



SKYLINE CATERING

WEDDING & EVENT CATERING

WEDDINGS • PRIVATE PARTIES • CORPORATE & BUSINESS EVENTS

HELLO!

FROM SKYLINE CATERING

At the award-winning Skyline Catering, we are thrilled to unveil our latest event catering menus, designed to tantalise your taste buds and elevate your event experience to new heights. With a prestigious 5-star health hygiene rating, you can trust us to deliver impeccable food safety standards alongside unforgettable culinary experiences. Our diverse range of event menus is designed to cater to every taste and occasion, ensuring that your guests enjoy delectable dishes crafted with passion and precision.

We pride ourselves on our commitment to quality and service, making us the perfect partner for your next event. Whether it's a wedding, corporate gathering, or a festive celebration, our menus are crafted to create memorable moments that keep your guests raving long after the last bite.

Diane, Wayne & The Team

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HOG ROAST

Make your event unforgettable with a delicious, slow-cooked, hog roast with crispy crackling.

STANDARD **£8.95 P/P**

Hog Roasted Pig, Sage & Onion Stuffing, Soft White Baps, Crackling, Apple Sauce, Assorted Mustards, Gravy & Condiments

PREMIUM **£16.95 P/P**

Hog Roasted Pig, Turkey Crowns, Sage & Onion Stuffing, Soft White Baps, Crackling, Herb & Buttered Potatoes, Chopped Mixed Salad, Purple Slaw, Apple Sauce, Assorted Mustards, Gravy & Condiments

TEXAS LOW & SLOW ROAST **£20.95 P/P**

Beef Brisket, BBQ Pulled Pork, Spiced Rotisserie Chicken, Pork Ribs, Skyline Special Sausages, Mac & Cheese, Corn on Cob, Potato Salad, Chilli Slaw, Beer Battered Onion Rings, Fries, Selection of Dips & Condiments

COMBINATION MENUS

Our Combination Menus offer a delicious variety of foods for your guests, perfectly paired with the wow factor of our amazing hog roasts — always a crowd-pleaser!

Your guests can watch the chef pull tender pork from the hog roast while selecting from a variety of delicious options at the grazing table.

OPTION 1 £23.00 P/P

Hog Roasted Pig, Sage & Onion Stuffing, Soft White Baps, Crackling, Lamb Steaks, Chicken Wings, Chicken Tikka Kebab Wraps, Vegetable Kebab Wraps, Sticky Apple Cumberland Sausages, Stuffed Bell Peppers, Tomato & Herb Pasta, Chopped Salad, Potato Salad, Purple Slaw, Assorted Filled Country Bun Sandwiches, Apple Sauce, Assorted Mustards, Gravy & Condiments

OPTION 2 £23.00 P/P

Hog Roasted Pig, Sage & Onion Stuffing, Soft White Baps, Crackling, Beef Chilli, Five Bean Chilli, Chicken Curry, Vegetable Curry, Rice, Jacket Potatoes, Vegetable Samosas, Chicken Samosas, Onion Bhaji, Garlic Bread, Tomato & Herb Pasta, Purple Slaw, Assorted Filled Country Bun Sandwiches, Apple Sauce, Assorted Mustards, Gravy & Condiments

BARBEQUES

Enjoy an expertly prepared BBQ, featuring perfectly grilled meats and flavourful sides for a delicious feast at any event.

TRADITIONAL **£14.00 P/P**

Cheeseburgers, Vegetable Burgers, Jumbo Hot Dogs, Fried Onions, Peri Peri Chicken Pitta Pockets, Mediterranean Roasted Vegetables, Chopped Salad, Tomato & Herb Pasta, Purple Slaw & Condiments

PREMIUM **£21.95 P/P**

Bacon Cheeseburger, Vegetable Burger, Halloumi Burger, Jumbo Hot Dog, Peri Peri Chicken Pitta Pockets, Chicken Tikka Kebab Wraps, Vegetable Kebab Wraps, Lamb Steaks, Hunters Chicken, Mediterranean Roasted Vegetables, Chopped Salad, Corn on the Cob, Tomato & Herb Pasta, Purple Slaw & Condiments





EXTRAS

Complete your BBQ or hog roast with delicious sides like marinated chicken thighs, mac & cheese, and corn on the cob.

