



**WEDDING AND EVENT CATERING
CORNWALL
2025/2026**



ABOUT US

RAD Catering is a family-run business providing outside catering using high-quality local produce. Benefitting from years of experience within the food and hospitality industry, we aim to showcase the fantastic food our beautiful county has to offer.

We pride ourselves on using the best locally sourced produce available, whilst committing to reducing the impact on the environment. Our menus are seasonal and, wherever possible, we make everything in-house from scratch.

Darren has been a chef for 24 years, managing kitchens at some of Cornwall's top food offerings such as St Michaels Resort, Bedruthan, The Scarlet and The Nare Hotel. His passion is to create delicious food, executed to the highest possible standard working together with experienced and talented chefs.

We believe that eating should not only be an enjoyable occasion but also a sociable one and we have a variety of menus which range from a super casual, festival, street food style, to a more traditional 3-course sit down meal to suit your requirements.

We can also create bespoke menus to suit your event needs and are happy to work together with you, to make your day as special as it can be.

CANAPÉ MENU

LET'S GET THIS PARTY STARTED

Little nibbles with big flavour - delicious canapés for your guests to enjoy and get their taste buds going.

Pick five of the following for your guests;

- Crispy Chicken Fillets with BBQ Sauce (DF)
- Smoked Ham Hock Terrine with Red Onion Chutney (GFO/DF)
- Mini Beef Wellington
- Asian Duck Salad (GF/DF)
- Lemon & Garlic King Prawn Skewer (GF/DFO)
- Smoked Salmon Crostini with Herb Cream Cheese (GFO/DFO)
- Spiced Cauliflower Fritters with Chutney (V/VGO/GF/DF)
- Tomato & Mozzarella Arancini with Basil Pesto (V/VGO/DFO)
- Olive Palmiers with Roast Garlic Aioli (VG/DF)
- Whipped Feta Crostini with Pea & Mint (V/VGO/GFO)
- Red Onion Marmalade & Blue Cheese Tartlets (V)
- Parmesan & Truffle Zeppole Doughnuts (V)
- Tomato, Basil and Olive Bruschetta (VG)
- Profiteroles Filled with Wild Mushroom Pate (V)
- Mini Scones with Jam and Clotted Cream (V)

V - Vegetarian
VO - Vegetarian Option
VG - Vegan
VGO - Vegan Option (with alterations)
DF - Dairy Free
DFO - Dairy Free Option
GF - Gluten Free
GFO - Gluten Free Option



Individual dietary requirements catered for upon request

KNIFE & FORK BUFFET MENU

A VARIETY OF TASTY DISHES

For a very laid-back style, our buffets showcase an exciting array of culinary delights.

CHOOSE

Three Mains;

- Smoked Pork Shoulder (GF/DF)
- Smoked Big Dogs (GFO/DF)
- Meaty Sausage Rolls (DF)
- BBQ Glazed Pork Ribs (GF/DF)
- Charcuterie Meats (GF/DF)
- Sticky Barbecue Chicken Drumsticks (GF/DF)
- Crispy Fish Bites with Preserved Lemon Mayo (GFO/DF)
- Hot Smoked Salmon with Garlic & Harissa Yoghurt (GF/DF)
- Grilled Aubergine, Chimichurri & Pomegranate (VG/GF/DF)
- Tempura Vegetables (VG/GFO/DF)
- Heritage Tomato & Pesto Tart Fin (VGO/DFO)
- Smoked Watermelon (VG/GF/DF)
- Mediterranean Vegetable Kebabs (VG/GF/DF)

ADD

Three Extras;

- Smoked Pork Burnt End Beans (VGO/GF/DF)
- Corn on the Cob (VGO/GF/DFO)
- Chilli & Garlic Broccoli (VG/GF/DF)
- Mac & Cheese (V)
- Tomato & Mozzarella Arancini (VGO/DFO)
- RAD Slaw (VGO/GF/DF)
- Tomato, Red Onion & Rocket Salad (VG/GF/DF)
- Parma Ham, Feta & Rocket Salad (GF/DFO)
- Honey & Mustard Dressed Leaves (VGO/GF/DF)
- Spiced Vegetable Couscous (VG/DFO)
- Hummus with Pitta & Crudités (VG/GFO/DF)

WITH

One Side;

- Baskets of Freshly Baked Bread & Butter (VGO/GFO/DFO)
- Rustic Flatbreads (VGO/GFO/DFO)
- Homemade Garlic & Rosemary Focaccia (VG/DF)
- Cheesy Focaccia (V)
- Herb Butter New Potatoes (VGO/GF/DFO)
- Baby New Potato Salad, Crème Fraiche & Chives (VGO/GF/DFO)
- Seasoned Fries (VG/GFO/DF)
- Cajun Sweet Potato Wedges (VG/GFO/DF)

SOMETHING SWEET?

