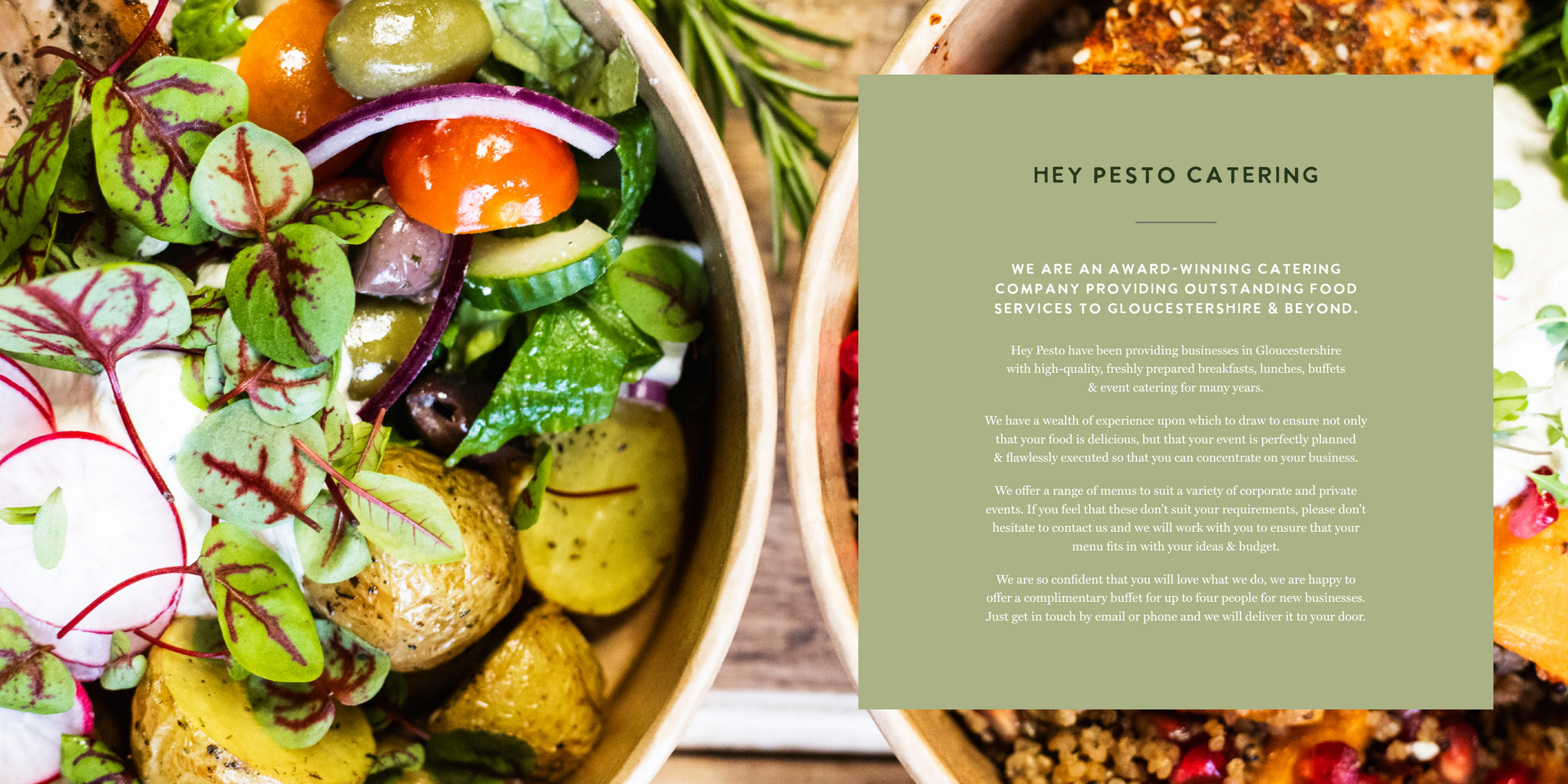
EVENTS



HEY PESTO CATERING

WE ARE AN AWARD-WINNING CATERING COMPANY PROVIDING OUTSTANDING FOOD SERVICES TO GLOUCESTERSHIRE & BEYOND.

