

A Bit Of A Do Events



WEDDING CATERING BROCHURE



We hired Kerrie for our wedding and I cannot describe how amazing she, and most importantly, the food, were! Everyone commented on it being the best food they have ever tasted. The portion sizes were extremely generous but Kerrie herself is infectious. The minute you meet her, you trust her. I will be hiring her again and again

Louise Copplestone
June 2024



Welcome To

A BIT OF A DO EVENTS WEDDING CARTERING

We deliver exceptional, innovative cuisine complemented by warm, professional service to make every occasion truly memorable

I've worked in the hospitality industry for over 20 years, I'm passionate about creating beautiful food and making memorable events. I believe that it's the smallest touches and attention to detail that can make events special, and it's the personal touch and care that we put into planning your event that sets us apart at 'A Bit of a Do'.

I created the company to deliver expert care and attention to make every occasion extra special. This is what I love to do.

Outside of catering and events, I have two beautiful sons and my wonderful husband Bryan, we are based in Basingstoke.

A Bit of a Do is a family run business and we love to go the extra mile to look after our clients. We cater and plan any event big or small, from weddings to tea parties, children's birthdays, cocktail parties and everything in-between. At A Bit of A Do we believe that any occasion can be made extra special with our catering services.

T: 01256 111111

E: Kerrie@abitofadoevents.co.uk



VEGETARIAN

Mini Caprese Skewers

Cherry tomato, basil, and mozzarella with balsamic glaze.

Truffle Mushroom Tartlets

Crisp pastry cups filled with creamy wild mushrooms and herbs.

Paneer Tikka Bites

Indian-style grilled paneer cubes with mint chutney.

Avocado Crostini

Sourdough toast topped with smashed avocado, feta, and chili flakes.

Spinach & Ricotta Phyllo Parcels

Light flaky pastry filled with spinach and ricotta cheese.

Sweet Potato & Goat Cheese Rounds

Roasted sweet potato slices topped with whipped goat cheese and walnuts.

Vegetable Spring Rolls

Mini crispy rolls served with sweet chili dipping sauce.

Beetroot Hummus Cups

Beet hummus in cucumber cups or mini pastry shells.

Stuffed Mini Bell Peppers

Filled with herbed cream cheese, quinoa, or couscous.

Falafel Bites with Tahini

Mini falafel balls served on cocktail sticks with tahini drizzle.

MEAT

Mini Caprese Skewers

Cherry tomato, basil, and mozzarella with balsamic glaze.

Truffle Mushroom Tartlets

Crisp pastry cups filled with creamy wild mushrooms and herbs.

Paneer Tikka Bites

Indian-style grilled paneer cubes with mint chutney.

Avocado Crostini

Sourdough toast topped with smashed avocado, feta, and chili flakes.

Spinach & Ricotta Phyllo Parcels

Light flaky pastry filled with spinach and ricotta cheese.

Sweet Potato & Goat Cheese Rounds

Roasted sweet potato slices topped with whipped goat cheese and walnuts.

Vegetable Spring Rolls

Mini crispy rolls served with sweet chili dipping sauce.

Beetroot Hummus Cups

Beet hummus in cucumber cups or mini pastry shells.

Stuffed Mini Bell Peppers

Filled with herbed cream cheese, quinoa, or couscous.

Falafel Bites with Tahini

Mini falafel balls served on cocktail sticks with tahini drizzle.





VEGAN

Mini Caprese Skewers

Cherry tomato, basil, and mozzarella with balsamic glaze.

Truffle Mushroom Tartlets

Crisp pastry cups filled with creamy wild mushrooms and herbs.

Paneer Tikka Bites

Indian-style grilled paneer cubes with mint chutney.

Avocado Crostini

Sourdough toast topped with smashed avocado, feta, and chili flakes.

Spinach & Ricotta Phyllo Parcels

Light flaky pastry filled with spinach and ricotta cheese.

