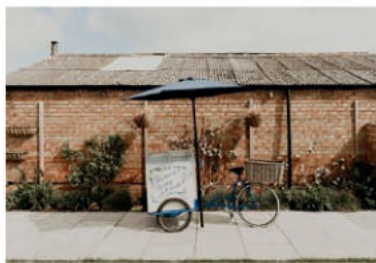
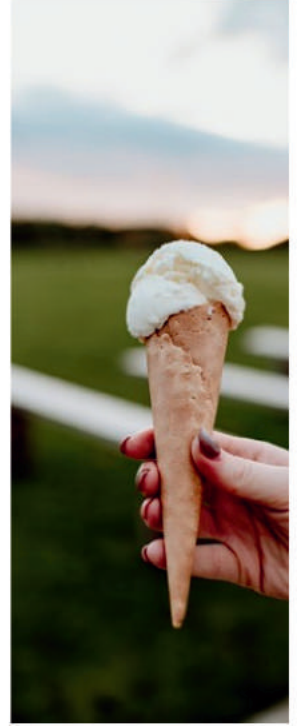




# THE CART SHED





# THE CART SHED OFFER FRESH, WHOLESOME, LOCALLY SOURCED FOOD FOR ALL TO ENJOY!

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## WE PROVIDE:

- Front of house manager
  - Team of experienced serving staff
  - Disposable Cutlery
  - Disposable Crockery
- 

## CONTENTS

- Your Journey
- Artisan Bread
- I do BBQ
- Hog Roast
- Loaded Fries
- Pizzas
- Burgers
- Hot Dogs
- Pie & Peas
- Dessert Platters
- Brownie Stack
- Afternoon Tea
- Ice-Cream Tricycle

THE CARTSHED



# YOUR JOURNEY

On this exciting journey, it is important to know at what point tasks need to be completed by. Therefore, below you will find the planning process we will go through to make sure that we provide the best catering for your special occasion...

1) Have a look through The Cart Shed brochure and see if there is a menu that takes your fancy and suits your requirements. Don't worry if you're not 100% sure still, just pop us an email and we'll be happy to answer your questions.

2) Once you have decided on a menu, let us know and we will email you to request all of the relevant information we need and will then create an initial quote for you based on the basics (please be aware this is subject to change once final menus and numbers are confirmed).

3) At this point, once you have decided that The Cart Shed is for you, we will send you across a confirmation email with your contract and the booking fee details on. Once you have completed the contract, signed the booking form and paid the booking fee, your date is fully secured with The Cart Shed catering. Following the booking fee payment, you will not pay anything until seven weeks before your chosen event.

4) You can now relax knowing that everything is booked in with The Cart Shed. Now it would be a great time to look at finalising guest numbers, your menu, and finding allergy and intolerances information from your guests.

Keep in touch with us whilst you're planning by keeping a look out on our social media pages and pop along to one of the wedding fairs at The Beverley Barn during which we will potentially be offering canapés or other awesome tasters of our catering, along with meeting the team. Speak to the team to find out more!

5) Twelve weeks before your event, we will be in touch to book in a meeting to confirm your finalised guest numbers, your menu, and discuss food allergy and intolerances along with any other dietary requirements. We will also discuss time and location of service so that we can start putting together a timeline of events.

6) Once we have all this information which is needed at the latest eight weeks before your event, you will receive your final invoice which will need to be paid at the latest seven weeks before your special occasion. From this point on, you can rest assured that everything is in order and we will see you on your special day.



THE CART SHED

## TASTY CANAPÉS

Tantalise your taste buds with our mouth watering selection of canapés served by our wonderful team walking amongst your guests.

Choose three canapés per person for £10.50pp. Add additional canapés for £3.50 per canapé, per person.

