YOUR PLATE OR MINE EVENT CATERING

Est. 2018

Wedding Menu Portfolio

CONGRATULATIONS!

Firstly, congratulations on your engagement - now the fun starts planning your special day, and this is where Your Plate or Mine Event Catering can help.

Creating unique food experiences for your special occasion is at the heart of what we do. We differentiate ourselves with our personal approach, working closely with you to create your wedding breakfast menu that showcases your personalities, we can incorporate your favourite foods, flavours and style of wedding.

Our menus are designed using locally sourced, wherever possible, produce. Delicately and lovingly our chefs use these ingredients to show case the best of what Herefordshire has to offer.

Whilst our menus have been developed by our chefs based on their wealth of experience and previous client favourites, personal touches can be added to tailor the menu to you. Please do not hesitate to ask.

YOUR PLATE OR MINE
EVENT CATERING

Canapes

MEAT

Sticky Duck Breast, Toasted Focaccia, Chimichurri
Honey Roast Ham & Worcester Hop Cheese Croquette, Tarragon Mayo
Honey Roasted Pig in Blanket, Black Truffle Dressing
Cornflake Coated Chicken Pieces, Nacho Sauce, Bacon Crumb
Slow Cooked Beef Rib Tartlet. Marmite Emulsion, Crispy Onions
Mini Beef Burger, Cheese, Tomato Relish
Bourbon Pulled Pork Roulade, Burnt Apple Gel, Parmesan

FISH

Scallop, Cucumber & Dill Tartlet, Lemon Curd & Celery Salt Meringue
Lightly Battered Tiger Prawn, Paprika Ketchup, Caviar
Wye Valley Smoked Salmon, Spinach & Crème Fraiche Roulade, Beetroot Gel
Smoked Mackerel, Lime Yoghurt, Earl-Grey Soaked Apple, Pickled Cucumber
Smoked Haddock Rarebit, Pickled Cabbage, Toasted Brioche
Mussel, Tomato & Caper, Shallot & Herb Salsa, Coconut Crust
Miso Prawn Toast, Carrot & Orange Puree, Rose Petal Pieces, Wild Garlic Powder
Crab Mousse Choux Bun, Guacamole, Dill & Tomato Salsa, Bay Leaf Smoked Salt

VEGETARIAN

Petit Ratatouille Tartlet, Grilled Halloumi, Beetroot Gel
Smoked Cheese & Apple Tartlet, Grape Gel, Toasted Fennel
Soft Cheese & Blackberry Balsamic Toastie
Whipped Goats Cheese & Beetroot Bellini, Pickled Cucumber
Macaroni & Chilli Bite, Wild Garlic & Sour Cream Emulsion, Truffle Powder

VEGAN

Watermelon, Vegan Cream Cheese, Crispy Onion, Watercress
Vegan Cheese & Wild Mushroom Arancini, Avocado & Coriander Dressing
Heritage Tomato Bruschetta, Guacamole, Sichuan Pepper Balsamic

Churchill

STARTERS

Slow Cooked Duck Croquettes, Beetroot Puree, Blue Cheese Dressing, Orange Granola

Poppyseed & Curried Pork Scotch Egg, Fennel Slaw, Bacon Emulsion

Maple Salmon, Bubble & Squeak, Brown Sauce, Fried Qual Egg

Smoked Salmon Cannelloni, Dill & Cream Cheese, Pickled Cucumber, Dried Rose Petals, Rhubarb Aioli

Hereford Hop Souffle, Beetroot Goat Curd, Roasted Med Veg, Tomato & Coriander Oil (v)

Marinated Burrata, Heritage Tomato, Chilli & Crispy Shallot Ring, Salad, Dill Dressing (v)

Braised Radicchio, Butternut Puree, Pink Grapefruit, Candied Raisins, Tarragon Oil (vg)

Baba Ghanoush, Pear & Chilli Salsa, Smoked Paprika Fried Chickpeas, Crispy Kale (vg)

UPGRADE TO SHARING STARTER

Trealy Farm Continental Meats, Rosemary & Garlic Camembert, Red Onion Hummus, Bella Olives, Sun-Blushed Tomatoes, Asparagus Wrapped in Parma Ham, Smoked Salmon, Focaccia Bread, Herb Butter

MAINS

Slow Cooked Blade of Herefordshire Beef, Crushed Root Vegetables, Potato Fondant, Tenderstem Broccoli, Bacon & Onion Chutney, Pan Juice Gravy

Lemon & Thyme Chicken Supreme, Buttery Potato, Basil & Bacon Chicken Kiev, Orange Glazed Baby Carrots

Welsh Lamb Rump, Courgette & Mince Pinwheel, Aubergine Dip, Potato Gratin, Pomegranate & Crispy Onions