A Selection of Homemade Cakes & Bakes, Sweets & Treats are available at an Additional Cost.

SHARING BARBEQUE MENU

BIG, BOLD, FIRE-COOKED FOOD

For a laid-back style of eating, our sharing boards are perfect for people who want to grab a plate and tuck in. Served in the middle of the table for people to help themselves to whatever they want. All sauces are recommendations and can be adapted to personal preferences.

STARTERS

Choose three from the following;

- Selection of Charcuterie Meats *(GF/DF)*
- Thai Style Cornish Chicken Salad *(GF/DF)*
- King Prawns with Lemon & Garlic *(GF/DFO)*
- Crispy Cornish Hake Bites with Lemon Mayonnaise *(DFO)*
- Vietnamese Chicken Wings with Crispy Onions, Spring Onion & Lime *(GF/DF)*
- Roasted Chorizo & Hummus *(GF/DF)*
- Baked Camembert with Red Onion Marmalade *(V/GF)*
- Falafel with Beetroot Hummus *(VG/GF/DF)*
- Cauliflower Pakora with Mint Raita *(V/GF/DFO)*
- RAD Marinated Olives *(VG/GF/DF)*

(Served with fresh focaccia and dressed leaves)

MAINS

Choose three from the following;

- Smoked Free Range Chicken Thigh with Harissa & Garlic Yogurt *(GF/DFO)*
- Smoked Cornish Sausage with Honey & Mustard Glaze *(GFO/DF)*
- 12 Hour Low & Slow Pulled Pork Shoulder with Smoky BBQ Sauce *(GF/DF)*
- Slow Smoked Garlic & Rosemary Marinated Lamb Shoulder with Salsa Verde *(GF/DF)*
- 12 Hour Smoked Cornish Beef Brisket with either BBQ Sauce or Chimichurri *(GF/DF)*
- Moving Mountain Vegan Sausages *(VG/GFO/DF)*
- King Prawn & Chorizo Kebabs *(GF/DF)*
- Barbequed Cornish Monkfish *(GF/DF)*
- Smoky Cauliflower with Salsa Verde *(VG/GF/DF)*
- Charred Spiced Aubergine with Pomegranate & Chimichurri *(VG/GF/DF)*
- Courgette And Halloumi Kebabs with Mint & Chilli Dressing *(V/VGO/GF/DFO)*
- Cajun Spiced Butternut Squash with Lemon, Olives & Pine Nuts *(VG/GF/DF)*

(Served with flatbreads & pickles)

SALADS/SIDES

Choose three from the following;

- RAD Slaw with Tangy Cider Vinegar & Mustard Dressing *(VG/GF/DF)*
- Charred Calabrese, Slow Roasted Tomatoes, Mozzarella & Basil Dressing *(V/VGO/GF/DFO)*
- Courgette, Fine Bean & Feta with Mint Dressing *(V/VGO/GF/DFO)*
- Sweet Potato and Charred Peach with Lentils, Rocket and a Sumac & Maple Dressing *(VG/GF/DF)*
- Beetroot and Plum with Spinach, Spring Onion & Extra Virgin Olive Oil *(VG/GF/DF)*
- Herb & Butter New Potatoes *(V/VGO/GF/DFO)*
- Cajun Spiced Sweet Potato Wedges *(VG/GFO/DF)*
- Garden Leaf Salad with Mustard Dressing *(VGO/GF/DF)*
- Pearl Couscous with Mint & Lemon Dressing *(VG/DF)*
- Harissa Roasted Butternut Squash with Spiced Chickpeas & Lime Yoghurt *(V/VGO/GF/DF)*

SHARING BARBEQUE MENU CONTINUED

BIG, BOLD, FIRE-COOKED FOOD

For a laid-back style of eating, our sharing boards are perfect for people who want to grab a plate and tuck in. Served in the middle of the table for people to help themselves to whatever they want.



