## SPORTS CATERING

10 DISHES TO ELEVATE YOUR TEAMS NUTRITION PLAN FOR 2024

COOKED OFF-SITE AND BROUGHT TO YOUR TEAM!


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## RAMEN BOWL

160G NOODLES $180 G$ PORK NECK

EGG
SEAWEED
SPINACH LEAVES
LEEK \& MUSHROOM
SPY SWEETCORN
PEANUT RAYU
BONE BROTH

## CHILLI

200G RICE
180 G BEEF
KIDNEY BEANS
PITTA BREAD 100G
CORN SALSA GUACAMOLE



## PULLED PORK CIABATTA

160 G CIABATTA 180G PULLED PORK

CHILLI KRAUT
CELERIAC \& DILL
SPINACH LEAVES
TOMATO
100G COUSCOUS

## PAELLA

300 G PAELLA RICE 180 G CHICKEN 40 G CHORIZO MIXED VEGETABLES



TURKEY STEAK<br>300 GRICE<br>200 G CAJUN TURKEY PINEAPPLE SALSA<br>CARROT<br>ONION<br>LETTUCE<br>COURGETTES<br>CUCUMBER

## BIG BURGER

200G BEEF BURGER 100 G BURGER BUN 100G QUINOA SALAD 150G SWEET POTATO

TOMATO LETTUCE CHEESE


## B E E F STIR FRY

300 G RICE 180 G SIRLON STRIPS GARLIC
MIXED PEPPERS
RED ONION WHITE ONION CARROT



PANCAKES

3 X $80 G$ PANCAKES
STRAWBERRIES
RASPBERRIES
BLUEBERRIES
GREEK YOGHURT
GRANOLA
MAPLE SYRUP / HONEY

## BREAKFAST BURRITO

$120 G$ SAUSAGE SCRAMBLED EGG 10" WRAP
100G POTATO 10G CHORIZO CHILLI RELISH
FETA CHEESE SPINACH


