



Corporate

STREET
FOOD MENU

PAISLEY / FLOUR

Call 01299 333555 | Email contact@paisleyflourcatering.co.uk

Wood Fired Pizza

Enjoy authentic Italian-style pizza, expertly cooked in Priscilla, our charming wood-fired pizza oven. Your guests will love watching our chefs hand-roll the dough, add their favourite toppings, and cook each pizza to perfection in the warmth of the fire. Priscilla brings a rustic, interactive element to your event, infusing each pizza with a smoky flavour that can only be achieved through traditional wood-fired cooking.

Choose three options from the list below ahead of your event, or feel free to ask us for more ideas to personalise your pizza experience:

Toppings

Choose 3 options:

Paisley Flour Tomato Sauce Blend, Fresh Mozzarella, Torn Basil & Grilled Cherry Tomato (V)

Spicy Pepperoni, Salami, Green Pepper, Red Onion & Pickled Chilli, Finished w/ Chilli & Garlic Sauce

Parma Ham, Coconut & Pineapple Chutney, Coriander

Peppers, Courgette, Red Onion w/ Basil Oil, Parmesan Shavings & Rocket (V)

Ham & Mushroom, Grilled peppers, Mozzarella, Kalamata Olives, Rocket

Barbecued Chicken, Smoked Back Bacon, Mozzarella, Chilli Oil

Piri-Piri Chicken, Mozzarella, Guacamole, Sour Cream

Blue Cheese, Mozzarella, Garlic, Rocket, Basil (V)

Spinach, Goats Cheese, Toasted Pine Nuts, Basil Pesto (V)

Roast Flat Mushroom, Ricotta, Garlic, Herb Salsa (V)

Served w/ Wooden Cutlery, Craft Ware Food Boxes & Serviettes

P / F



Wood Fired Pizza - continued

£1,800.00 for the first 40 servings (to include 1 chef & 1 server)

£15.00 p/serving after

Inc. pizza oven, dressed side board set up & gazebo, hot lights, disposable serve ware



Big Pans

Cooked outdoors in huge pans and woks over street-market-style tripod burners (weather permitting of course) and then served indoors or out. Vegan/Vegetarian equivalent supplied alongside each choice.

Choose 1 of the following dishes:

Chinese

Sticky Sweet & Sour Chicken, Stir Fried Peppers, Fine Beans

Egg Fried Rice, Prawn Crackers

Ginger & Black Bean Spiced Belly of Pork, Stirred Peppers & Soy Cooked Noodles

Thai

Chicken, Courgette, Fine Bean & Mangetout Thai Green Coconut Curry

Sticky Rice, Thai Spiced Prawn Crackers

Wok Fried Prawns & Pork Belly, Mangetout, Baby Corn & Spring Onion, Sweet Red Chilli Sauce, Lime & Coriander Pad Thai w/ Crushed Peanuts

Spanish

Classic Paella: Chicken Thigh & Chorizo Sausage w/ Saffron Rice, Peppers, Tomatoes, Chilli, Sweet Peas & Fresh Parsley

Crusty Bread, Mixed Leaf & Aioli

Italian

Asparagus Risotto, Confit Tomato & Black Olive Risotto, Parmesan Shavings

Crusty Bread, Green Salad

Pulled Beef Ragù, Rich Tomato Sauce, Parpadella Pasta,

Sea Salt & Rosemary Focaccia, Dipping Oils, Rocket & Parmesan Salad



Big Pans - continued

Indian

Chicken Tikka Masala, Tomato, Coriander, Cardamon, Cinnamon & Fenugreek

Lamb Rogan Josh, Spiced Yoghurt & Tomato Sauce

Both served with:

Garlic Naan Bread, Mini Poppadoms, Lemon & Chilli Infused Salad, Coriander & Mint Chutney

£1,800.00 for the first 40 servings (to include 1 chef & 1 server)

£15.00 p/serving after

Inc. street food set up, dressed side board set up & gazebo, disposable serve ware



Street Food From Annie

Cooked and served from "Annie the Airstream," our shiny, silver American-style street food trailer. With its vintage charm and modern appeal, Annie brings a unique and interactive dining experience to your event. Guests can watch as our chefs prepare and serve delicious dishes right from the trailer, adding a fun and memorable touch to your celebration.

Whether it's classic street food or something a little different, Annie delivers great food with style and flair. Vegan/Vegetarian equivalent supplied alongside each choice.

Choose 1 of the following dishes:

Tacos

Grilled Chicken or Beef Tacos & Oyster Mushroom (VG):

Grilled Onions, Cabbage, & Peppers

Served with Salsa Roja & Flour Tortillas

Avocado Guacamole, Cherry Tomato Pico De Gallo

Jalapeño Pickled Vegetables, Grated Cheddar Cheese

Crema Fraiche & Toasted Cumin

Street Food From Annie - continued

Gourmet Burgers

20% Fat Beef Patty:

Filled with Melted Double Cheese

Crispy Smoked Streaky Bacon

American Cheese

Tomato Salsa

Black Pepper Mayonnaise

Pickled Cucumber, Red Onion, Baby Gem

Softly Toasted Brioche Bun

Korean Inspired Buttermilk Chicken:

Soy & Sesame Dressing

Cucumber Pickles

Softly Toasted Brioche Bun

Plant Based Patty (VG):

Made with vegetables and grains

Smashed avocado

Beef Tomato

Fresh Greens

Vegan Aioli

Softly Toasted Ciabatta Bun

Street Food From Annie - continued

Katsu Curry Bowls

Breaded Chicken or Prawn & Tofu (VG):**

Crispy Breaded Chicken, Pork or Tofu,

Fluffy Rice

Japanese Style Aromatic Katsu Curry Sauce

House Pickles

Edamame Beans

Gyro's Wraps

Marinated Chicken or Lamb & Falafel (VG):

Fluffy Pitta Bread

Vegetables & Pickles

Tomatoes, Lettuce, Red Onion

Tzatziki, Chilli & Garlic Sauce

£2,000.00 + VAT for the first 40 servings (to include 1 chef & 1 server)

£18.00 + VAT p/serving after

Inc. Annie Hire, disposable serve ware