Hey Pesto have been providing businesses in Gloucestershire with high-quality, freshly prepared breakfasts, lunches, buffets & event catering for many years.

We have a wealth of experience upon which to draw to ensure not only that your food is delicious, but that your event is perfectly planned & flawlessly executed so that you can concentrate on your business.

We offer a range of menus to suit a variety of corporate and private events. If you feel that these don't suit your requirements, please don't hesitate to contact us and we will work with you to ensure that your menu fits in with your ideas & budget.

We are so confident that you will love what we do, we are happy to offer a complimentary buffet for up to four people for new businesses. Just get in touch by email or phone and we will deliver it to your door.

A LITTLE ABOUT US...

Hey Pesto was set up in in 2001, aiming to use fresh & locally-sourced ingredients to create delicious & inventive dishes that look as outstanding as they taste.

We have a brilliant reputation for delicious homemade food, but we are also known for our wonderful team, who are dedicated and passionate about what they do.

So, wherever your business, whatever your requirements, our friendly and efficient team will be there to help to make sure that your event runs smoothly.

PLEASE NOTE:

Hey Pesto can cater for all dietary requirements; however we are unable to cater for guests with airborne allergies. The food is prepared in a professional kitchen that also handles nuts, gluten and dairy. Cross contamination is absolutely managed, but airborne allergens cannot be controlled. Please speak to us about any specific food allergies before placing your order.

HEYPESTOCATERING.CO.UK
ENQUIRIES@HEYPESTOCATERING.CO.UK / 01452 713902
HEYPESTOCATERING HEYPESTOCATERING

(v) - Vegetarian (ve) - Vegan (gf) - Gluten Free *Additional supplement applies

BREAKFAST

All priced per person
Minimum order of 10 people

OPTION A £4.50PP

Hot Jumbo Rolls filled with one of the following:

Bacon / Egg / Sausage / Vegan Sausage (ve) / Mushrooms (ve) / Avocado (ve)

Additional Fillings £1.00 each

OPTION B £5.50PP

Fresh Croissants or Bagels filled with:

Milano Salami, Rocket & Pesto
Prosciutto & Swiss Cheese
Cream Cheese & Smoked Salmon
Vegan Sausage (ve)
Smoked Bacon, Brie & Tomato
Brie, Cranberry & Tomato (v)

OPTION C £4.25PP

Overnight Oats or Granola & Yoghurt Pots with Seasonal Berry Compote

OPTION D £4.75PP

Mixed Selection of
Danish Pastries (v/ve)

OPTION E £4.75PP

Fresh Fruit Platter to consist of:

Watermelon, Orange, Kiwi,
Grapes & Berries

With either Chocolate Sauce or
Greek Yoghurt & Honey (gf, v/ve)

OPTION F £3.50PP

Fruit Basket (gf/ve)

OPTION G £12.00PP

Full English - Served buffet style

Sausage, Bacon, Fried or Scrambled Egg,
Beans, Tomato, Mushrooms,
Bread Rolls & Butter

OPTION H £4.75PP

Pancake & Waffle Platters
with Berries & Maple Syrup or Nutella

OPTION I £3.75PP

Banana Bread with
Cashew Butter & Blueberries

COLD FORK BUFFET

Minimum order of 10 people

CHOOSE 2 MEATS £22.95 OR 3 MEATS £25.95

Dressed Poached Salmon

Topside of Beef & Horseradish

Turkey Crown with Fresh Cranberry Sauce

Roasted Pork Loin & Apple Sauce

Maple Roasted Ham
with a Spiced Pineapple Chutney

Cajun or Herb Roasted Chicken

Vegetarian Seasonal Tart (v)

