



CATERING FOR EVERY OCCASION



ABOUT US

Director **Charlie Thellusson**, has worked in some of the UK's leading kitchens, Hambleton Hall, Chewton Glen and Le Gavroche to name a few. He set up The Red Olive Catering Company in 2001 and since that time the company has gained an exceptional reputation for innovative fine cuisine and first class service.

Executive Chef **Eamonn Redden** has gained a wealth of experience over the last 25 years working in some of the country's finest hotels and restaurants and in 1987 he was awarded The Master Chefs of Great Britain Young Chef of the Year.

Wine guru **Jean-Christian Gouy de Muyncke** also runs our Front of House operation and brings a sense of charm and French flair to all of our events.

Originating from Perigueux, the home of foie gras and truffles, need we say more?

Caroline Hill and **Jane Booley** keep things running smoothly in the office. They have all job details at their fingertips and can be contacted by telephone or email if you have any worries or queries.

All our events are supervised by Jean-Christian Gouy de Muyncke, Eamonn Redden or Charlie Thellusson.

Red Olive Catering | Unit 1 Clarke Street | Derby | DE1 2BU

T/F: 01332 331866 | E: chef@theredolive.co.uk | www.theredolive.co.uk



SAMPLE MENUS

All our catering is tailor made to your individual requirements & number of guests.

Competitive prices for larger parties

Canapé Menus

Our canapé packages are based on a minimum number of 30 guests & include all service & kitchen staff & glassware

Pre reception canapés

Thai fish cakes with a sweet chilli dip
Thai beef in a refreshing cucumber cup
Smoked salmon & rocket mini wraps with lemon & black pepper
Cherry tomato, mozzarella & black olive skewers with fresh pesto (v)

Sample Canapé Reception

Ideal for parties or corporate functions

Cold

Creamy mushroom bruschetta (v)
Cucumber cups filled with tuna, sun dried tomatoes & basil
Beef carpaccio with Parmesan & virgin olive oil
Mini choux with roasted vegetable tapenade (v)

Hot

Feta, cumin & cous cous fritters with a yoghurt dip (v)
Thai fish cakes with sweet chilli dip
Sausages with honey mustard
Roasted new potatoes with smoked haddock & crème fraiche

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Sample Substantial Canapé Reception

Cold

- Mini cheese scones with cream cheese & chives (v)
 - Smoked salmon & rocket mini wraps with lemon & black pepper
 - Thai beef in a refreshing cucumber cup
- Cherry tomato, mozzarella & black olive skewers with fresh pesto (v)
- Tandoori chicken strips with shaved cucumber
- Chicken liver parfait toasts with gherkins

Hot

- Vegetable Samosas with a raita dip (v)
- New potatoes stuffed with smoked haddock & crème fraîche
 - Devils on Horseback (prune stuffed with mango chutney, wrapped in bacon)
 - Mini lamb burgers with mint yoghurt
- Toasted goats cheese & onion jam crostini (v)
- Salmon teriyaki on a bed of julienne vegetables, served in an attractive china spoon

Sweet

- Vanilla crème brulee pot
- Lemon cheesecakes
- Strawberries dipped in white & dark chocolate

Sample Bowl Food Menu

Main courses in miniature

Bowl Food

- Chicken Caesar Salad with parmesan & anchovies
- Oriental prawns on papaya & bean shoot salad
 - Fragrant green Thai chicken curry
 - Saffron lamb & sweet potato tagine with pistachios & sultanas
- Wild mushroom risotto with toasted pine nuts



Our packages include all service & kitchen staff for the meal; all necessary kitchen equipment, all crockery, cutlery for the reception & meal, top quality white linen table cloths for guests' tables & white linen napkins.

