36 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

## HOT

HAM HOCK $\neq$ Blue Cheese croquette
SWEET POTATO $\mathbb{E}$ CHORIZO QUESADILLAS,
THAI FISHCAKES WITH LIME \& CHILLI
CRISPY POTATO ROSTI, SMOKED BACON © APPLE CREME FRAICHE (GF) ONION BHAJI, BLAGK ONION SEED © RAJITA (V)

NDUJA ARANGINI, 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 GAULIFLOWER FLORETS GREEK YOGHURT © POMEGRANATE (V) STIGKY CHIPOLATA MAPLE © WHOLEGRAIN MUSTARD GLAZE

PORK BELLY BITES, CHINESE SALT 'N' PEPPER (GE)
SUNBLUSHED TOMATO $\neq$ MOZZARELLA ARANCINI (V)

## COLD

CHICKEN LIVER PATE, SWEET RED ONION JAM
HAM HOCK CROSTINI © GOLDEN RAISINS
Smoked mackerel \& Lemon creme 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 $\neq$ CREAM CHEESE BLACK ONION ROUTE
GOATS CHEESE © CARAMELISED PEGAN NUT CHEESECAKE (V)
WHIPPED GREEK FETA, SHORTBREAD © BALSAMIC STRAWBERRIES (V)
CAESAR SALAD FILO WITH CHICKEN © SMOKED BACON
PEAR © BLUE CHEESE PASTRY BITES (V)

INCLUDES ALL SIDES AND SAVOURIES

MEAT \& CHEESE PLATTER
HONEY \& MUSTARD GLAZED CHESHIRE HAM

LEMON $\mathcal{E}$ HERB CHICKEN BREAST SELECTION OF SLICED CONTINENTAL MEATS CHUTNEYS, PICKLES \& FRUITS

OR

SEAFOOD PLATTER

LEMON \& HERB POACHED SALMON SCOTTISH SMOKED SALMON SMOKED MACKEREL \& HORSERADISH PATE CUCUMBER $\mathscr{E}$ DILL SALAD $\mathscr{E}$ GEM LEAVES

SAVOURIES

LEMON $\mathbb{E}$ 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 $\mathcal{E}$ CHARRED VEGETABLES $\mathcal{E}$ OLIVES (V)
CRUNCHY RED CABBAGE \& CRANBERRYSLAW (V)
SEASONAL POTATOES WITH PESTO \& WALNUTS (VE)
TABBOULEH \& MIXED BEAN WITH LIME * CORIANDER (VE)
RANCH, TZATIKI \& ROAST GARLIC AIOLI

# INCLUDES <br> CROCKERY <br> CUTLERY 

## FULL-SERVICE STAFF

## HOT BUFFET

ADDITIONAL OPTIONS
ORDERED FOR ENTIRE PARTY SIZE

> STICKY'S COCKTAIL SAUSAGES, MAPLE $\mathcal{E}$ MUSTARD GLAZE

KOREAN SPICED CHICKEN WINGS
ROAST PADRON PEPPERS MALDON SEASALT (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 $\mathcal{E}$ MINTED FETA (V)

VEGETABLE SPRING ROLLS, SWEET PLUM TOMATO DIP (VA)


INCLUDE
CROCKERY

ROAST SWEET POTATO \& COCONUT CURRY, MANGO, TURMERIC $\mathcal{E}$ LIME (VE,GF)

SMOKED HADDOCK $\mathcal{E}$ SALMON FISH PIE, CHEESY MASH POTATO, MINTED LEEKS \& PEAS (GF)

CHESTNUT MUSHROOMSTROGANOFF,
PAPRIKA, BRAISED RICE $\mathcal{E}$ 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

BEEFBOURGUIGNON, MUSHROOM, PANCETTA $\mathcal{E}$ CREAMY MUSTARD MASH (GF)

FRAGRANT THAI PANANG CHICKEN CURRY, JASMINE RICE \& CRACKERS

PANKOKATSUCHICKEN, SWEET MANGO CURRY SAUCE $\mathcal{E}$ COCONUT RICE

SLOW BRAISED PULLED BEEF BRISKET CHILLI, SOUR CREAM, GUACAMOLE $\mathcal{E}$ 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 $\mathcal{E}$ SALMON FISHCAKES, CELERIAC \& WHOLEGRAIN MUSTARD COLESLAW

THYME \& GARLIC BASED BEEF BRISKET, CREAMY MASH $\mathcal{E}$ 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

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BEEF BURGERS SERVED IN A BRIOCHE BUN
(VEGETARIAN OPTIONS AVAILABLE)
CHOICE OF YOUR TOPPING- MATURE CHEDDAR CHEESE, FRIED ONIONS
GRILLED CHIGKEN BREAST
CHOOSE BBQ, HARISSA OR PIRI PIRI SEASONING
GRILLED FIELD MUSHROOMS WITH GARLIG & HERBS (V,GF)
GRILLED HALLOUMI - PLAIN OR WITH A HONEY & LEMON GLAZE (V)
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## SIDES

BUTTER GLAZED CORN ON THE GOB (V)
GARLIC $\mathbb{O}$ THYME JACKET MINI POTATO (V)
CRUNCHY RED CABBAGE © GRANBERRY SLAW (V,GF)
CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING © TOASTED PINE NUTS (V)

TABBOULEH © MIXED BEAN WITH LIME $\not \subset C O R I A N D E R(V E)$
GEM LEAVES, GARLIC CROUTONS $\not \subset$ RANCH DRESSING (V)