CHOICE OF 3 SALADS FROM THE FOLLOWING:

Classic Coleslaw

Broccoli, Green Beans
& Mangetout with Orange
& Hazelnut Dressing

Quinoa, Feta, Pomegranate,
Chilli & Spring Onions

Pasta rigatoni, Tomato
Concasse, Roasted Red
Peppers & Baby Spinach

Caesar Salad

Chargrilled Mediterranean
Vegetables with Basil
Dressing

Mixed Leaves, Halloumi,
Mango, Courgette, Lemon,

Pesto & Toasted Pine Nuts

Roasted Mediterranean
Vegetable Salad with
Tapenade Dressing

Baby Leaves, Asparagus
& Pecorino Cheese

Greek Salad, Baby Vine
Tomatoes, Cucumber,
Peppers, Red Onion,
Feta Cheese & Olives

Lightly Curried Potato Salad

Tropical rice salad with
Pineapple, Mango, Sultanas,
and Pine Nuts

Classic Potato Salad

Rainbow Slaw with
Vinaigrette

Minted New Potatoes

Baby Leaves Salad with
Red Chicory, Cucumber,
Radish & Chive Baby
Leaf Salad

Roasted Butternut Squash
& Sweet Potato Salad
with Beluga Lentil &
Crumbled Feta

Tuna Niçoise with Green
Beans, New Potatoes,
Olives & Boiled Eggs

LUNCH BOWLS

Minimum order of 10 people

A COMPLETE MEAL SERVED IN A COMPOSTABLE BOWL WITH WOODEN CUTLERY AND DISPOSABLE NAPKIN

£12.00 FOR 2 CHOICES £14.00 FOR 3 CHOICES

A range of seasonal options to include, but not limited to:

Chicken Shawarma, Jeweled Couscous,
Hummus & Crispy Pitta

Za'atar Salmon with Citrus Red Rice & Quinoa
Salad, Rocket & Sumac Yoghurt

Lemon & Garlic Grilled Chicken, Greek Salad,
Oregano Roast Baby Potatoes, Tzatziki

Chicken Satay & Thai Noodle Salad (NUTS)

Fragrant Coconut Pulled Beef, Charred Broccoli
& Shredded Veg, Thai Coconut Dressing

Pulled BBQ Pork, Winter Rainbow Slaw,
Corn & Feta Salad

Blackened Cajun Salmon, Asparagus & Green Bean
Salad & New Potatoes, Avocado Dressing

Veggie options:

Tofu Shawarma, Jeweled Couscous,
Hummus & Crispy Pitta

Za'atar Aubergine With Citrus Red Rice
& Quinoa Salad, Rocket & Sumac Yoghurt

Roast Sweet Potato & Red Onion Salad
with Green Beans

Root Veg Cakes, Tabbouleh, Hummus,
Flatbread & Tamarind Dressing

Pulled BBQ Jackfruit, Winter Rainbow Slaw,
Corn & Feta Salad

COLD BUFFET

Served on reusable platters that we will collect after your event (minimum order of 10 people)

ALL OF OUR COLD BUFFETS INCLUDE WHITE & WHOLEGRAIN SANDWICHES & ROLLS WITH A LARGE VARIETY OF FRESH, SEASONAL FILLINGS

OPTION 1 £5.95

Sandwiches & Rolls with a variety of fresh, seasonal fillings

OPTION 2 £6.95

Sandwiches & Rolls with a variety of fresh, seasonal fillings

Packet of Tyrells Crisps &
Homemade Three Cheese Straws

OPTION 3 £7.95

Sandwiches & Rolls with a variety of fresh, seasonal fillings

Cheese & Chive Scones with Red Onion Confit & Cream Cheese

Lemon & Herb or Cajun Spiced Chicken Skewer

Homemade Three Cheese Straws

OPTION 4 £8.95

Sandwiches & Rolls with a variety of fresh, seasonal fillings

Lemon & Herb or Cajun Spiced Chicken Skewer

Homemade Seasonal Sausage Rolls

Cherry Tomato, Mozzarella Pearl & Basil Skewers

Homemade Three Cheese Straws

OPTION 5 £10.95

Sandwiches & Rolls with a variety of fresh, seasonal fillings

Chef's choice of 5 seasonal, homemade buffet items to include a selection of the following:

