



· STREET  FOOD ·

CATERING COMPANY

PART OF THE

100 FESTIVALS  
GROUP



Welcome to the  
**STREET FOOD**  
CATERING COMPANY

Thank you for taking an interest in our bespoke catering services.

In this menu, you will find an exciting and original range of event catering options to suit all events. Whether you are planning an outdoors Festival Wedding or a large scale Corporate Function we will find the perfect culinary solution for you.

**What we do**

Prepare and serve the highest quality of freshly made festival food to wow you and your guests at any occasion. We are a small and dedicated team of culinary professionals passionate about the food we serve and the five-star service we provide for our clients every time.

**How we serve**

**Festival Style** – Using only eco-friendly packaging and cutlery we specialise in serving our dishes 'festival style'. No waste, no mess and fully recyclable or bio-degradable. Guests are served personally from food stations by our chefs.

This style of service is perfect for informal outdoors orientated events like festival weddings or corporate family fun days.

**Formal Style** – All crockery and cutlery for a formal sit down meal can be hired at your request and in a style to suit the aesthetic of your occasion. We can provide waiting staff if required or guests can be served personally from food stations by our chefs. This style of service is perfect for those requiring a more formal approach to their event catering.

Our team are dedicated to finding the right solution for your event so please speak to a member of the team today!

**A little note from us** – It would be impossible for us to showcase the entire range of food our chef team can create. This menu includes our absolute favourites but if you have something special in mind, please don't hesitate to get in touch for a bespoke quote.

*The Street Food Catering Company*  
X



*Our*  
**BREAKFAST**  
£6.50

Wake up to the smell of our freshly prepared festival breakfasts. Perfect for that morning after feeling!

Big Breakfast Bap – bacon, egg, sausage, mushroom  
Big Veggie Bap – double egg, quorn sausage, mushroom

Stuffed Omelettes – choose from plain, cheese or cheese and ham

All served with tea, coffee, hot chocolate



*Our*  
**FESTIVAL**  
CANAPES

The perfect accompaniment to welcome drinks. Simply choose your selection from the choice below and we'll do the rest!

**3 bite £6**

**5 bite £8**

Smoked Salmon, tzatziki, trout egg and chive cream cheese mini blinis

Mozzarella cheese, cherry tomato and pesto on tomato bread

Polenta w/ Coppa fine Italian ham and pesto

Guacamole and crabmeat mini blinis

Mini brioche with brie cheese cream, apple, fig and hazelnut

Horseradish cheese and paprika on sandwich bread w/ spinach

Parmesan cheese polenta base w/ courgette and cherry tomato

Choux pastries with Beaufort cheese cream, almonds, pistachios

Fromage Frais with piquillos peppers, black olive on sandwich bread w/ curry spices

Aubergine preparation, ewe's cheese and almonds on sandwich bread with fig hazelnut



*Our*  
**HIGH**  
TEA

### TEA & CAKES - £7.50

Choose from our range of delicious petit-fours and freshly made sandwiches, served with tea and coffee.

### HIGH TEA - £10.95

A selection of freshly made triangle sandwiches lovingly presented on a platter served with tea and coffee.

### OUR CLASSIC AFTERNOON TEA - £13.95

Presented on a traditional three tired stand we offer a selection of teas served with finger-cut sandwiches, delicious cakes and warm scones served with butter, jam and Cornish clotted cream.

### THE HAMPER TEA - £15.95

Served in a beautiful wicker hamper, freshly made triangle sandwiches, a traditional scone with butter, jam, Cornish clotted cream, topped off with a selection of decadent cakes.



*Our*  
**PLATTERS**

(10 person minimum)

**TRADITIONAL SANDWICH PLATTER - £6.95**

Egg & cress, ham salad & chutney, BLT, tuna & cucumber, cheddar cheese & pickle.

**SUSHI PLATTER - £9.95**

Salmon, dill & tofu nigari, Teriyaki salmon & tempura rice rolls, Chicken katusa & tempura rice rolls, salmon & avocado with tofu maki.

**MEZZE PLATTER - £8.95**

A selection of grilled artichoke hearts, garlic & pepper antipasto, Greek feta cheese salad, sun-blushed tomatoes, olives, tahini, tabbouleh, tzatziki, cherry tomatoes, pickles & fresh Italian herbs.

**ANTIPASTO PLATTER - £8.95**

A selection of sliced Italian hard & soft cheese, olives, chillies, roasted peppers, sliced meats (savoury, salty & spiced), dried meats, figs, almonds, flatbreads, sun-blushed tomatoes & dips.

**VEGETARIAN PLATTER - £8.95**

A selection of sweet potato curry bites, breaded halloumi sticks, beetroot & feta tunovers, mac 'n' cheese bites, cheddar & onion flutes, cream cheese, jalapenos, spinach & goats cheese pots.

