

THE CATERPORIUM

High quality in-character catering for your event



www.caterporium.com

Information, sample menus and prices

The Caterporium is a catering company specialising in food for live roleplaying events.

We provide creative, seasonal and delicious food, all cooked fresh from good quality ingredients. We also pride ourselves on making the whole eating and catering process in-character for your events.

We are also able to cater for other events, such as weddings, parties, banquets, etc. Please contact Meg to see if we are available.

We can do many different varieties of food, as well as offering separate meals, meal tickets, and full scale banquets.

We have an excellent knowledge of Chinese, Indian, Thai and Moroccan cuisine, and can tailor our cooking to meet the theme of your event.

We pride ourselves on an excellent knowledge of vegetarian and vegan food, as well as being able to cater for a wide range of allergies.

We are happy to work with you and discuss exactly what you would like in terms of food, themes and characters! We are currently reading about historical British food; from the Romans, through the Middle Ages, Tudor and Stewart periods, and are trying out new recipes and cooking methods all the time.

Chinese/Oriental event including Banquet - £25 for the weekend

Friday night

Chicken chilli men
Beef in chinese curry sauce
Mock duck in plum sauce

Saturday Breakfast

Bacon sandwiches
Vege-bacon sandwiches
Cereal selection
Porridge with home-made fruit compote

Saturday Lunch

Tom yam chicken noodle soup
Miso and soba noodle soup

Banquet:

Spring rolls and Samosas
Chicken gyoza (Japanese dumplings)
Chinese chicken mini-kebabs
Lemongrass tofu bites

Chicken Thai green curry
Tokyo beef (marinated in oyster sauce and sake)
Mock chicken massaman curry
Mock duck in black bean sauce
Lemon chicken
Lemon and Ginger rice
Teriyaki and yellow bean noodles

Strudels – apple, apple and blackcurrent, forest fruits
Gluten and dairy-free chocolate brownies
Gluten and dairy-free bakewell tart
Served with cream or custard.

Sunday Breakfast

As Saturday

Moroccan/Middle eastern menu - £20 standard weekend price

Friday night

Spiced lamb meatballs in yoghurt and honey sauce

Chicken with sumac and pine nuts

Chickpeas with pomegranate molasses

Served with flash-fried potatoes with coriander, and jewelled couscous

Saturday Breakfast

Bacon sandwiches

Vege-bacon sandwiches

Cereal selection

Porridge with home-made fruit compote

Saturday lunch

Selection of seasonal meze, for example:

- Marinated grilled aubergines and peppers in tahini sauce

- Beetroot and chard salad with soy and sesame dressing

- Tabouleh – Bulghar wheat salad with tomato, peppers, lemon juice and parsley

- Camargue red rice and quinoa with orange and pistachios

- Moroccan spiced potato salad

Chicken/lamb/vegetable kebabs, with garlic yoghurt dip

Flatbreads

Saturday night

Moroccan chicken stew with green lentils and harissa

Sweet and spicy pork and beef pie

Pumpkin pisto

Served with rice and seasonal vegetables

Sunday Breakfast

As Saturday

More Traditional Menu - £20 standard weekend price

Friday night

Roast pork with salsa romesco – a smoky red sauce made with tomatoes, nuts and paprika.

Mashed butter and herb potatoes

Stir-fried green cabbage and caraway

Cider chicken casserole

Chipotle white bean casserole with coriander pesto

Saturday Breakfast

Bacon sandwiches

Vege-bacon sandwiches

Cereal selection

Porridge with home-made fruit compote

Saturday Lunch

Mushroom and lemongrass risotto

Creamy pumpkin stew with coconut cream, ginger and coriander

Served with bread and butter

Saturday night

Goat's cheese, sage and winter vegetable pie

Beef and Ale pie, topped with mashed potato

Creamy chicken and vegetable pie

Served with seasonal vegetable selection

Sunday Breakfast

As Saturday

Prices

Our standard prices are:

£20 meal tickets for a weekend. This gets you:

- Friday dinner
- Saturday Breakfast, lunch and dinner
- Sunday breakfast, and light lunch if required

If you want a weekend to include a banquet on the Saturday night, this is £25. Please see our Chinese menu on what this includes, but it will standardly be 3 courses, including starter, main and dessert.

Please do get in touch for quotes for longer weekends, individual banquets, or anything else you require.

If you want to book us, or find out more information about anything, please contact us. Any questions welcomed.

You can also find us on Facebook as The Caterporium. Become a fan of our page and make us feel good about ourselves!

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