Sample Menu 1

Starter

Wild mushroom soup with truffle oil

Main Course

Lemon & thyme chicken
White wine sauce
Rosti potato & a selection of glazed baby vegetables

Dessert

Hot chocolate fondant with vanilla bean ice cream
& Valrhona chocolate sauce

Coffee & chocolates

Sample Menu 2

Starter

A tian of salmon Gravavlax with celeriac remoulade, avocado, rocket & balsamic dressing

Main Course

Fillet of Beef topped with a red wine sauce
green beans wrapped in pancetta, whole glazed carrots
& chateau potatoes

Assiette of Desserts

Vanilla crème brulee, mini summer pudding
& chocolate marquise
Served with raspberry coulis & clotted cream

Coffee & chocolates



Sample Menu 4

Two Course Hot Buffet

Thai Green Chicken Curry
Beef in Guinness with mushrooms
Butter bean & tomato cassoulet
with spinach, mushrooms & thyme croutons (v)

Basmati Rice
Creamed potato
Selection of vegetables

Desserts

Vanilla crème brullee tart
Strawberries & cream
Lemon tart

Cheese

We offer a variety of cheeses served with grapes, celery & cheese biscuits & depending on your choices we are happy to provide you with a quotation.
Please ask for details

Sample Menu 5

Two Course Cold Buffet

Price includes all table settings for round tables

Poached Scottish salmon
Jubilee Chicken tossed with caramelised onions,
roasted almonds, apricots & a creamy mayonnaise
Marinated vegetables with red pesto (v)

Salads

Tomato, cucumber & Lingurian olives
Wild rice salad with crunchy vegetables
& a creamy dressing
Mixed seasonal leaves
Beetroot & orange topped with soured cream & chives

Desserts

Lemon cheesecake
Panna cotta with passion fruit coulis
Selection of fine British cheeses & biscuits



Sample Menu 6

Formal Barbecue

Price includes all table settings for round tables

From the grill

Selection of quality sausages
Rump of Beef steaks
Jamaican Jerk chicken
Grilled red pepper & goats cheese (v)
Salmon fillets marinated in white wine
& herbs wrapped in foil

Salads

Hot new potatoes with melted butter & chopped herbs
Beetroot & soured cream salad with chives
Roasted tomato & olive salad
Mixed leaves
Carrot & apple salad with orange & sultana dressing

Desserts

Strawberries & cream
Lemon tart
Chocolate Cheesecake

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Evening Food

*Perfect to serve at the conclusion of the day
following your wedding Breakfast*

Evening Sample Menu 1

Hot Carved/bacon & sausage sandwiches
Roast Beef, Pork with crackling, Lamb

Any two of the above in crusty bread rolls with
English Mustard, Horseradish Sauce, Mint Sauce,
Apple Sauce, Tomato Ketchup, etc

Evening Sample Menu 2

Cheeseboard with grapes, celery & cheese biscuits
A selection of 5 cheeses

Evening Sample Menu 3

Cold Finger Buffet
Menu to be agreed

Evening Sample Menu 4

Cold or hot folk buffet
Menu to be agreed

ALTERNATIVE CANAPÉ OPTIONS

Parmesan scones with mascarpone, sun blushed tomato & basil (v)
'Bruschetta', warmed garlic fried toasts, sun blush tomatoes, torn basil, virgin olive oil (v)
Cauliflower & coriander Pakoras with mango yoghurt
Charred asparagus spears, hot parmesan velouté (v)
Smoked salmon tartare with shallots, dill & soured cream on blinis (v)
Gazpacho shots with poppy seed & paprika twists (v)
Chinese spoon with flash fried salmon, butter bean mash, coriander oil
Prawn cocktail in mini cornets served on a painter's palate
Oriental fish cakes with coriander, lemongrass & a dipping sauce
Scallops wrapped in pancetta with rosemary oil
Mini zucchini frittatas with soured cream & fresh chives
Thai coconut prawns with sweet chilli sauce
Wasabi tiger prawn sushi rolls with teriyaki dip
Hot Manchego & chorizo en croute
Mini popudums with chicken tikka, diced cucumber & fresh coriander
Laila's lamb kofta with spiced yoghurt
Baby roast potatoes stuffed with crisp streaky bacon & gruyere
Corn fed chicken, pine nut & onion seed kofta
Prosciutto & sage chicken skewers with red pepper aioli (v)
Drop scones with bacon & maple syrup
Char grilled fillet mignons of beef with béarnaise sauce