MARINATED CHICKEN THIGHS £2.95 P/P
CUMBERLAND SAUSAGES £2.95 P/P
MAC & CHEESE £2.95 P/P
CORN ON THE COB £2.50 P/P
CHICKEN SAMOSA £1.20 P/P
VEGETABLE SAMOSA £1.20 P/P

JACKET POTATO'S

Enjoy a hearty large jacket potato topped with your choice of flavourful fillings.

CHOOSE FROM **£5.25 P/P**

Beef Chilli, Chicken Curry, Vegetable Curry, Baked Beans, Cheese & Purple Slaw



CANAPÉS

Don't let your guests go hungry when arriving at your venue with our scrumptious selection of canapés.

EXAMPLE HOT & FOOD MENU £9.75 P/P

Cheeseburger Sliders, Peri Peri Chicken Pitta Pockets, Chicken Skewers, Stuffed Jalapenos, Chilli Cheese Bites, Mini Beef Yorkie, Bruschetta, Vegetable Kebabs, Mini Quiche, Mini Pie, Salmon Crostini & Prawn Cups

Other Canapé options available upon request.



SIT DOWN MEALS

Our sit down meals offer a diverse selection of formal and informal dining options, from classic carvery-style meals to elegant silver service.

Our skilled chefs can craft the perfect menu, whether you prefer rustic sharing platters, traditional favourites, or a modern twist on your dining experience.

For a fun and interactive touch to your event, try our Guest Chef service! Nominate one guest per table to dress as the head chef, adding the finishing touches to each meal and bringing an extra element of entertainment to your day.





STARTERS

SHARING PLATTERS POA

Antipasto Platters - A Selection of Cured Meats Breads
Olives and Dips

English Ploughman's - Ham, Cheese with a Selection of
Pickles and Chutneys with Bread and Crackers

Mezze Platter (v) - A Selection of Falafels, Cheese,
Olives, Tomatoes, Dips and Oils with Selection of Breads

Southern Platter Southern - Coated Chicken Goujon,
Filled Jacket Skins, BBQ Wings, Garlic Bread, Honey
Glazed Mustard Sausages, Onion Rings and Sweet Chilli
Dip & Sour Cream Dip

Vegetarian Platter - Samosa, Spring Roll, Filled Jacket
Potato Skin, Breaded Mushroom, Spanish Pakora, Garlic
Bread, Sweet Chilli Dip and Sour Cream Dip

Vegan Platter - Sweet Potato Pakora, Moroccan
Spiced Falafel, Vegan Nugget, Jacket Filled Skins, Garlic
Buttered Flat Bread and Dips



STARTERS

SALAD STARTERS POA

Nicoise Salad with French Fine Beans, Plum Tomato, Mixed Leaf Lettuce, Chopped Cucumber, Boiled Free Range Egg, Flaked Tuna - (v) Replace Tuna with Feta

Sliced Beef Tomato Mozzarella Cheese with Pesto
Served on a Bed of Mixed Leaf Lettuce

Chicken Caesars Salad or Avocado Salad

TRADITIONAL STARTERS POA

Thick Country Vegetable Soup Served with a Bread Roll and Butter

Sliced Melon with Seasonal Fruit and Raspberry Coulis

Duck and Liver Pate served with Toasted Bread and Side Salad

MAIN COURSE

PLATED MAINS POA

Stuffed Chicken Fillet with Red Bell Pepper, Pesto & Mozzarella Cheese Wrapped in Parma Ham

