

## Street food inspired menu

Below is an idea of the type of catering we have done in the past, we cater for your taste so please let us know what menu you would like, and we will do our best to cater for that.

### **Wedding or event Breakfast**

Herb homemade lemonade and Champaign bar  
Selection of garden canapés  
Pulled pork toasted wraps served with coleslaw and homemade bbq sauces  
Open shared platters (Cheese, meats, breads – served with our own homemade relishes)  
Salads and cold soups  
Tapas style food  
Smoked chicken wings

### **Wedding or event main**

Herb homemade lemonade and Champaign bar  
Selection of canopies  
Pulled pork toasted wraps served with coleslaw and homemade bbq sauces  
Selection of canopies  
Open shared platters (Cheese, meats, breads – served with our own homemade relishes)  
Salads and cold soups  
Tapas style food  
Yorkshire Pudding wraps (Full lunch wrapped in a Yorkshire pudding)  
Halloumi and mediterranean vegetables in a toasted wrap  
Braised slow cooked pork served with apple and lemon sauce on bubble and squeak patty  
Mac n Cheese pots  
Smoked beef brisket served in toasted wraps with coleslaw and our own spicy sauce  
Sirloin steak with roasted onions, peppers and mushrooms, toasted with oozing cheddar and red leicester cheese – toasted  
Pulled pork / chicken with bechamel sauce our own handmade relish toasted with oozing cheddar and red leicester cheese – toasted  
Handmade burgers – The Pig Mac Handmade patty, smoked, and grilled, topped with market wraps pulled pork, cheese, beef tommatoo, served in a brioche bun

### **Wedding or event Desert**

We serve our own handmade waffles with lots of different toppings  
Delicious brownies created by our friend [The Yummy Yank](#)