### Types of canapes:

- Mini Thai fish cakes with sweet chilli dip
- Chicken Sautee with peanut sauce
- Sticky honey & mustard sausages
- Sausage roll bites & caramelised red onion chutney
- Mini gourmet beef sliders
- Mini pork and apple sliders
- Tomato and basil bruschetta bites
- Garlic mushrooms on toast
- Breaded prawns with sweet chilli sauce
- Breaded chicken fillet strips with siracha mayo
- Halloumi with sweet chilli dip
- Beef brisket sliders
- Fish & chips cones
- Mini sweet potato chip cones
- Pulled pork and apple sliders
- Mini Yorkshire puddings with beef & topped with horseradish cream





THE CART SHED

## ARTISAN BREAD STARTER

Transform your starter by sharing an assortment of delicious artisan bread for everyone at the table to enjoy. Take time to get to know each other as you savour every bite!

### A SELECTION OF ARTISAN BREADS

#### Choose from 2 breads:

- Crusty Olive Sourdough
- Crust Tomato Sourdough
- Garlic Focaccia
- Rosemary Focaccia
- Cheese & Herb
- Olive Focaccia
- Sundried Tomato Focaccia
- Pumpkin Bread
- Walnut & Cranberry Bread
- Walnut & Stilton Bread

#### Served with all of the below:

- Salted Garlic Butter
- Olive Oil and Balsamic Vinegar
- Salted Butter
- Rocket, Parmesan & Pine Nut Pesto

£4.50 per person

### CHARCUTERIE BOARD

To truly elevate your starter, why not upgrade to one of our scrummy charcuterie boards offering something special for all!

#### Choose from 2 breads:

- Crusty Olive Sourdough
- Crusty Tomato Sourdough
- Tomato & Garlic Focaccia
- Rosemary & Garlic Focaccia
- Olive Focaccia
- Sundried Tomato Focaccia
- Walnut & Cranberry Bread
- Walnut & Stilton Bread
- Pumpkin Bread

#### Served with:

Parma ham, Chorizo, Salami, Paté, Mixed Olives, Local Cheese, Rocket, Parmesan & Pinenut Pesto, Hummus and Chutney

£9.00 per person  
(Minimum Order 20)







THE CART SHED

## BBQ

Enjoy a classic and delicious BBQ as the perfect compliment to your wedding day festivities. We can serve up grilled favourites indoors or outdoor, adding rustic charm with wooden boards for an upscale dinner feel, soaking up some sun alfresco-style or as a unique wedding breakfast.

### Choose from:

#### OPTION 1

1x Pork Sausage  
1x 4oz Beef Burger  
1x Chicken Kofta  
Served with a Brioche Roll and a choice of one side.

**£25 per person**

#### OPTION 2

1x Pork Sausage of your choice  
1x 4oz Beef or Pork & Apple Burger  
1x Garlic Chicken Kofta or Lamb Kofta  
1x Pork Steak: choose marinade  
Served with a Brioche Roll and choice of two sides.

**£28 per person**

#### OPTION 3

1x Pork Sausage of your choice  
1x 6oz Beef Burger  
1x 4oz Beef Steak  
1x Chicken Kebab  
Served with a Brioche bun and a choice of three sides.

**£35 per person**

#### VEGAN OPTION

1x Vegan Steak  
1x Vegan Burger  
1x Vegan Sausage  
1x Mixed vegetable kebab  
Served with vegan slaw & lemon & chive potato salad.

**£29 per person**

(Minimum Order 50 people)





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# BBQ

Served to the table on boards

### Sausage flavours:

- Piri Piri
- Tomato
- Smoked Chipotle and Sea Salt
- Sage and Marjoram
- Plain Pork
- Lincolnshire
- Cracked Black Pepper
- Cranberry and Rosemary
- Ginger and Spring Onion