Herb Coated Cod Loin, Curried Mussel Broth, Fried Gnocchi, Braised Vegetables, Tarragon Oil

Black Garlic & Lemongrass Tiger Prawns, Pumpkin Tortellini, Celeriac Puree, Sweetcorn Salsa, Pak Choi, Pickled Cucumber

Salmon Supreme, Tomato & Herb Potato Cake, Bay Leaf Salted Greens, Curried Seeds, Chive & Parsley Hollandaise

Beetroot Wellington, Braised Fennel & Carrot, Herb Potato, Tomato & Basil Sauce (vg)

Bubble & Squeak Potato Cake, Buffalo Cauliflower, Baby Vegetables. Piccalilli, Brown Sauce Emulsion (vg)

Barbeque

SELECT ONE BURGER

No Beefing Around Here
Traditional Smashed Beef Patty, Smoked Bacon & Cheese

The Hay Mac
Pressed Beef Patty, BBQ Beef Brisket, American Cheese

Trotters Feast
Pork Patty, BBQ Pulled Pork, Monterey Jack Cheese.

The Lamborghini
Lamb Patty, Minted Lamb Shoulder, Tzatziki

The Pecking Order
Crispy Coated Chicken Breast, Cheese, Kimchi Slaw, Cajun Aioli

All About The Beet (v)
Beetroot Burger, Cheese, Sour Cream

It Must Bean Love (vg)
Plant Based Burger, Wild Garlic Dressing, Baby Gem & Tomato

SELECT TWO SIDES

Butchers Cumberland Pork Sausage
Lamb Kofta Skewer
BBQ Pork Belly Strips
Tiger Prawn & Vegetable Skewers
Breaded Chicken Pieces, Blue Cheese & Bacon
Buttered Corn on the Cob
Jalapeno Poppers Topped With Truffle & Cheese
Rosemary Salted Skinny Fries, Parmesan, Lime & Siracha Dressing

SALADS & SAUCES

Fennel & Dill Crunchy Coleslaw
Roasted New Potatoes, Fresh YPOM Herbs, Balsamic Dressing
Sun Blushed Tomato, Bambini Mozzarella & Chimichurri Dressed Pasta Salad
Roasted Gem, Caesar Dressing, Crispy Onions & Bacon

Ranch Dressing
Smokey BBQ Sauce
Truffle & Garlic Mayo

Desserts

Glazed Lemon Tart, Lemon Curd, Freeze Dried Fruit, Raspberry & Tarragon Sorbet

Warm Chocolate Fondant, Clotted Cream, Vanilla Soaked Cherries, Chocolate Crumb

Sticky Toffee Pudding, Salted Caramel Toffee Sauce, Chantilly Cream

Apple Crumble Tartlet, Salted Caramel Sauce, Popcorn Ice Cream

White Chocolate & Pretzel Mousse, Brownie Pieces, Rum & Raisin Fudge, Raspberry Gel

Biscoff Mousse, Matcha Sponge, Lavender Syrup, White Chocolate Crumb

Raspberry Pebble, Apple & Vanilla Salsa, Fruit Syrup (vg)

Vegan Caramel Chocolate Finger, Kiwi & Pineapple Salsa, Freeze Dried Fruit (vg)

UPGRADE TO A TRIO

FRUITY

Lemon Meringue Tartlet

Apple & Blackberry Eton Mess

Strawberry & Matcha Filled Choux Bun

CHOCOLATEY

Biscoff Filled Profiterole

Caramel Chocolate Brownie Square

White Chocolate & Cherry Brulée

The Elegant Feast

TO START

Trealy Farm Continental Meats, Rosemary & Garlic Roasted Camembert, Red Onion Hummus, Bella Olives, Sun-Blushed Tomatoes, Asparagus Wrapped in Parma Ham, Smoked Salmon, Focaccia Bread, Herb Butter

THE MAIN EVENT

Slow Cooked BBQ Beef Brisket

Lemon & Pepper Pork Belly Bites

Cornflake Chicken & Waffles, Nacho Sauce

Charred Halloumi, Tomato & Pineapple

SERVED WITH

Coriander Coleslaw

Hot & Buttery New Potatoes

Lemon Roasted Courgettes, Tenderstem Broccoli, Curried Seeds, Maple & Mustard Dressing