Lamb Shank Served on a Minted Mash Potato with a Rich Red Wine Jus

Poached Salmon Fillet with a Creamy White Wine Sauce or a Lemon Herb Sauce

Beef and Mushroom Stroganoff

Wild Mushroom Stroganoff

Beef Wellington with Peppercorn Sauce

Roasted Vegetable Wellington with Vegetable Jus

Breast of Corn Fed Chicken Served on a Chive Mash and a Chardonnay Sauce

Duck Fillet with a Rice, Red Wine and Thyme Sauce



MAIN COURSE - GUEST CHEF

Looking for something unique and sure to impress? Choose a roast joint and nominate a guest from each table to carve at the head of their table. Your chosen guests will be provided with a carving knife, fork, apron, and chef hat, adding a fun, interactive twist to the meal. Served on wooden carving boards, this experience is sure to bring smiles all around!

CHOOSE FROM POA

Apricot Glazed Pork Loin

British Roast Beef with Yorkshire Pudding

Rosemary Sented Roasted Shoulder of Lamb

Beef Wellington



SIDES

CHOICE OF TWO POA

Deuphinouse Potatoes

New Baby Potatoes

Roasted Potatoes

CHOICE OF THREE POA

Tender Leaf Broccoli

Cauliflower

Garden Peas

Fine Green Beans

Julienne Carrots

Kale

Red Cabbage Braised with Bramley Apples

Mediterranean Vegetables – Courgettes,

Aubergines, Cherry Tomatoes, Mixed Peppers
and Red Onion

*Roasted Vegetables are on all menus unless
stated they are not wanted – Honey Roasted
Parsnips, Carrots, Suede and Red Onion.*

DESSERT

CHOICE OF TWO POA

Hot Apple pie

Hot or Cold Chocolate Brownie

Hot Sticky Toffee Pudding

Eton Mess

Toffee Dough Sliced Cheesecake

Deluxe Lemon Sliced Cheesecake

Gin and Berry Individual Cheesecake

Lemon Tart with Fresh Raspberries and Fruit

Coulis

Toffee and Honeycomb Cheesecake

New York Cheesecake Served with Berry Fruit

Brandy Baskets with Vanilla Ice Cream and
Strawberries

Chopped Fruit Sharing Platters

Vegan Chocolate Cheesecake

*Served with Hot Vanilla Custard or Whipped
Double Cream.*

CARVERY

Enjoy a delicious carvery with a selection of tender meats and fresh, flavourful sides.

STARTERS POA

Thick Vegetable Soup or King Prawn Cocktails
Sharing Platters (extra charge)

MAINS - CHOOSE THREE POA

Turkey Crown with Stuffing Balls
British Roast Beef and Yorkshire Pudding
Honey Glazed Ham
Roast Pork with Stuffing Balls
Chicken Breast (on the bone) Stuffing Balls
Roasted Lamb
Poached Salmon Fillet

