

Menu & Price Guide

2027-2028



Kearney's



The Home Of Elegant Countryside Weddings



THE 2025
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER



THE 2026
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER



WINNER!



WINNER!



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*Information
& Frequently Asked Questions*

CANAPÉS

HOT

Gruyère & Caramelised Onion Croquette (v)
 •
 Locally Made Mini Cumberland Sausages
 with Honey Mustard Dip (GF)
 •
 Provençal Tart Parmesan Reggiano (v)
 •
 Roasted English Lamb Koftas
 with Mint & Pomegranate Raita (GF)
 •
 Pan Fried Tiger Prawns with Fresh Ginger,
 Sesame Oil & Sweet Chilli Dip (GF)
 •
 Fresh Spinach, Stilton & Sweet Mango Filo Parcel (v)
 •
 Confit Tomato, Basil & Mozzarella Arancini (v)
 •
 Home Made Herb Scones topped
 with Sautéed Leeks & Cheddar (v)
 •
 Duck Pancakes with Hoi Sin, Cucumber & Spring Onion
 •
 Mini Crispy Fish Cakes with Herb Mayonnaise
 •
 Pulled Lamb Croquette with Burnt Apple Jelly
 •
 Chicken Satay Skewers with Peanut Sauce
 •
 Haggis & Neaps with Whiskey Hollandaise
 •
 Smoked Haddock Kedgeree Bon Bon
 •
 Fish Tacos

COLD

Rare Roast Beef Fillet & Horseradish Bruschetta
 •
 Mediterranean and Black Olive Tapenade Focaccia (VG)
 •
 Seared Tandoori Chicken with Mango Yoghurt
 •
 Severn & Wye Smoked Salmon
 with Dill Mayonnaise on Granary
 •
 Spiced Crab & Ginger Blini
 •
 Mini Plum Tomatoes, Italian Mozzarella
 & Fresh Basil Bruschetta (v) (GF)
 •
 Whipped Goats Cheese Tart with Sweet Apple (v)
 •
 Anti Pasti Skewers with Cured Meats,
 Mozzarella, Cherry Tomatoes and Figs
 •
 Truffle Cream Cheese, Honey & Vegetable Tart (v)
 •
 Severn & Wye Hot Smoked Salmon,
 Ribbon Beetroot Blini
 •
 Smoked Chicken & Apricot Tarts
 •
 Goats Cheese & Pistachio Filo Rolls (v)

OYSTERS

A selection of the best British oysters.
 Let our chefs wow your guests with a selection of premium oysters,
 shucked on the spot and presented beautifully with our
 classic selection of dressings to compliment your oysters:
 Shallot vinegar mignonette • Fresh lemons & tabasco
 £4.50 each, minimum order 100



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FIRST COURSE

COLD

- Burrata with Confit Vine Tomatoes & Basil Oil (v)(GF)
-
- Dorset Farm Artisan Charcuterie Plate, Fennel, Apple, Cornichons & Capers (GF)
-
- Masala King Prawns, Mango & Pineapple Salsa, Chili, Lime & Coriander
-
- Duo of Severn & Wye Smoked Salmon with Pickled Cucumber & Sweet Lemon Dressing (GF)
-
- Torched Goats Cheese, Honey Glazed Beets, Fig Jam & Toasted Focaccia (v)
-
- Parma Ham with Flash Fried Figs & Italian Mozzarella (GF)
-
- White Hand Picked Devon Crab with Ginger, Coriander Mayonnaise, Chilli Jam (£5 Supplement) (GF)
-
- Fresh Scottish Salmon Terrine, Wild Rocket & Lemon Wedge (GF)
-
- Duo of Bibery Farm Smoked Chalk Stream Trout, Salted Cucumber, Sweet Dill Mustard Mayonnaise
-
- Spinach, Caramelised Onion & Goat's Cheese Tart (v)
-
- Seared Hand Line Tuna Loin, Wakame Slaw & Ponzu Chilli Dressing (GF)
-
- Ham Hock & Smoked Chicken Terrine, Pickled Vegetables & Mustard Mayonnaise (GF)
-
- Gravadlax, Sweet Mustard & Dill Mayonnaise (GF)
-
- Butternut Squash & Barkham Blue Tart (v)
-
- Dry Roasted Spiced Aubergine, Blackened Pepper, Roasted Courgette, Hummus, Olives & Flat Breads (vg)
-
- Chilli Labneh with Honey & Fennel Roasted Heritage Carrot, Dukkah & Confit Garlic (v)
-
- Sesame Salmon Tataki, Lemongrass Rice, Miso Cabbage & Pickled Ginger
-
- Roasted Mediterranean Vegetable Timbale, Puy Lentils, Toasted Cashew & Tahini Paté (vg)
-
- Smoked Barbary Duck, Fennel and Orange Salad

