



These are sample menu's created by Daz & Rob. We will work with you to put together the perfect menu, but please don't feel restricted and challenge the guys if you have something different in mind!

Menus subject to availability and seasonal changes.

Canapes

Choose a mixture of hot and cold canapes to create the perfect selection - We can recommend number of choices based on party size

HAM HOCK & BLUE CHEESE CROQUETTE

HOT



SWEET POTATO & CHORIZO QUESADILLAS,

THAI FISHCAKES WITH LIME & CHILLI

CRISPY POTATO ROSTI, SMOKED BACON & APPLE CREME FRAICHE (GF)

ONION BHAJI, BLACK ONION SEED & RAJITA (V)

NDUJA ARANCINI, ROAST RED PEPPER DIP

KING PRAWN & SESAME MINI TACO SHELLS

CRISPY HOISIN DUCK, TOASTED SESAME SEEDS & CUCUMBER (GF)

PULLED SCHEZWAN CHICKEN, SPRING ONIONS & CRISPY SHALLOTS

CRISPY CURRIED CAULIFLOWER FLORETS GREEK YOGHURT & POMEGRANATE (V)

STICKY CHIPOLATA MAPLE & WHOLEGRAIN MUSTARD GLAZE

PORK BELLY BITES, CHINESE SALT 'N' PEPPER (GF)

SUNBLUSHED TOMATO & MOZZARELLA ARANCINI (V)

COLD

CHICKEN LIVER PATE, SWEET RED ONION JAM

HAM HOCK CROSTINI & GOLDEN RAISINS

SMOKED MACKEREL & LEMON CRÈME FRAICHE

PICKLED BEETROOT & GOATS CHEESE CROSTINI (V)

TOMATO & GOATS CHEESE PASTRIES (V)

CURRIED DEVILLED EGGS (V,GF)

BABY PLUM TOMATO & FETA TARTLETS (V)

SMOKED SALMON & CREAM CHEESE BLACK ONION CROUTE

GOATS CHEESE & CARAMELISED PECAN NUT CHEESECAKE (V)

WHIPPED GREEK FETA, SHORTBREAD & BALSAMIC STRAWBERRIES (V)

CAESAR SALAD FILO WITH CHICKEN & SMOKED BACON

PEAR & BLUE CHEESE PASTRY BITES (V)

BUFFET OPTIONS



INCLUDES ALL SIDES AND SAVOURIES

MEAT & CHEESE PLATTER

HONEY & MUSTARD GLAZED CHESHIRE HAM

LEMON & HERB CHICKEN BREAST

SELECTION OF SLICED CONTINENTAL MEATS

CHUTNEYS, PICKLES & FRUITS

O R

SEAFOOD PLATTER

LEMON & HERB POACHED SALMON

SCOTTISH SMOKED SALMON

SMOKED MACKEREL & HORSERADISH PATE

CUCUMBER & DILL SALAD & GEM LEAVES

SAVOURIES

LEMON & HERB MARINATED OLIVES (VE)

BEETROOT & FETA PASTRY SWIRLS (V)

APPLE & SAUSAGE ROLLS

SWEET POTATO & CUMIN FALAFEL (VE,GF)

ROAST ONION, CHICK PEA & HERB 'SAUSAGE' ROLL (VE)

GOAT'S CHEESE & CARAMELIZED RED ONION QUICHE (V)

JERK BAKED BUTTERNUT SQUASH, SWEET POTATO & GOATS' CHEESE (V,GF)

SALADS & DIPS

ROASTED RED PEPPER & PLUM TOMATO SALAD, CITRUS DRESSING (VE,GF)

TUSCAN PANZANELLA, WITH SEASONAL ROASTED & CHARRED VEGETABLES & OLIVES (V)

CRUNCHY RED CABBAGE & CRANBERRY SLAW (V)

SEASONAL POTATOES WITH PESTO & WALNUTS (VE)

TABBOULEH & MIXED BEAN WITH LIME * CORIANDER (VE)

RANCH, TZATIKI & ROAST GARLIC AIOLI

Mot Buffet



INCLUDES CROCKERY CUTLERY FULL-SERVICE STAFF

HOT BUFFET ADDITIONAL OPTIONS ORDERED FOR ENTIRE PARTY SIZE

STICKY'S COCKTAIL SAUSAGES,
MAPLE & MUSTARD GLAZE

KOREAN SPICED CHICKEN WINGS

ROAST PADRON PEPPERS MALDON SEA SALT (VE,GF)

SUN BLUSHED TOMATO & MOZZARELLA ARANCINI, RED PEPPER DRESSING (V)

PULLED HAM HOCK & BLUE CHEESE CROQUETTES,
GARLIC AIOLI

THAI FISH CAKES, LIME & CHILLI MAYO

CHORIZO IN RIOJA REDUCTION

SMOKED PAPRIKA CORN NACHOS, GUACAMOLE & MINTED FETA (V)