**SURF & TURF PLATTER - £8.95**

A selection of salt 'n' pepper squid, chicken & chorizo kebabs, yellow-fin sole goujons, oriental king prawns, Thai fish cakes, red Thai chicken skewers, seafood calamari strips, mini Yorkshire pudding selection, beef 'n' cheese sliders.



*Our*  
**ANYTIME**  
FESTIVAL FOOD

### THE FESTIVAL DELIGHT - £10

Our infamous foot long dogs...yes, they really are a foot long! A 12" traditional Bratwurst or a 12" cheese frankfurter served in a jumbo brioche roll, smothered in mustard & curry ketchup & topped off with crispy onions, jalapenos & sauerkraut.

*Make your dog even more delicious by adding: chilli con carne, pulled pork, gerkins, BBQ dirty Slaw, potato wedges or French fries. £1 each.*

### THE FESTIVAL STACK - £10

Choose from our range of quality burgers: 100% Aberdeen Angus beef burgers, butterfilled chicken breast, lamb, venison, vegetarian or vegan. All our burgers come fully loaded with fried onions, cos lettuce, beef steak tomatoes & melted cheese stuffed into a large brioche bap.

*Increase the mess & add: onion rings, bacon, fried egg, mozzarella, pulled pork, blue cheese sauce, potato wedges. £1 each.*

### THE BLT HERO - £7.50

Our awesome triple bacon butty consists of a freshly sliced white or granary crusty bread, stuffed full of bacon, lettuce, tomatoes & onions; along with a big handful of chips & your choice of sauces to top it off!

### VIETNAMESE BANHMI SANDWICH - £7.50

A crisp white breadstick is stuffed with crunchy veg, chillies & your choice of pan fried chicken, beef or pork, which is then smothered with fresh coriandar & pesto. Delicious!

### GREEK INFUSION - £7.50

Soft fresh pitta bread is filled with tomatoes, red onion, tzatziki & juicy chunks of chicken, beef, pork or hallumi. What's not to like!



*Our*  
**WOOD-FIRED**  
PIZZAS - £10

Freshly rolled and prepared in front of your eyes and then baked 'till perfection in our famous wood-fired ovens. These hand-made pizzas are sure to impress the most discerning of guests.

All served in eco-friendly disposable pizza boxes. Perfect festival finger food with zero waste!

Cherry tomato, mozzarella, basil, pesto (V)

Ham, mushroom, thyme

Pepperoni, chilli, rocket

Goats cheese, red onion, balsamic glaze (V)

Ocean Pizza – mixed seafood, mozzarella, herbs





*Our*  
**PIE &  
MASH** - £12.50

Mmmm Pie & Mash in a field! We use PieMinister pies, served fresh from our ovens with silky smooth mash, peas and your choice of freshly prepared gravy.

All served in eco-friendly containers w/ high quality wooden cutlery – for the authentic festival experience (and no needless waste)

We can source any pies from the wonderful PieMinister range but here are our favourites -

Chicken, ham, leek and thyme

Chicken and Portobello chestnut mushroom

British beef steak and craft ale

British beef steak and long clawston stilton

Goats cheese, sweet potato and spinach (v)

Wild mushroom and asparagus pie in a creamy white sauce (v)

All served with mash, peas and either meat or vegetarian gravy



*Our*  
**BIG PAN**  
FAVOURITES – £10

Our most popular festival dishes to date. Using fresh ingredients and some very talented chefs we whip up these culinary masterpieces for you and all your guests to enjoy.

Except no imitations – These are hand-made recipes from our kitchen and our chefs are very proud of them! All served in eco-friendly containers w/ high quality wooden cutlery.

**Chicken and chorizo paella** – chicken, chorizo, arborio rice, white wine, peppers, onion, tomato, fresh parsley.

**Chickpea, halloumi, spinach and red pepper paella (V) (no halloumi for Ve)** – Chickpea, spinach, halloumi cheese, arborio rice white wine, pepper, onions, tomato, fresh parsley.

**Thai Green Chicken Curry** – A fragrant blend of Thai spices, coconut milk, fresh chicken, new potatoes, green beans and lime leaves. Served w/ fragrant rice.

**Sweet potato, chickpea, coconut milk, spinach curry (Ve)** – A mouth-watering Indian inspired dish with mild yet vibrant spices, sweet potato, chickpea, peppers and spinach. Served w/ basmati rice.

**Chilli Con Carne** – A real all-round favourite! British minced beef, chilli powder, cumin, coriander, red wine, herbs, kidney beans, chopped tomatoes. Served w/ rice and chilli flakes on the side (for those who fancy a spice adventure) **£1 supplement per guest.**

**Jerk Chicken Curry** – New for 2018! A taste sensation sure to wow! Fresh chicken, Chef's secret Jerk spice blend, butternut squash, mushrooms, onions, coconut milk, tomatoes. Served w/ rice and fresh chopped scotch bonnet chillies on the side. **£1 supplement per guest.**

**Chicken Fajitas** – Fancy a Mexican fiesta? Fresh chicken, garlic, onions, peppers, chilli powder and home-made fajita spice blend. Served w/ warm tortillas, salsa, guacamole, yoghurt (and extra napkins) **£1 supplement per guest.**

**Lamb Tagine** - Mouth-watering, slow-cooked lamb infused with warming Moroccan spices. Served with apricot couscous & garnished with a scattering of parsley, coriander, pistachios & pomegranate seeds.