ALTERNATIVE STARTER OPTIONS

Smoked haddock & gruyere twice baked soufflé
Age matured gruyere & spinach twice baked soufflé
Chilled white & green asparagus veloute
Gravadlax salmon marinated in, orange & dill served with sour cream & Irish soda bread
Fresh fish cakes with mirin dipping sauce
Crab, saffron & leek tart served warm with radicchio leaves
Individual Tian of shaved Parma Ham with Vegetables a la Greque & parmesan crisps
Seared beef Carpaccio with beetroot & avocado in a citrus dressing
Sweet potato gallettes topped with goat's cheese, homemade tomato chutney & micro cress
Loch Fyne hot smoked salmon tarte fine with lemon scented crème fraiche & caviar
Potted Goosnargh chicken & duck with green peppercorns, bramley apple chutney, sour dough bread
Lobster & crayfish with quail egg mayonnaise & asparagus jelly

ALTERNATIVE MAIN COURSE OPTIONS

Noisette of Lamb with fresh Rosemary jus
Duo of cutlet & confit shoulder chump of lamb with a tarragon béarnaise sauce
Cannon of venison with apple & juniper puree
Rack of lamb topped with a minted crust
Warm halibut salad with wild mushrooms, roasted beetroot & baby onions
Roasted beef fillet with watercress & mustard sauce
Roast pork belly with spiced red plum, ginger & rhubarb relish, pork jus
Artichoke, spinach & sweet potato tagine (v)
Free range chicken fillet with lemon & thyme with summer vegetable pilaf & leek mousseline
Roast sirloin of beef au poivre with dauphinois potatoes
Seared Gressingham duck breast with orange & star anise
Corn-fed chicken breast with chive mash & taleggio cream
Whole roasted lobster with citrus butter & julienne of vegetables
Scottish salmon baked en crouete with crushed new potatoes & horseradish Beurre blanc

Vegetarian options

Courgette dauphinois with a white bean puree, confit of garlic & tomato jus (v)
Wild mushroom, leek & artichoke cannelloni with a porcini mushroom sauce (v)
Grilled goats cheese, piquillo peppers, asparagus, baby onions, rocket leaves & balsamic jus (v)
Baked aubergine & potato parmigiana with mozzarella & tomato with parmesan curls (v)
Roasted pumpkin, feta cheese, spinach wellington with watercress sauce (v)
A risotto of baby vegetables in a creamy Parmigiano reggiano sauce



ALTERNATIVE POTATO & VEGETABLE ACCOMPANIMENTS

Swiss Potato & Celeriac rosti
Mashed potato with various additions
Grated potato dauphinois
Roasted fondant potatoes
Saffron braised potatoes
Bay roasted hasselbacks
Haricot mash with walnut pesto
Butterbean cassoulet
Parmesan & garlic gnocchi
Carrots & beetroot with North African spices
Fire roasted vegetables in a light dressing
Wilted Spinach mousse with lemon, cumin & black pepper
Green bean bundles wrapped in pancetta
Julienne of carrots, celeriac & courgette
Caramelised chicory with brown sugar
Flemish style red cabbage
Sweet potato gratin



ALTERNATIVE DESSERTS (INDIVIDUAL)

Chocolate fondant with vanilla bean ice cream sorbet & chocolate sauce

Tian of summer pudding with red fruits & clotted cream

Tasting plates of miniature desserts-make up your own by picking 3 desserts of your choice

Rubico-dark chocolate mousse with pistachio mousseline, raspberry compote & chocolate biscuit

Panna cotta with strawberry compote & lemon shortbread

English trifle with red fruits, homemade custard, whipped cream & laced with lashings of sherry

Swiss savarins soaked in rum syrup & filled with Chantilly cream & summer fruits

White chocolate mousse served in a chocolate tear drop case with Clementine crème anglaise

Soft baked brown sugar meringues passion fruit soup, mascarpone & fresh mangoes

Fig & pistachio frangipane tart served with vanilla bean ice cream & cardamom custard

Individual lemon meringue pies with extra thick poring cream

Bread & butter pudding made with brioche & double cream

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ALTERNATIVE EVENING FOOD OPTIONS

Some of our most popular Moorish dishes ideal for later on in the evening

Fish & chips served in cornets with fresh tartare sauce

Hot roast joints of meat carved by the chef served in soft floured rolls

Small bowls of tikka chicken/lamb jalfrezi/sag aloo dhal with pilau rice & banana chutney

Mini pizzas with mozzarella, spicy sausage & plum tomatoes

Bacon & sausage sandwiches with tomato ketchup

Chicken shish kebabs with shredded lettuce & mint yogurt served in pitta bread

Mini sausage & mash with onion gravy

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