STONE BAKED SOURDOUGH FLATBREAD PIZZA MOZZARELLA, PLUM TOMATOES, OREGANO © OLIVE OIL

## SELECTION OF 3 TOPPING

CLASSIC PLUM TOMATO \& PESTO (V)
PEPPERONI, PLUM TOMATO $\not \subset C H I L$
BLUE CHEESE, SPINACH $\neq \mathbb{O}$ MUSHROOMS (V)

GOATS CHEESE © GARAMELIZED RED ONION (V)
KATSU CHICKEN, CHILI \& SPRING ONION

SCHEZWAN CHICKEN $\neq \mathbb{Z} O A S T$ RED PEPPER
ROAST CAULIFLOWER, FETA $\not \subset$ HAZELNUTS (V)

## SIDES

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING $\mathbb{C}$ TOASTED PINE NUTS (V)

WHITE CABBAGE © WHOLEGRAIN MUSTARD COLESLAW (V) ROAST GARLIC AIOLI - GINGER BEER BBQ - RANCH


12 HOUR SLOW COOKED PULLED PORK $\mathbb{Z}$ JUICES

BBQ PULLED JACKFRUIT BAPS
SMOKED PAPRIKA © BROWN SUGAR (VE)
SERVED WITH

THYME $\mathbb{E}$ GARLIC ROAST POTATOES

## KEBABS

RED CABBAGE COLESLAW

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SERVED IN SOFT KHOBEZ WRAPS
CHOICE OF 2 MEAT &ৃ 1 VEGGIE OPTION -
SCHEZWAN STYLE CHICKEN
ROAST CAULIFLOWER, HARISSA &゙POMEGRANATE (VE)
SALT & PEPPER GHICKEN
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
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## DIRTY FRIES

CAN BE ADDED TO ANY OF THE ABOVE AS EXTRA

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SEASONED SKIN ON FRIES, WE HAVE A CHOICE OF OUR FAVOURITE TOPPINGS BELOW....
OR LET US KNOW YOURS!
CHINESE SALT ๕̛ठ PEPPER, ROAST PEPPERS ๕̛OONIONS(VE)
CHEESE,CAJUN © JALAPENOS(V)
STICKY KOREAN CHICKEN, CHILIS &% BLUE CHEESE MAYO
STICKY PORK, BBQ,CHEESE %̛CRISPY SHALLOTS
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## DIRTY HASH BROWNS!!!!!

CHEDDAR, ROAST AIOLI © SIRACHA (V)

SMOKEY BBQ, GRISPY ONIONS ๕̛ CHEESE (V)

BURNT ENDS CHILLI, NACHO CRUMB © SALSA


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

CHICKEN FRAGRANT THAI PANANG CURRY, JASMINE RICE ©® CRACKERS PANKO KATSUCHICKEN, SWEET MANGO CURRY SAUGE © GOCONUT RICE CAESAR SALAD, PANKO CHICKEN, SMOKED BACON ঞ̈ GEM LEAVES

SLOW BRAISED PULLED BEEF BRISKET GHILI, SOUR GREAM, 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 ષ્ס DILL PICKLE MASSAMAN THAI CURRY, ROASTED SWEET POTATO \& ROASTED CHICKPEAS (VE) CHESTNUT MUSHROOM MAC ' ${ }^{\prime}$ ' CHEESE, CRISPY SHALLOTS, GRANA PADANO \& TRUFFLE OIL (V) GREEK SALAD, HONEY © LEMON GLAZED HALLOUMI, CITRUS DRESSING (V,GF) KOREAN GLAZED SALMON, SWEET CHILI, GINGER $\notin \operatorname{SOY}$ STYLE NOODLES CONFIT DUCK CROQUETTES, CREAMED GARROTS, GITRUS © POMEGRANATE JUS

KING PRAWN PIL PIL, CHORIZO ©ூ PANCETTA PAELLA
SMOKED HADDOGK ঞ̈ SALMON FISHCAKES, GELERIAC ๕̈ WHOLEGRAIN MUSTARD COLESLAW
 STICKY SESAME ©ৃ MAPLE PORK BELLY, ASIAN SLAW, SPRING ONION \&্ర GHILI SWEET POTATO $\not \subset$ ROAST RED PEPPER SLIDERS, CARAMELIZED TOMATO RELISH (V) ROAST BUTTERNUT SQUASH \&ூ FETA, SAMOSA, MINT \&્C CHILI DIPPING SAUCE (V) CHORIZO © $\quad$ MANCHEGO ARANGINI, CREAMED SWEET POTATO © ROAST GARLIC AIOLI. SMOKED MACKEREL RISOTTO, CHIVE © GRUYERE BEIGNETS GRISPY CAULIFLOWER FLORETS, SWEET POTATO, HARISSA © TAHINI (VE) CAULIFLOWER $\not \subset G R A N A$ PADANO RISOTTO, CHIVE $\not \subset G R U Y E R E$ BEIGNETS (V)


Finish your meal with style by choosing your faoourite dessert, or go for a dessert table with a selection for your guests to indulge $\mathcal{E}$ enjoy

SELECTION OF OUR FAVOURITE SOFT BAKED COOKIES:
DARK CHOCOLATE $\neq$ ORANGE
WHITE CHOCOLATE \& CRANBERRY MILK CHOCOALTE $\not \subset$ PEANUT BUTTER

STICKY'S ULTIMATE CHOCOLATE BROWNIE
MORELLO BLACK FOREST TRIFLE POT
LEMON © POPPY SEED DRIZZLE CAKE

TREACLE TART $\not \subset$ 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

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