

A Bit Of A Do Events



EVENTS & 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: 07739100224

E: Kerrie@abitofadoevents.co.uk



CANAPES

Homemade Roasted Vegetable & Goat Quiche (V)

Mini Ham Hock Croque Monsieur

Beetroot & Goat Cheese Topped Pastry Spoons With Pistachio Crumb

Mini Mozzarella, Tomato & Basil Sticks (GF)

Smoked Salmon Blini's

Spiced Coronation Chicken Shells

Spanish Chorizo & Chicken Skewers

Pesto & Parmesan Bruschetta (GF)

Melon & Parma Ham (GF)

Mini Goat Cheese & Onion Marmalade Puffs (V)

Wholegrain Mustard & Sage Sausage Rolls

Smoked Salmon Mousse And Cucumber Canapes (GF)

Mini Beef And Mozzarella Meatballs (GF)

3x Per Person £9.50

4x Per Person £12.00

6x Per Person £16.00

8x Per Person £20.00

LARGE CANAPES

Smoked Salmon Blini's

Mini Focaccia With Mozzarella, Pesto & Sundried Tomatoes

Cheese & Smoked Ham Croissants

Fish & Chip Cone With Pea Puree

Mini Hot Dogs With Crunchy Onions & Mustard

BBQ Pork Sliders Brioche Buns

Smoked Salmon & Cream Cheese Bagels

Beef & Horseradish Yorkshire Pudding

Wholegrain Mustard & Sage Sausage Rolls

3x Per Person £12.50

4x Per Person £15.50

6x Per Person £20.00

8x Per Person £24.00



CANOPIES



EVENTS & CATERING



STARTERS

Roasted Butternut, Lentil & Rocket Salad With Balsamic Glaze

Beetroot & Goat Cheese Terrine With Toasted Walnuts

Smoked Salmon & Prawns With Horseradish Cream Dressing

Chicken Liver Pate With Toast & Chutney

Prosciutto, Mozzarella & Parmesan Bruschetta

MAIN

Beef Bourguignon, Buttery Mash Potato & Seasonal Vegetables

Roasted Chicken Breast with a Wild Mushroom & Tarragon Sauce

Rolled Pork Belly stuffed with Fresh Sage, Fennel seeds, Rosemary

Dauphinoise Potatoes & Seasonal Vegetables

Red Lentil & Aubergine Moussaka (V)

Roasted Spiced Cauliflower Steak with Mixed Salad, Cous Cous & Hummus

Baked Salmon Fillet with Lemon, Dill and Capers

Crushed New Potatoes & Seasonal Vegetables

Desserts

Lemon & Raspberry Posset

Strawberry Eton Mess Cheesecake

Chocolate & Hazelnut Torte

Individual Fruit Pavlova

3x Course £65.00 Per Head

(One Meat & One Vegetarian Option Of The Above)

2x Course £55.00 Per Head

(One Meat & One Vegetarian Option Of The Above)

VAT Will Be Added To All Menus.

BBQ MENU 1

Prime Beef Burgers
Selection Of Butchers Sausages
Vegetarian Burgers & Sausages
Hot New Potatoes With Butter & Chives

Creamy Colesaw
Mixed Leaf Salad
Bread Selection
Sauces And Salad Dressing

£30.00 Per Head



BBQ



EVENTS & CATERING



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



BBQ MENU 2

Garlic & Lemon Marinated Chicken Thighs

Prime Beef Burgers

Vegan Burgers Topped With Roasted Peppers & Hummus

Local Butchers Sausages

Salads

Wholegrain Mustard & Chive Potato Salad

Creamy Rainbow Colesaw

Pesto & Spinach Pasta With Parmesan & Toasted Pine Nuts

Mixed Leaf Salad

Bread Selection

£35.00 Per Head

BBQ MENU 3

Local Butchers Sausages

BBQ Buffalo Chicken Thighs

Lemon & Garlic Breast Fillets

Prime Beef Burgers

Vegan Burgers Topped With Roasted Peppers & Hummus

Roasted Vegetables Stacks Topped With Garlic & Herb

Butter

Salads

New Potato Salad With Wholegrain Mustard & Chives

Panzanella (Tuscan Tomato & Bread)