Smoked Salt & Bayleaf Corn on the Cob

DESSERT

Sticky Toffee Pudding, Caramel Sauce, Whipped Cream

The Rustic Feast

TO START

Bread Selection, Olive Oil & Balsamic, Flavoured Butter

THE MAIN EVENT

Garlic & Herb Roasted Camembert, Crusty Bread

Welsh Lamb Shoulder, Garlic, Ginger & Fresh Herbs

King Prawn, Salmon & Smoked Haddock, Potato Topped Pie

Marinated Beef Flat Ribs, Sticky Maple Glaze

SERVED WITH

Roasted Med Veg, Basil

Broccoli & Feta Cous Cous

Semi-Dried Tomato, Mozzarella & Chimichurri Pasta Salad

Roasted Heritage Carrots, Orange & Honey Dressing

DESSERT

Biscoff Filled Profiterole

Caramel Chocolate Brownie Square

White Chocolate & Cherry Brulée

The Signature Feast

TO START

Seared Scallops Served in the Shell, Celeriac Puree, Pickled Vegetables, Soaked Apples, Compressed Cucumber, Marmite Hollandaise

or

Marinated Burrata, Heritage Tomato, Chilli & Crispy Shallot Ring, Salad, Dill Dressing (v)

THE MAIN EVENT

Herefordshire Beef Rib & Oxtail Croquettes, Beetroot Gel

Hereford Hop Souffle, Fennel & Tomato Salad

Beef Medallions, Wild Mushroom

Lemongrass & Garlic Tiger Prawns, Frisse & Roquitto Pearls

Breaded BBQ Pork Bites, Sour Cream & Herb Dressing

SERVED WITH

Potato Gratin

Hispi Cabbage

Roasted Butternut Squash, Pomegranate & Yoghurt

DESSERT

Warm Dark Chocolate Fondant, Fudge, Blackberries, Apple Gel, Popcorn Ice Cream

Little Foodies

CHOOSE 1 OPTION FOR ALL CHILDREN TO HAVE

STARTERS

Tomato Soup, Crusty Bread (vg)

Warm Flatbread, Hummus, Crudities (vg)

Selection of Fresh Fruit (vg)

Pork Sausage Roll, Ketchup

Ham Sandwich & Crisps

MAIN

Herefordshire Beef & Cheese Burger, Fries & Salad

Cheddar & Chive Macaroni Cheese, Garlic Bread (v)

Cod Goujons, Fries, Garden Peas

Chicken Fillet, Potato Wedges, Seasonal Vegetables

Margarita (v) or Pepperoni Pizza Twist, Fries

DESSERT

Chocolate Brownie, Caramel Sauce, Marshmallows

Fresh Fruit Salad (vg)

Strawberry Eton Mess

Mini Cheesecake, Coulis

Waffle, Vanilla Ice Cream, Chocolate Sauce

LITTLE FOODIES CAN ALSO HAVE A HALF PORTION OF THE WEDDING BREAKFAST

Evening Food

CONES

Hand Cut Chips, Bacon, Cheese Sauce, Bacon Crumb

Fish Goujons, Skinny Fries, Tartare Sauce

Lemonade Tempura Halloumi, Skinny Fries, Chimichurri

Maple & Sesame Chicken Wings, Spicy Tomato Sauce, Lemon Aioli

Prawn Cocktail, Bloody Mary Dressing, Crispy Onion

ROLLS

Short Back Bacon

Pork Sausage

Sous Vide Beef Brisket

BBQ Pulled Pork

Mozzarella, Basil, Sunblushed Tomato, Rocket

STREET STYLE

No Beefing Round Here

Sticky Beef & Sesame, Horseradish & Garlic Flatbread, Beetroot Slaw, Green Harissa

The Hay Mac

Three Cheese Macaroni Cheese, Trealy Farm Air Dried Ham, Bacon Crumb

Trotters Feast

Slow Cooked Pork Belly & Chorizo Dirty Fries, Roquitto Peppers, Smoked Cheese, Bacon Mayo

The Lamborghini

Smoked Lamb Shoulder, Minted Flatbread, Black Onion & Celeriac Slaw, Pickled Cabbage, Tzatziki

The Pecking Order

Buttermilk Chicken Spiced Kebab, Coriander Flatbread, Kimchi, Chilli Jam, Lemon Yoghurt

All About the Beet

Beetroot Falafel, Goats Cheese, Salsa Verde, Tortilla, Skinny Fries

No Flapping About Here

Garlic & Herb Chicken Nachos, Guacamole, Chilli Jam, Smoked Dill

No Mucking Around Here

Rarebit Beef Burger, Streaky Bacon, Salsa, Baby Gem, Brioche Bun

Love You With Every Pizza My Heart

Roasted Vegetable Calzone, Vegan Cheese, Curried Seeds, Spicy Tomato Sauce

The Nibble Box

Assorted Selection of Grazing Nibbles in a Box

Street 1984

STREET 1984
Est 2024

SUBJECT TO AVAILBILITY

How it works:

Select 2 dishes to offer
All dishes served with bay-leaf salted fries as standard
Allergies can be catered for, but we must be aware of these in advance
Served in disposable packaging and with wooden cutlery
We recommend catering for 100% of your guests

Beefed Up Bliss
Smashed Hereford Beef Patties, BBQ Brisket, American Cheese, Kimchi Slaw, Marmite & Chicken Garlic Butter, Brioche Bun

