

The background of the entire page is decorated with various tropical leaf illustrations. In the top left, there is a large dark green leaf with white veins. To its right, a light green leaf with white veins is partially visible. In the top right corner, there are blue and light green leaf outlines. The bottom left features light blue and light green leaf outlines. The bottom center has a light blue and orange leaf outline. The bottom right is dominated by a large dark green leaf with white veins, and an orange leaf is partially visible behind it.

# Dish

◉ EVENTS AND CATERING ◉



*Evening Menus*

# About Us



Established in 2020, Dish events and catering is a full service catering company offering quality, affordable bespoke catering packages.

From Wedding breakfasts to Street food, we've catered just about every kind of event.

Years of experience and an extensive knowledge of the industry, mean we can offer assistance in planning your event whilst being flexible enough to include your own ideas.

Provenance is important to us so our food has a market-to-table approach with an emphasis on using only the finest seasonal ingredients from artisan producers and local suppliers.



# 2020 Booking Info

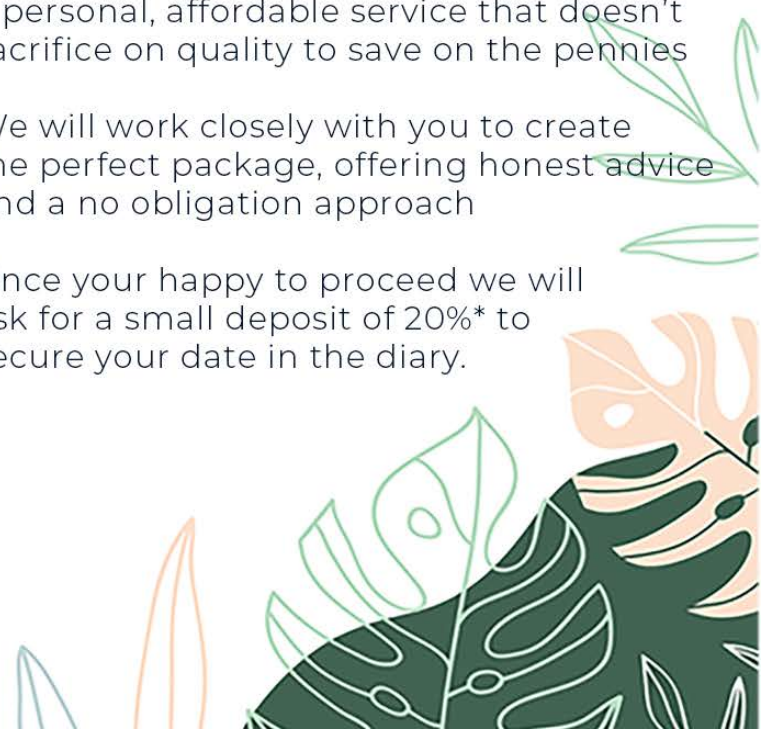


At Dish we care about making your Wedding day truly spectacular and every amazing event needs breathtaking food at the heart of it.

We are equally passionate about providing a personal, affordable service that doesn't sacrifice on quality to save on the pennies

We will work closely with you to create the perfect package, offering honest advice and a no obligation approach

Once your happy to proceed we will ask for a small deposit of 20%\* to secure your date in the diary.





# Grazing



From £3 - £19 per head

Available as grazing tables, sharing boards, boxes, cones & boats

Available in following lengths: 1 metre, 1.5 metre, 2 metres, 3 metres, 4 metres & 5 metres

## Antipasti Grazing

Selection of cured meats, hummus, soft and hard cheese, caramelised red onion chutney, olive tapenade, mixed olives, piquante peppers, pickled vegetables, selection of bread & crackers, selection of seasonal fruit & nuts

## Ploughmans Grazing

Honey roasted ham, gourmet pork pie, homemade Scotch egg, gourmet sausage roll, Vintage cheddar cheese, caramelised red onion chutney, pickled vegetables, mustard mayo dip, Sundried tomato red pepper dip, selection of fruit and nuts, fresh bread & Crackers



