE DISHES AND 4 SALAD SELECTIONS PLUS DESERT TEA AND COFFEE

MAIN

8oz prime steak burgers with brioche bun

Best Pork Butcher Sausages

Mediterranean chicken/ Lebanese flatbread

Slow cooked shoulder of pulled pork

Darne of salmon - cajun or plain

HOT SIDE DISHES

Hot Spanish potatoes

Buttered corn

SALADS

Creamy coleslaw

Green leaf salad

Pesto pasta

Beetroot carrot & hazelnut

Served with brioche buns, cheese, fried onions, tomatoes Sauces

DESSERT

Handmade luxury Irish ice cream
served in Italian style waffle cones with salted caramel sauce

FRESH BREWED TEA AND COFFEE

On Arrival

SOMETHING SWEET

Scones / jam / clotted cream, butter / fresh strawberries
Mini chocolate brownies
Mini eclairs
Handmade shortbread
Mini tarts lemon / banoffee
Selection of hand cut sandwiches

Fresh brewed tea / coffee

GRAZING TABLE

Irish cheeses
cured meats
handmade dips / including pesto and hummus
sun-dried tomatoes
pickles
fresh and dried fruit
salads
fresh herbs
chutneys
gourmet crackers
freshly baked bread
olives

Canapes

MEAT

*Shredded duck / wonton basket,
coriander / sesame oil*

*Baby Cesar / Cajun chicken,
parmesan shaving / sourdough
toast*

*Yorkshire pudding /braised beef in
kinnegar stout.*

*Beef sliders / onion jam, mature
cheddar / brioche bun*

*Sage and apple pork belly / black
pudding fritter*

*Creamy chicken and tarragon
bouchée*

*Chorizo and caramelized red onion
pigs in blankets*

*Sticky honey and soy chicken
skewers*

FISH

*Teriyaki salmon blinis mint and
coriander mayo*

*Smoked haddock cream fraiche
garlic toast*

*Crab and avocado salad balsamic
reduction*

*Curried king prawn spiced
poppadum*

VEGETARIAN

*Mexican cauliflower bites /
chive and sour cream*

*Beetroot tacos goats cheese
walnut crumb*

*Sun blushed tomato capers and
spring onion bruschetta*

Starters

Lime and coriander prawns / avocado and cucumber salad

Salt and chilli chicken / wok Asian greens

Salmon fish cake / grapefruit and caper salsa

Rosemary and garlic crumbed brie / mango compote

Spiced chicken / flatbread / cucumber and mint raita

Chicken and mushroom / puff pastry case / summer leaf salad

Cajun chicken Caesar salad / baby gem / smoked bacon / parmesan / sourdough croutons

Local Pickled beetroot / whipped goats' cheese / candied walnuts.

Duo of Smoked salmon and prawn / homemade wheaten / chive and lemon cream

Duck pate / Scarpello toast / onion jam

Clonakilty black pudding / free range soft egg / baby gem / apple crisps / mustard seed aioli

Soups

ALL SERVED WITH A CHOICE OF WHEATEN /
SOURDOUGH / CRUSTY ROLLS.

Lightly spiced carrot and parsnip / nutmeg cream

Classic creamy vegetable

Chive and potato / crème fraiche

Roast pepper and tomato

Carrot and coconut / chilli drizzle

French onion / cheese crouton

Creamy Chicken and mushroom

Killybegs seafood chowder

Raspberry with fresh watermelon

Gin and elderflower

Mango and crushed pineapple

Lemon with basil syrup

Green apple with lime zest

Sorbet



Mains

MEATS

18-hour slow cooked feather blade of Donegal beef / roast pumpkin puree / thyme and pearl onion jus

Tender roast aged sirloin of beef / buttered champ / Yorkshire pudding / Bordelaise sauce

10oz dry aged fillet steak / roast vine tomato / charred shallot / peppercorn and whiskey cream

Apple and sage roast pork / cider-soaked raisins / braised red cabbage

Chilli and coriander pork belly / sticky plum and ginger glaze / bok choy

Guinness lamb shank / whipped potatoes / fresh mint pesto



Mains

MEATS (contd.)