HOT

- Thai Fishcakes, Asian Slaw & Chilli Oil (GF)
-
- Broad Bean, Pea & Mint Risotto with Dressed Baby Leaf Salad (v) (GF)
-
- Pan Fried Cornish King Scallops with Crispy Pancetta (£4 Supplement) (GF)
-
- Scottish Salmon In Butter Puff Pastry with Lemon Hollandaise (£3 Supplement)
-
- Roasted Parsnip & Spiced Bramley Apple Soup with Sour Cream & Chives (v) (GF)
-
- Baked Butternut Squash & Celeriac Soup with English Stilton Crouton (v)
-
- Beetroot & Red Onion Tarte Tatin, Apple, Celery and Fennel Slaw (vg)
-
- Vine Tomato Soup with Basil Cream (v)



*Why not add a
sorbet course?*
£6.50
per person



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MAIN COURSE

As each dish is bespoke to your preferences, accompaniments are interchangeable

Roast Sirloin of English Beef with Pan Gravy & Yorkshire Pudding
(£5 Supplement)

Duck Fat Roast Potatoes, Honey Roasted Carrots,
Parsnips & Fine Beans

.

English Chicken

with a choice of one of the following sauces:

Tarragon, Cream & Vermouth

Red Wine, Bacon & Mushrooms

Lemon Thyme

Chorizo, Red Wine & Tomatoes

Boulangere Potatoes, Seasonal Vegetables

.

Roast Fillet of Oxfordshire Beef with Rich Madeira & Shallot Sauce
(£9 Supplement) (GF)

Dauphinoise Potatoes, Heritage Carrots,
Steamed Tender Stem Broccoli

.

Upgrade your fillet of Oxfordshire Beef
to a mouth watering Beef Wellington
(£12 Supplement)

.

Tagliatelle

Fresh Spinach & Gorgonzola Cream (v)

.

Butternut Squash, Cauliflower & Stilton Crumble (v)

.

Baked Dorn of Scottish Salmon with Hollandaise Sauce (GF)
Baby New Seasoned Potatoes, Asparagus

.

Spiced Gressingham Duck, Sesame Hoi Sin Noodles,
Charred Peppers, Bok Choi, Lemongrass Broth (£2 Supplement)

Locally Made Pork & Herb Sausages
with Red Wine & Onion Gravy Traditional Butter Mash,
Bowls of Honey Roasted Celeriac, Parsnips & Carrots

.

Slow Cooked BBQ Braised Beef Brisket
Smoked Butter Mash,
Honey Roasted Parsnips & Carrots

.

Gressingham Duck Breast with Classic Orange Sauce
(£2 Supplement) (GF)
Roasted Sweet Potato, Baby Carrots & Wilted Spinach

.

Newlyn Hake
Brown Shrimp Linguine, Samphire Smoked Butter

.

Sticky Pork Belly with Sage & Cider Sauce (GF)
Pressed Herb Potato, Baked Apple, Butternut Puree

.

Flash Fried Gnocchi
Spinach, Butternut Squash, Confit Tomatoes,
Peas, Truffle Oil and Pea Shoots (v)

.

Pea & Shallot Tortelloni
Courgette Spaghetti & Herb Veloute (v)

.

Roast Rack of Devon Lamb with Red Wine & Rosemary Reduction
(£8 Supplement) (GF)
Dauphinoise Potatoes, Charred Provençal Vegetables

.

