



outside catering

# STREET FOOD MENU

## INDIVIDUAL STATIONS

Individual stations are set up to create a food festival vibe and allow your guests to choose from multiple cuisines or sample them all. Recommended to select three stations.

### MAIN COURSE

#### Moroccan

Special lamb tagine cooked with honey, pears and apples served with giant lime infused cous cous

#### Indian

#### Butter chicken

Vegetarian/Vegan Pot of lentils and chick peas, potatoes and butter beans stewed in a rich madras style sauce (both served with rice)

#### Scottish

#### Haggis, neeps and tatties

Stovies served with fresh bread

#### German

Bratwurst sausages with sauerkraut and fried onions served in a brioche or seeded bun

#### American

BBQ pulled pork or Burgers served with classic Regis slaw served in brioche bun or seeded burger bun  
Mac'n'Cheese bar with toppings to include crispy bacon pieces, spring onion, pulled pork, jalapeno's and lobster (supplement for lobster)

#### British

Selection of mini artisan pies to include lamb and mint, beef and ale, vegetable and cheese.

#### Greek

Chicken or Falafel with homemade yoghurt sauce served on flatbread

### DESSERTS

#### French

Macaroons and mini cupcakes

#### American

Ice cream sundae bar with toppings to include mini brownie pieces, peanuts, sprinkles, mini marshmallows, strawberries, raspberries and sauces

Qube Catering

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*Great fun for weddings and celebrations!*