Homemade Seasonal Sausage Roll / Mini Tartlet or Quiche / Lemon & Herb or Cajun Spiced Chicken Skewer / Samosa with Mango Chutney / Cherry Tomato, Mozzarella Pearl & Basil Skewers / Homemade Three Cheese Straws / Cheese & Chive Scones with Red Onion Confit & Cream Cheese / Breaded Torpedo Prawn with Sweet Chilli / Lamb Kofte with Cumin & Lime Yoghurt / Scotch Egg / Pakora with Mango Chutney / Maple Glazed Cocktail Chipolata with Sesame Seeds / Mini Yorkshire Pudding With Roast Beef & Horseradish Sauce

OPTION 6 £12.95

Sandwiches & Rolls with a variety of fresh, seasonal fillings

Chef's choice of 5 seasonal, homemade buffet items to include a selection of the following:

Homemade Seasonal Sausage Roll / Mini Tartlet or Quiche / Lemon & Herb or Cajun Spiced Chicken Skewer / Samosa with Mango Chutney / Cherry Tomato, Mozzarella Pearl & Basil Skewers / Homemade Three Cheese Straws / Cheese & Chive Scones with Red Onion Confit & Cream Cheese / Breaded Torpedo Prawn with Sweet Chilli / Lamb Kofte with Cumin & Lime Yoghurt / Scotch Egg / Pakora with Mango Chutney / Maple Glazed Cocktail Chipolata with Sesame Seeds / Mini Yorkshire Pudding with Roast Beef & Horseradish Sauce

Plus...
Mixed Crudité Platter with Hummus

OPTION 7 £15.95 DIRECTORS BUFFET

Open Sandwiches on Sliced Ciabatta or Finger Sandwiches

Chef's choice of 5 seasonal, homemade buffet items to include a selection of the following:

Homemade Seasonal Sausage Roll / Mini Tartlet or Quiche / Lemon & Herb or Cajun Spiced Chicken Skewer / Samosa with Mango Chutney / Cherry Tomato, Mozzarella Pearl & Basil Skewers / Homemade Three Cheese Straws / Cheese & Chive Scones with Red Onion Confit & Cream Cheese / Breaded Torpedo Prawn with Sweet Chilli / Lamb Kofte with Cumin & Lime Yoghurt / Scotch Egg / Pakora with Mango Chutney / Maple Glazed Cocktail Chipolata with Sesame Seeds / Mini Yorkshire Pudding with Roast Beef & Horseradish Sauce

Plus...
Cheese, Charcuterie & Antipasti Grazing Platter with Crackers & a Mixed Crudité Platter with Hummus

Please note there is a charge of £3.00 plus VAT per platter that is damaged or not returned to us

LUNCH BAGS

Minimum order of 10 people

£8.25 PER PERSON

Choose between sandwiches or filled baguettes & we will provide a mixture of fillings on white & wholemeal bread

Tyrells Crisps

Piece of Fresh Fruit

Juice

Piece of Homemade Cake

HOT BUFFET

Minimum order of 10 people

CHOOSE 2 £16.95 OR 3 £19.95

CHICKEN

Sticky Thai Chicken Curry

Chicken Curry

Chicken Chasseur

Chicken & Mushroom Pie

BEEF

Beef Bourguignon

Hillbilly Chilli (gf)

