



EPIC^{el}
CATERERS

OUR WEDDING
FOOD
BESPOKE BROCHURE
2025 - 2026



PERFECTION COMES AS
standard

OUR pricing

We are an extremely flexible caterer meaning we really can do anything you like.

Tailoring a menu to suit your needs or tastes will be no problem at all. If you have a specific theme, thought or idea, we would love to hear it and turn your food dreams into reality.

NOT JUST CATERING

When you book with EPIC Caterers, it's not just the catering we do. You will also have a dedicated wedding expert to guide you through the process & an Event Manager to run your important day. We pride ourselves in our service & our team are there to help.

CHEF'S WITH PASSION

Our team of highly trained chefs have worked in some of the world's best establishments. We don't do ordinary. The food we produce for weddings is of the highest standard & will certainly "WOW" your guests.

THESE PRICES INCLUDE:

Modern crockery, polished cutlery,
600 thread count luxury linen
napkins & tablecloths, a full team of
wedding specialist staff & the
opportunity to attend a tasting
session at one of our sites.



LET US INTRODUCE *ourselves*



We are on a mission to create beautiful wedding food using locally sourced ingredients & fresh quality produce. We are extremely passionate about producing impeccable food with no restrictions, no shortcuts & no compromise.

Epic Caterers was founded back in 2015, known widely across the catering scene as Cleverchefs, with a vision to bring a new lease of life to the wedding industry. Our passion is to provide luxury restaurant qualities to each dish for any number of guests in any location.

Fast forward to 2022, where we wanted to give our couples & anyone experiencing our food, a name to remember. To continue a fresh new concept to the brand. Voila, Epic Caterers was born.

Planning a wedding can be hard work at times. We want to ensure that the service we provide from the moment you enquire, all the way through to the end of your wedding day is nothing but exciting, fun & delicious.

Our strapline: Perfection Comes as Standard, is the exact reason we are where we are. Let us do everything we can to make that statement a reality.

We have won a vast amount of industry known awards to prove to you, our exceptional food & attention to detail.



NICK COLLINS

CEO

Cleverchefs & Epic Caterers



DON'T JUST TAKE OUR WORD FOR IT...

"HOW CAN YOU PACK SO MUCH FLAVOUR INTO SUCH A SMALL THING?"

"We just wanted to thank you & the team so much for everything you did on our wedding day. The food tasted absolutely incredible - our highlight was the canapés - how do you pack so much flavour into such a small thing?! We had a lot of people compliment the food & how well organised the day ran. All of your staff were so professional throughout the day & we want to thank you for helping make the evening run as smoothly as possible. It was a pleasure to have you guys cater for us on our special day! Thank you again."

Fern & George

"EPIC SHOULD BE TOP OF YOUR LIST FOR CATERING"

"We just wanted to thank you & the team so much for everything you did on our wedding day. The food tasted absolutely incredible - our highlight was the canapés - how do you pack so much flavour into such a small thing?! We had a lot of people compliment the food & how well organised the day ran. All of your staff were so professional throughout the day & we want to thank you for helping make the evening run as smoothly as possible. It was a pleasure to have you guys cater for us on our special day!"

Rachel & Barbara

"THEY WILL NOT DISAPPOINT"

"EPIC Caterers recently catered our Wedding day & we were blown away by how perfect it was. We cannot thank all the team at EPIC Caterers enough for all that you have done for us. Everyone we have had dealings with have been brilliant & really gone above & beyond to make sure everything was brilliant. All our guests have commented on the food & it was beautiful! The quality & value for money was exceptional & the service throughout & how accommodating you have all been has been outstanding! We cannot recommend EPIC Caterers enough & will definitely be using them again! They will not disappoint! We are so pleased with everything the team have done & wish you all every success!"

Jordan & Craig

"BOOK THEM NOW"

"From the moment we initially contacted Epic 2 years ago, up until our wedding day they were just incredible. Our wedding guests are still talking about the food & we can't blame them. If you're considering using them for your wedding - BOOK THEM NOW. They couldn't do more to help, the food was just divine and ended up being more reasonably priced than the venues in house catering team, which you might expect to be cheaper than an outside caterer. Thank you for being EPIC. Such an appropriate business name change."

Millie & Mike

BEGIN YOUR
Epic journey

YOUR reception



CANAPÉS

CHEF'S SIGNATURE RANGE

Steak 'n' chips, chimichurri.

Truffled lobster roll, caviar crème fraîche.

