



creative catering & marquee hire

“One Bowl Wonder”

A fun and informal way to entertain!

Delicious homemade food of the highest standard, cooked and served at your venue.

“One Bowl Wonder” is an informal and cost effective way to cater for your event without compromising on the quality. Using only the freshest and best quality ingredients, our staff will arrive, cook and present the food, which your guests will collect from the Food Bar. No need for formal seating, this style of food can be eaten standing up. “One Bowl Wonder” is ideal for casual parties, corporate events, fun days and location catering – basically any event that requires good value, high quality catering.

Price

Two course Bowl menu (per person + VAT)

Your choice of two main course dishes and two puddings

Please refer to your personal quotation for staffing, crockery, cutlery and any necessary equipment which will be required

Bowl Food

Chilli Con Carne

Lean minced beef with spices and beans served with steamed rice and corn tortillas

Sticky Gingered Beef

Strips of beef coated in fresh ginger and black-bean sauce stir-fried with water chestnuts, peppers and scallions and served with cardamom rice

Malaysian Chicken Curry

Marinated chicken fillet, pan fried and coated with a creamy curry sauce served with a fragrant basmati rice and popadoms

Fragrant Thai Chicken

Marinated strips of chicken fillet stir-fried with chillies, vegetables and coriander served with lime and coconut steamed rice

Moroccan Lamb Tagine

Marinated lamb shoulder in a saffron, sherry and orange sauce served with roasted vegetable cous cous

‘Banger & Mash’

Butchers mini sausages with a delicious flavoured mash topped with crispy onion rings

Paella

Saffron rice with spicy chorizo sausage, roast chicken, prawns, squid and peas

Thai Vegetable Stir Fry

Stir fried crispy vegetables with fresh chilli, ginger and

coriander served with sesame noodles

Roasted Vegetable Curry

Chunky vegetables roasted in freshly milled spices then coated in a creamy coconut sauce and served with steamed rice

Mediterranean Pasta

Roasted summer vegetables tossed with Penne pasta, baby mozzarella and tomato sauce finished with torn basil and shaved parmesan

Puddings

‘Build your own Pavlova’

Baby meringue and Summer berry mountain (June - September) served with whipped cream and fruit compot

‘Self-service Ice cream bar’

Tall vases filled with waffle cones and large wooden bowls filled with crushed ice and vases of ice cream

‘Divine Lemon Pots’

A tangy lemon posset with raspberries or morello cherries (season dependant)

‘Mini ice cream sundaes’

Fruit, ice cream and yet more fruit and ice cream, layered with chocolate sauce and lashings of whipped cream!

‘Chocolate Fondue’

Fresh fruit kebabs and marshmallow kebabs with chocolate sauce dip served with cinnamon star cookies and blueberry muffins

‘Childhood Memories’ – with an adult twist

Chocolate mousse with booze, mars bars, maltesers and smarties!

‘Tart Tower!’

Chocolate, lemon, pecan and apple tarts served on stands with ice cream or pouring cream

The Creative Catering Company Ltd.

The Holding, Chapel Lane, Easton, Winchester, Hampshire, SO21 1HG | Company registration No. 04681059
Tel: 01962 849396 | office@thecreativecateringcompany.co.uk | www.thecreativecateringcompany.co.uk



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'Chocolate St Emilion'

A wicked chocolate ganache terrine layered with macarons laced with brandy, served with really good thick cream

'Crème brulee'

Classic vanilla brulee with a wonderful caramel top

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