Loin of Venison, Madeira & Blackberries, Venison Croquette,
Pressed Herb Potato, Honey & Fennel Roasted Carrots, Parsnips & Shallots,
Steamed Fine Beans with Prosciutto (£8 Supplement)



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MAIN COURSE

Roast Loin of English Pork, Pan Gravy (GF)
Duck Fat Roast Potatoes, Spiced Red Cabbage, Fine Beans

•

Guinea Fowl (£2 Supplement)
Sautéed Breast & Confit Leg, with Ginger & Lime Sauce,
Roasted Sweet Potato, Steamed Tender Stem Broccoli

•

Wild Cornish Sea Bass with Shitake Mushroom Broth
Lemon Noodles (£4 Supplement)

•

Sweet Potato & Leek Sunflower Ravioli
Baby Spinach, Salt Baked Celeriac, Herb Veloute (vg)

•

Moroccan Lamb Tagine
Almond, Date & Coriander Rice

•

Broad Bean, Pea & Mint Risotto (v)

•

Spinach, Fennel & Feta Pithivier (v)

•

Mushroom Wellington
Red Wine Gravy, Olive Oil Roast Potatoes (vg)

•

Seared Loch Duart Salmon Fillet
Toasted Almond, Coriander & Chilli Wild & Basmati Rice,
Salted Cucumber & Pomegranate Yoghurt Dressing

•

Whole Dressed Prepared Native Lobster (POA)
Hot Roasted Rosemary & Garlic Potatoes,
Summer Salad (DF)(GF)

•

Mille Feuille of Wild & Field Mushrooms
Pressed Herb Potato, Charred Asparagus (vg)

CHILDREN'S MENU

(12 YEARS & UNDER)

Smaller portions of your chosen main meal can
be served to children under 12 years of age.

Alternatively please choose one option
from the starter and main list below:

STARTERS

Crudités & Hummus

•

Cheesy Garlic Bread

MAIN COURSES

Locally made Pork Sausages, Butter Mash & Gravy

•

Homemade Chicken Goujons, Chips & Peas

•

Penne Pasta, Tomato Sauce, Grated Cheddar (v)

•

Roast Chicken, Roast Potatoes, Peas & Carrots

DESSERTS

Ice Cream

•

Smaller portion of your chosen dessert

Two Courses £20 per child

Three Courses £25 per child

PROFESSIONALS & SUPPLIERS

We can provide a hot main course for any photographers,
videographers, musicians by prior arrangement

One Course £25

Two Courses £35

Three Courses £45



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DESSERTS

Lemon & Elderflower Cheesecake
Mini Meringue, Fresh Raspberries & Cream

Traditional Belgian Chocolate Brownie
with Vanilla Bean Ice Cream

Mango & Passionfruit Eton Mess

Vanilla Cheesecake
Seasonal Berry Compote

Glazed Fresh Fig Tart with Apple Jam
& Burnt Orange Sauce

Elderflower & Champagne Jelly
Fruit Compote

Glazed English Apple & Frangipani Tart
with Local Cream

Summer Berry Pavlova (GF)

Sticky Toffee Pudding with Hot Butterscotch Sauce
Local Cream or Vanilla Bean Ice Cream

Blackberry & Apple Crumble With Custard

Summer Fruits Pannacotta with Lavendar Shortbread

Belgian Chocolate & Salted Caramel Torte (GF)
Honeycomb Brittle & Clotted Cream

Bakewell Tart with Custard

Milk Chocolate & Hazelnut Tart
Pistachio Ice Cream, Espresso Macaron

Cheese Board
Selection of British Cheese, Honey, Dates, Biscuits

Banana, Rum & Coconut Cake (vg)
Salted Caramel Ice Cream

Tiramisu

Blackcurrant Mallow (GF)

White Chocolate Creme Brulée
Blackberries

Biscoff Cheesecake
Salted Caramel Ice Cream

Warm Apple, Hazelnut & Saffron Cake (vg)
Coconut Ice Cream

Sicilian Lemon Tart
Textures of Raspberry

Chocolate & Raspberry Marquise

Treacle Tart
Candied Orange Zest, Vanilla Ice Cream

TRIO OF DESSERTS

Can't choose? Why not have three!
Choose any 3 from our dessert menu

£4.50 supplement per person

SHARING DESSERTS

Imagine giant pavlovas
loaded with delicious
seasonal berries and
served with local
pouring cream...YUM!

£3.50
supplement per head



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AMAZING!!

Our daughter got married in May last year. There were 200 + guests and we had to choose a catering company, we chose Kearney's.