INCLUDED

Pigs in Blankets
Roasted Parsnips
Roasted Vegetables

Minted Garden Peas

Tender Leaf Broccoli

Julienne Carrots

Cauliflower

Sauces available - Red Wine Jus,
Parsley Sauce or Beef Gravy

SIDES

CHOOSE TWO POA

Buttered New Potatoes

Deuphinoise

Roasted Potatoes

Creamy Mash

DESSERTS

CHOOSE TWO POA

Apple Pie

Eton Mess

Deluxe Chocolate Brownie

Served with Custard or Cream

EXTRAS POA

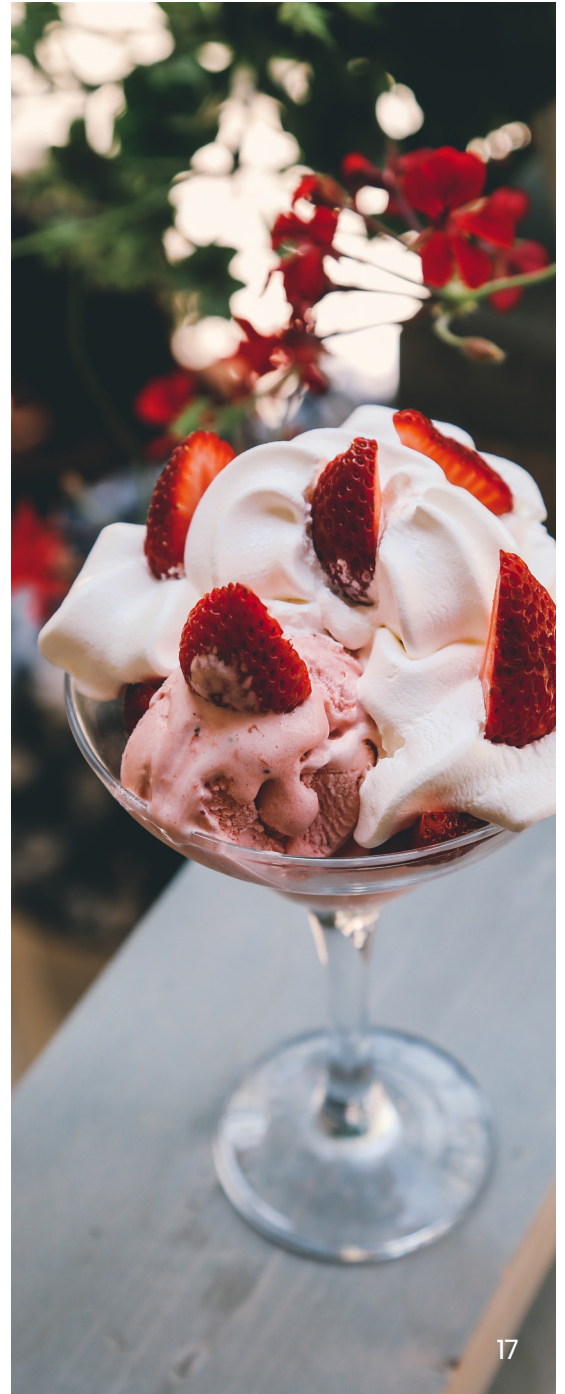
Tea & Coffee

Cheese Board: Cheese, Crackers, Butter, Breads,

Chutneys and Pickles

Sharing Board Fruit Platters

3 Tier Cheese Tower with Breads, Crackers , Chutneys
and Pickles





FOOD TRUCKS

Our food trucks bring a variety of delicious, on-the-go dining options to your event.

Our pizza vans serve up artisan pizzas made with fresh, high-quality ingredients, while our fish & chip vans offer a nostalgic taste of classic British fare. For those craving a more adventurous experience, our street food vans offer a vibrant mix of global flavors, guaranteed to tantalise your taste buds and add excitement to any occasion.

- » **FISH & CHIP VAN**
- » **STREET FOOD VAN**
- » **WOOD FIRED PIZZA OVEN VAN**

FISH & CHIP VAN

Enjoy classic British fare with our fish and chip van, serving up crispy, golden fish and perfectly fried chips.

TRADITIONAL **£14.95 P/P**

Large Fish, Roasted Chicken, Battered Sausage,
Assorted Pukka Pies, Tinned Roe, Chips, Mushy Peas,
Chip Shop Curry Sauce & Chip Shop Gravy

PREMIUM **£17.95 P/P**

Large Fish, Roasted Chicken, Battered Sausage,
Assorted Pukka Pies, Tinned Roe, Doner Kebab with
Salad on Naan Bread, Chicken Tikka Kebab with Salad
on Naan Bread, Battered Mushrooms, Chips, Mushy
Peas, Chip Shop Curry Sauce & Chip Shop Gravy



STREET FOOD VAN

Explore a world of flavours with our street food options, offering a vibrant mix of global dishes.

