



EVENT CATERING MENU 2019

Breakfast Menus.

Milk Rice – Organic / vegan

Grandma's slow-cooked organic rice pudding with almond milk topped with homemade sour cherries, vanilla, cloves and apple puree OR cinnamon sugar

Artisanal Bakery Breakfast

Brioche with sweet & savoury fillings | Pretzels with Russian Spread | cinnamon rolls | warm porridge | sourdough bread | assortment of fresh cookies

Healthy Breakfast

A selection of rolls and bread | cream cheese | homemade jam | vegetarian cold cuts | crudité's with vegan dips | fresh fruit

Argentinian Brunch

Traditional handmade Empanadas with different fillings. Argentinian beef with olives and egg | tomato-mozzarella and basil | goat's cheese, honey and oregano. Served with salad

Bagel Breakfast

An assortment of homemade fresh bagels with different "schmeears".

Syrian Breakfast – vegetarian

Syrian style omelette with parsley and herbs | Labneh - yoghurt with olive oil and herbs | Syrian pastries with savoury fillings like cheese, paprika and zaatar | Arabic pita bread | falafel



Lunch | Evening Menus.

Winter Lunch Buffet

Hearty heritage carrot and pumpkin soup with homemade croutons | beef stew with carrots and potatoes served with bread

Syrian Lunch Buffet

Oven roasted vegetables cooked in Syrian spices served with rice and vermicelli noodles with homemade hummus, fattoush salad and Arabic bread. Meat available

Thai Lunch Buffet

Dark aromatic northern Thai curry with pickled garlic | Green curry with pumpkin, sweet basil and cashews served with aromatic rice

Mibap Buffet from 8,00 PP.

Vegan patty made from taro, sweet potato and tapioca flour, wrapped in seaweed and rice, served with homemade sauces and sides. Meat available

Surritos Lunch – cold

Sushi-Burrito made with organic high quality ingredients. Filled with: Norwegian smoked salmon from a local smokehouse | crunchy NO chicken mango made from soy & seitan | coconut gambas made from konjac root

Korean Lunch

Korean pork tacos or sweet potato tacos with feta cheese served with salsa, Mexican style rice and beans, cabbage salad and chipotle dressing



Finger Food.

Sweet & Savoury Southern Pies

Chicken & biscuit sliders with honey butter | LTA & cheddar sliders with herb mayo | three cheese Mac & Cheese poppers | sweet potato salad

Syrian Finger Food

Zucchini filled with rice, herbs & pomegranate syrup | tabbouleh salad | fresh falafel | bulgur with lentils and fried onions | Arabic pastries filled with savoury fillings | Hummus | flatbread

American Deli – Finger Food (refined)

Roasted Hokkaido pumpkin salad with fresh pesto, orange reduction and caramelised goat's cheese | bean chilli with jalapeno, coriander and lime avocado topping | tender pastrami on half rye bread with coleslaw and pickle | chicken liver parfait with challah bread | NY cheesecake with simple berry sauce

Mexican Finger Food

Avocado fries tostada with chipotle ali oli | arancini bites with cauliflower & chili cream | crispy kohlrabi bites with roasted red and yellow beets | mini berry tartelettes

Thai Finger Food

Orange and pomegranate betel leaf wrap with ginger and tamarind | BBQ smoked chicken with spicy tamarind sauce | grilled beef flank steak salad, chicken liver, coriander and beans



Food Trucks. 100 portions min. guarantee

Burgers & Sides

Locally sourced wild boar, in homemade brioche bread, with rocket salad, roasted peppers and truffle mayonnaise. Served with sweet potato fries.

Argentinian Street Food

Steak strips in a fresh baguette with melted cheese, red onions, tomatoes, rocket salad and Chimichurri sauce | goat's cheese, honey, oregano, red onions, tomatoes and rocket salad | homemade Empanadas with different meat and veggie fillings to choose from

Korean Street Food

Korean chicken wings with sweet & sour sauce, sesame and spring onions | Korean tacos with pulled pork in orange chipotle marinade | Korean tacos with slow-cooked beef, homemade Kimchi and tomato salsa on corn tortilla

Sweet & Savoury Southern treats

Hot chicken served in homemade biscuit with different homemade sauces. Vegetarian option available

Mac'n Cheese

Bacon and cheese | grilled jackfruit and vegetables | homemade basil-almond pesto | Mexican with BBQ beef, Nachos and guacamole



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