Beef Stew with Horseradish Dumplings

Minced Beef Lasagne

Braised Beef Brisket & Blue Cheese Pie

Cottage Pie

FISH

Salmon & Leek Lasagne

Seafood Paella*

Fish Pie topped with Creamy Mashed Potato

Goan Fish Curry

PORK

Pork & Apricot Casserole

Chargrilled Pork Loin Steaks served with a Calvados Gravy

Gloucester Old Spot Sausages served with Creamy Mash & Rich Onion Gravy

Roast Gammon with Cider Jus

Pork Fillet with Wholegrain Mustard & Cream Sauce

LAMB

Lamb Curry

Moussaka

Shepherd's Pie

Lamb Hot Pot

VEGETARIAN

Wild Mushroom Stroganoff

Sweet Potato, Spinach & Red Pepper Gratin

Tomato, Leek & Roquefort Tart Vegetable Lasagne

Cauliflower, Broccoli & Leek Bake with Gorgonzola Gratin

Mixed Vegetable Curry

SIDE DISHES

Choose 2 sides to accompany your main

Creamy Mash Potato / Roast Root Vegetables / Roasted Baby New Potatoes / Herb Rice / Coconut Rice / Naan Bread / Green Salad / Chunky Farmhouse Bread / Colcannon / Seasonal Vegetables

SWEET TREATS

MINI CAKES £4.75

Chef's selection of cakes to include 3 of the following:

Mini Scones with Clotted Cream & Jam

Flapjack

Chocolate Dipped Shortbread

Lemon Drizzle Cake

Orange & Plum Cake

Traditional Victoria Sponge

Chocolate Cake with Chocolate Ganache Buttercream

Coconut & Raspberry Frangipane

Carrot Cake with Cream Cheese Icing

Chocolate Tiffin

Ginger & Treacle Sponge

Chocolate Brownies

DESSERTS £7.75

Choose 2-3 desserts

Lemon & Lime Cheesecake

Belgian Chocolate & Orange Cheesecake

Lemon Posset with Shortbread

Tiramisu with Cappuccino Cream

Strawberries, freshly whipped Double Cream & Shortbread Biscuit

Chocolate Brownie

Blueberry & Mascarpone Tart

Pavlova

Tart Tatin

Pear & Pistachio Frangipane Tarts

Classic Eton Mess

Individual piece of cake **£3.00PP**

Whole boxed cake for you to slice *(serves 8-10)* **£24.00 EACH**

CANAPÉS

£10.00 FOR 4 CHOICES

Cauliflower Pakora & Harissa Yogurt (v)

Jack Daniels Glazed Pork Belly
& Spiced Apple

Cranberry & Brie Croc Monsieur

Satay Chicken Skewers & dip

Roast Rare Fillet of Beef,
Thyme Toast with a Salsa Verde

Sourdough Crostini,
Beetroot Gravlax & Sour Cream

Chorizo King Prawn &
Sun Blushed Tomato Skewer

Olive Bread Crostini,
Hummus & Red Pepper Tapenade (v)

Baby Plum Tomato, Mozzarella Pearl & Basil
Skewer with Balsamic Glaze (v)

Pigs in Pancetta with a
Maple Syrup Glaze & Sesame Seeds

Artichoke & Parmesan Shortbread,
Cambozola & Chilli Jam (v)

Smoked Paprika, Camembert & Rocket Arancini
with a Tomato Chutney (v)

Vintage Cheddar & Chive Scones
with Cream Cheese & Red Onion (v)

Open Lemon & Tarragon Scones,
Crème Fraîche & Smoked Salmon

Mini Crispy Duck Pancake with Cucumber,
Spring Onion & Hoisin Sauce

Mini Scotch Egg & Honey Mustard Mayo

Smoked Salmon Blinis
with Wasabi Crème Fraîche

Samosa with Mango Chutney

Mini Yorkshire Pudding with Beef & Horseradish

Tempura King Prawn with Sweet Chilli

Focaccia Toast with Feta, Fig & Honey

SWEET CANAPÉS

Mini Classic Lemon Tartlets

Assorted Florentines

Chocolate Dipped
Strawberries

Mini Banoffee Tartlets

Fruit Kebabs

Assorted Macaroons

Bakewell Tart

Chocolate Brownie

Pistachio, Almond
& Lemon Cake

Mini Pavlova with Whipped
Cream & Berries

Carrot Cake

ON SITE DINING

2 COURSE MEAL £42.95 3 COURSE MEAL £48.95

Prices include Crockery & Cutlery
Staff, Linen & Glassware can be provided at extra cost

