



CATERING 2016

Starters / Appetizers

Minimum of 30 people

maximum of 3 choices \$6.50 per head

Honey and Mustard Sticky Sausage

Caramelised Red Onion and Goats Cheese Croutes

Crispy Potato Galette Topped with Natural Yoghurt and Smoked Salmon

Smoked Salmon and Dill Mustard Bilini

Aged Cheddar and Red Onion Aranchini (Risotto Balls)

Mini Lamb Kofta with Mint Yoghurt

English Aged Cheddar Crispy Potato Cake Topped with Yoghurt and Chives

Cured Ham Cheddar Mustard Croute

Appetizers may be walked around at your event on white china or served at the truck

Cheese Board with Dried Fruits and Fresh Baked Breads

5.75

Displayed on a slate where people can help themselves, a great center piece and talking point. A staff member will be there to assist guests. This can placed outside the truck or any place at your event

Main Courses / Entrees
Choose 3 options \$10.75 per head

Fish and Chips - Traditional

Local, sustainable, fish . Truck made local beer batter . Truck cut chips *aka fries* with salt and malt vinegar . Handmade coleslaw and tartar sauce . Suzie's Farm organic small side salad . Reduced balsamic vinaigrette . Fresh lemon

Fish and Chips Taco

Local, sustainable, fish . Flour tortilla . Truck made local beer batter . Truck cut chips *aka fries* with salt and malt vinegar . Handmade coleslaw and tartar sauce . Suzie's Farm organic mixed greens . Fresh lemon

Smoked Salmon on Flatbread

Smoked Salmon . Warm flatbread . Suzie's Farm organic mixed leaves . Capers . Red onions . Natural yoghurt . Reduced balsamic vinaigrette . Fresh lemon

Spiced Lamb on Naan with Riata

Truck spiced ground lamb . Warm naan bread . Red onions . Truck made spiced mayo . Suzie's Farm organic mixed greens . Truck made Riata *natural yoghurt . fresh mint . cucumber . nutmeg* . Fresh lemon

Butty

Local, sustainable, fish . Truck made local beer batter . Warm brioche bun . Handmade coleslaw and tartar sauce . Suzie's Farm organic mixed greens . Fresh lemon

Big Ben Burger

Grass fed beef burger . Warm brioche bun . Truck made mustard mayo . Suzie's Farm organic mixed greens . Fresh tomatoes . English mature Cheddar cheese

Suzie's Farm Vegetarian Chili *can be prepared vegan upon request*

Fresh, organic Suzie's Farm cauliflower . 3 different types of kale . 3 different varieties of beans . Natural yoghurt . English mature Cheddar cheese . Suzie's Farm organic side salad . reduced balsamic vinaigrette . Warm naan bread

When deciding on main courses we recommend 3 choices plus a Vegetarian option (these options will change with the seasons provided by Suzie's Farm) We provide food-trays, napkins, plastic cutlery and accompaniments with each meal. If you would like to use china plates as an option please enquire. Pictures of our catering are on our website www.godsavethecuisine.com

Sides

Side dishes are available for guests to help themselves, this will be served on a table outside of the truck. We usually recommend 1 or 2 sides

Suzie's Farm Side Salad	3
A mix of in season vegetables dressed with our truck made dressing	
Mint and Pea Couscous	3
British Style Chips	3.50
This is what people come back for time and time again, our local fresh truck cut potatoes, twice fried and seasoned with sea salt and malt vinegar	

Pudding / Desserts Minimum of 15 people

Eton Mess	6.50
Hand whipped cream . Truck baked meringue . Fresh strawberry compote . Mint sugar	
Lemon Meringue Pie Mess	6.50
Lemon compote . Truck made Meringue . Pie crust . Hand whipped cream . Mint sugar	
Chocolate Mess	6.50
Warm chocolate milk or dark . Truck made meringue . Hand whipped cream . Mint sugar	
Suzie's Farm Fresh Strawberries & Melon <i>season dependent</i>	5.50
Hand whipped cream . Mint sugar	
Chocolate Pots Dark or Milk	6.50
Fresh fruits . Mint sugar	
Pimm's Jelly *Jello	8.50
Pimm's . Fresh mint . Cucumber . Orange . Strawberries . Natural yoghurt . Chocolate	

We provide bowls/food-trays, napkins and plastic cutlery with each dessert

Extra Main Courses Not From The Daily Truck Menu

Chicken Options

Our chicken is sourced from our friends at Mary's Farm, where they are free range, organic and treated well, with no use of any antibiotics. These dishes are all served on a freshly grilled naan bread and finished with Suzie's Farm produce, depending on time of year, and finished with its own glaze or sauce

Honey Soy Glazed Chicken Breast 11.50

Red onion . Garlic . Organic onion cress . Suzie's Farm beets / radish

Chicken Tikka, Britain's Favorite Spices served on Traditional Naan Bread 11.50

Mango chutney . Riata *natural yoghurt . fresh mint . cucumber . nutmeg* . Red onion