### Pork Steak Marinades:

- Plain
- Sweet Chilli and Lime
- BBQ
- Chinese Salt and Pepper

### Chicken Kebab and Grill Stick Marinades and Flavours:

- Chinese
- Sweet Chilli
- BBQ
- Lemon Pepper
- Garlic Butter

### Sides:

- Heritage Tomato, Basil and Bocconcini Salad
- Lemon and Chive Potato Salad
- Mixed Leaf, Sun Blush Tomatoes, Parmesan & Balsamic Glaze Salad
- Spring Onion and Mature Cheddar Potato Salad
- Classic Caesar Salad
- Greek Salad
- Beetroot, Lentil, Feta and Mint with a Lemon Dressing Salad
- Roasted Mediterranean Vegetable Cous Cous
- Classic Creamy Coleslaw
- Basil Pesto, Sun-blushed Tomatoes and Mozzarella Pasta Salad
- Skin On Fries (Additional £3.50)
- Sweet Potato Fries( Additional £3.50)
- New Potatoes with butter & fresh mint



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# HOG ROAST

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Go the whole hog with a magnificent slow-cooked hog roast on your special day!

Rubbed with Maldon Sea Salt then super-slow spit-roasted to mouth watering perfection.

Beautifully succulent slices of lean pork with light, crunchy crackling served in a locally sourced, freshly baked bread bun accompanied by scrumptious Sage & Onion Stuffing and Apple Sauce.

## Choose two delicious sides from the list below

- Heritage Tomato, Basil and Bocconcini Salad
- Lemon and Chive Potato Salad
- Mixed Leaf, Sun Blush Tomatoes, Parmesan and Balsamic Glaze Salad
- Spring Onion and Mature Cheddar Potato Salad
- Classic Caesar Salad / Greek Salad
- Roast Baby New potatoes with Rosemary & Garlic
- Beetroot, Lentil, Feta and Mint with a Lemon Dressing Salad
- Roasted Mediterranean Vegetable Cous Cous
- Classic Creamy Coleslaw
- Basil Pesto, Sun-blushed Tomatoes and
- Mozzarella Pasta Salad
- Skin on Fries
- Chunky Chips
- Potato Wedges
- Sweet Potato Fries

**£16 per person**

**Minimum order is for 80 people**

Extra sides available at £3.50p.p







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## LOADED FRIES

Chips fried to perfection dressed up with some of your favourite toppings! Choose between skin-on fries or sweet potato fries.

### AMERICAN

Pulled Pork, BBQ Sauce, Bacon, topped with Monterey Jack Cheese.

### MEXICAN

Chilli, Jalapenos, crushed Nachos, topped with sour cream.

### INDIAN

Chicken Tikka topped with crushed Poppadom & Mango Chutney

### BRITISH

Skin on Fries topped with Roast Beef & Gravy

### GREEK

Grilled Chicken topped with tomato, red onion, cucumber and tzatiki

### VEGGIE

Fries topped with Crispy Halloumi and sweet chilli sauce

### VEGAN

Fries topped with crispy Sweet Chilli Tofu

**£6.95 per person**

**Minimum order is for 20 people**





THE CART SHED

## FRESHLY ROLLED STONE BAKED PIZZAS

Deliciously baked in our pizza oven and served before your guests eyes outside our old cart shed. The perfect treat to enjoy while relaxing by the fire pit with a drink from the outside bar.

**Choose a maximum of 4 pizzas with up to 3 different toppings per pizza.**

**Choose between:**

- Rocket
- Goat's Cheese
- Jalapenos
- Ham
- Sun Dried Tomatoes
- Spinach
- Pepperoni
- Red Bell Peppers
- Black Olives
- Baby Plum Tomatoes
- Caramelised Red Onion
- Chorizo
- Olives
- Mushrooms
- Nduja
- Sweetcorn
- Mixed Peppers
- Chicken
- Salami
- Vegan Chicken
- BBQ Chicken
- Beef
- Pineapple
- Vegan Salami
- Basil / Oregano / Garlic / Chillies
- Prosciutto
- Ground Beef

**£10 per pizza**

(Gluten free pizzas & vegan cheese is an extra £2 per pizza)

Skinny fries (+£3 per person)

Potato Wedges (+£3.20 per person)

Sweet Potato Fries (+£3.30 per person)

**Minimum order is for 50 people**

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## BURGERS

**Burgers are the perfect food for evening guests to enjoy at your special occasion. Our burgers are made with 100% fresh, Yorkshire mince and are gluten free to! Choose from up to two burgers from the list below...**

### **8oz Steak Burger £9.00**

Yorkshire beef burger cushioned with lettuce, white onion and tomato in a toasted butter brioche bun topped with a pickle.

