



## *Weddings By Mimosa*

At Mimosa we don't believe in the hard sell. A catering offering that is perfect for you takes into account many things: delicious food you & your guests will love, your venue, the flow of the day, the atmosphere you dream of & fitting all of these things perfectly into a budget that you are comfortable with. We are more than happy to work with you to find a menu suggestion for the day that suits all of these things.

With over 20 years of catering experience, Mimosa brings you menus developed & created by our team of chefs & taste experts. Impress your guests with exquisite tasting fresh & seasonal handmade canapés, finger foods, hot & cold buffets or let us create a bespoke menu.

We are happy to work in dry venues, with no kitchen equipment on site & can bring a large range of tableware, furniture & linen along with our great team of event staff.

Our bills are fully itemised so you can see exactly what each product costs. Create a menu & service plan that delivers delicious food, the perfect atmosphere & is within your budget. We can't wait to help you start planning your wedding!

## *Venues we work with:*

The Art & Ecology Pavilions Mile End • Beckenham Place Mansion • Clissold House  
Dulwich Picture Gallery • Dulwich College \* Greenwich Yacht Club  
The Foundry Vauxhall • Hackney House Hackney Town Hall • The Manor at Bickley  
Myatts Field • The Pump House at Battersea • Stoke Newington Town Hall • Trinity Buoy Wharf



## Sample Canapé Menus

Starting from £9.50 per person

### Spring / Summer

Duck, pomegranate & mint yoghurt blini  
 Cantaloupe melon, cured ham & fresh mint  
 Smoked salmon & crème fraîche blini  
 Crispy pitta with feta, watermelon & harissa

### Autumn / Winter

Crab, lime & ginger fishcake  
 Confit duck rilette & onion on brioche  
 Slow roast pork belly with orange & star anise  
 Spiced pumpkin arancini

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## Sample Sit Down Menus

Two course menu starting from £24.50 per person

### Starters

Goats cheese mouse, roasted beetroot, pickled radish, walnut & crisp breads  
 Smoked chicken, charred spring onion, roast cherry tomatoes, quail egg & celeriac remoulade  
 Salmon terrine served with crisp breads, watercress salad, lemon dressing & creme fraîche

### Main

Roast chicken breast, potato croquette, butternut squash puree, watercress, roast chestnuts  
 Fillet of Lamb & braised shoulder, fondant potato, cauliflower, roast carrot & crispy shallot  
 Pan fried sea bass, crab tortellini, cavolo nero, celeriac & braised tomato

### Dessert

Lemon Tart with fresh raspberries and raspberry coulis and creme fraîche  
 Vanilla cheesecake with strawberry and elderflower  
 Coffee & chocolate Tiramisu



## Mediterranean Feast by Mimosa Foods

Our Feast menus are the perfect meal for family celebrations & weddings. They can be served on a buffet or family style & will offer your guests a selection of vibrant tasty dishes. Choose from a starter selection followed by a main & sides from £22.50 per person.

### Go Start

#### Sharing boards with:

- Beetroot & mint hummus
- Za'atar & cucumber yogurt dip
- Smoked aubergine & toasted almond  
- Flatbreads

#### Choose one from below:

- Grilled mackerel, za'atar tomatoes & tahini
  - Crispy honey & cumin chicken wings
- Tahini & ginger chicken with lemon yogurt
  - Roast figs with ricotta & spiced honey
    - Garlic, lime & chilli roast prawns
- Grilled halloumi, molasses & pomegranate
- Aubergine & red pepper with tahini dip

#### Choose one from below :

- Roasted peppers, feta & pistachio
- Marinated aubergine with harissa yogurt
- Garlic olives & artichokes with confit lemon

### Cold Mains

#### Choose one from below:

- Ras el hanout beef, capers, almonds & harissa yogurt + £3 pp
- Cumin, garlic & molasses roast chicken
- Za'atar salmon & mint yogurt +£3 pp
  - Feta, pea & mint frittata
  - Spiced spinach & squash filo