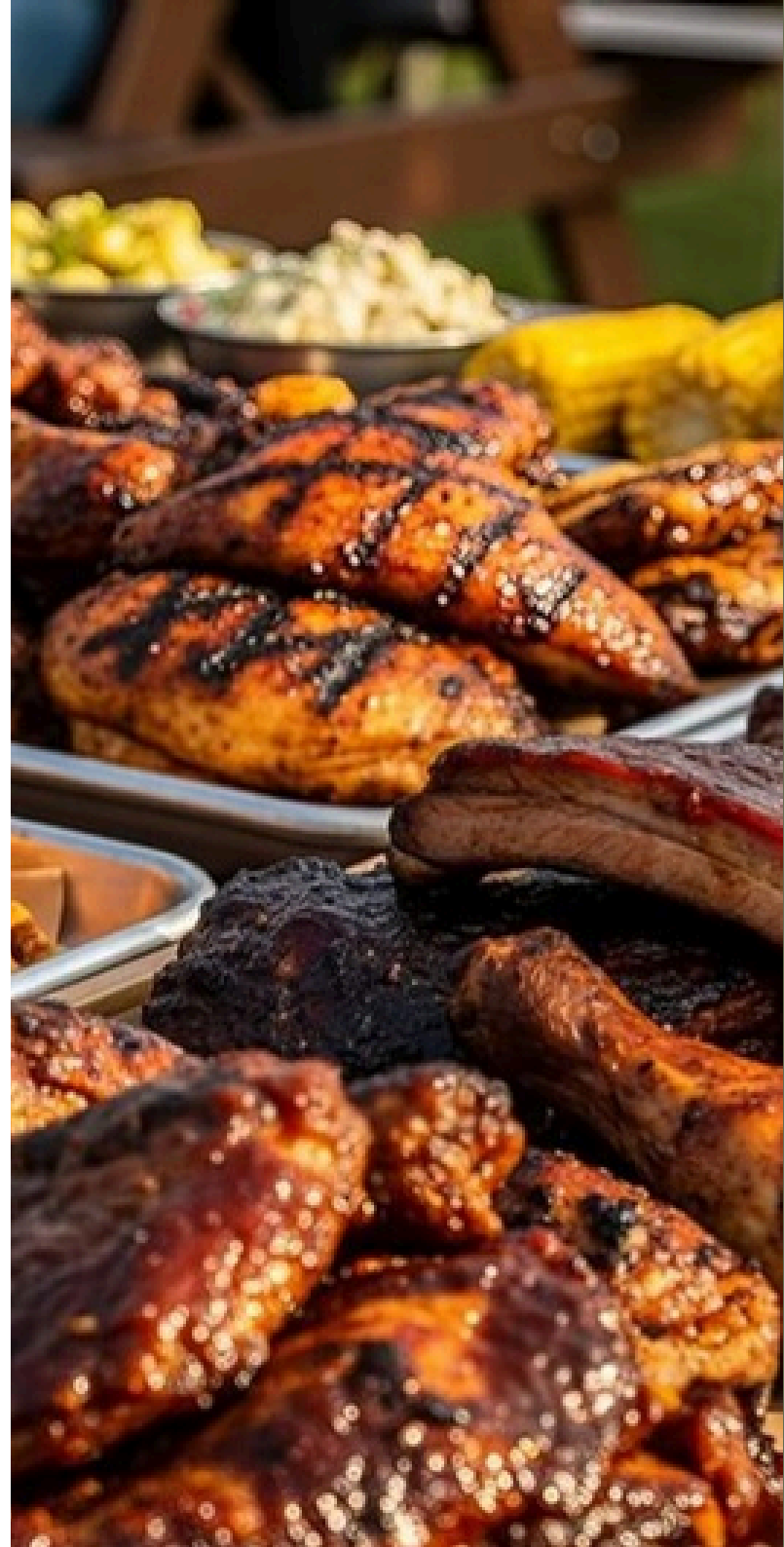
Creamy Rainbow Colesaw

Lentil Beetroot & Feta Salad

Selection Of Breads & Flavoured Butters

Salad Dressing And Dips

£40.00 Per Head



BBQ



EVENTS & CATERING



BBQ MENU 4

Marinated Lamb Steaks

Garlic & Chilli Prawn & Salmon Skewers

Caribbean Pork Loins With Spicy Peach Salsa

BBQ Corn On The Cob With Garlic Butter & Fresh Herb Butter

Vegan Burgers Topped With Roasted Peppers & Hummus

Lentil, Walnut And Blue Cheese Stuffed Portabella Mushrooms

Salads

New Potato Salad With Wholegrain Mustard & Chives

Greek Salad With Creamy Feta & Marinated Olives

Panzanella (Tuscan Tomato & Bread Salad)

Creamy Rainbow Coleslaw

Cauliflower And Pomegranate Couscous Salad (V)

