



M.P. Catering
— & EVENTS —

Catering for all occasions.

High Quality, Professional and Experienced Catering & Events Services

Whatever the venue or size of your wedding, party, launch or corporate event, you are in the best hands with M.P Catering. Discover our wide variety of menus, from knife & fork buffets, to hog roasts, to afternoon teas.

04

Functions

Let your guests indulge in our 4-course function menu

05

Knife & Fork Buffets

Perfect for corporate event or a family celebration

06

English Ploughman's & Hog Roasts

Wow your guests with our delicious hog roast special

07

Finger Buffet & Canapés

Delicious delicacies, ideal for large events

08

Afternoon Tea

Indulge in our homemade scones, sandwiches & sweet treats

10

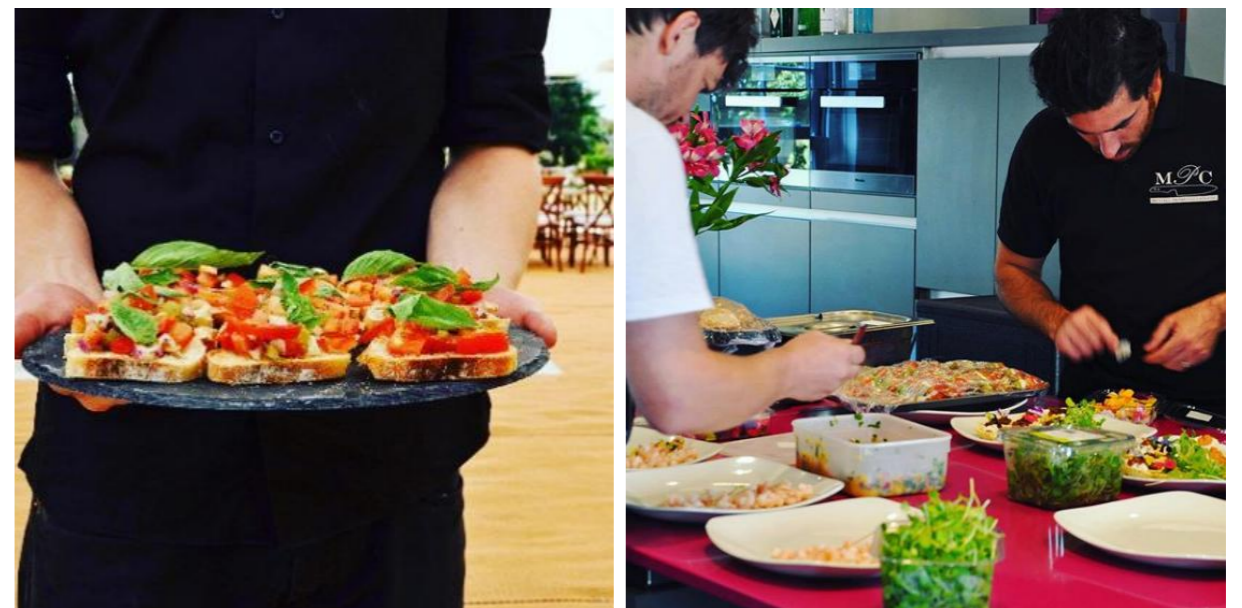
M.P. Catering & Events

Discover more about our catering & event services

“ Michael made sure we were looked after throughout the evening and the food tasted incredible, we can't thank him and the team enough for doing such an amazing job!

To say it was exceptional is an understatement

Brilliant organisation and communication, made our party even more special with the high quality of freshly cooked food on offer, would highly recommend!

”

Starters

Seasonal Soup of the Day (Soups available on request)
Italian Meatballs, Tomato Ragù and Parmesan shavings
Chicken Liver Pâté, Red Onion Chutney and House Toast
Red Onion & Stilton Tart
Creamy Garlic Mushrooms with Balsamic Bruschetta
Thai Fishcakes with Sweet Chilli Dipping Sauce
Classic Prawn and Avocado salad
Tomato and Mozzarella salad (Caprese)
Parma Ham and Melon
Other choices available on request.