### **8oz Cheese Burger £9.50**

Yorkshire beef burger, cheese, a pickle and burger sauce in a toasted butter brioche bun.

### **8oz Smoked Bacon, Cheese Burger £10.00**

Yorkshire beef burger, smoked Bacon, smoked cheese and burger sauce in a toasted butter brioche bun.

### **8oz Black and Blue Burger £10.00**

Yorkshire beef burger, cheddar cheese & blue cheese in a toasted butter brioche bun.

### **8oz Pulled Pork, Cheese Burger £12.00**

Yorkshire beef burger, slow cooked BBQ pulled pork, American cheese and burger sauce in a toasted butter brioche bun.

**A burger isn't complete without a side of fries...**

#### **Sides:**

- Skin On Fries with Chip Spice £3.50pp
- Cheesy Fries £4.50pp
- Pulled Pork Fries £7.50pp
- Sweet Potato Fries £3.50
- Sweet Potato Fries with Cheese £4.50pp

**Any of the above burgers can be made gluten free**

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## HOT DOGS

### American Hot Dog £7.00

9" frankfurter topped with mustard & ketchup in a brioche roll.

### Cheesy Hot Dog £7.50

9" frankfurter, wrapped in cheddar cheese in a brioche roll.

### Black & Blue Hot Dog £8.50

9" Frankfurter wrapped in cheddar & topped with blue cheese in a brioche roll.

### Lincolnshire Hot Dog £8.50

9" Lincolnshire sausage, with onions, cheddar cheese and ketchup in a brioche roll.

### German Hot Dog £9.00

6" bratwurst with onions, mayonnaise and ketchup in a brioche roll.

### Chilli Cheese Hot Dog £10.00

9" Frankfurter, topped with homemade chilli beef and cheese in a brioche roll.

**A burger isn't complete without a side of fries...**

#### Sides:

- Skin On Fries with Chip Spice £3.50pp
- Cheesy Fries £4.50pp
- Pulled Pork Fries £7.50pp
- Sweet Potato Fries £3.50
- Sweet Potato Fries with Cheese £4.50pp



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## PIE & PEAS

Looking for a traditional, hearty British meal, then you'll love our homemade pies served with buttery mash potato, and a choice of mushy peas, garden peas, or beans and gravy.

- Steak
- Mince & Onion
- Steak & Kidney
- Chicken & Mushroom
- Red Onion, Cheese & Potato (Gluten Free/Vegan)
- Creamy Garlic Mushroom (Gluten Free/Vegan)
- Thai Green Vegetable (Vegan)
- Cauliflower & Broccoli Cheese (Vegetarian)
- Chick Pea Tagine Pie (Gluten free / Vegan)

All pies are served in boxes with wooden disposable cutlery for evening food or plates for wedding breakfast.

**£14 per person**





## THE CART SHED

### SHARER BUFFET

A buffet to suit all taste buds with a selection of sandwiches and sausage rolls.

**£12 per person**

### YORKSHIRE PLOUGHMANS

A Yorkshire classic. Platters of sliced beef, ham, cheeses, chutney, sausage rolls, selection of delicious artisan bread, pork pies, piccalilli, grapes, crackers, coleslaw and green salad.

**£15 per person**

### FORAGING FEAST

Looking for something a little different? Our Foraging Feast is everything you would want at a buffet, which includes a selection of pork pies, sausage rolls, scotch egg, quiche, sandwiches, crisps, homemade coleslaw, potato & pasta salad, yummy fresh fruit and mini tray bake chocolate brownie, blondie and bakewell tarts.