Roasted Squash With Prosciutto, Pecorino Cheese & Coriander

Seeds

Selection Of Breads & Flavoured Butters

Salad Dressing And Dips

£50.00 Per Head

VAT Will Be Added To All Menus

SHARING ANTIPASTI BOARD

Selection Cured Meats
(Salami, Prosciutto Finocchio)

Mozzarella
Marinated Olives
Sundried Tomatoes
Roasted Peppers
Feta & Beetroot Dip
Pesto Hummus

Selection Of Artisan Breads
Flavoured Butters

SHARING MAIN

Marinated Lamb Steaks On Toasted Ciabatta
Sliced Fillet Of Beef With Garlic & Herb Butter
Rolled Stuffed Pork Belly With Lemon & Fennel
Baked Salmon With Lemon, Dill & Capers
Spicy Jerk BBQ Jerk Chicken Piece's With Chilli & Mustard
Seeds
Roasted Butternut Squash With Cauliflower Steaks With
Cumin, Chilli & Mustard Seeds
Choose 2 From The Above List

Choice Of Potatoes
Choice Of 3x Salads



EVENTS & CATERING

FAMILY FEAST



DESSERT BOARD

Fresh Berry Mini Pavlova

Lemon & Blueberry Cheesecakes

Chocolate & Hazelnut Torte

CHEESE BOARD

Selection of 4x Cheese

Chutney & Butters

Crackers & Artian Bread

2x Course £65.00+VAT

3x Course £75.00+VAT

4x Course £80.00+VAT

STREET FOOD & LARGE PAN

All Served In Recycled Disposable Take Out Pots With Wooden
Cutlery & Paper Napkins

Spicy Chicken Curry, Rice & Naan Bread, Indian Dips, & Pickles

Beef Chilli Con Carne, Rice, Nachos, Sour Cream, Cheese & Salad

Prime Beef Burgers With Smoked Bacon & Cheese, Coleslaw & Salad

Greek Falafel Wrap, Tzatziki, Hummus & Feta Greek Salad

Chicken Fajita Wrap With Cheddar Cheese Sour Cream & Salsa

Pulled Pork & Coleslaw Brioche Sliders

Marinated Spicy Chicken Kebab

(Red & White Cabbage, Onion, Salad, Jalapenos & Garlic Mayo)

Loaded Vegan Chilli Nachos

Thai Chicken Curry & Rice

Spanish Paella

Please Choose 2 Of The Above For £25 Per Head

VAT Will Be Added To All Menus



EVENTS & CATERING

STREET FOOD
LARGE PAN



COLD FORK BUFFET 1

Spicy Coronation Chicken With Sultanas

Sliced Gammon

Oak SMoked Salmon & Dill Quiches

Blue Cheese, Bacon, Rosemary Quiches

Wholegrain Mustard & Chive Potato Salad

Wild Rice & Roasted Vegetable Salad

Creamy Colesaw

Pesto & Spinach Pasta With Parmesan & Toasted Pine Nuts

Mixed Leaf Salad

Bread Selection

£25.00 Per Person

COLD FORK BUFFET 2

Whole Salmon With Lemon, Dill & Capers

Sliced Gammon

Chicken Thighs Marinated In Garlic, Lemon & Oregano

Wholegrain Mustard & Chive Potato Salad

Panzanella (Tuscan Tomato & Bread Salad)

