



Our services

From simple, drop off cold finger and fork buffets to comfort food hot food stations or even plated Private dining and anything in-between, we've developed a range of menus to suit almost any occasion.

Feel free to drop us a line and let us create a menu profile that best suits your event

Service staff

Why not let us arrange front of house staff to serve drinks and/or help with serving and clearing food at your event? Our front of house team are highly trained in making the event run smoothly, leaving your guests feeling well looked after.

Service staff min hours 4.5 booking

Hire equipment

In most cases we will be on hand to help and advise you in organising your event so If you require any equipment to support your event, such as glassware, tables, linens, crockery, cutlery or serving trays, we can help. With the option of hiring via us or directly with one of our service providers Hire includes collection & delivery plus all the washing up is included as standard with all quoted prices.

Drinks.

We offer tea, coffee and cold drink services and event drink services however we have also learnt on many occasions alcoholic drinks are normally something you may prefer to source yourself so for this reason, we do not charge cork-age and are happy to serve your drinks, should you wish to provide them yourselves.

We are able to supply Bar and drink service staff plus Mix-ologist's on request subject to availability. We also work with recommending bar teams that can assist you on special request.

Delivery

We offer delivery in and around Birmingham and the surroundings areas, subject to delivery charges.

We aim to offer a competitive and reasonable pricing structure. Using fresh ingredients, locally sourced .

Bowl food is based on a min of 35 covers unless stated otherwise smaller number are catered on special request and may incur additional charges

Contact us for bespoke requirements, we are happy to assist you with the menu planning and creation, with assistance with event management.

Although we do our best to accommodate dietary requests Our kitchens do contain elements of ingredients such as nuts, seeds, flour, eggs and dairy.

We can not take responsibility for any food consumed if no reference to an intolerance or allergy has been brought to our attention prior to booking .

We request that clients confirm any dietary requests no later that 5 days before the event.

Bowl food

Hot bowl food is ideal for relaxed private and social events following on from a canapés or just as a main meal

Also ideal when seated space is at a premium, food is served in palm friendly bowls with a single fork and circulated around the event space

Meat

Seared Bavette steak with skin on fries and chimichurri

Braised Beef, truffle mash roasted carrot , crispy shallots & beef jus

Slow roast aromatic spiced lamb, with cous cous, orange & pomegranate

Buttermilk fried Chicken, sautéed potato pecan slaw

Duck with baby fondant potato, Cavolo nero ,bluberry jus

Pork fillet, crushed new potatoes red cabbage puree with tenderstem broccoli & pan juices

Crispy coated braised lamb with peas in a french style

Aromatic roast duck, red curry , fragrant rice

Slow cooked Beef rendang style, fragrant rice coriander shoots

Braised beef in red wine , rustic dauphinoise crispy shallots

Slow cooked beef and pork meatballs, rich tomato rague rigatoni pasta

Soy glazed chicken, spring onion, garlic chives with fragrant rice

Fish

Garlic Prawns , sautéed potatoes, tomato fondue

Indian spiced fillet of sea trout, cauliflower and lentil dhal, with mango chutney

Cod loin, saffron rice with chorizo and pimento peppers

Seared scallop, prosciutto shard with creamed potatoes & seafood bisque

Prawn skewer Thai red curry, jasmine rice

flaked house smoked sea trout fennel salad,

Roast Hake, herb crumb, with a butter bean & roasted pepper stew

Bowl food

Hot bowl food is ideal for relaxed private and social events following on from a canapés or just as a main meal

Vegetarian

Spiced aubergine & cauliflower, Israeli cous cous with pomegranate and pistachios [vg]

Gnocchi with roasted squash, sage burnt butter and preserved lemon[v]

Creamy leek and Gorgonzola mac and cheese with truffle oil and fried crispy crumbs [v]

Crushed pea and broad bean risotto cake courgette and pesto[v]

Garlicky Chinese greens, mushroom sauce, vegetable dumpling[vg]

Creamy Saffron risotto , aged parmesan

Sautéed wild mushrooms , gnocchi , mushroom cream[v]

Warmer Summer days

Salads

Cherry vine tomato, oven roasted tomato rocket leaves , buffalo mozzarella [v]

Poached salmon, edamame bean, pea and radish with pickled ginger ponzu dressing

Shrimp, sugar snap pea, crisp leaf, lemon, ponzu dressing

Roasted spiced butternut squash, baby spinach, crumble goats cheese pomegranate molasses [v]

kos leaves croutons, parmesan, smoked chicken with sliver anchovy and ranch dressing

Giant cous cous , pulled lamb, feta , herbs and pomegranate

Fattoush salad, vine tomato cucumber & radish with fried pitta bread mixed leaves , lemon oil and za'atar[v]

Bowl food

Hot bowl food is ideal for relaxed private and social events following on from a canapés or just as a main meal

Desserts

Date rum sponge pudding sticky toffee sauce
Orange and cinnamon infused crème catalana with burnt sugar
Summer berry Eaton mess
Honey Apple Crème fraiche ice cream
Mango cheesecake , ginger crumb, passion fruit jel
Tonka bean panacotta, espresso coffee, toffee popcorn
Dark chocolate ganache with raspberries
Pandan ice cream , toasted coconut shavings
Lemon curd mousse , bi-scoff biscuit crumbs chocolate shard
Double chocolate brownie with whipped vanilla mascarpone
Lemon drizzle sponge , lemon syrup, whipped cream
Tiramisu chocolate shavings

Contact us for your bespoke menu plan created around your theme, season and taste

Bowl food: [4]@£34pp Additional bowls @£7.50 min numbers required

OUT DOOR EVENTS

BBQ & STREET FOOD

All our menus are created with the up-most care and consideration using fresh local ingredients as much as possible , if for any reason an ingredient becomes unavailable we will substitute it with the closest alternative available .

Slow cooked Pulled Pork

We slow cook prime British pork marinated shoulders for over 18 hours to create a melt in the mouth texture with bags of flavour which is a super low waste alternative to a hog roast With two serving options to choose from

The Classic

Served traditionally with sage & onion stuffing meat juices topped with brambly apple sauce

The BBQ

Served with our crispy hot and sour Asian slaw which adds contrasting crunch to the rich smokey bbq style pork.

Served in eco friendly disposables with Birch wooden cutlery & eco friendly napkins

adding some sides from Choose 3 sides

Mixed tender leaf / potato + herb salad / skin on fries*

baby gem + house dressing / spiced chic pea + carrot /mixed bean salad

[*requires power point on site]

Bookings of orders of 50 + Guests

The Casual Alfresco BBQ

Prime British Wagyu Beef burgers

Prime British Pork & continental sausages

Mint & cumin marinated British lamb koftas

Grilled Chicken Piri Piri style

Grilled prawns with Garlic butter, cherry tomatoes

Spiced Paneer with onion seeds & mango chutney

Grilled Mediterranean vegetables

Grilled aubergine skewers, with soy and Ginger sticky glaze

Red cabbage slaw / Potato & herb salad / kos & shaved pecorino

served with selection of baps, buns

table sauces + dressings

food is cooked fresh & kept warm in chaffar dishes for approx 2 hours service time

Served in eco friendly disposables a with wooden cutlery and eco friendly napkins

Add a dessert

Vanilla cheese cake + forest fruit / Dark Chocolate brownie + caramel

Chocolate mousse + raspberry / Tiramisu / Summer berry Eton mess

Require service staff ?

Let us put together the perfect package Bespoke BBQ Menus

We offer a totally flexible approach to event catering with no limits we are happy to cater to client requests and requirements so get in touch and let us create the perfect menu for any occasion