**£15 per person**

### GOURMET GRAZING

The big buffet! Everything you see on the Foraging Feast and more. Including mini honey sausages, popcorn chicken, scotch egg, mixed olives, sundried tomatoes and mini scones with jam.

**£20 per person**

### FESTIVE SPECIAL (AVAILABLE NOVEMBER - JANUARY)

Our Festive Special includes a special sandwich selection, Turkey, stuffing and cranberry, and Brie and Cranberry, Mini Pigs in blankets and a dessert selection including Mince Pie, Christmas Cake, Christmas Tree Brownie and more!

**£14.95 per person**







THE CART SHED

## ICE-CREAM TRICYCLE

A sweet treat for your guests. Here's a taste of just some of the scrumptious and locally-made Mr Moos ice cream flavours you can choose from:

- Banoffee
- White Chocolate Chunk
- Bubblegum
- Apple Crumble
- Coconut
- White Chocolate & Raspberry
- Irish Cream
- Cinder Toffee
- Cappuccino
- Strawberry
- Toffee
- Mint Choc Chip
- Rum & Raisin
- Chocolate Fudge Brownie
- Traditional Vanilla
- Salted Caramel
- Chocolate Orange
- Turkish Delight
- Cherry
- Lemon Surprise
- Mango
- Orange Marmalade

- All you can eat ice cream for up to 100 guests
- A choice of 3 different ice creams or sorbets PLUS traditional vanilla & a selection of toppings & sauces
- A selection of 20 ice lollies
- A member of serving staff for 2 hours
- A personalised menu board
- Set up of the ice cream tricycle

**£350 up to 100 people**



THE CART SHED

# MINIATURE DESSERT PLATTERS

Our dessert platters are a perfect sweet treat!  
Served on a dessert table or to the table.

Choose three different desserts  
£6 per person

Choose four different desserts  
£7 per person

Choose five different desserts  
£8 per person

Minimum order is for 30 people

## MINIATURE CHEESECAKE

- Raspberry & Fresh Mint
- Honeycomb
- Triple Chocolate
- Baileys
- Eton-Mess
- Simple Vanilla

## MINIATURE CHOCOLATE ECLAIRS

## MILLIONAIRE SHORTBREAD BITES

## MERINGUE NEST FILLED WITH CREAM & FRESH FRUITS

## MINIATURE TARTS

- White Chocolate & Raspberry
- Chocolate Caramel
- Dark Chocolate & Fresh Mint
- Cherry Bakewell Frangipane

## MINIATURE BROWNIES

- White Chocolate & Raspberry Blondie
- Mint Aero Blondie
- Double Chocolate Brownie
- Kinder Bueno Brownie
- Jammy Dodger Brownie





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## BROWNIE STACK

A giant stack of 35 double chocolate brownies in various sizes, dressed with fresh berries, edible flowers and homemade mini macarons.

- White Chocolate & Raspberry Blondie
- Mint Aero Blondie
- Blondie
- Double Chocolate Brownie
- Kinder Bueno Brownie
- Jammy Dodger Brownie

£95





# FREQUENTLY ASKED QUESTIONS

## **CAN I TASTE THE CART SHED'S FOOD?**

We try to attend The Beverley Barn, East Yorkshires wedding showcases. We can also be seen at some public events throughout the year. Speak to a member of the team for details!

## **CAN I BOOK A PRIVATE TASTING?**

Unfortunately for practical reasons we can't offer private tastings.

## **WHAT DO THE PRICES INCLUDE?**

The pricing includes delivery, set up, staffing, disposable cutlery and crockery.

## **DO YOU PROVIDE CUTLERY AND CROCKERY?**

We currently offer disposable, eco-friendly bamboo plates and wooden cutlery as standard. We do not provide table cloths or napkins.