Braised beef shin bon bon, mustard mayo.

SOIL & SEA

Sticky honey & grain mustard sausage.

Smoked chicken cornetto.

Mini cheese & bacon burgers, tomato relish.

Persian pulled lamb, pomegranate, feta & pistachio.

Mini jacket, chive crème fraîche, pancetta

Korean chicken, sesame, baby gem & pink ginger.

Green tea tart, cured salmon mousse, dill pearls.

Mini crab & prawn fishcake.

Mini fish & chips, pea purée, salt & vinegar.

Smoked haddock & pea arancini, seaweed aioli.

VEGETARIAN

Rarebit toast stack, onion jam.

Cheese gougères, whipped goats cheese.

Asparagus & sun-dried tomato tart.

Butternut squash & blue cheese arancini.

Mini jacket potato, chive crème fraîche.

Goats cheese cornetto, beetroot.

VEGAN

Harissa hummus cornetto.

Fennel bhaji, pomegranate, turmeric.

Tapioca crisp, carrot & pumpkin, caraway.

Sticky Korean glazed "not" chicken.

Tomato & olive arancini.

SMALL BITES

huge on flavour

STARTERS

SOIL & SEA

Chicken liver parfait, seeded puffed cracker, chutney, dressed leaves.

Ham terrine, pickles, piccalilli, croutons, herbs.

Duck, cucumber, baby gem, crispy filo, hoisin & plum vinaigrette.

BBQ brisket of beef & pancetta potato cakes, béarnaise.

Lamb scotch egg, pea & mint purée.

Malaysian chicken satay, Asian slaw, satay dip.

Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme crackers.

Fish in a tin: Treacle cured salmon, seared tuna, beetroot, horseradish, cucumber & sea vegetables.

Smoked mackerel, dill, apple, focaccia melba toasts.

Smoked haddock kedgeree cakes, wilted spinach, burnt almond & harissa hollandaise.

VEGETARIAN & VEGAN

Caramelised shallot & goats cheese tarte Tatin, roquette & balsamic glaze.

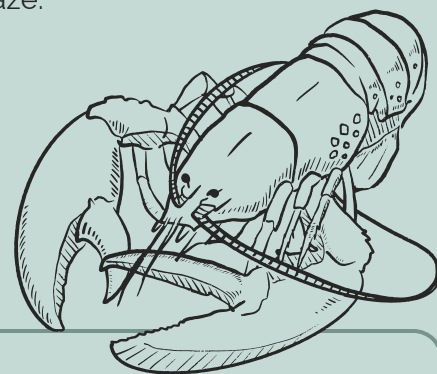
Beetroot, goats curd, raspberry dressing & tarragon.

Fennel & pea bhajis, pomegranate, sweet turmeric dip.

Beetroot terrine, torched clementine, hazelnuts & wild flowers.

Cauliflower & cumin soup, curry oil & pumpkin seeds.

Heritage tomato, burrata, basil, balsamic, sourdough shards.



CHEF'S SIGNATURE RANGE

Butter poached lobster, charred sweetcorn, squid ink crisps, fennel, lobster bisque, pickles

Scallops, parsnip, vanilla, chorizo crumb

SHARING RANGE

CHEFS DELI BOX

Goats cheese & shallot tart, chunky sausage & caramelised onion roll, potted parfait, chorizo & spinach scotch egg, potato & pancetta salad, carrot & baby spinach Caesar salad, marinated olives, smoked paprika hummus, rustic sourdough.

MEDITERRANEAN PLANK

A selection of cured meats, sun-dried tomato & oregano arancini, olive & rosemary focaccia, baked camembert, roasted pepper & potato tortilla, chicken empanadas.

BAKED CAMEMBERT PLANK

Rosemary & garlic baked whole camembert, selection of crusty breads, onion chutney, crudities.

MAIN COURSES

SOIL & SEA

Pork loin, pigs' cheek & black pudding croquette, crackling, celeriac & apple jam, pomme purée, baby spinach, black garlic paint & sticky apple jus.

12hr slow roasted brisket of beef, duo of potato, roasted squash purée, tenderstem, pancetta, sticky marrowbone jus.

Butter roasted organic chicken breast, rosemary & parmesan polenta chip, garlic mash, smashed pea, ham shards, herb cream sauce.

Lamb rump, crispy Pommes Anna potato chip, carrot purée, charred leeks, baby carrots, rich lamb jus.