Garlic and Rosemary Chicken Breast 11.50

Red onion . Garlic . Capers . Balsamic glazed tomatoes

Steak Options

Our meat comes from Premier Meats and is the best meat available to us; organic, local and never uses anything unnatural. Below are suggestions, please let us know if you have preferences or how we can cater to your needs

Beef Casserole 14.50

Slow cooked in local ale and organic vegetables . Whole grain mustard crushed potatoes . Caramelized onions

Grilled Filet Steak 18.50

Is usually cooked medium well to keep everyone happy unless other wise stated
English mature Cheddar mashed potatoes . Glazed organic tomatoes . Suzie's Farm organic mixed greens salad

Garlic and Thyme Marinated Steak 16.50

Organic salad . Mustard mayonnaise . Grilled flat bread

Seared Steak with Indian Spices 16.50

Grilled naan bread . Suzie's Farm organic salad . Riata *natural yoghurt . fresh mint . cucumber . nutmeg* . Mango chutney

Vegetarian Options

All of our vegetarian items are inspired by our local farms, mainly Suzie's farm located in IB

"Fish (Egg plant) and chips" - Traditional 10.75

Aubergine (egg plant) . Truck made local beer batter . Truck cut chips (aka fries) . salt malt vinegar . Handmade coleslaw . tartar sauce . Suzie's farm organic small side salad reduced balsamic vinaigrette . Fresh lemon

Big Ben Flat Field Burger 10.15

Marinated flat field mushroom in olive oil lemon juice and fresh herbs . Warm brioche bun . Truck made mustard mayo . Suzie's farm organic mixed greens . Fresh tomatoes . English mature cheddar cheese

Suzie's Farm Vegetarian Chili (Can be prepared Vegan upon request) 11.50

Organic Suzie's Farm cauliflower . 3 kinds of kale (Veggies sometimes subbed depending on season) 3 different types of beans . Natural yoghurt . English mature cheddar cheese . Suzie's Farm organic side salad . reduced balsamic vinaigrette . Warm naan bread

Tikka Marsala Curry 11.50

Britain's favorite National dish . local Suzie's farm organic veggies . Garlic . Onions Organic side salad . Grilled Naan bread . Lemon . Onion cress

Stuffed Pepper 10

Local Organic pepper stuffed with caramelized onions . European cheeses . Organic salad . Flat bread . Lemon . Balsamic glaze

Children's Menu

\$7.50 per head

Fish and Chips

Local, sustainable, fish . Truck made local beer batter . Truck cut chips *aka fries* with salt and the option of malt vinegar . Suzie's Farm organic salad . Fresh lemon

Butty Sandwich *Fish Burger*

Local, sustainable, fish . Truck made local beer batter . Warm brioche bun . Handmade coleslaw and tartar sauce . Suzie's Farm organic mixed greens . Fresh lemon

Big Ben Cheese Burger

Grass fed beef burger . Warm brioche bun . Suzie's Farm organic mixed greens . Fresh tomatoes . English mature Cheddar cheese

Grilled Cheese

Freshly grilled naan bread stuffed with melted English mature Cheddar . Truck cut chips *aka fries* . sea salt

BUFFET *Served Cold*
Minimum 50 people
per head \$17

Mary's Farm Organic Chicken . Marinated in whole grain mustard honey and garlic
served cold

Local Sustainable Fish Poached **served cold** . Yellowtail, Sea Bass or Corvina;
depending on what is fresh that day . Lemon . Olive oil dressing . Organic local herbs

Susie's Farm Vegetable Skewers . Seasonal organic vegetables . Hint of chili . Natural
yoghurt dip

Couscous . Mint . Peas

Mixed Suzie's Farm Salad . Watermelon radishes . Red onions . Capers . Micro herbs

Balsamic Roasted Mini Tomatoes . Wild leaves

Suzie's Farm Organic Produce Risotto Rice Salad

Fresh Bread Selection form Our Local Organic Bakery

BUFFET *Served Hot*
Minimum 60 people
Price dependent on selection \$21+

Choose 2 items to be **served hot** from our main course menu

Susie's Farm Vegetable Skewers **served hot** . Seasonal organic vegetables . Hint of
chili . Natural yoghurt dip

Couscous . Mint . Peas

Mixed Suzie's salad . Watermelon radishes . Red onions . Capers . Micro herbs

Balsamic Roasted Mini Tomatoes . Wild leaves

Suzie's Organic Produce Risotto Rice Salad

Fresh Bread Selection form Our Local Organic Bakery

Buffets may be set up at our truck or your location. We can provide serving tables,
serving equipment, food-trays, napkins, plastic cutlery and accompaniments. If you
would like to use china plates as an option please enquire. Pictures of our catering are
on our website www.godsavethecuisine.com

Drop Off Catering

We can offer a BBQ or Buffet drop off service. This comes two ways, we cook the food in means for you to serve it cold OR we bring it to you uncooked in means for you to cook and serve hot, please inquire for pricing and menu options