



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 cleints 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



Our BREAKFAST £5.50

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 £5 5 bite £6.50

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 **WOOD-FIRED** PIZZAS - £9.50

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 - £10

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 - £9.50

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

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



Our TRADITIONAL HOG ROAST - £8.00

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!

Our Best Seller

SIGNATURE

SWINE & DINE - £14.50

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 - £9.50

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



Our OVEN ROASTED MAINS - £11.50

Our flexible festival roasted mains are designed to be a perfect all year-round culinary choice. Mix and match as you please to create the perfect meal choice to wow your guests!

This menu is a perfect solution for those seeking a more formal approach to festival catering. A very popular choice for wedding breakfasts and private parties

Simply choose your main, a choice of potatoes and two salads from the list below and our chef will do the rest!

MAINS

Lemon and Thyme Stuffed Chicken Breast Salmon Steaks Mushroom Brie and Rocket Filo Bundles (V)

POTATOES

Skin on fries

Mash

Hot buttered new potatoes

SALADS

Italian pasta salad
Provencal bean salad
Mixed leaf salad
Biryani Rice salad
Thai noodle salad
Homemade Coleslaw
Cous cous salad

Please note – We prefer to serve our dishes on eco-friendly disposable plates with high quality wooden cutlery but cutlery and crockery hire can of course be arranged at your request for an additional cost.



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 - £7.50

Cumberland Sausages, Prime Chuck Steak Burgers

Served in baps with fried onions and condiments

Sizzling BBQ Feast - £12

Cumberland sausages, prime chuck steak burgers, Papri chicken fillets, King prawn skewers, Chicken skewers

Served with baps, with fried onions, condiments and homemad Coleslaw, mixed leaf salad, potato salad

Vegan & Vegetarian BBQ Feast - £10

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

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

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



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 - £2 Potato Wedges - £2.50 Sweet Potato Fries - £3 Fish Finger Sandwiches - £4 Bacon Butties - £4



Our TASTY DESSERTS - £3.00

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 - £4.00

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. Delivery is charged as extra and dependant on location.

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

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#LETSCELEBRATE

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