We were absolutely delighted with the service they provided, the standard of the food, the service and the staff were all fantastic. We had a taster meal where we were able to try the menu we had chosen, it was sensational, I said to my wife it won't be as good as that when there are 200 people - it was every bit as good, everyone said how fantastic the food was and how lovely all the staff were, nothing was too much trouble and everything was done with a smile.

We had food in the evening - paella, bacon and sausage baps, pizza and that was fantastic as well.

To prepare food to that standard was nothing short of miraculous - it made the day very special and I can't recommend David and his team highly enough.

Tom Handley
(Father of the Bride)

BBQ MENU

BBQ CHOICES

Please choose any three from the below:

Peppered English Sirloin or Ribeye Steaks (supp £7)

Cajun Pork Loin Steaks

Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic

Home Made Beef Burgers
with Monterey Jack Cheese & Brioche Buns

Locally Made Pork & Herb Sausages

Massala Lamb Chops (£4 Supplement)

Loch Duart Salmon Fillet (£2 Supplement)

Lamb Kofta with Mint Yoghurt

Boneless Jerk Chicken Thighs

Monkfish & King Prawn Kebabs (£5 Supplement)

Locally Made Sweet Chilli Pork Sausages

FOR VEGETARIANS

Vegetarian Burgers & Sausages

Roasted Vegetable Kebabs

Field Mushrooms, Stuffed with Goats Cheese

Halloumi, Pepper & Aubergine Skewers

ACCOMPANIMENTS

FOR BBQ & SHARING BOARDS

Please choose any three salads from the below
to accompany your bbq options:

Toasted Almond Coriander & Chilli Wild & Basmati Rice

Cucumber, Greek Yoghurt, Mint & Pomegranate

Roasted New Season Potatoes, Mint, Tarragon & Olive Oil

Heritage & Vine Tomatoes, Sweet Basil Dressing

Celery, Apple & Candied Walnut

Dressed Mixed Leaf, Parmesan & Balsamic

Roasted Courgette, Red Pepper & Fine Beans

Spiced Cous Cous, Red Onion, Apricot & Dates

Carrot, Lime, Spring Onion, Pickled Ginger & Soy

Caesar Salad

Greek Salad

Tabouli

*Our two course BBQ menu package
includes one served dessert from our list*



COLD BUFFET - SAMPLE MENU

Roast Sirloin of Beef

Sugar and Honey Baked Ham

Dressed Loch Duart Salmon

Horseradish, Mayonnaise & Mustard

SALADS

Roasted New Season Potatoes with Mint & Tarragon

English Vine & Heritage Tomatoes, Olives & Feta

Fine Beans with Olive, Parmesan & Lemon Oil

Dressed Mixed Leaf

DESSERTS

Mango & Passionfruit Pavlova

Belgian Chocolate Torte

*Guests come to the buffet and have a choice of everything,
with a chef to carve in front of guests. Our buffet lists are extensive,
but please see this sample menu with a price guide.*

100+ Guests: £52.50pp • 80-99 Guests: £59.95pp

59-79 Guests: £64.95pp plus VAT at the prevailing rate



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SHARING BOARDS

We can curate the perfect sharing boards for your special day.

Choose from the following:

FIRST COURSE

Fire Roasted Aubergine, Red Peppers & Courgettes
Italian Mozzarella, Confit Plum Tomato & Sweet Basil Dressing
Napoli Salami, Parma Ham & Chorizo Picante
Olives, Hummus & Toasted Focaccia

MAIN COURSE

A selection of sharing options (choose 3)

Barbeque Braised Beef Brisket

Masala Lamb Chops (£3 supplement)

Seared Boneless Chicken Thighs with Lemon & Herb

Steamed Loch Duart Salmon Fillet with Garlic Mayonnaise

Spiced English Lamb Kofta with Mint Yoghurt

Chicken Sheesh Kebabs

Spiced Sweet Potato Roulade (v)

Roasted Vegetable Kebabs (v)

Halloumi, Pepper & Mushroom Skewers (v)

Salmon En Croute

Moroccan Tagine

Our three course sharing menu package includes three salads and one served dessert from our list

SELF CARVE MENU

Add a touch of theatre to your special day by choosing a self carve menu.

Nominate a guest from each table to be the carver. Your nominated carver will be given a carving knife & fork, chef's hat & apron for him or her to show off their excellent carving skills.