Rack of Irish lamb / parmesan and Dijon crust / rosemary and sea salt roast potatoes

Roast leg of local reared lamb / redcurrant jus

Traditional roast turkey / honey and mustard glazed ham / savoury stuffing

Pan seared supreme of chicken / bacon and cabbage mash / mustard seed cream

Stuffed Irish chicken / sundried tomato and olives / buffalo mozzarella melt / Parma ham crisp

Coconut and chilli chicken / fragrant rice / curry oil

Sticky orange glazed sliver hill duck breast / sweet carrot and parsnip crush / pan jus

Mains

FISH

Pan fried hake / chorizo and bean cassoulet

Baked fillet of salmon / herb crust / pea beurre blanc

Monkfish tail / spiced couscous crust / Thai broth

Pan fried fillet of salmon / tender stem broccoli / lime and parsley butter

Baked Hake / crushed baby potatoes and peas / sundried tomato hollandaise

VEGETARIAN

Linguini / Mediterranean roast vegetable / sundried tomato / basil oil

Risotto / wild mushroom / thyme

Risotto / walnut / honey / Cashel blue

Tartlet / goats cheese / caramelised red onion / fresh rocket



Kids Menu

Handmade chicken goujons / chips

Prime 4oz steak burger toasted bun / chips

Sausage mash gravy

Haddock goujons / chips

Authentic Italian lasagne / garlic bread

Half portion of main course available.



BBQ

MEATS

Quality butcher's pork sausages

Butchers select pork and leek sausages

Mediterranean chicken / Lebanese flatbread

Over night slow cooked shoulder of pork / BBQ sauce

Football special glazed baby back pork ribs

6oz dry aged ribeye steak / garlic and peppercorn butter

Honey mustard sticky pork chop

Maple and butter chicken wings

Chilli basil and fennel marinated chicken

Garlic and rosemary lamb cutlets

BURGERS

The Original - 6oz prime steak burger / mature cheddar / toasted brioche bun

The Smokey Joe - 6oz prime steak burger / pulled smoked bacon / smoked applewood cheese / BBQ sauce / toasted brioche

The Classic - 6oz prime steak burger / sauté onions / baby gem / slaw/ tomato / ketchup / toasted brioche

The Tirconail -6oz prime steak burger / football special pulled pork / kinnegar beer battered onion rings / toasted brioche

The Spicy Bird- marinated spicy chicken fillet / baby gem / red onion / garlic mayo / toasted brioche bun.

FISH

Chorizo and prawn skewers

Darne of salmon / lime and parsley butter

Blackened Cajun darne of salmon

Whole BBQ seabass lemon and sea salt crust

Line caught mackerel / gremolata.