VEGETABLE SPRING ROLLS, SWEET PLUM TOMATO DIP (VE) Alot Buffet

STICKY SAUSAGE CATERING

INCLUDE CROCKERY CUTLERY FULL-SERVICE STAFF

ROAST SWEET POTATO & COCONUT CURRY, MANGO, TURMERIC & LIME (VE,GF)

SMOKED HADDOCK & SALMON FISH PIE, CHEESY MASH POTATO, MINTED LEEKS & PEAS (GF)

CHESTNUT MUSHROOM STROGANOFF,
PAPRIKA, BRAISED RICE & PARSLEY SOUR CREAM (V,GF)

CHICKEN COQ AU VIN CASSEROLE,
PUFF PASTRY, ROAST NEW POTATOES & BUTTERED GREENS

PORK & HERB SAUSAGE,
CREAMY MASH & FRENCH ONION GRAVY

BEEF BOURGUIGNON,
MUSHROOM, PANCETTA & CREAMY MUSTARD MASH (GF)

FRAGRANT THAI PANANG CHICKEN CURRY,
JASMINE RICE & CRACKERS

PANKO KATSU CHICKEN, SWEET MANGO CURRY SAUCE & COCONUT RICE

SLOW BRAISED PULLED BEEF BRISKET CHILLI, SOUR CREAM, GUACAMOLE & CRISPY NACHOS

MAC 'N' CHEESE,
BBQ PULLED PORK, GRANA PADANO & CRISPY SHALLOTS

MASSAMAN THAI CURRY,
ROASTED SWEET POTATO & CHICK PEAS (V,GF)

CHESTNUT MUSHROOM MAC 'N' CHEESE,
CRISPY SHALLOTS, GRANA PADANO & TRUFFLE OIL (V)

SMOKED HADDOCK & SALMON FISHCAKES,
CELERIAC & WHOLEGRAIN MUSTARD COLESLAW

THYME & GARLIC BASED BEEF BRISKET, CREAMY MASH & CRISPY SHALLOTS

BBQ MENU



These are some ideas of the foods we love to eat & prepare. We can be extremely flexible to suit your tastes & style:

Buffet or platters can be adapted for starters or mains

BEEF BURGERS SERVED IN A BRIOCHE BUN

(VEGETARIAN OPTIONS AVAILABLE)

CHOICE OF YOUR TOPPING- MATURE CHEDDAR CHEESE, FRIED ONIONS

GRILLED CHICKEN BREAST

CHOOSE BBQ, HARISSA OR PIRI PIRI SEASONING

GRILLED FIELD MUSHROOMS WITH GARLIC & HERBS (V,GF)

GRILLED HALLOUMI - PLAIN OR WITH A HONEY & LEMON GLAZE (V)

SIDES

BUTTER GLAZED CORN ON THE COB (V)

GARLIC & THYME JACKET MINI POTATO (V)

CRUNCHY RED CABBAGE & CRANBERRY SLAW (V,GF)

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING & TOASTED PINE NUTS (V)

TABBOULEH & MIXED BEAN WITH LIME & CORIANDER (VE)

GEM LEAVES, GARLIC CROUTONS & RANCH DRESSING (V)

SAUCES & DIPS

KETCHUP, MAYO, BBQ, GARLIC AIOLI, TZATZIK





STONE BAKED SOURDOUGH FLATBREAD PIZZA

MOZZARELLA, PLUM TOMATOES, OREGANO & OLIVE OIL

SELECTION OF 3 TOPPING

CLASSIC PLUM TOMATO & PESTO (V)

PEPPERONI, PLUM TOMATO & CHILI

BLUE CHEESE, SPINACH & MUSHROOMS (V)

GOATS CHEESE & CARAMELIZED RED ONION (V)

KATSU CHICKEN, CHILI & SPRING ONION

SCHEZWAN CHICKEN & ROAST RED PEPPER

ROAST CAULIFLOWER, FETA & HAZELNUTS (V)

SIDES

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL
DRESSING & TOASTED PINE NUTS (V)

WHITE CABBAGE & WHOLEGRAIN MUSTARD COLESLAW (V)

ROAST GARLIC AIOLI - GINGER BEER BBO - RANCH



HOG ROAST AND TRIMMINGS

12 HOUR SLOW COOKED PULLED PORK & JUICES

BBQ PULLED JACKFRUIT BAPS SMOKED PAPRIKA & BROWN SUGAR (VE)

SERVED WITH

SAGE & ONION STUFFING, BAPS & APPLE SAUCE

THYME & GARLIC ROAST POTATOES

KEBABS

CATERING

RED CABBAGE COLESLAW

SERVED IN SOFT KHOBEZ WRAPS

CHOICE OF 2 MEAT & 1 VEGGIE OPTION-

SCHEZWAN STYLE CHICKEN

ROAST CAULIFLOWER, HARISSA & POMEGRANATE (VE)

SALT & PEPPER CHICKEN

CHICKEN, GARLIC, LEMON & HERBS

MOO PING - THAI STYLE PORK

SOY BLACK PEPPER BEEF

SALT ROASTED AUBERGINE, BELL PEPPERS AND ONIONS (VE)

PULLED PORK AND BBQ DRESSING

COLESLAW, TOMATOES, RED ONION & GEM LETTUCE GARLIC AIOLI, SIRCAHA & TZATZIKI

DIRTY FRIES

CAN BE ADDED TO ANY OF THE ABOVE AS EXTRA

SEASONED SKIN ON FRIES, WE HAVE A CHOICE OF OUR FAVOURITE TOPPINGS BELOW.... OR LET US KNOW YOURS!