EXAMPLE MENU

Please ask for more options

STARTERS

Garlic & Thyme Mushrooms
with Twice Baked Three
Cheese Straws

Potted Crab & Lemon infused
Smoked Salmon Pate, with
toasted Ciabatta

Pulled Pork Fritter,
Pea Puree, Black Pudding &
Spiced Apple Chutney

Parsnip, Roquefort &
Watercress Arancini with
Artichoke Puree & Red
Pepper (v)

MAINS

Slow Roasted Belly of Pork
with Red Cabbage, Pancetta
& Scrumpy Cider Glaze

Braised Feather of Beef,
Horseradish Mashed
Potatoes, Shallots, Button
Mushrooms & Malbec Gravy

Garlic & Thyme Roasted
Lamb Rump, Parsnip puree,
Redcurrant & Rosemary Jus*

Butternut Squash, Tender
stem Broccoli & Pecorino
Cheese Risotto (v/ve)

DESSERT

Sticky Toffee Pudding with
Popcorn, Salted Caramel
Sauce & Clotted Cream

Oreo Chocolate Brownie,
Rich Chocolate Sauce
& Vanilla Ice-cream

Lemon & Lime Posset,
served with Shortbread

Blueberry Mascarpone
& Hazelnut Torte

BBQ

CHOICE OF 2 MEATS £20.95 OR 3 MEATS £25.95

Served with bread rolls and your choice of 3 Salads

MEATS

Garlic & Peppercorn Rump Steaks*

Minted Lamb Leg Steaks*

Lemon, Thyme & Honey Chicken Thighs

Thyme and Garlic Pork Chops with apple sauce

Smoked Paprika & Garlic Chicken Kebabs

Cajun Spiced Chicken Kebabs

Lemon and Herb Chicken Kebabs

Gloucester Old Spot Sausages

Lamb & Coriander Burgers

Mojito Lamb Rumps

Gammon Steaks with Charred Pineapple

Classic Beef Burger

FISH

Baked Salmon parcels with Charred Lemon

Piri Piri Cod Loin

King Prawn & Chorizo Kebabs*

VEGETARIAN

Falafel Burgers with Cumin and Lime Yoghurt

Mediterranean Vegetable Parcel with Mozzarella & Pesto

Portobello Mushrooms with Gruyère & Garlic & Herb Crumb

Garlic Asparagus Spears with Pecorino Cheese

BBQ pulled sweet potato and coleslaw bap

*£3 per person supplement

HOG ROAST

Minimum of 60 guests

Includes disposable plates, napkins, cutlery, a chef to carve & staff to serve your guests

OPTION 1 £12.95

Roast pork with soft bread rolls

Homemade Apple Sauce, Stuffing & Crunchy Crackling

OPTION 2 £18.95

Roast pork with soft bread rolls

Homemade Apple Sauce, Stuffing & Crunchy Crackling

Served with a choice of 3 salads (See cold fork buffet menu)

EXTRAS

Please note that our list of food options in our brochure is not exhaustive. If you want something specific, just let us know and we'll see what we can do.

Juice £1.00	Water £1.00
Bag of Tyrells crisps £1.00	Disposable plates & napkins 50P
Disposable cutlery/cups 15P PER ITEM	China plates & cutlery £1.50
Staff £15 PER HOUR	

All prices per person and subject to VAT at the prevailing rate.

HEY PESTO CATERING CO.
WEDDINGS & EVENTS

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