### **Veggie Grazing**

Selection of cheese, mixed olives, hummus, spiced cauli bites, chargrilled courgette, spiced falafel charred gem, homemade tzatziki dip, homemade truffle cashew dip, homemade basil cashew pesto, sundried tomato red pepper dip, selection of fruit and nuts  
Fresh bread & Crackers

### **Sweet Grazing**

Selection of macarons, sugar waffle, chocolate brownies, mini muffins, pink wafers, chocolate covered pretzels mini marshmallows, sweet popcorn, selection of fresh fruit, chocolate fudge sauce, caramel sauce

## Styling & Extras

### **One Level Grazing Tables**

A flatlay style grazing table, all we'd need to create option is table for us style your grazing table of choice on.  
Disposable cutlery and napkins will be provided with this option

### **Tablescaped Grazing Tables**

A grazing table with props. For this we incorporate different props to create height. Crockery, cheese knives and pots will be supplied. Equipment used will need to be returned to us for a fee

### **Flowers & Foliage**

Flowers and foliage can elevate a beautiful grazing display. We have a number of different non-food decor packages we can include as part of your grazing display  
Prices start from £65.00

**Prices are subject to VAT | Menus are subject to availability and seasonality**





# Boats & Cones

Looking for something a little different to feature in your event? Our cone and boats are an interesting addition! Whether as canapes or as evening food they are a real conversation starter (or finisher!)

Prices from £3.50 per cone/boat

## Savoury

- Charcuterie cone
- Fish & chip cone
- Katsu Chicken goujons
- Truffle parmesan frie cone
- Garlic cheese doughballs
- Arancini balls

## Sweet

- Churro cone
- Mini Doughnut cone
- Waffle boat
- Brownies & cream boat
- Popcorn cone
- Macaron boat





## Evening Menus

Our evening menus have been designed to offer your guests a relaxed, informal way to dine. If a laid-back vibe is more your wedding style, then our evening menus will be right up your street.

The cool kid on the wedding block, street food is all about quick, simple food that guests can grab and go and continue with the celebrations

From homemade double patty burgers to simple bacon sarnies, we included some of the most popular street food favourites that are guaranteed to wow your evening guests



# Evening | Street Food



From £8.00 per person | Staffing costs are additional

Double Patty Cheeseburger Served On A Toasted Sesame Bun With Relish & Mustard Mayo

Cajun Chicken Sub Sandwich, Lettuce, Smoked Paprika Mayo, Roasted Pepper  
And Onions, Chive Sour Cream

Po' Boy Sub Sandwich, Fried Prawns, Shredded Lettuce, Louisiana Remoulade Sauce

Sizzle Sub - Tender Strips Of Beef, "Sizzle Mix" (Sautéed Garlic Mushrooms, Onion, Bacon)  
Peppercorn Sauce, Soft White Sub Roll

Halloumi Sub Sandwich - Roasted Peppers And Onions, Basil Oil, Rocket, Sweet Chilli Sauce

Bratwurst Hotdog, Fried Onions, Ketchup, American Mustard

Slow Cooked Pulled Pork Sandwich, Bramley Apple Sauce

Prices are subject to VAT | Menus are subject to availability and seasonality



Slow Cooked Pulled Spiced Jackfruit Sandwich, Bramley Apple Sauce

Bacon and Cheese “Supper” Breakfast Muffin

Sausage and Cheese “Supper” Breakfast Muffin

Sausage, Bacon and Cheese “Supper” Breakfast Muffin

**Loaded Fries with a choice of;**

BBQ Pulled Pork: Pulled pork, cheese sauce, spring onion garnish, BBQ Sauce

Cheese & Bacon: Crispy bacon bits, cheese sauce

Mex Fries: Beef or Veg chilli, sour cream, spring onion garnish

Sizzler Fries: Sauteed garlic, bacon, onions, mushrooms, peppercorn sauce





# Evening | Grill



Bronze package - £15.95 | Choose 2 BBQ mains, 2 sides | Silver package - £20.95 | Choose 3 BBQ mains, 3 sides  
Gold package - £25.95 | Choose 4 mains, 4 sides