AMERICAN THEMED £18.95 P/P

Quarter Pounder Cheese & Bacon Burger on Brioche Bun, Grilled Halloumi Burger on Brioche Bun, Veggie Burger on Brioche Bun, Philly Cheese Steak, Southern Fried Chicken, Fries, Onion Rings & Salad

INDIAN THEMED £19.95 P/P

Chicken Jalfrezi, Chicken Tikka & Sheesh Kebab on Naan, Paneer Tikka on Naan, Masala Fish, Pilau Rice, Masala Fries, Vegetable Samosas & Slaw

SOUTHERN STYLE £20.50 P/P

Southern Fried Chicken Burger on Brioche Bun with Cheese, Potato Hash, Slaw & Gherkins, BBQ Pulled Pork on Brioche Bun, New Orleans Style King Prawns, Mac & Cheese, Fries & Corn on Cob

GREEK THEMED £16.95 P/P

Chicken Gyros, Portobello Mushroom & Feta Gyros, Flatbread, Moussaka, Fries, Chopped Salad, Tzatziki & Chilli Sauce

BRITISH THEMED - OPT 1 £14.95 P/P

Giant Yorkshire Pudding Wrap filled with your favourite Traditional Sunday Roast, Choose from Roast Beef, Roast Lamb or Roast Turkey, Vegetarian options available

BRITISH THEMED - OPT 2 £19.95 P/P

Pie & Mash, Cornish Pasty, Beer Battered Fish Goujons, Doner Kebab Wrap, Cheesy Fries, Fries, Mixed Chopped Salad, Chip Shop Curry Sauce, Gravy & Mushy Peas

MEXICAN THEMED £17.95 P/P

Chilli Beef Burritos, Spicy Chicken or Shrimp Tacos, Five Bean Chilli, Corn Ribs, Spicy Rice, Loaded Nachos, Fries, Salad & Slaw

GERMAN MARKET THEMED £18.95 P/P

Jumbo Bratwurst Hot Dogs, Pulled Pork on Brioche Buns, Chicken Schnitzel, BBQ Jackfruit on Brioche Bun, Grilled Cheese on Brioche Bun, Garlic & Herb Potatoes, Fries, Sauerkraut, Gravy, Curry Sauce & Condiments

Other options for the Street Food Van are available upon request, please contact our office for further details.





STONE BAKED & WOOD FIRED PIZZA VAN

Indulge in delicious, hand-crafted pizzas from our Stone Baked & Wood Fired Pizza Van, made with fresh ingredients and cooked to perfection.

STANDARD **£13.95 P/P**

Mighty Meat Feast, Pepperoni, BBQ Chicken, Hawaiian, Veggie Supreme, Three Cheese Margherita & Build Your Own

PREMIUM **£16.95 P/P**

Mighty Meat Feast, Pepperoni, BBQ Chicken, Hawaiian, Veggie Supreme, Three Cheese Margherita & Build Your Own. Served with Fries, Mixed Chopped Salad & Purple Slaw



VINTAGE AFTERNOON TEA PARTY

Our Vintage Afternoon Tea Party menu provides a delightful, nostalgic experience that transports your guests to a more elegant time.

Served on a charming selection of mix-and-match china, each tea set is unique, adding character and style to the occasion. The menu features a variety of freshly brewed teas and rich coffees, complemented by an array of delectable finger sandwiches, scones with clotted cream and jam, and a selection of sweet treats.





