

ELECTROWERKZ CATERING

OPTION 1

CATERING MINIMUMS= 80+

STREET FOODS

BEST FOR: MEDIUM – LARGE SCALE EVENTS /
SOCIAL BRAND ACTIVATIONS /
CORPORATE BRAND GATHERINGS & SHOWCASES

- GENEROUS PORTIONS WITH APPROXIMATELY ONE FULL PLATE PER PERSON—SEE OUR FULL MENU ON PAGE 3.

- BOWL RECEPTION STYLE, OFFERING A VARIETY OF SMALL TO MEDIUM-SIZED SERVINGS.

- MENU HIGHLIGHTS INCLUDE: ANTIPASTI, TACOS, SLIDERS, BAO BUNS, AND SIDES FOR A DIVERSE SELECTION.

- CLIENTS CAN MIX AND MATCH ITEMS, THOUGH WE RECOMMEND FOCUSING ON ONE OR TWO PRIMARY MENUS FOR A COHESIVE SPREAD.
- WE CATER TO ALL ALLERGENS AND DIETARY NEEDS WITH THE UTMOST CARE AND CONSIDERATION.

- CONVENIENT DISPOSABLE SERVING WARE, INCLUDING PLATES, NAPKINS, AND CUTLERY, IS PROVIDED.

OPTION 2

CATERING MINIMUMS= 50+

SEATED DINNER

BEST FOR: PRIVATE DINNERS / TEAM CELEBRATIONS /
SMALL – MEDIUM SIZE NUMBERS WITH A BIGGER
FOCUS ON THE FOOD SERVICE

- ENJOY A THREE-COURSE EXPERIENCE FOR EACH GUEST, AVAILABLE IN EITHER SEATED OR BUFFET STYLE TO BEST COMPLEMENT YOUR EVENT'S ATMOSPHERE.

- OUR OFFERINGS INCLUDE STARTERS, MAINS, AND DESSERTS TO SATISFY DIVERSE TASTES AND PREFERENCES.

- EVERY DISH IS PREPARED WITH CAREFUL ATTENTION TO ALLERGENS AND DIETARY NEEDS, ENSURING ALL GUESTS FEEL CATERED TO.

- EACH COURSE IS BEAUTIFULLY PLATED AND ACCOMPANIED BY FULL CUTLERY, ENHANCING THE DINING EXPERIENCE.

OPTION 3

CATERING MINIMUMS= 100+

BESPOKE OPTIONS

WE ALSO WORK CLOSELY WITH PREFERRED THIRD PARTY CATERERS, SO IF THERE'S SOMETHING MORE SPECIFIC YOU REQUIRE, JUST LET US KNOW AND WE CAN ARRANGE A QUOTE FOR YOU!