Stone bass, sea herbs, black linguine & seaweed.

Charred salmon, samphire, crushed new potato, lobster bisqué.

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce.

Grilled lemon sole, caper butter, baby new potatoes.

VEGETARIAN & VEGAN

Wild mushroom & vegetable roulade, roasted new potato Lyonnaise, tenderstem, rosemary & burnt onion cream sauce.

Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas, curry sauce.

Roasted vegetables, spicy halloumi shawarma, flatbread, Persian salad, tzatziki.

Charred cauliflower chump, skin on fries, roasted tomato jam, wild mushrooms, salsa verde.

CHEF'S SIGNATURE RANGE

Choose one from:

Miso braised pork belly, Korean glaze, sesame.

Garlic oil, herb, chicken.

Chicken, chorizo, smoked paprika.

Charred halloumi, sweet chilli jam.

Lamb kofta, harissa jam.

Served with:

slaw, seasoned fries & piadina bread.

SHARING RANGE

BBQ PLANK

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.

PERSIAN PLANK

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.

CARVERY THEATRE

Roast sirloin with rosemary & horseradish, truffle roast potatoes, Yorkshire puddings, cauliflower cheese gratin, honey roasted parsnips & carrots, sticky jus.

DESSERTS

CHOCOLATE

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn sea salt, peanut butter ice cream.

The Black Forest, chocolate, cherry, kirsch.

Goosey chocolate brownie, dulce de leche, Oreo, fudge.

White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, raspberry sorbet.

FRUIT

Lemon posset, blueberry, marshmallow & lemon curd.

Eton mess tart, fresh berries, meringue textures, vanilla cream, strawberry tart & raspberry powder.

Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

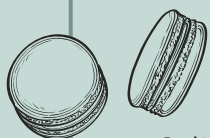
HOT PUDDINGS

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.

Pineapple tarte Tatin, chilli oil, coconut ice cream, shaved & torched coconut.

Poached pear, toasted panko crumble, apple purée, rosemary custard, vanilla ice cream.

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.



CHEF'S SIGNATURE RANGE

EPIC Dessert Bar: "WOW" your guests with our EPIC dessert station.

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts, brownies, macarons.

SHARING RANGE

PAVLOVA PLANK

Goosey meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet.

CHEESECAKE PLANK

Choose up to 3 different cheesecakes to be served whole at the table.

Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso, vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream.

CHEESEBOARD PLANK

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.



WHAT ABOUT SOMETHING A LITTLE *different?*

TRADITION MAY NOT BE YOUR THING.

We have a selection of diverse menus that break the usual traditions & steps into a whole new wedding experience.

START A NEW TREND.

Make your Wedding breakfast all about the things you love about food.



EPIC ON THE high street

Fancy bringing some home comforts to your wedding? We've put our Epic stamp on some popular High Street brands to serve at your wedding. Our High Street range is an Epic way to offer your guests something different to the traditional 3 course menus.

THAT CHICKEN PLACE

TO START

Smoked paprika hummus & charred pitta | Spicy mixed nuts | Charred halloumi with sweet chilli jam dip.

MAIN COURSE

Whole roasted chicken spatchcock.

Choose your heat: Hot | Medium | Mild | Lemon & garlic | Coconut & mandarin | Plain-ish.

Choose 3 sides: Mash | Spicy rice | Slaw | Macho peas | Corn | Fries | Peri salted fries | Garlic bread | Tenderstem broccoli & garlic.

DESSERTS

Naughty nata tart | Salted caramel brownie | Raspberry cheesecake.

EPICMAMAS

TO START

Pulled duck bao buns | Chicken gyozas | Bang bang cauliflower.

MAIN COURSE

Chicken katsu curry, sticky rice, pickled ginger, side salad, sweet curry sauce.
Pumpkin korokke bites.

DESSERTS

Chocolate layer cake | White chocolate & matcha cheesecake | Banana katsu with coconut ice cream.



THAT STEAK PLACE

TO START

Baked cheddar mushrooms | Sticky chipotle chicken | Salt & pepper calamari.

MAIN COURSE

Trio of steaks, fillet, rib & sirloin

Onion loaf, bacon & blue cheese wedge salad, triple cooked chips, mushroom & tomato garnish.
Peppercorn sauce.

Truffled mac 'n' cheese.

DESSERTS

Cookies & ice cream | Creme brûlée | Belgian chocolate brownie.