## MEAT

8 hour marinated pulled pork

Cajun spiced chicken breast tacos

Bourbon glazed BBQ pork baby back ribs

8 hour slow cooked beer gravy glazed beef brisket

Cheeseburger sliders with burger relish & mustard mayo

BBQ Pork Belly with chilli Jam glaze

Cajun chicken kebabs with peppers & onions

Sage & onion pork sausages

Rosemary lemon marinated chicken breast

Prices are subject to VAT | Menus are subject to availability and seasonality





## Evening | Grill Cont

### FISH

Grilled honey garlic smoked paprika prawn skewer

Chilli and lime grilled tiger prawn skewer

Seasonal lemon and herb marinated fish skewer

Teriyaki marinated salmon fillet (+£2pp)

### VEGGIE

Chilli and lime grilled Tofu

Beetroot cumin spiced falafel

Grilled pesto halloumi skewer

Vegan smoked sausage with mustard glaze

Charred honey garlic smoked paprika cauli steak



## SIDES & SALADS

Orzo Pasta Salad

Kale Caesar Salad with homemade croutons

Carrot red cabbage mustard mayo slaw

Chargrilled garlic & herb ciabatta slices

Mint jeweled couscous

Chive dijon mayonnaise potato salad

Roasted squash mixed herb salad

Griddled vegetable salad with za'atar dressing

Charred floured flatbreads

Charred asparagus with chimichurri sauce

Charred Tenderstem Broccoli with lemon dressing & almond flakes

Smoky slow cooked beans with crispy onions

Garlic herb new potatoes

BBQ Pulled Pork, Spring Onion Loaded Fries

BBQ Pulled jackfruit, spring onion loaded fries

Mex Fries: Veg chilli, vegan sour cream, spring onion loaded fries

Cajun Fries: Cajun spiced fries, spring onion, vegan sour cream drizzle

Prices are subject to VAT | Menus are subject to availability and seasonality







# Evening 1 Buffet



## MENU A - £15.00 per person

(Staffing, crockery & cutlery costs are additional)

Locally sourced pork pies

Homemade sausage rolls

Homemade quiches  
Bacon & Cheddar cheese  
Mushroom & spinach  
Cheese & Chive

Cajun chicken strips with sour cream dip

Herb roasted chicken legs

Mini cheese & tomato pizzas

Pork chipolata sausages with honey  
mustard mayo dip

Selection of cold cuts  
Honey roasted gammon  
Roast topside of beef

Selection of sandwiches  
Roast ham and tomato  
Roast beef and mustard  
Chicken, bacon and mayo  
Egg mayo and cress  
Three cheese and pickle



# Evening 1 Buffet



**MENU B - £20.00 per person**  
(Staffing, crockery & cutlery costs are additional)

Locally sourced pork pies

Homemade sausage rolls

Mini Homemade Cheese, Chive  
and Onion Quiches (V)

Chicken Strips with sweet chilli dip

Herb roasted chicken legs

Chargrilled vegetable salad (Vegan)

Caesar salad with homemade  
garlic croutons

Mini cheese & onion pizzas



Pork chipolata sausages with  
honey mustard mayo dip

Antipasti meat platter

Paprika hummus

Greek Olives

Selection of cold cuts  
**Honey roasted gammon**  
**Roast topside of beef**

Selection of sandwiches & crisps  
Mix of meat, veggie & vegan supplied

Selection of bread





## 2017 Additional costs

### **Additional costs:**

BBQ & Gas hire ~ £150.00

Staff - Priced on guest numbers

Crockery & Cutlery - Priced on guest numbers

Linen - Price quoted on requirements

Full kitchen hire ~ Price quoted on requirements

\* Additional time may be charged

\*\* Additional crockery/cutlery is chargeable

## Contact Info

Got some questions? We are more than happy to help and answer any questions you may have. Contact us via any of the means below and we'll get back to you as soon as we can

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