



C O U N T R Y C I T Y

C A T E R I N G



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CATERING

# Turkish Grill

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**Meat Main: Lamb Shish :** Roasted tender lamb shoulder with middle eastern spices

**Meat Main: Chicken Shish *milk* :** Chicken breast marinated in Greek yogurt with middle eastern spices

**Vegetarian/Vegan Main: Falafel Shish VG:** Homemade classic middle eastern falafel bites

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**Side:** Grilled Pitta Bread *gluten(wheat)*

**Side:** Roasted Mediterranean Vegetables

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## **Salad Bar:**

Iceburg, Salad Tomatoes, Pickled Red Cabbage

Sliced Red Onion, Kalamata Olives

Cucumber, Peppers, Parsley & Sumac Dressing

Moroccan Cous Cous *gluten(wheat)*,

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## **Cold/Plain Proteins:**

Roasted Salmon *fish*

Roasted Butternut Squash Steak *with crunchy seeds*

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## **Condiments:**

Tatziki & Garlic Mayonaise *egg, mustard, milk*

Chipotle Chilli Salsa & Muhammara *nuts (walnuts)*



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# 'Comida' Spanish Lunch

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Meat Main: Spanish Spiced Pork Belly *pork*

Meat Main: Honey & Harissa Grilled Chicken Breast

Vegetarian/Vegan Main: Spanish Spiced Aubergine Steak

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Side: Spanish Baked Tortilla *milk, egg*

Side: Potato Bravas

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## Salad Bar:

Tomato Salad with Parsley, Flaked Almonds, Manchego Cheese *milk,*

Green Pepper, Cucumber & Baby Gem

Melon & Rocket

Spanish Style Freekeh *gluten*

Pickled Chillies, Balsamic Onions, Gherkins

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## Cold/Plain Proteins:

Charred Bavette Steak

Charred Tofu Steak

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## Condiments:

Mojo (Avocado & Basil Pesto)

Romesco Sauce *gluten*

Mayoneso (Spanish lemon mayonaise) *egg, mustard*



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# Moroccan Feast

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**Meat Main: Roasted Lamb Shoulder with Moroccan Tagine Sauce** *mustard*

**Meat Main: Moroccan Spiced Sea Bass** *fish*

**Vegetarian Main: Grilled Halloumi with Honey, Lemon & Oregano** *milk*

**Vegan Main: Vegan Halloumi with Lemon & Oregano** *soya*

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**Side:** Roasted Seasonal Vegetables

**Side:** Moroccan Spiced Potatoes with Red Onion, Peppers, Pomegranate & Coriander

**Side:** Sunblushed Tomato & Garlic Flat Breads *milk, gluten(wheat)*

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## **Salad Bar:**

Giant Gordal Olives

Globe Artichokes & Roasted Peppers

Carrot, Rocket, Mangetout & Orange

Cherry Tomatoes, Pickled Shallot

Quinoa, Pistachio & Feta *milk*

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## **Cold/Plain Proteins:**

Grilled Chicken Breast

Lemon Butter Beans

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## **Condiments:**

Chickpea & Zatar Hummus with Fresh Parsley *sesame*

Baba Ganoush

Garlic Aioli *mustard, egg*



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# Bao Buns

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## Steamed Buns

*Gluten*

### Fillings

Korean Sweet Crispy Chicken *sesame, soya*

Asian Pulled Beef Short Rib *sesame soya*

Stir fried Mushroom VG

Spicy Cauliflower VG *sesame*

### Condiments

Apple Sauce

Sweet Chilli Sauce

Shirachia Mayonaise

*egg, mustard*

### Salad Bar/Toppings

Sliced spring onion

Bean Sprouts

Chinese Coleslaw with Peanuts *peanuts*

Pickled Cucumber

Picked Coriander

### Hot Sides

Choy Sum with Garlic Sauce

Soya Sauce Stir Fried Rice *Sesame, soya, egg*



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