Mains

Chicken Supreme with Sun-dried Tomato cream
Sausage Meat stuffed Chicken Breast with Stilton and Mushroom sauce
Braised Steak Pizzaiola (slow roasted Beef with rich Tomato sauce)
Pan Seared Medallions of Pork with Marsala Wine and Mushroom sauce
Pork Saltimbocca (Pork topped with Parma Ham and Fontina Cheese) with Butter and Sage sauce
Slow cooked Belly of Pork, Potato Purée, Black Pudding Crumb and Apple Compote
Lamb Rump with Dauphinoise Potatoes, Minted Peas and Red Wine Jus (£6 supplement ph)
7/8oz Fillet Steak with Vine Cherry Tomatoes, Tenderstem Broccoli, Hand-cut Chips and Peppercorn sauce (£10 supplement ph)
Pan seared Salmon with crushed New Potatoes and spiced Prawn butter (£2.50 supplement ph)
Oven baked Cod Loin, Chorizo and Spinach Potatoes and Cauliflower Purée (£2.50 supplement ph)
Vegetarian options available on request.

Roast Meats

Roast Meats served with all the trimmings:
Beef Topside
Striploin of Beef (£3.95 supplement ph)
Roast Chicken
Breast of Turkey
Roast Gammon
Roasted Leg of Lamb (£2.50 supplement ph)
Roast Loin of Pork

Desserts

Triple Chocolate Brownie
Apple & Mixed Berry Crumble
Caramel Apple Crumble Tart
Traditional Bread & Butter Pudding
Sticky Toffee Pudding
Chocolate Profiteroles
Mango and Passion fruit Pavlova
Cheese and Biscuits

Various Cheesecakes available on request.

Two courses **£17.95**
Three courses **£22.95**
Four courses **£25.95**

Select a set menu of 2 dishes from each course. This requires a pre-order table breakdown. Supplements will be added accordingly. Please advise us of any dietary requirements.

Hot Knife & Fork Buffet

Select 3 dishes from the below main dishes & desserts.

One Course **£13.50**
Two Courses **£15.50**

All main dishes are served with a choice of salad, naan bread, garlic bread, crusty bread, poppadoms & pickles, new potatoes, vegetables or chips.

Chicken Rogan Josh
Chicken Korma
Beef Bourguignon
Chicken & Sun-dried Tomato Cream
Classic Italian Lasagne
Mediterranean Vegetable Lasagne
Spinach & Chickpea Curry
Chilli Con Carne
Potato Topped Fish Pie
Cottage Pie
Shepard's Pie

Desserts

Triple Chocolate Brownie
Apple & Mixed Berry Crumble
Caramel Apple Crumble Tart
Traditional Bread & Butter Pudding
Sticky Toffee Pudding
Chocolate Profiteroles
Mango and Passion fruit Pavlova
Cheese and Biscuits
Various Cheesecakes available on request.

Cold Knife & Fork Buffet

£12.50 per head

Selection of Classic & Continental Meats
Bread Selection
Cheese & Biscuit Platter
Pate
Coleslaw & Salads
Whole dressed Salmon & King Prawns (market price ph)



English Ploughman's

£12.95 per head

Sliced Rare Roast Beef
Honey Glazed Gammon
Sliced Chicken
Cheese Selection
Prawn Marie Rose & Avocado
Pickled Onions
Huntsman Pork Pies
Scotch Eggs
Green Salad
Classic Coleslaw

Hog Roasts & Salads

£11.95 per head

Slow cooked and hand-picked Hog
Homemade Stuffing cooked in Hog's juices
Classic Apple Sauce (other condiments available)
Soft or Crusty Baps

Selection of Salads:

New York Slaw
Roast Pepper Salad
Cherry Tomato & Red Onion Salad
Rocket & Parmesan Salad
Dressed Mixed Leaf Salad
Potato & Chive Salad
Pesto Pasta Salad



Canapés

Choose three dishes from the below

£11.95 per head

Lamb Kofta, Coriander Naan & Raita
(also available in Paneer style)
Brie & Mango Tartlets
Salmon Mousse, Smoked Salmon
& Salmon Caviar Tartlet
Chorizo, Olives & Sun Blush Tomato Skewers
Feta, Mint & Watermelon Skewers
Thai Fishcakes with Chilli Dipping Sauce
Classic Italian Meatballs with Spicy Tomato Salsa & Parmesan
Mini Yorkie, Sliced Beef, Horseradish & Mini Toad in the Hole
Goats Cheese & Red Onion Tartlet
Stilton & Red Currant Parcel
Tomato & Basil Bruschetta with Balsamic Crostini
Wild Mushrooms with Pea & Parmesan Arancini
Duck Spring Rolls
King Prawns, Mango & Chilli Salsa
Crab Blinis
Bocconcini (Mini Mozzarella) Pesto Skewers
Hoisin Glazed Chipolatas
Chicken Satay Skewers

Finger Buffet

6 choices **£9.50**

8 choices **£11.50**

10 choices **£11.50**

Add tray baked desserts for an additional £1.50 ph

Selection of Sandwiches - add wraps for an extra £1 ph
Pork Pies
Sausage Rolls
Sage & Red Onion Rolls
Quiche Selection
Chicken Goujons
Tandoori Chicken Skewers
Soy Glazed Chipolatas
Indian Selection



Afternoon Tea

Select a dish from the below.