## **DO YOU CATER FOR ALLERGIES AND INTOLERANCES?**

Yes! All food allergies, intolerances, food traditions, religious preferences and dietary requirements can be catered for as long as we know in advance. Please confirm at your 12 week meeting.

## **HOW DO YOU CATER FOR VEGAN GUESTS OR GUESTS WITH ALLERGIES / INTOLERANCES?**

We make sure that the food is cooked and served separately to eliminate any possible cross contamination. Although we do our utmost to avoid certain allergens, we cannot 100% guarantee the absence of certain food groups or allergens (including nuts and gluten) from any of our food.

## **IS THERE A MINIMUM ORDER?**

Yes. There is a minimum order for the BBQ packages of 50 servings.

There is a minimum order for the Hog Roast of 80 servings.

There is a pizza minimum of 30 pizzas.

There are no minimum orders on any other catering offerings.

## **DO YOU USE LOCALLY SOURCED INGREDIENTS?**

Where we can we use locally sourced ingredients or locally produced food. For example, we buy all our meat including the pig for the hog roast, sausages, pork steaks, pork pies and sausage rolls from one of Yorkshire's finest butchers Leaks of Market Weighton. We also try to support independent businesses and try to use these for services and support where we can.

## **ARE THERE ANY TRAVEL COSTS?**

There are no travel costs if within 50 miles of Beverley, East Yorkshire.

## **DO YOU HAVE INSURANCE?**

Yes, we have our own catering insurance and 5\* food hygiene rating from East Riding of Yorkshire Council.

## **WHO SERVES THE FOOD?**

We have a loyal and committed team of experienced staff who will prepare and serve the food.

## **HOW DO I SECURE THE DATE?**

You can secure the date by emailing me back at [catering@thecartshed.co.uk](mailto:catering@thecartshed.co.uk) with the date you would like to book for. We will then issue your Booking Form, Contract and Booking Fee Invoice. We can then look at specific food options and choices on the run up to your special occasion.

## **IS THERE ANYTHING WE CAN BE WORKING ON IN PREPARATION FOR OUR WEDDING?**

Yes! Just for starters....

- Take a look through our social media accounts for inspiration!
- Make a start on compiling a list of guests and consider if they have any dietary requirements

## **WHEN WILL WE NEED TO MAKE A FINAL DECISION ON CATERING?**

We really must have all choices at your 8-week meeting along with a room layout plan, seating plan and a list of guest allergy, intolerance and religious preferences.

## **WHAT HAPPENS IF WE WOULD LIKE TO CANCEL OUR BOOKING WITH THE CART SHED CATERING?**

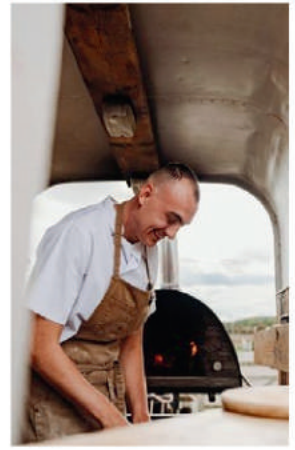
Our Terms and Conditions stand if you wish to cancel your booking.

## **IF WE DECIDE TO CANCEL OUR BOOKING WITH THE CART SHED DO WE GET OUR BOOKING FEE BACK?**

We cannot return any monies paid.

**If you have any other questions, please email us directly at: [catering@thecartshed.co.uk](mailto:catering@thecartshed.co.uk)**





We hope you love what you see, check out The Cart Shed on Facebook & Instagram for more information and foodie inspiration.

Photo Credits by Lucy Dennis Photography and Dandrew Photography

Although we do our utmost to avoid certain allergens, we cannot guarantee the absence of certain food groups or allergens (including nuts and gluten) from any of our food.

The Cart Shed Catering at The Beverley Barn,  
Long Lane, Beverley HU17 0RN

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 07814 482 535