VEGETARIAN

Potato skins / roast veg
couscous

Charred pepper / goats' cheese
/ pickled beetroot

Asparagus and halloumi
skewers / mint and lemon zest

SIDES

Spanish potatoes

Herb potatoes

Buttered corn

Roast Mediterranean veg

Garlic bread

Hand cut chips

SALADS

Leaf salad

Crunchy coleslaw

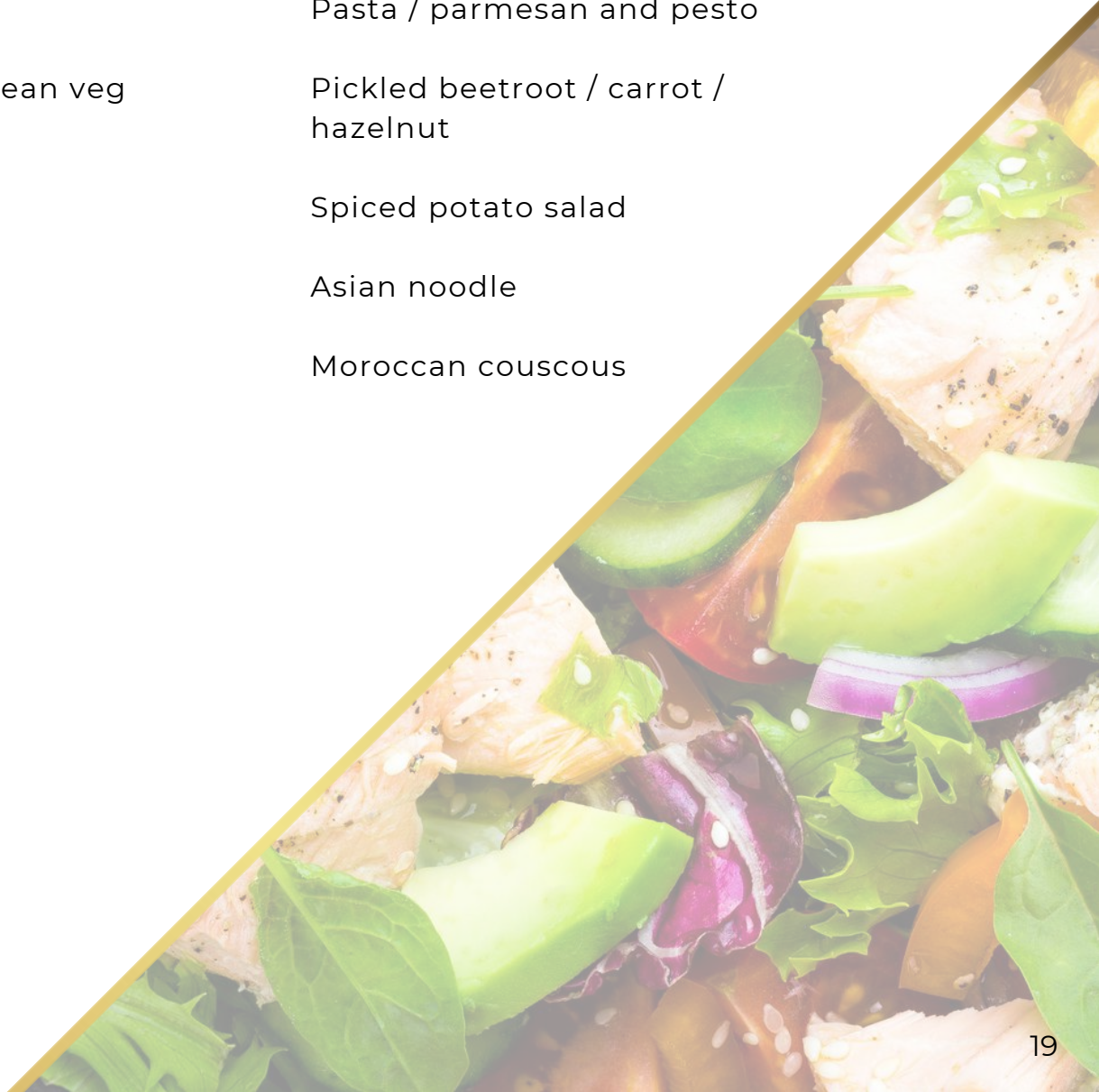
Pasta / parmesan and pesto

Pickled beetroot / carrot /
hazelnut

Spiced potato salad

Asian noodle

Moroccan couscous



Desserts

These are just a selection of the amazing desserts we provide.

If you have a favourite not on this list, we will be happy to make it for you on your special day

Lemon tart / fresh raspberries

Belgian chocolate brownie / peanut butter ganache

Meringue roulade / Raspberry and passion fruit cream

Pear and almond crumble / crème anglaise

Panna cotta / crushed pineapple / meringue drops

Sticky toffee pudding / butterscotch and banana sauce / Vanilla bean ice cream

Coconut and lime cheesecake / rum and raisin ice cream

Vintage baked Alaska / soft sponge / fruit / ice cream / chewy meringue

Small assiette

ASK ABOUT OUR DESSERT BUFFET TABLE
CHOOSE 5 FROM THE LIST
AVERAGE 3 PER GUEST

Raspberry and coconut brulee

Apple and blueberry crumble

Lemon tart

White chocolate panna cotta

Eton mess

Chocolate and orange bavarois

Fresh berry pavlova

Assorted cheesecakes.



Evening Supper

FINGER FOOD

Handmade chicken goujons / panko crumb

Honey and soy cocktail sausages

Chicken satay skewers

Mini pork sausage rolls

Homemade nachos / Spicy beef / sour cream

Duck hoi sin spring rolls

Salt n chilli chicken wings

BBQ chicken wings

Mini beef sliders / onion jam / mature cheddar

BBQ pulled pork sliders / football special glaze

Chicken and mushroom vol au vents

Freshly prepared sandwiches..

BUFFET BOWLS

Chicken curry

Creamy beef stroganoff

Authentic Italian lasagne

Salt'n'chilli chicken

Thai green chicken curry

Served with chunky chips and steamed rice.

CONE OF CHIPS WITH...

Mini beef sliders / mature cheddar

BBQ pulled pork sliders / apple chutney

Handmade chicken goujons / panko crumb

Haddock goujons / beer batter

Pork and leek sausages / honey Dijon

Mini bacon bap / ketchup.



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