

Paella Catering



The base of the paella is Saffron rice, peppers, peas, chopped tomatoes, sliced onions and white wine.

Possible paella meat and fish ingredients:

- Chicken thighs
- diced pork
- chorizo sausage
- Cod chunks
- Calamari,
- king prawns
- muscles

The paella is served with a slice of lemon, crispy green leaf salad and crusty bread with butter.

Prices vary depending upon your selected ingredients but traditional paella with the above accompaniments start from £10.95 per person ex VAT



Paella now has an enormous appeal within the UK population and is becoming ever more popular for catering events. Cooking with these specially designed pans adds a really theatrical element to any event, enhancing functions with a plethora of colours and aromas.

These dishes are very well suited to both meat-eaters and vegetarians alike however, this is simply the beginning. We can, of course, plan a Paella menu with you so that you may choose your own ingredients in order to create the perfect Paella for your own event.

You may opt to have paella as a main dish but may have any flavour combinations that you desire. For example, you could elect to have multiple paella dishes such as, a traditional paella dish accompanied by a smaller meat only option. We can also provide smaller vegetarian paella dishes to serve alongside if required. Alternatively, instead of as a main meal, you could choose to have paella along with a BBQ or hog roast to give your guests the option of eating both.