

Live Cooking Shared Platter Menu

PLATTERS SERVED TO EACH TABLE, ENSURING YOUR GUESTS ARE ENJOYING THE JOURNEY OF FLAVOURS

Fasten your seat belts (Choose 1)

Fully Loaded Nachos with melted cheddar cheese, guacamole, sour cream and chopped jalapenos

Bruschetta with avocado, cherry tomatoes, fresh basil and balsamic vinegar

Salad Skewers with cucumber, cherry tomato, cabbage and carrot

Starting the journey

Slow cooked Baby Pork Spareribs in a smoky BBQ sauce

Pull over to the side (Choose 3)

Grilled Stuffed Mushrooms with a variety of cheeses and herbs

Grilled Vegetables Skewers with balsamic glaze

Oven baked French Fries

Grilled Corn on the Cob

Taking the Highway (Choose 3)

Slow cooked Pulled Pork tacos in a smoky BBQ sauce with coleslaw

Beef Mini Burgers with cheddar cheese on brioche buns

Grilled Chicken Kebab marinated with a variety of herbs

Chicken Mini Burgers on brioche buns

Taking the exit to the final destination

Black Angus Flank Steak Tagliata

Final destination

Pancakes with a variety of toppings

Extra-cost options to choose

Salmon Fillet tacos with quinoa and avocado topped with teriyaki sauce

Grilled Asparagus with herbs and balsamic glaze

Grilled Shrimps Skewers in ouzo marinade

Duck Bao Buns with teriyaki sauce

Inclusions: Mobile kitchen set up, cooks, waiters, platters

Indicative Price: €27.00 per person

Pricing based on minimum numbers of 30 people

Different prices apply for less than 30 people

Different prices apply for kids under 10 years old

Additional fees may apply depending on location

Cutlery and plates not included

Additional vegan/vegetarian options available upon request