DESSERTS

Choose three from the following;

- Summer Berry Eton Mess (V/VGO/GF/DFO)
- Toasted Almond Panna Cotta (GF)
- Chocolate Brownie (V/VGO/GFO)
- Tonka Bean Zeppole Doughnuts (V)
- Lemon Meringue Tartlets (V)
- Passionfruit Posset (V/GF)
- Cream Filled Profiteroles with either:
Salted Caramel OR Chocolate Sauce (V)

TRADITIONAL MENU

CONTEMPORARY, FLAVOURSOME, PLATED FOOD

For a more formal style of eating, this menu would be individually served by our experienced staff.

STARTERS

Choose three from the following for all of your guests;

- Smoked Cornish Duck with Beetroot, Orange & Hazelnuts *(GF/DF)*
- Spiced Crispy Squid, Asian Style Slaw with Pineapple & Miso Dip *(GF/DF)*
- Gin Cured Bass & Cornish Crab Tian, with Pickled Fennel, Samphire & Focaccia Croute *(GFO/DFO)*
- Beetroot & Goats Cheese Cannelloni, Candied Walnuts, Apple Salad & Rye Bread *(V/VGO/GFO/DFO)*
- Heritage Tomato Tart with Rustic Pesto & Olive Tapenade *(V/VGO/DFO)*

MAINS

Choose three from the following for all of your guests;

- Slow Braised Beef Cheek with Truffled Celeriac Fondant *(GF/DFO)*
- Roasted Cornish Chicken Breast with Dauphinoise Potatoes & a Mushroom Bacon Bourguignon Sauce *(GF/DFO)*
- Roasted Cornish Turbot Fillet, Herb Crushed Potatoes & Pesto Cream Sauce *(GF/DFO)*
- Wild Mushroom Risotto, Keltic Gold Cheese, Crispy Shallots & Rocket *(V/VGO/GF/DFO)*
- Roasted Butternut Squash, Wild Rice and Cashew Nut Pilaf, Raisin Puree & Capers Dressing *(V/VGO/GF/DFO)*

Mains are served with a selection of seasonal mixed vegetables

DESSERTS

Choose three from the following for all of your guests;

- Sticky Toffee Pudding with Date Puree, Butterscotch Sauce & Clotted Cream *(V/VGO/DFO)*
- Passionfruit Crème Brulee, Tropical Fruit Salsa & Micro Coriander *(V/GF)*
- Rosewater Panna Cotta, Macerated Strawberries & Pistachio Croquant *(GF/DFO)*
- Blueberry & Lemon Meringue Nest with Clotted Cream & Elderflower *(V/VGO/GF/DFO)*
- Triple Chocolate Brownie Torte, Fresh Raspberries, Raspberry Gel & Vanilla Crème Fraiche *(V/GFO)*

EVENING MENU

QUICK AND EASY, READY TO GRAB

Our easy-eating evening food menu is perfect for keeping your guests going throughout the evening - served buffet style for your guests.

Choose one from the following for all of your guests;

- Pulled Pork Baps with Pickled Cucumber, Chilli Jam & Spring Onions (*GFO/DF*)
- Jumbo Cornish Big Dogs with Pickled Cucumber, Ketchup, Mustard & Crispy Onions (*VGO/GFO/DF*)
- Freshly Baked Cornish Pasties (*VO/GFO*)
- Bacon or Sausage Baps (*GFO/DF*)
- Crispy Hake Baps with Tartare Sauce (*DF*)
- Tomato & Mediterranean Vegetable Risotto (*VG/GF/DF*)

OR

Macaroni Cheese (*V*)

With A Choice of 5 of the Following Toppings:

- Smoked Bacon (*GF/DF*)
- Chorizo (*GF/DF*)
- Chicken Thigh (*GF/DF*)
- Parmesan Cheese (*V/GF*)
- Capers (*VG/GF/DF*)
- Crispy Onions (*VG/DF*)
- Pesto (*V/VGO/DFO*)
- Candied Walnuts (*VG/GF/DF*)
- Olives (*VG/GF/DF*)