A Whole Roasted Leg of English Lamb Cooked With Rosemary & Garlic, Apricot & Almond Stuffing

Or

Roast English Sirloin of Beef Joint, Yorkshire Pudding

Or

Roast Loin of Pork, Cider Gravy, Sage & Onion Stuffing

Presented to your table on a carving board with jugs of Red Wine Pan Gravy and served with bowls of Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Fine Green Beans, Carrots & Shallots

Cost per apron & hat £12.95 for your head carver to keep.

Our three course self carve menu package includes one served first course and one served dessert from our list



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EVENING FOOD

PIZZA BAR

Four different pizzas of your choice.
Made and cooked in front of your guests.
£15.95 per person

BACON & SAUSAGE BAR

English Back Bacon & Locally Made
Pork & Herb Sausages,
Soft & Crusty Rolls, Ketchup & Mustard
£10.95 per person
Vegetarian Burgers & Kebabs £9.95 per person (pre-order only)

SMASHED BURGERS

Served in Brioche Buns with Cheese, Lettuce,
Tomato & Red Onion
£15.95 per person

FAJITA BAR

Hot Chicken Strips, Refried Beans, Guacamole, Crispy Lettuce,
Tomato, Red Onion, Sour Cream, Tortilla Wraps
£13.95 per person

RUSTIC STYLE BUFFET

Whole Brie De Meaux, Barbers Cheddar,
Coleston Bassett Stilton Sugar Baked Ham,
Country Paté, Pickles & Olives Crusty Bread
Celery, Grapes & Biscuits
£13.95 per person

GIANT PAN PAELLA

Chicken, King Prawns, Peppers, Chorizo,
Onions, Garlic, Saffron Rice
All cooked in front of your guests in a giant pan and
served with dressed green salad and crusty bread
£16.95 per person

GIANT PAN GERMAN SAUSAGE

Bratwurst, Frankfurters, Currywurst, Onions,
Curry Sauce, German Mustards & Crusty Rolls
£16.95 per person
Vegetarian Burgers & Kebabs £7.95 per person (pre-order only)

CARVERY

English Roast Beef, English Pork Loin, Apple Sauce,
Herb & Onion Stuffing, Horseradish Mustard
Green Salad, Sour Dough & Focaccia Rolls
Chef's carve in front of guest
£14.95 per person

HOG ROAST

Local Wrighton's Whole Spit Roasted Hog, Herb & Onion Stuffing,
Bramley Apple Sauce, Soft & Crusty Rolls
£1745.00
This will feed approximately 130 guests.
Pig roast not available November to February. Due to health &
hygiene regulations we cannot re-purpose any left over pork.
Vegetarian Burgers & Kebabs £9.95 per person (pre-order only)

CAKE OF CHEESE

Why not add a cake of cheeses as a beautiful focal point
to have alongside your evening food option?
Price on application.



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These evening prices are available for guests who have had a wedding or party on the same day (not stand alone prices).
Based on 75% of your total guests with a minimum of 60.

WEDDING BREAKFAST PRICE GUIDE

Pre-Dinner Canapés Prices

70+ Guests - £12.95 per person
60-69 Guests - £13.95 per person

Below 60 guests, price on application

Prices include 4 canapé choices, additional canapés are £2.25 per person

Canapés are plentiful and are served until guests start to refuse.

Gluten free and vegan canapés are available to pre-order.

Wedding Breakfast Price List

THREE COURSE WEDDING BREAKFAST

The price includes one choice from each course with a vegetarian/vegan alternative if applicable.

100+ Guests - £56.95 per person
80-99 Guests - £63.95 per person
60-79 Guests - £67.95 per person

Below 60 guests, price on application

Three Course Self Carve & Sharing Menu Price List

100+ Guests - £69.95 per person
70-99 Guests - £79.95 per person

Price includes first course and dessert

Minimum of 70 guests

(Minimum of 8 guests per table for carving option)

Barbecue Price List

TWO COURSES (MAIN & ONE SERVED DESSERT)

100+ Guests - £54.95 per person
80-99 Guests - £62.95 per person
60-79 Guests - £69.95 per person

Below 60 guests, price on application

A first course can be added for an additional £12 per person

The wedding breakfast price is for one starter choice, one main course choice and one dessert choice with one vegetarian alternative for starter and main course.