Sweet Potato & Goat Cheese Rounds

Roasted sweet potato slices topped with whipped goat cheese and walnuts.

Vegetable Spring Rolls

Mini crispy rolls served with sweet chili dipping sauce.

Beetroot Hummus Cups

Beet hummus in cucumber cups or mini pastry shells.

Stuffed Mini Bell Peppers

Filled with herbed cream cheese, quinoa, or couscous.

Falafel Bites with Tahini

Mini falafel balls served on cocktail sticks with tahini drizzle.

FISH

Mini Caprese Skewers

Cherry tomato, basil, and mozzarella with balsamic glaze.

Truffle Mushroom Tartlets

Crisp pastry cups filled with creamy wild mushrooms and herbs.

Paneer Tikka Bites

Indian-style grilled paneer cubes with mint chutney.

Avocado Crostini

Sourdough toast topped with smashed avocado, feta, and chili flakes.

Spinach & Ricotta Phyllo Parcels

Light flaky pastry filled with spinach and ricotta cheese.

Sweet Potato & Goat Cheese Rounds

Roasted sweet potato slices topped with whipped goat cheese and walnuts.

Vegetable Spring Rolls

Mini crispy rolls served with sweet chili dipping sauce.

Beetroot Hummus Cups

Beet hummus in cucumber cups or mini pastry shells.

Stuffed Mini Bell Peppers

Filled with herbed cream cheese, quinoa, or couscous.

Falafel Bites with Tahini

Mini falafel balls served on cocktail sticks with tahini drizzle.





We hired Kerrie for our wedding and I cannot describe how amazing she, and most importantly, the food, were! Everyone commented on it being the best food they have ever tasted. The portion sizes were extremely generous but Kerrie herself is infectious. The minute you meet her, you trust her. I will be hiring her again and again

Louise Copplestone
June 2024



VEGAN

Mini Caprese Skewers

Cherry tomato, basil, and mozzarella with balsamic glaze.

Truffle Mushroom Tartlets

Crisp pastry cups filled with creamy wild mushrooms and herbs.

Paneer Tikka Bites

Indian-style grilled paneer cubes with mint chutney.

Avocado Crostini

Sourdough toast topped with smashed avocado, feta, and chili flakes.

Spinach & Ricotta Phyllo Parcels

Light flaky pastry filled with spinach and ricotta cheese.

Sweet Potato & Goat Cheese Rounds

Roasted sweet potato slices topped with whipped goat cheese and walnuts.

Vegetable Spring Rolls

Mini crispy rolls served with sweet chili dipping sauce.

Beetroot Hummus Cups

Beet hummus in cucumber cups or mini pastry shells.

Stuffed Mini Bell Peppers

Filled with herbed cream cheese, quinoa, or couscous.

Falafel Bites with Tahini

Mini falafel balls served on cocktail sticks with tahini drizzle.

FISH

Mini Caprese Skewers

Cherry tomato, basil, and mozzarella with balsamic glaze.

Truffle Mushroom Tartlets

Crisp pastry cups filled with creamy wild mushrooms and herbs.

Paneer Tikka Bites

Indian-style grilled paneer cubes with mint chutney.

Avocado Crostini

Sourdough toast topped with smashed avocado, feta, and chili flakes.

Spinach & Ricotta Phyllo Parcels

Light flaky pastry filled with spinach and ricotta cheese.

Sweet Potato & Goat Cheese Rounds

Roasted sweet potato slices topped with whipped goat cheese and walnuts.

Vegetable Spring Rolls

Mini crispy rolls served with sweet chili dipping sauce.

Beetroot Hummus Cups

Beet hummus in cucumber cups or mini pastry shells.

Stuffed Mini Bell Peppers

Filled with herbed cream cheese, quinoa, or couscous.

Falafel Bites with Tahini

Mini falafel balls served on cocktail sticks with tahini drizzle.