OPTION 2

SEATED DINNER

EXAMPLE MENU

STARTERS

TRI-COLORE (MOZZARELLA, AVOCADO & TOMATO), SERVED WITH TOASTED CIABATTA
VEGETARIAN

STUFFED PEPPERS WITH CAPERS, TOASTED SUNFLOWER SEEDS, ROAST TOMATO & THYME VEGAN

PARMA HAM, ARTICHOKE, OLIVE, AIOLI & SOURDOUGH TOAST

CAESAR SALAD WITH GRILLED CHICKEN, PARMESAN & CROUTONS

SMOKED MACKEREL PATE, HORSERADISH, SOFT BOILED EGG, TOAST

GARLIC OLIVES (VG) – MARINATED LEMON AND GARLIC, MIXED QUEEN, KALAMATA, AND STUFFED OLIVES, SERVED WITH CIABATTA

GREEK SALAD (VG) – SKEWER OF TOMATO, CUCUMBER, VEGAN FETA, AND KALAMATA OLIVE, SERVED WITH VEGAN TZATZIKI DIP

MAIN COURSES

ROAST CHICKEN BREAST WITH MASHED POTATOES & MUSTARD SAUCE

ROAST BEEF TOPSIDE, ROAST POTATOES, KALE, RED WINE SAUCE & HORSERADISH

SALMON & COD FISHCAKE, SMOKED PAPRIKA AIOLI, FRIES, HERB SALAD

SWEET POTATO & CASHEW RED THAI CURRY VEGAN

BUTTERNUT, COURGETTE & HAZELNUT-ROAST WITH QUINOA VEGAN

HUMMUS & PITTA (VG) – TOASTED FLATBREADS, GARLIC OIL, SMOKED HUMMUS, SMOKED PAPRIKA, AND OLIVE OIL

POTATO SALATA (VG) – CUMIN-SPICED POTATO SALAD, WITH SPRING ONION, OLIVES, PEPPERS, CHILIES, AND YOGURT

DESSERTS

ETON MESS

DOUBLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

OLD FASHIONED SHERRY TRIFLE

APPLE & BLACKBERRY CRUMBLE & CUSTARD

FRESH FRUIT SALAD VEGAN



OPTION 1

STREET FOODS

EXAMPLE MENU

ANTI PESTI

CAPRESE: MINI MOZZARELLA BALLS, SEMI-DRIED TOMATO, PESTO, GARLIC, OLIVE OIL, SMOKED MALDON SALT

FIGS & HAM: ROCKET, BLACK PEPPER

ARTICHOKE: MARINATED LEMON PEEL, GARLIC ARTICHOKE HEARTS, OLIVE OIL, PARSLEY (V)

PLICELLARA: BUTTERY CRUSTY OLIVES, ROLLS, LEMON RIND (V)

CIABATTA: ROASTED GARLIC, OREGANO, BAKED ITALIAN BREAD (V)

FENNEL & PORK: CURED SALAMI, SLICED RED ONION CHUTNEY, TOMATOES, CORNICHONS, SAUSAGE

DOLMADES (VG) – VINE LEAVES STUFFED WITH RICE, RAISINS, AND PINE NUTS, SERVED WITH EXTRA VIRGIN OLIVE OIL

FALAFEL (VG) – ORGANIC CHICKPEAS, CORIANDER, CAYENNE, CUMIN, SERVED WITH VEGAN TZATZIKI DIP

SLIDERS & SNACKY SIDES

BANDITO BEAN (VG) – BLACK BEAN PATTY, AVOCADO, VEGAN CHEESE, RED PEPPER & BLACK BEAN SALSA, LETTUCE, RED ONION W/ LIME JALAPEÑO AIOLI

BUFFALO BLUE – BUTTERMILK FRIED CHICKEN BREAST, CHIPOTLE BUFFALO HOT SAUCE, PINEAPPLE, AMERICAN CHEESE,

MISS PIGGY – AGED EX DAIRY COW BEEF PATTY, PULLED PORK, AMERICAN CHEESE, JALAPEÑO SLAW, PICKLED RED ONION, GHERKIN W CHIPOTLE MAYO

MAC 'N' CHEESE BALLS (V) – FIVE SMOKED CHEESE MACARONI BALLS, BUFALLO HOT SAUCE

CORNFLAKE CHICKEN TENDERS – CORNFLAKE & BUTTERMILK FRIED CHICKEN STRIPS, KOREAN GLAZE

TRUFFLE PARMESAN FRIES (V) – SKIN ON FRIES, ITALIAN HARD CHEESE, TRUFFLE OIL & CHIVES

TACOS

GUACAMOLE (GL, GF) – CREAMY SMASHED AVOCADO, CHILI, CORIANDER, LIME, SERVED WITH FRIED TORTILLA CHIPS

CHILAQUILES (V, GF) – FRIED TORTILLA LOADED WITH A CHEESY MIX, SOUR CREAM, FETA, TOMATILLO SALSA, SMASHED AVOCADO, CORIANDER, AND PICKLED

ELOTE RIBS (V, GF) – MEXICAN CORN RIBS WITH CHIPOTLE MAYO, CORIANDER, SPRING ONION, COTIJA SHEEP CHEESE, TOMATILLO SALSA ROJA, SMOKED PAPRIKA, AND LIME JUICE

EL PASTOR (GF) – VERTICAL PORK SPIT TACO WITH GUAJILLO CHILI, GARLIC, PINEAPPLE JUICE, OREGANO-MARINATED PORK, PINEAPPLE, ONION, CORIANDER, AND SERVED WITH A CORN TORTILLA

JACKFRUIT (VG) – VEGAN TACOS WITH SMOKED JACKFRUIT, CHIPOTLE IN ADOBO, LIME AND SOY SAUCE, PICKLED RED ONION, CORIANDER, RADISH, AND SALSA ROJA

BAO BUNS

KOREAN CHICKEN – BUTTERMILK FRIED CHICKEN, KOREAN GLAZE, SPRING ONION, SESAME SEEDS, AND CHILI

HOISIN PORK – SLOW-COOKED PORK, HOISIN SAUCE, RADISH, AND CRISPY ONION

SETTAN-GOCHUJANG – FERMENTED CHILI & SOY BEAN GLAZE, SHREDDED LETTUCE, AND PICKLED CUCUMBER
LET ME KNOW IF YOU'D LIKE ANY FURTHER ADJUSTMENTS!



OPTION 3

BESPOKE OPTIONS