£11.95 per head

Savoury Items:

Choose 3 the following sandwich flavours

- Egg & Cress
- Hand Carved Ham & Pickle
- Smoked Salmon & Cream Cheese
- Coronation Chicken
- Beef & Horseradish Mayo
- Mature Cheddar & Red Onion Chutney
- Tuna & Cucumber
- Prawn Marie Rose
- Cheese & Tomato

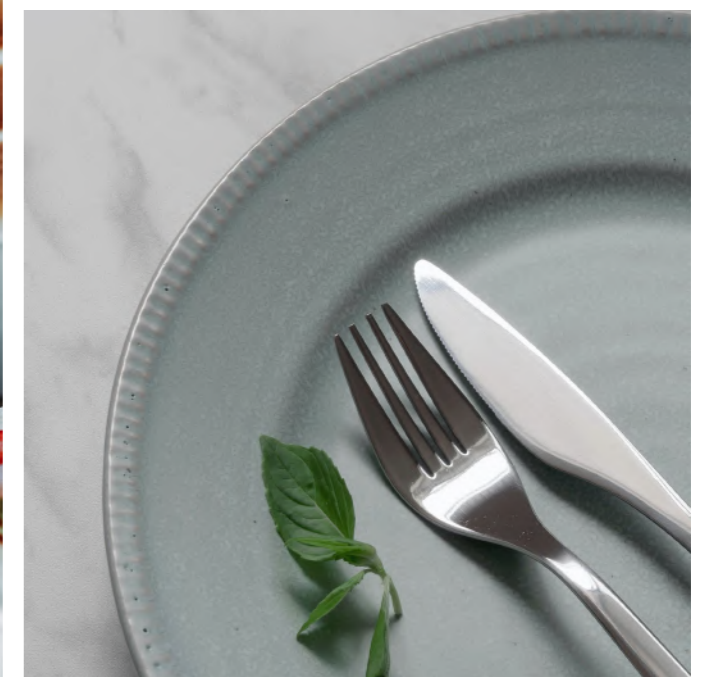
Choose from 2 of our savoury items

- Homemade Sausage Rolls (Vegetarian available on request)
- Quiche Selection
- Spanish Frittata
- Marinated Chicken on the Bone
- Scotch Eggs
- Lemon & Garlic Chicken Skewers
- Savoury Scones - Parma Ham, Mozzarella, Sun-blushed Tomatoes (substitute Parma Ham for Vegetarians)

Sweet Items:

Choose 3 from below (includes scones with cream & jam)

- Chocolate Tiffin
- Mars Bar Cake
- Lemon Drizzle
- Cinnamon Swirls
- Cookie Selection
- Chocolate Brownie
- Blueberry Muffins
- Banana Loaf
- Salted Caramel Shortbread
- Flapjacks
- Coffee & Walnut



*Inspirational food, fresh thinking
and excellent quality*

Thank you...

Thank you for your interest in using MP Catering.

Established in 2015, MP Catering has developed a reputation for delicious food and a first-class service, which has resulted in catering for events for up to 600 guests, as well as private dining and weddings.

Having studied catering at Loughborough College, Michael Paporozzi has gained a huge amount of invaluable experience working at local restaurants in Woodhouse Eaves, Quorn and Newton Linford. He has also catered in Jamie Oliver school kitchens, promoting fresh, healthy food for children and then supplying these meals to other, local primary schools.

Finding then that there was a demand in the area for a caterer for special occasions and events, Michael set up MP Catering and the business has grown from strength to strength. Michael now has close working relationships with other local businesses and he is the recommended caterer for events at the Loughborough Town Hall, Kirby Muxloe Golf Club, Highfields Manor in Belton and most recently, a brand new wedding venue in Quorn, One Ash.

Michael and his team pride themselves on the quality of their food and service, ensuring everyone attending their events are completely relaxed and having the best time from start to finish. When you use MP Catering, you can be assured of a personal, hands-on service as well as a wealth of knowledge and passion for creating fantastic food and memorable events.

with the warmest of regards,

Michael and team





If you would like to receive further information on
our catering and event services, please contact:

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www.mpcatering.co.uk