If you wish to add additional choices for your guests to enjoy then please contact us for pricing.

ALL PRICES ARE SUBJECT TO VAT AT THE PREVAILING RATE

Tea & coffee buffet can be added to any menu for an additional £5pp

Please see overleaf for linen prices.

IF YOUR WEDDING IS IN 2028/2029, PLEASE DO CONTACT US FOR AN ADVANCE BESPOKE QUOTE.



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WHAT NEXT

We hope you have found our information helpful, however please do get in contact with us to discuss your menu in more detail.

We really do pride ourself in offering personal, bespoke options for your special day.
Contact us today on 01295 277333 / 07816 566208
or email david@kearneyscatering.co.uk
or contact@kearneyscatering.co.uk

WHAT WE INCLUDE

All quality crockery and cutlery, chefs and kitchen team, front of house managers and waiting staff.

TASTINGS

Private tastings can be arranged at our professional kitchen based in Banbury, Oxfordshire.
The cost for a private tasting is £75 per person, up to a maximum of 6 guests. This includes 2 starters, 2 main courses and 2 desserts of your choice.
Canapé tastings are an additional £50.

LINEN COSTS

Square 90x90 to cover a 5ft 6" table,
not to floor £16.95 per cloth

Round cloth to cover 5ft 6" table,
to the floor £24.95 per cloth

60x108 trestle cloths £16.95 per cloth
Linen napkins £2.20 per napkin

FREQUENTLY ASKED QUESTIONS

How long have Kearney's been in business for?

Kearney's have been trading since 1998,
founded by David & Sharon Kearney.

Do you cater for all dietary requirements?

Absolutely. We take all dietary requirements very seriously.
We always advise couples to choose exactly what they want and we will adapt the menu and provide alternative options to suit individual requirements. We will require a detailed list and table plan of all your guests dietary requirements no later than two weeks before your day.

Can you cut our wedding cake and serve on the day?

Cutting your cake is all part of our service in the day.
We will liaise with your wedding co-ordinator on the day to discuss timings and ensure our team of chefs are on hand. We will cut and serve on platters for your guests. We can also provide a cake stand and decorative cake knife for a small charge if you wish.

Do you offer food tastings?

We do indeed! Food tastings take place at our professional kitchen based in Banbury, Oxfordshire. This is chargeable and can be added to your final invoice. You will taste 2 starters, 2 mains, 2 desserts.
Our tastings are for a maximum of 6 people and last around 90 minutes.

Do you offer alternative options for crockery, cutlery and linen?

Yes, we offer a wide range of linen options with multiple choices to upgrade your crockery, cutlery and glassware. We can also offer alternative options to chairs, tables and tableware.



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FREQUENTLY ASKED QUESTIONS

When do you need final guest numbers?

We require final guest numbers and dietary requirements no later than two weeks before your event.

When do we meet to discuss our menu?

Once you have booked with us we will aim to meet 6-8 months before your event to detail your menu, costings and order of the day. You will then receive a bespoke menu and quotation which can be adapted and changed should you wish. These meetings are traditionally carried out via a video call but face to face meetings are always available.

Can we create our own menu for our event?

We offer an extensive menu and can also create your own bespoke menu. We will work closely with you to curate the perfect menu for your special day.

How do we book?

To hold your date with Kearney's we will need you to complete our terms and conditions and pay a £1000 non-refundable deposit.

No other payments will be taken until your final invoice. This will be sent to you within 7 days of your event and we ask for full payment to be made within 7 days.

Please do not hesitate to contact us if you have any other queries.



Testimonial

"The attention to detail in the presentation, the flavour, the service & professionalism, everything was just above & beyond what we could've wished for. From the incredible canapés, dinner & evening food, everything was phenomenal!!"

E & L

Testimonial

"Garry from Kearney's was absolutely amazing throughout the whole planning process of our wedding!! The food and presentation was amazing! Their attention to detail is second to none! They really put on the perfect day for us!! We couldn't thank them enough!"

C & D

Testimonial

"5 stars isn't enough! Kearneys recently catered for our wedding and the food was absolutely incredible. We had canapés, wedding breakfast and evening food and every single part of it was divine".

R & L



Kearney's

Private & Corporate Event Catering

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