INCLUDED £24.50 P/P

- | | |
|---------------------------------|-----------------|
| Assorted Sandwiches | Carrot Cake |
| Assorted Wraps | Chocolate Cake |
| Chicken Drumsticks | Red Velvet Cake |
| Chicken Goujons | Served on Glass |
| Pork Pie | Dome Displays |
| Scotch Egg | Tea & Coffee |
| Sausage Rolls | |
| Cocktail Sausages | |
| Cheese & Pineapple Sticks | |
| Mini Quiche | |
| Mini Samosa | |
| Mini Spring Rolls | |
| Vegetable Pakora | |
| Mixed Salad | |
| Sweet Chilli & Mint Yogurt Dips | |
| Served on 3tier China Stands | |
| Scones with Clotted Cream & Jam | |
| Double Layered Victoria Sponge | |



BESPOKE / PARTY

Our bespoke and party menu is perfect for larger groups, offering a customisable selection of dishes to suit all tastes.

INCLUDED £12.50 P/P

Assorted sandwiches on thick white & wholemeal bread & tortilla wraps, fillings:

Wiltshire Ham	Peri Peri Chicken
Mature Cheese	Honey Chilli Chicken
Roast Turkey	Salmon & Cream Cheese
Roast Beef	Shredded Chicken
Egg Mayo	Chicken Tikka
Tuna Crunch	Brie Lettuce & Cranberry
Mixed Cheese & Spring Onion	Roast Beef Mixed Leaf
Chicken & Bacon Mayo	Lettuce Horseradish

This menu is served with fresh salads and pickles to suit every guest's taste, to include the following:

INCLUDED SIDES

Chicken Drumsticks

Chicken Goujons

Sausage Rolls

Scotch Eggs

Pork Pie

Vegetable Samosas

Vegetable Spring Rolls

Onion Bhaji

Sliced Assorted Quiche

Mixed Chopped Salad

Crisps & Nibbles

Sweet Chilli & Mint

Yogurt Dips

Assorted Gateaux

Assorted Cheesecake



ICE-CREAM TRICYCLE

Our Ice-Cream Tricycle adds fun to any event, with a trained team member serving Cheshire Farm ice creams to your guests.

CHOOSE FROM £4.50 P/P

Vanilla
Strawberries & Cream
Raspberry Ripple
Mint Choc Chip
Honeycomb
Toffee Fudge
Salted Caramel
Chocolate
Rum & Raisin
White Chocolate & Raspberry
Oreo
Baileys
Lemon Sorbet
Strawberry Sorbet

TOPPINGS INCLUDE

Chocolate Flake
Wafers
Chocolate Wafer Curls
100's & 1000's
Mini Marshmallows
Rainbow Drops
Chopped Nuts
Honeycomb
Strawberry Sauce
Chocolate Sauce
Biscoff



SWEET CREPES

Our Sweet Crepes are made fresh in front of your guests by trained staff, with a variety of fillings to choose from, and we'll even source special ingredients upon request.

INCLUDED £5.95 P/P

Lemon & Sugar

Strawberries & Cream

Lemon Curd & Meringue

Raspberries & White Chocolate

Banana & Nutella

Apple & Cinnamon

Chocolate Spread

Biscoff

Peanut Butter

TRADITIONAL CAKES

Skyline Catering offers a variety of traditional cakes, scones, and treats like brownies and strawberry tarts, all made with the finest ingredients.

CHOOSE FROM FROM £3.50

Double Layered Victoria Sponge Carrot Cake

Double Chocolate Cake

Red Velvet

Scones With Clotted Cream and Little Pot of Jam

Chocolate Brownies

Strawberry Tarts

We can also offer hot desserts such as hot apple pie, rhubarb crumble, apple crumble, bread and butter pudding served with cream or custard.

Tea and coffee also available.





VINTAGE LICENSED BAR

Add the perfect touch to your event with our Vintage Licensed Bar, stocked with your favourite drinks and served by our friendly team.

INCLUDES **£250.00**

A variety of draught beers and ciders that you can choose between and a large variety of spirits including our fantastic range of over 26 different Gins.

Within the bar hire we allow you to supply alcohol for 3 glasses per guest usually welcome, toast and a glass with your meal if needed.

We chill and supply your glassware for these drinks and also serve them for you.