Warm Salad Of Roasted Squash, Prosciutto & Pecorino Cheese

Creamy Rainbow Colesaw

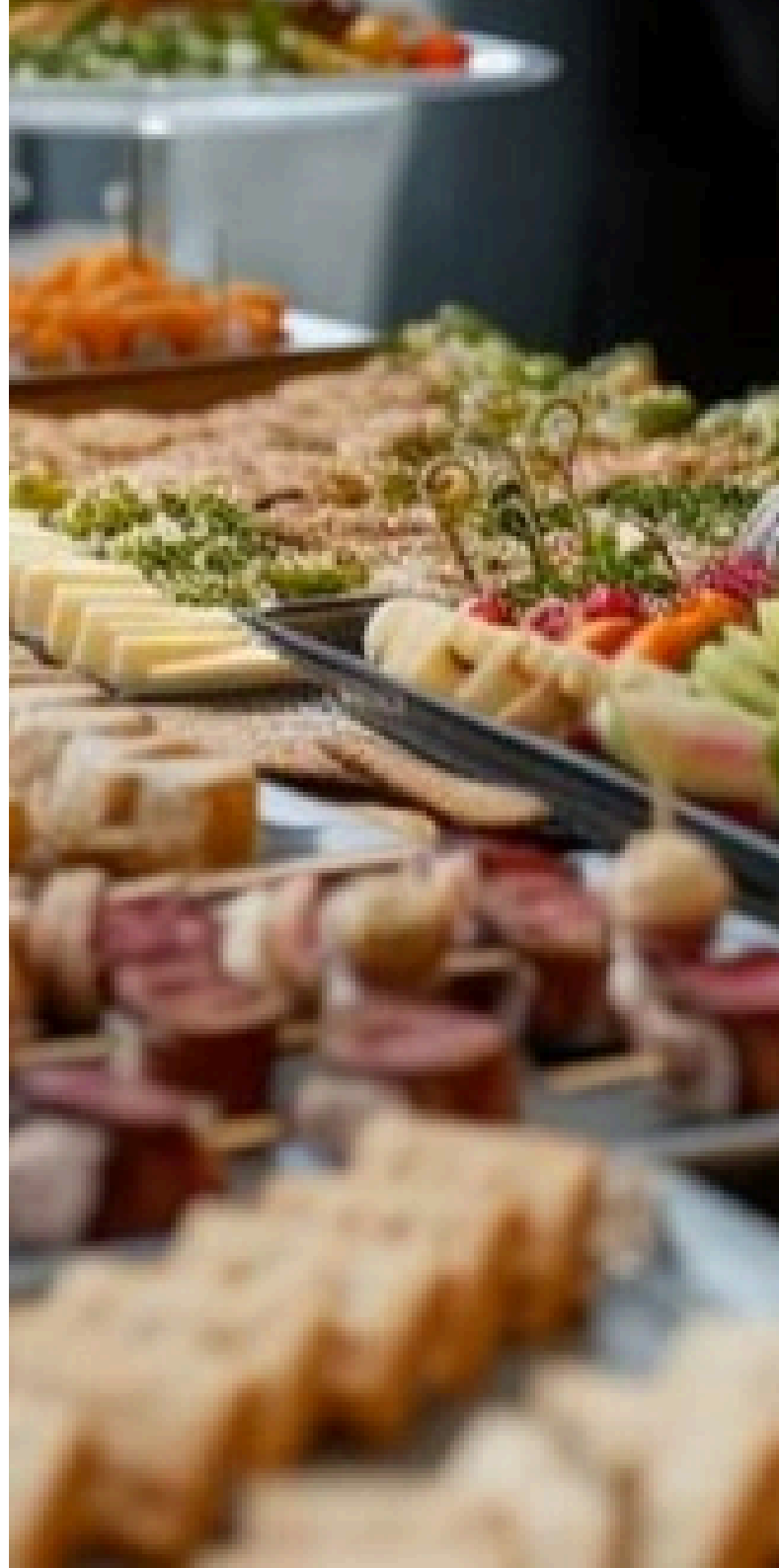
Cauliflower & Pomegranate Couscous Salad With Fresh Mint &

Coriander

Selection Of Fresh Breads

£30 Per Head

VAT Will Be Added To All Menus



EVENTS & CATERING

COLD FOOD BUFFET



AFTERNOON TEA MENU 1

SELECTION OF WHITE & BROWN SANDWICHES

Chicken Mayonnaise

Ham & Tomato

Mature Cheese & Pickle

Free Range Egg Mayonnaise & Water Cress

Sausage Rolls With Wholegrain Mustard

Cherry Tomato & Goat Cheese Quiche

SWEET TREATS

Lemon & Blueberry Meringue Cheesecake

Mixed Berries Mini Pavlovas

Mini Chocolate Salted Caramel Brownies

Scones, Jam & Clotted Cream

Tea & Coffee

£25.00 Per Head

AFTERNOON TEA MENU 2

SELECTION OF BRUSCHETT'S

Spicy Coronation Chicken

Classic Tomato, Basil & Pesto

Avocado, Broad Bean & Parmesan

Fig, Goat's Cheese & Parma Ham

Goats Cheese & Red Onion Tarts

Smoked Salmon & Prawn Blinis

SWEET TREATS

Rich Chocolate & Toffee Cheesecake

Blackberry & Cherry Mini Pavlovas

Lemon, Pistachio & Pomegranate Drizzle Cake

Scones, Jam & Clotted Cream

Chocolate Covered Strawberries

Tea & Coffee

£40.00 Per Head

VAT Will Be Added To All Menus



EVENTS & CATERING

AFTERNOON TEA