#### Choose three from below:

- Seeded Israeli couscous & pomegranate
  - Herb tabouli & yogurt
  - Pumpkin, lentil, feta & mint
  - Chickpea, cauliflower & raisin
- Courgette, aubergine, wild rice & orange
  - Roast red pepper, courgette & mint
  - Watermelon, feta, mint & rocket
    - Fennel, orange & carrot

### Hot Mains

\*Choosing hot mains requires kitchen & service staff

#### Choose one from below:

- Roast lamb, feta, mint & pomegranate + £4 pp
- Braised chicken with saffron & olives
  - Beef brisket with harissa yogurt, toasted almonds & capers +£3 pp
    - Roast salmon with ginger, lime & coriander +£3 pp
- Peppers with tabouli & sumac yoghurt
  - Baked Aubergine with capers, raisins & hazelnuts

#### Choose three from below:

- Green beans with caramelised onions
  - Warm herb tabouli with capers
- Roast herb cauliflower & pistachios
- Spiced kale with raisins, hazelnuts & pomegranates
- Roast vegetables with chilli & lemon
- Butternut squash, feta & gremolata
- Buttered roast potatoes with lemon



## Italian Feast by Mimosa Foods

Our Feast menus are the perfect meal for family celebrations & weddings. They can be served on a buffet or family style & will offer your guests a selection of vibrant tasty dishes. Choose from a starter selection followed by a main & sides from £22.50 per person.

### To start

#### Sharing boards with

- Homemade pesto
- Fragrant tomato aubergine dip
  - Mixed olives
- Ciabatta & breadsticks

#### Choose three from below:

- Prosciutto San Daniele
  - Fennel salami
  - Spicy chorizo
  - Milano salami
- Peppercorn pâté
- Fior di Latte Mozzarella
- Ricotta with lemon & basil
  - Pepperabica
- Marinated aubergines
- Marinated courgettes

### Cold Mains

#### Choose one from below:

- Garlic rosemary Porchetta with aioli
- Sage garlic roast chicken with aioli
  - Poached salmon with lemon dill mayo + £3 pp
- Thyme, mustard & garlic roast beef +£3 pp
- Feta, sun dried tomato & basil quiche
- Spinach, squash & garlic filo parcel

#### Choose one from below:

- Wild rice, mushrooms, garlic & spinach
  - Potatoes, pecorino & mint
- Sweet potato & roasted red peppers

#### Choose two from below:

- Tomatoes, olives, cucumber & feta
- Green beans with caramelized onions
  - Fennel, orange & carrot
  - Courgettes, lemon & mint
- Roast beetroot, mint, parmesan & rocket

### Hot Mains

\* Choosing hot mains requires kitchen & service staff

#### Choose one from below:

- Garlic rosemary Porchetta with aioli
  - Italian sausage stew
- Garlic rosemary salmon in pastry w/ aioli + £3 pp
- Thyme roast lamb, roasted tomatoes & jus + £4 pp
  - Baked peppers, Halloumi, apricot & pine nuts
  - Stuffed artichoke with olives, tomato & pepper

#### Choose one from below:

- Parmesan crusted cream potatoes
- Antipasti rice, sun-dried tomatoes, capers & herbs
  - Sweet potatoes in garlic & rosemary
  - Herbed roast potatoes

#### Choose two from below:

- Roast squash with garlic & lemon thyme
  - Root vegetable ratatouille
- Aubergine, roast tomato, kale & herbs
- Courgettes, green beans & lemon butter
  - Roast cauliflower with pumpkin seeds
  - Butter courgette flower (seasonal)



## British Feast by Mimosa Foods

Our Feast menus are the perfect meal for family celebrations & weddings. They can be served on a buffet or family style & will offer your guests a selection of vibrant tasty dishes. Choose from a starter selection followed by a main & sides from £22.50 per person.