We are also happy to quote to supply these for you too.

All our bar team have at least 4 years experience behind a bar and are all fully uniformed.

All our prices are reasonably priced ensuring you and your guests enjoy your day with that perfect drink in hand.

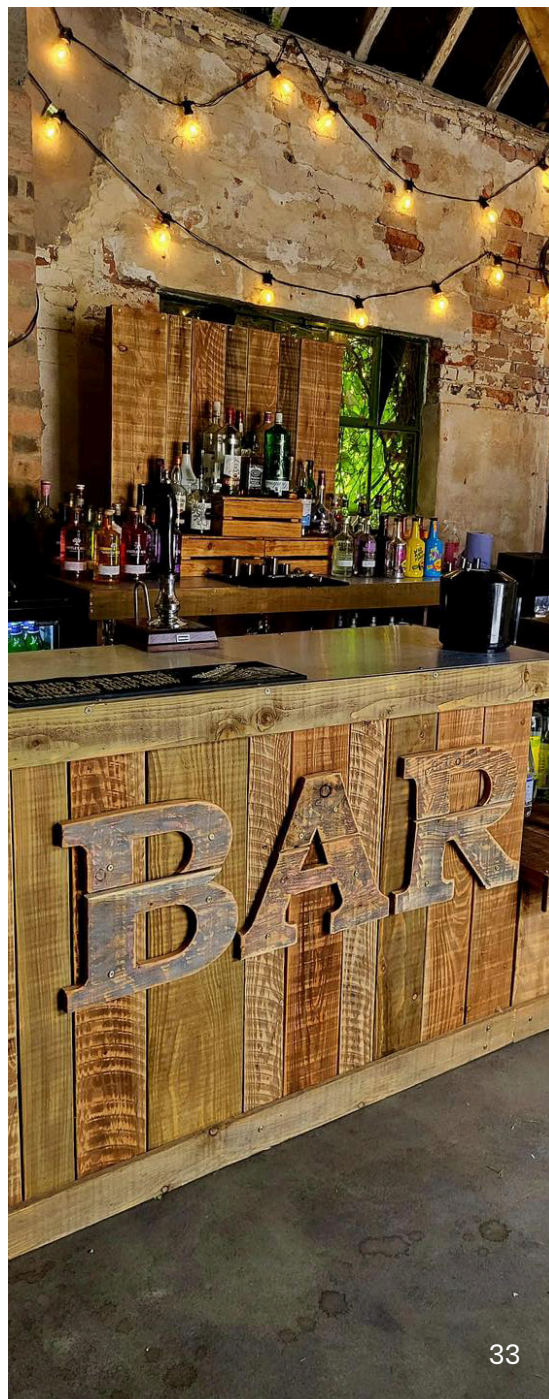
We will apply for the temporary event licence to cover your event within the bar hire.

OTHER OPTIONS

We also have an amazing horse trailer converted into a Gin and Prosecco bar which would also serve Gin and Prosecco Cocktails.

We can also serve bottled beers and ciders as well as drafts if your venue cannot accommodate a bar inside.

The hire of the trailer is £280.00 with a minimum spend £500.00 terms and conditions to the bar hire are available on request.



READY TO HIRE US FOR YOUR WEDDING OR EVENT?

LET'S START PLANNING YOUR DREAM EVENT TOGETHER!

At Skyline Catering, we understand that both your wedding day and special events deserve nothing less than perfection. Whether you're planning a wedding, corporate gathering, or milestone celebration, we focus on crafting exquisite, customised menus that reflect your unique style and taste.

From casual, fun options like our Vintage Afternoon Teas and Food Trucks to more formal plated meals, we offer a wide range of choices to suit every preference. Our experienced team is dedicated to providing seamless service, ensuring every detail is taken care of, so you can relax and enjoy your special day or event. Get in touch with us today to start planning a memorable experience tailored to you!

GET IN TOUCH



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