ADD CANAPÉS TO YOUR HIGH STREET MENU FROM £3 PER PERSON

SMALL DISHES

If you're not looking for the sit-down, 3-course meal style for your wedding day, then our small dish range is the food for you. Using our recommended amounts, your dishes will be brought to you rolling style, as & when they're ready, paired together on the tables to create a fantastic alternative way to feast. All of our dishes can be adapted to be made vegan.

GRAZING

(Recommend Choosing 2 or 3)

Warm sourdough served with salted butter.
Nocellara olives.
Smoked hummus, wood fired pittas.
Pig sticks with sticky toffee apple dip.
Rosemary & Parmesan focaccia.
Spiced nuts with chilli oil.
Hand smashed guacamole with beetroot tortillas.

MEAT

(Recommend Choosing 3 or 4)

Pulled beef croquettes, horseradish & truffle aioli.
Spit roasted chicken, chorizo, roast tomato, orzo.
Sticky pulled pork Bao buns, Asian slaw, coriander pesto.
Moroccan lamb skewers, rose petal yoghurt.
Korean fried chicken, Korean glaze
Homemade mini beef & Tiny Rebel ale pie.
Rare roasted duck breast, caramelised hazelnuts, cherry.
Crispy belly pork, cola & bourbon glaze.

FISH

(Recommend Choosing 2 or 3)

Crispy squid rings, lemon & seaweed mayonnaise.
BBQ maple glazed salmon lollipops, smoky dip.
Mini Craft ale battered cod loin, pea purée & tartar.
Garlic & parsley buttered king prawns.
Crab & spring onion potato cakes, sweet curry sauce.

VEGETARIAN & VEGAN

(Recommend Choosing 2 or 3)

Truffled cheese arancini with smoked paprika dip.
Bang bang cauliflower with piri piri pesto.
Pulled jackfruit bao buns, Asian slaw, coriander pesto.
Halloumi sliders, sweet chilli dip, brioche bun.
Smoked lentil & squash pie.

SIDES

(Recommend Choosing 2 or 3)

Triple cooked chips.
Skin on fries.
Dirty fries (pulled beef & smoky cheese).
Roasted new potatoes, caramelised onions, heaps of parsley.
Herb dressed vegetables, lemon oil.
Buttery herb mashed potato.
Quinoa, cucumber, roasted pepper & spinach salad.
Smashed pea, feta & chilli salad.
Potato gratin.

DESSERTS

(Recommend Choosing 2 or 3)

Goosey chocolate brownie.
Lemon meringue pie.
Strawberry curd & white chocolate cheesecake, Biscoff base.
Hazelnut & salted caramel choux buns.
Mini creme brûlée, ginger shortbread.
Orange & rosemary posset.
Rum soaked pineapple cake with coconut cream.
Warm doughnuts and chocolate sauce.

CHEFS SIGNATURE RANGE

Seared scallops, cockle popcorn, samphire.

Whole poached lobster salad.



ALL THE
graze

GRAZING STATIONS

PRICED PER METRE

1 METRE - (serves 50)

1.5 METRES - (serves 75)

2 METRES - (serves 100)

Our Grazing Stations are a versatile alternative to canapés during your reception, upgrading your dessert or as a change from the usual evening food menu. Take your pick!

ITALIAN STYLE

Selection of cured meats, olives, cheeses, nuts, grissini, breads, chocolate & fruit.

THE BRITISH WAY

Pork pies, scotch eggs, pâtés, breads, cheeses, meats, chocolate & fruit.

CHEESE PLANK

A range of British cheeses, pork pies, grapes, celery, chutneys & crackers.

DESSERT TABLE

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts, brownies & macarons.

FOOD FOR *little ones*

STARTERS

Cheesy twists, hummus dip with a little person salad.
Garlic bread dough-balls, garlic butter
Ham, cheese, crackers & grapes.

MAIN COURSE

Gourmet sausage, mash & peas with gravy.
Chicken goujons with fries & peas.
Fish fingers, lemon mayo dip, peas & fries.
Tomato & basil pasta with cheese (v).

DESSERT

Warm brownie & ice cream.
Sweet shop ice cream sundae.
Caramelised banana with custard.





EVENING FOOD

LEBANESE SKEWERS

Gently spiced chicken or lamb, pidina bread, oversized cous cous, Turkish salad, rose petal yoghurt.

KOREAN CHICKEN

Spicy Korean chicken, sesame topped glazed chicken, wild rice, flatbreads.