### To start

*Ploughman's sharing board with:*

- Vintage cheddar cheese
  - Relishes & pickles
- Garden salad and crusty bread)

*Choose one from below:*

- Cured British Meats
- Honey & mustard roast ham
- Peppered mackerel & citrus mayo
- Smoked salmon with dill cream
- Marie Rose cold water prawns
  - Coronation chicken
    - Slices of Brie
    - Slices of Stilton
  - Garden mushroom pâté

*And choose one from below:*

- Classic Scotch egg
- Cheddar & apple sausage roll
  - Classic pork pie
- Vegetarian scotch egg
  - Summer pea mint dip
- Beetroot & horseradish dip
  - Potted egg with cress

### Cold Mains

*Choose one from below:*

- Lemon & thyme roast chicken
- Rosemary & garlic roast beef + £3 pp
- Roast pork fillet with sage & apple
  - Roast salmon, cucumber & dill + £3 pp
- Garden pea & cheddar quiche
- Spinach, pumpkin & pine nut filo

*Choose one side from below:*

- Pearl barley, broccoli & toasted almond
- Potato salad, caper, egg & parsley
  - Lentil, courgette & lemon
- Tomato, quinoa, cucumber & dill

*Choose two salads from below:*

- Lemon herb green beans
  - Apple & fennel slaw
- Watercress, spinach, beetroot & horseradish
  - Cucumber & baby spinach with lemon herb dressing

### Hot Mains \*

\* Choosing hot mains requires kitchen & service staff

*Choose one from below:*

- Shoulder of lamb & rosemary garlic crust + £4 pp
- Roast beef & Yorkshire pudding + £3 pp
- Roast corn fed chicken with glazed onion
- Roast pork belly with apple & thyme jus
- Orange & honey roast salmon + £3 pp
  - Mushroom & spinach Wellington
  - Root vegetable & rosemary stew

*Choose one side from below:*

- New potatoes with sea salt chive butter
  - Duck fat roasted potatoes
  - Rosemary garlic sweet potatoes

*Choose two from below:*

- Apple & fennel slaw
- Honey & hazelnut roast root vegetables
  - Roast squash with spinach & garlic
- Braised fennel, broccoli & green beans
  - Cream minted garden peas
- Smoked Cheddar cauliflower cheese



## *Other meals & Dry Hire Facilities*

### *Evening Snacks*

You can also add on an evening snack menu from £5 per person. Two examples are below:

A selection of the following (2 per person)

- Chicken or Vegetable Moroccan Briouats
- Toulouse Sausage & Dijon mustard rolls
- Mini jackets potatoes served with chive crème fraîche
- Single serving crudité selection with tzatziki or hummus

OR

- Antipasti and cheese boards served with a crusty baguette selection

### *Desserts & Cheeseboards*

We have a wide selection & can suggest choices that match your menu & atmosphere. Some favourites are Eton mess, plum tart (pictured), & peach creme brûlée. Dessert canapés from £2, full size desserts from £4.50 & dessert tables from £5, all price per person. We can also provide tea & coffee from £3.50 per person which includes all equipment & crockery

### *Dry Hire Venues*

If your venue has no kitchen facilities and no furniture then we are happy to provide this but it will add a little onto your bill. Every menu and venue is a little different but a rough guide is below

- Kitchen equipment rental for a hot buffet for 60: £350
- Kitchen equipment rental for a full service: £600
- Tables/ chairs: £12 to £16 per person, dependent on layout & table sizes.

# Testimonials

We strive to wow you and your guests with our food and impeccable service.  
Read just a few of the reviews from our happy customers.



## Eleanor & Ralph Trinity Buoy Wharf

*" We approached several caterers before settling on Mimosa, and were quoted significantly higher prices for menus that didn't look half as nice. We couldn't be happier we chose to go here, and would recommend them in the strongest terms to anyone looking for a wedding caterer. "*

## Ross & Suzie Pump House Battersea

*" We have to say that all the food that was prepared for our wedding in the middle of a park was amazing! We would not hesitate to recommend Mimosa to anyone in need of an excellent catering company ."*



## Joe & Jo Greenwich Yacht Club

*" We just wanted to drop you both a quick note to say thank you again for a doing such a great job at our wedding function. The day ran seamlessly, we all loved the food, our guests are still talking about how good the beef was!! ."*



# Picture Gallery

Mimosa can cater Weddings & Special Events of all styles and sizes. We would be honored to help you plan your special day and look forward to hearing from you.

