



**the
streetfood
collective.**

CATERING BROCHURE

Who we are.

the streetfood collective is a catering company with a unique concept. We have partnered up with a team of specialised chefs to provide great quality food for corporate and private events. From food trucks to flying finger food, each of our dishes are handmade using the finest ingredients. We offer you a flexible and modern solution suitable for any occasion.

All of our chefs are carefully vetted and personally selected by us, ensuring the highest of standards. Your event is in the hands of a reliable and experienced partner.



Breakfast Menus. from 35 pax

Homemade Baked Goods

Sourdough bread, mixed selection of cookies, oven-roasted granola, homemade spread with dill and sour cream, vegan cream cheese, mixed cheese platter, crudité vegetable platter <lactose, gluten>

Argentinian Style Breakfast

Mini homemade Empanadas, mixed bread basket with rolls, cold cuts platter, homemade cream cheese, sweet spreads, homemade vegetarian & vegan dips <lactose, gluten>

Healthy Breakfast Bowls *All bowls are served with fresh seasonal fruit, homemade granola and an assortment of toppings

Sexy Peanut | creamy peanut butter, bananas, cocoa nibs, chia seeds, soy milk <soy>

Acai Bowl | organic acai, banana, apple juice

Magic Mango | mango, pineapple, banana coconut milk

Bagel Breakfast

An assortment of homemade fresh bagels with different "schmears" incl. classics like salmon & cream cheese

Syrian Breakfast

Labneh | traditional Syrian savoury yoghurt with olive oil & spices

Makdous Salad | pickled aubergine in olive oil filled with walnuts & peppers

Fatayer | mini Arabic pies filled with different savoury fillings

String Cheese | traditional Syrian speciality cheese with olive oil & black cumin



Lunch Menus. from 35 pax

Syrian Lunch Buffet

Starters – Hummus <sesame>, Fattoush Salad with tomatoes, cucumber, mint, and fried Arabic bread chips <gluten>

Main Meat or Vegan | Freekeh – cooked green wheat with chicken covered in spices, Syrian rice and nuts

Sides - yoghurt salad with cucumber, mint and yoghurt <lactose>

BBQ Thai Buffet

Starter - grilled brown mushrooms with fennel, mint, coriander, toasted rice, lime and soy <soy>

Main Meat | Gai Yang – barbecue smoked chicken with spicy tamarind sauce

Main Vegan | Kaeng Sikhornng – green curry with asparagus, chilli and Thai basil <gluten>

Sides – Jasmine rice

Indian Soul Food Buffet

Starters – Aloo samosa | baked pastry with spiced potatoes <gluten>

Main Meat | Murgh Handi – thigh boneless chicken, tomatoes, fenugreek leaf & chilli <nuts>

Main Vegan | Mushroom Matar – green peas and salted mushrooms cooked in coconut based gravy

Sides | Selar Basmati Rice – cooked in vegetable broth and cumin seeds



Event Menus. from 35 pax

Syrian Finger Food

Muhammara | red paprika paste on sliced baguette bread <gluten>

Kibbeh | bulgur balls with red paprika paste, sundried tomatoes, walnuts <nuts>

Fattoush Salad Bowls | tomatoes, cucumber, mint, radishes and Arabic bread chip <gluten>

Tabbouleh Salad | parsley, tomatoes, bulgur, olive oil, fresh lemon

Homemade Syrian Cookies | with sesame & dates <gluten, sesame>

Falafel Balls | with homemade Hummus

BBQ Thai Finger Food

Oysters | fresh shucked fin de claire oysters with nam jim sauce <fish>

Papaya Salad | papaya and carrot salad with roasted peanuts, tomatoes, beans, lime & soy sauce <nuts, soy>

Pointed Cabbage | grilled cabbage with chilli peanuts & spring onion

Duck Salad | slow grilled duck breast with mint, pakh chi, coriander, orange, strawberry & toasted crushed rice

Thai Bano | palm sugar caramelised banana with black sesame & roasted coconut



Live Cooking Menus. from 50 pax

Pasta Napolitan Style

Fresh pasta with Napolitan style sauces

Bolognese | slow cooked mixed minced meat with tomato sauce, onions, celery, carrots, Grana Padano

Carbonara | Guaciale (pork cheek), egg, Pecorino, pepper

Pesto Genovese | homemade basil pesto, pine nuts, Pecorino <nuts>

Truffle | truffle cream, butter, Grana Padano, pepper

Mexican BBQ Feast

Meat | beef style Churrasco, grilled spicy Chorizo

Veggie | sticky Portobello mushroom steak, skewered mixed grilled veggies

Sides | chipotle coleslaw with vegan mayonnaise
Mexican corn esquites, Guacamole, watermelon

salad with Queso Fresco and chilli dust, Frijoles Borrachos, Mexican style rice

Winter Homemade Crêpes

Homemade traditional style crêpes with toppings including Oreo and cream cheese, Spekulatius cream, marshmallow and Nutella, cinnamon and sugar



Street Food Trucks. from 100 pax

Filipino Style Burger *All burgers are made with homemade buns made from purple yams and served with fries and homemade sauces

Ube Burger | grilled marinated beef strips with homemade remoulade, caramelised onions and cheese sauce

Manila Mango Burger | home cured salmon, tomatoes, gherkins, homemade cocktail sauce, cheese sauce, wasabi cream

Veggie Ube | smoked organic tofu in masala sauce, with caramelised onions, cheese-pepper sauce, tomatoes and salad

Basic Burger | double beef patty, caramelised onions, gherkins, remoulade, Chester cheese, tomatoes, salad, BBQ sauce

Mexican Soft Corn Tacos

Picadillo | minced beef, cubed potatoes & coriander

Tinga | pulled chicken with pickled onions, tomato sauce & herbs

Cactus | Cactus strips with feta, tomatoes & coriander

Potato | potato, cheese and chilli mashed and served with cream cheese & Jalapeños



We look forward to hearing from you!

the streetfood collective

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