Like them hot hot hot? Our chefs will have some extra chilli sauce and powder for you at the ready.



*Our*  
**TRADITIONAL**  
HOG ROAST - £9

Our traditional Hog Roasts are a real festival favourite and sure to impress. We source the finest pork, cooked fresh in chef's secret way for maximum tenderness and serve it in large baps with fresh crackling, stuffing and apple sauce. Napkins at the ready! Add a little extra: Battered onion rings, black pudding, BBQ dirty slaw, battered mozzarella sticks, blue cheese sauce, potato wedges, nacho cheese sauce, sweet potato fries. £150 per person ( sweet potato fries £2.50 per person) Available for Swine & Dine.

*Our Best Seller*  
**SIGNATURE**  
SWINE & DINE - £16

If you are planning a more formal sit down meal at your event, this is the perfect dish for you. Our signature slow roasted hog served with garlic and rosemary parmentier potatoes, beautiful sage and onion stuffing, fresh crackling, scrumptious apple sauce, a selection of fresh bread rolls or baguettes and a choice of 3 of our beautifully made side dishes from our extensive range. Our friendly chef team will serve your guests from our wonderfully laid out buffet table too, simply perfect!

*Our*  
**FRESHLY BATTERED**  
FISH N CHIPS - £12.50

All our cod is battered fresh on the day for the best quality and flavour. Served in eco-friendly containers w/ high quality wooden cutlery.

Freshly battered cod, skin on fries, mushy peas - salt, vinegar, and sauces at the ready!

*New*  
**FOR 2018**  
MAC N CHEESE - £7.00

With various toppings - ham, bacon bits, chilli flakes



## *The* **BBQ** MENU

Nothing beats a sizzling summer BBQ! Freshly cooked and served in front of your eyes a feast of summertime favourites.

Please note, our chefs are happy to create a bespoke BBQ menu for you, so don't hesitate to get in contact with any special grilling requests!

### Classic BBQ Favourites - £10

Cumberland Sausages, Prime Chuck Steak Burgers served in baps with fried onions and condiments.

### Sizzling BBQ Feast - £14.50

Cumberland sausages, prime chuck steak burgers, Paprika chicken fillets, King prawn skewers, Chicken skewers served with baps, with fried onions, condiments and homemade Coleslaw, mixed leaf salad, potato salad.

### Vegan & Vegetarian BBQ Feast - £12.50

A special menu (and price) for all vegetarian and vegan guests when our regular sizzling feast is served.

Spinach and Falafel burgers (Ve), Mixed Veg Skewers (Ve), Vegan Sausages (Ve), Halloumi Skewers

Served with baps, condiments and home-made coleslaw, mixed leaf salad, potato salad

Pimp up your BBQ and add:

Battered onion rings, nacho cheese sauce, BBQ dirty slaw, potato wedges, battered mozzarella sticks, black pudding, blue cheese sauce or sweet potato fries. (£1.50 each (sweet potato fries £3)



*Our*  
**LATE NIGHT**  
FESTIVAL SNACKS

Perfect for those staying the night! Offer your guests a late-night snack to keep them energised into the early hours! Perfect after a few evening tipples!

Skin on fries - £3.50  
Potato Wedges - £3.50  
Sweet Potato Fries - £3.50

Fish Finger Sandwiches - £5  
Bacon Butties - £5



*Our*  
**TASTY**  
DESSERTS - £5.00

A selection of cakes, bakes and sweet treats served as a self-service buffet for your guests to help themselves.

**Choose a selection from:**

Classic Spotted Dick  
Treacle Sponge  
Jam sponge  
Chocolate fudge cake  
Cherry and pistachio loaf  
Madeira cake

Genoa cake  
New York mini cheesecake bites  
Apple crumble slice  
Raspberry mousse slice  
Lemon and Lime mousse slice

*Our*  
**SELF-SERVICE**  
WAFFLE STATION - £6.50

Warm Belgian-style waffles served from a beautifully laid out self-service buffet table w/ various sauces and toppings for your guests to create and build their own taste-tantalising sweet treats! We have an extensive range of sauces and toppings on offer so please speak to a member of the team to decide your perfect offerings!



## Terms and Conditions

All prices in this menu are subject to VAT.

For each anticipated event, there will be an additional cost incurred for the use of cheffing and waiting staff on the day and for delivery to your event (£1 per mile each way)

For all enquiries and to speak to a member of our team:

Email – [info@streetfoodcateringcompany.co.uk](mailto:info@streetfoodcateringcompany.co.uk)

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# #LETSCELEBRATE

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