CHIP'N' DIP BAR

Sweet potato fries, chunky chips, skinny fries. Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt.

Switch your chips to mini hash browns?

Add beef chilli, vegan brisket, pulled pork or boston beans

TACO STATION

A choice of soft or hard taco shells with beef / vegan chilli, all the Mexican sides & fully loaded nachos.

SIZZLING SAUSAGE

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions.

PIZZA STATION

Half a stonebaked pizza base, topped with artisan ingredients.

HOG ROAST

Locally sourced pig roasted on our spit for 10 hours, served with rustic rolls, chunky apple sauce & chefs special stuffing. Minimum 80 people.

DIRTY DOGS

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket.

BBQ BRISKET ROLLS

12hr cooked brisket of beef with a BBQ cola & Jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls.

CREPE STATION

Live crepes sweet or savoury – Nutella & peanut, ham & cheese, Chicken & bacon, strawberries & cream.

BAO BUNS

Loaded bao buns with (choose 2) asian beef, sticky pork, hoisin duck, BBQ jackfruit, served with Asian slaw, green salad, coriander pesto & pickled ginger.

CURRY BAR

Selection of bespoke authentic curry dishes, rice, garlic naan breads and dips.

GREEK GYROS WRAPS

A Greek feast! Loaded flatbreads with souvlaki chicken, zaatar vegetable or lightly spiced falafel skewers, tzatziki, garlic aioli, Greek salad & fries

CHEFS FAVOURITE

BURGER BAR

Choose 2 burgers: The Wedding Stack, I Didn't Chicken Out, Oh My Cod, Spicy Bean
Choose 2 Sides: Skin on fries | Chunky chips
| Sweet potato fries | Corn on the cob |
Coleslaw | House salad | Crispy beer
battered onion rings | Mac 'n ' cheese | Hash
browns.

THE GNOCCHI BAR

MINIMUM OF 80 PEOPLE

Gnocchi pasta cooked live in a large wheel of parmesan cheese. Let your guests choose their toppings, and make their own custom snack.

CHOOSE TOPPINGS FROM:

Fried sage leaves | Crispy onions | Pesto | Chorizo | Parmesan shavings | Sun-dried tomatoes | Pancetta or add your own twist

DON'T LIKE GNOCCHI?

Why not change the Gnocchi to Macaroni or Rigatoni, maybe you have something else in mind?

Served with kraft trays and wooden cutlery

EXTRA TOPPINGS AVAILABLE



YOU WANT *more?*

ICE CREAM TRIKE

Our EPIC ice cream trike comes with a selection of premium ice creams with a range of toppings & sauces served for 1.5 hours at your drinks reception or evening party.

PIZZA TRAILER

Upgrade your pizza station to live theatre cooking on our wood fired pizza oven, served outdoors to your guests.

TABLEWARE HIRE

We have a range of different tableware upgrades to enhance your event such as:

Coloured napkins

Coloured table linen

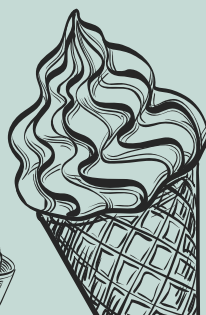
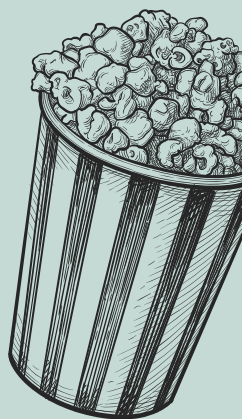
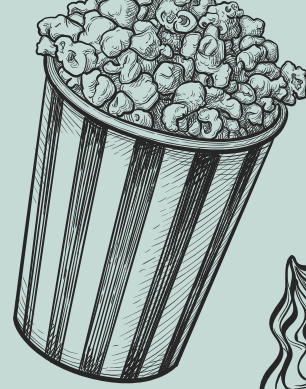
Coloured table runners

Charger plates, selection of colours, enquire for prices.

Glassware, stock list available

Contact us if you have other ideas in mind and see how we can assist.

DON'T FORGET TO
FEED YOUR
suppliers



EPIC
ideas

Got a lot of ideas that you just
can't wait to share with us?
Scribble them down here!

LET'S *chat*

EMAIL

hello@epiccaterers.com

PHONE

0345 521 0123

FIND US ON SOCIAL MEDIA

 @epiccaterersuk

 @epiccaterers_uk

 epiccaterersuk