CHINESE SALT & PEPPER, ROAST PEPPERS & ONIONS (VE)

CHEESE, CAJUN & JALAPENOS (V)

STICKY KOREAN CHICKEN, CHILIS & BLUE CHEESE MAYO

STICKY PORK, BBQ, CHEESE & CRISPY SHALLOTS

DIRTY HASH BROWNS!!!!!

CHEDDAR, ROAST AIOLI & SIRACHA (V)

SMOKEY BBQ, CRISPY ONIONS & CHEESE (V)

BURNT ENDS CHILLI, NACHO CRUMB & SALSA





Perfect for a relaxed, intimate, elegant event, Choose from the below

CHICKEN FRAGRANT THAI PANANG CURRY, JASMINE RICE & CRACKERS PANKO KATSU CHICKEN, SWEET MANGO CURRY SAUCE & COCONUT RICE CAESAR SALAD, PANKO CHICKEN, SMOKED BACON & GEM LEAVES SLOW BRAISED PULLED BEEF BRISKET CHILI, SOUR CREAM, GUACAMOLE & CRISPY NACHOS MAC 'N' CHEESE, BBQ PULLED PORK, GRANA PADANO & CRISPY SHALLOTS FISH & CHIPS, SMASHED PEAS, LEMON GEL & CRISPY CAPERS BEEF BURGER SLIDER. STICKY'S BURGER RELISH & DILL PICKLE MASSAMAN THAI CURRY, ROASTED SWEET POTATO & ROASTED CHICKPEAS (VE) CHESTNUT MUSHROOM MAC 'N' CHEESE, CRISPY SHALLOTS, GRANA PADANO & TRUFFLE OIL (V) GREEK SALAD, HONEY & LEMON GLAZED HALLOUMI, CITRUS DRESSING (V,GF) KOREAN GLAZED SALMON, SWEET CHILI, GINGER & SOY STYLE NOODLES CONFIT DUCK CROQUETTES, CREAMED CARROTS, CITRUS & POMEGRANATE JUS KING PRAWN PIL PIL, CHORIZO & PANCETTA PAELLA SMOKED HADDOCK & SALMON FISHCAKES, CELERIAC & WHOLEGRAIN MUSTARD COLESLAW THYME & GARLIC BRAISED BEEF BRISKET, CREAMY MASH & CRISPY SHALLOTS STICKY SESAME & MAPLE PORK BELLY, ASIAN SLAW, SPRING ONION & CHILI SWEET POTATO & ROAST RED PEPPER SLIDERS, CARAMELIZED TOMATO RELISH (V) ROAST BUTTERNUT SQUASH & FETA, SAMOSA, MINT & CHILI DIPPING SAUCE (V) CHORIZO & MANCHEGO ARANCINI, CREAMED SWEET POTATO & ROAST GARLIC AIOLI. SMOKED MACKEREL RISOTTO. CHIVE & GRUYERE BEIGNETS

SMOKED MACKEREL RISOTTO, CHIVE & GRUYERE BEIGNETS

CRISPY CAULIFLOWER FLORETS, SWEET POTATO, HARISSA & TAHINI (VE)

CAULIFLOWER & GRANA PADANO RISOTTO, CHIVE & GRUYERE BEIGNETS (V)





Finish your meal with style by choosing your favourite dessert, or go for a dessert table with a selection for your guests to indulge & enjoy

SELECTION OF OUR FAVOURITE SOFT BAKED COOKIES:

DARK CHOCOLATE & ORANGE
WHITE CHOCOLATE & CRANBERRY
MILK CHOCOALTE & PEANUT BUTTER

STICKY'S ULTIMATE CHOCOLATE BROWNIE

MORELLO BLACK FOREST TRIFLE POT

LEMON & POPPY SEED DRIZZLE CAKE

TREACLE TART & CLOTTED CREAM

STRAWBERRY ETON MESS VANILLA CHEESECAKE

CHERRY BAKEWELL SLICE

WHITE CHOCOLATE & BISCOFF ROCKY ROAD

STRAWBERRY CUSTARD TARTS

CAPPUCCINO CUPCAKES & MASCARPONE FROSTING

DARK CHOCOLATE & NUTELLA FILLED PROFITEROLES

THESE ARE JUST A FEW TO CHOOSE FORM BUT INSPIRE US IF YOU HAVE SOMETHING DIFFERENT

STICKY SAUSAGE CATERING

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