

A PINCH OF YUM



CATERING

BUFFET

PROTEINS

LEMON & THYME CHICKEN

HONEY DIJON GLAZED HAM

BEEF EYE FILLET WITH HOUSEMADE BEARNAISE

CHICKEN WITH CREAMY BACON, SEEDED MUSTARD AND SPRING ONION SAUCE

ROLLED AND ROASTED PORK WITH CRACKLING AND APPLE SAUCE

SOUTHERN FRIED CHICKEN PIECES WITH SIDE OF HOT HONEY BUTTER

KING PRAWNS IN A GARLIC, WHITE WINE CREAM SAUCE

SIDES

WARM POTATO SALAD WITH CRISPY BACON, WILTED SPINACH, CARAMELISED ONIONS AND DIJON

EGG FRIED RICE

HONEY AND HERB ROASTED CARROTS

ROSEMARY ROASTED POTATOES WITH GARLIC OIL

CREAMY BOSCAIOLA PENNE WITH MUSHROOMS AND SPINACH

GRILLED GARLIC BUTTER CORN

MALAYSIAN STYLE FRIED RICE WITH TOASTED SESAME AND CHILLI SAUCE

SALADS

TUSCAN SPICED VEGETABLE, GRILLED HALOUMI, DUKKAH AND LEMON

GREEK SALAD

ROASTED PUMPKIN, BEETROOT, PERSIAN FETA, TOASTED ALMOND FLAKE, BALSAMIC & OLIVE OIL

CAESAR WITH TURKISH CROUTONS, BACON, PARMESAN, SOFT EGG AND HOUSE DRESSING

ANCIENT GRAINS, FREE RANGE CHICKEN, GREEN VEGETABLES, AVOCADO, CREAMY DRESSING & TOASTY SEEDS

PENNE PASTA, PESTO, SEMI DRIED TOMATOES, PARMESAN, ROCKET & PINENUTS

SOBA NOODLE, CARROT, CAPSICUM, SPRING ONION, CABBAGE, CHILLI, SNOW PEAS AND SESAME DRESSING