Waffling Chic
Crispy Cornflake Chicken Breast, Belgian Waffles, Streaky Bacon, Nacho Cheese Sauce, Chilli & Spring Onion

Beefing Philly Rock
Lemon & Pepper Steak, Cheese& Bacon Fries, Pickled Red Cabbage, Chimichurri, Sour Cream Dressing

Loaded Dog
Pork Hot Dog, BBQ Brisket, Green Harissa, Sour Cream Dressing, Crispy Onions

The Squeaky One
Bubble & Squeak Potato Cake, Fried Egg, Slow Cooked Ham Hock, Piccalilli, Sour Cream Dressing

Frickles Away (v)
Tempura Battered Gherkins, Charred Gem Lettuce, Fried Kale, Tarragon Tartare Sauce

Fungi Fiesta (v)
Herb Breaded Oyster Mushrooms, Salted Crispy Kale, Butty Bach, Chilli & Hoisin Dressing

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Additional Services

- **Tea & Coffee Station**

At the end of a fantastic wedding breakfast meal, some guests would welcome a cup of tea or coffee, with milk and a spoon full of sugar. A station is the perfect way for those guests to help themselves as required.

- **Cake Cutting**

YPOM can provide support with the portioning up your cake for you guests to enjoy either using / displaying on boards / napkins provide by yourself or by YPOM.







Pre-Wedding Food

Whilst (as it should be) the majority of your attention will be on the planning of your Wedding Day, the day before you, your family, friends and bridal/wedding party will likely to be heavily involved in the setting up and putting the final touches together - however all great armies need feeding!

YPOM can provide a range of pre wedding food, from drop of grazing boards, nibble boxes, informal BBQ, seated meals or bowl food. Please do not hesitate to discuss any requirements.

FAQ's

What happens next if I like what I see?
Please get in contact with YPOM Events team, who will arrange a meeting to discuss your requirements in more detail. A bespoke quote, based on your requirements, will then be developed and sent to you. YPOM would also discuss if a site visit is required in order to develop a full quote.

What is included within the price?
Unless otherwise stated our prices include a kitchen brigade to prepare and serve your wedding breakfast, waiting staff to serve and clear.

How do I proceed to book YPOM as our catering team?
To secure the date a deposit of £600 is required, this is non-refundable (unless in expectational circumstances) but is transferable to a mutually agreeable date. This is then deducted off your final bill.

What if I have guests with specific dietary requirements?
YPOM can develop menus / dishes that would be suitable for all allergens / dietary requirements.

What happens if I would like to add some personal touches to the food?
Whilst our menus have been designed using our chef's years of experience and following clients favourites, we also pride ourselves on working with all clients, so would be happy to develop bespoke menus or tweak to make your special day memorable.
YPOM also work very closely with a number of local suppliers and would using their wealth of knowledge, happily make recommendations.

What about if I need to hire tablecloths, napkins?
You are more than welcome to hire separately and or YPOM can recommend suppliers and support with co-ordinating this for you.

Can I add / hire different coloured cutlery, crockery etc?
Yes, you are more than welcome to hire separately and or YPOM can recommend suppliers who could support.

Testimonials

Caitlin, Simon and the team at Your Plate or Mine were absolutely incredible. They made the whole process of catering for our wedding completely seamless. For a small wedding where we didn't have an event coordinator, they really helped us not only with the catering but also provided valuable advice on aspects we hadn't even considered.
On the day, they were faultless. The service was impeccable, and the food was exceptional. I couldn't recommend them highly enough. It was truly a remarkable experience with Your Plate or Mine.



Absolutely blown away by the incredible service and food from Your Plate or Mine Catering Company for our wedding day!! The whole team was highly professional and efficient and catered for our wedding on one of the hottest days during the heatwave with no issues whatsoever - just a smile on everyone's face and fantastic service. We could relax and enjoy the whole day knowing Caitlin and the team had everything in hand!
Any request was no problem at all, and the team tweaked the menu to cater to our guests dietary requirements and preferences.
We can't thank the team enough from the brilliant communication from day 1 of enquiring, to the taster session and then to setting up preparations and delicious food on the day!!
We would highly recommend Your Plate or Mine Catering for any event and will be to all of our friends and family in the future!
Thanks again to the best team there is!



Your Plate or Mine provided the catering for our wedding and we could not be more thrilled to have had them for our big day! From start to finish the team were friendly and easy to communicate and work with. From site visits, to chats about the menu and service on the day, my questions were always answered with kindness and efficiency. The service on the day was impeccable and all I really had to do was sit back and watch while Caitlin, Simon and the team handled everything. The food itself was incredible and all our guests have said how much they absolutely loved everything!
Thanks so much to everyone at YPOM ♥♥♥

