



OneGuy&O

#itswhatwedo

Bespoke Caterers

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ONEGUYANDO

Grazing table menu

Selection of seafood &
Vegetarian sushi, soy sauce,
pickled ginger & wasabi

Crispy sesame chicken

Bang bang glazed tempura
cauliflower

Char Siu Shredded duck

Sticky rice topped with toasted
seeds

Selection of homemade pickles

Chilli soy roasted Broccoli with
toasted seeds

Crispy mushroom or Shredded
Beef yum buns topped with
pickled cucumber & spring
onions

Asian slaw

Thai noodle & Shredded pak
choi salad

Chocolate orange cheesecake,
orange segments & chocolate
scraps

£25 per head

Mexican Grazing Table

Pulled chilli chicken dirty nacho
bowls topped with nacho
cheese sauce, jalapeños & sour
cream

Crispy cajun Cauliflower tacos
topped with pickles, jalapeños
slaw, guacamole & spring
onions

Lime rice

Smoked paprika butter roasted
corn on the cob

Jalapeños slaw

Spiced Watermelon, cous cous
& spring onion salad

Chocolate orange cheesecake,
orange segments & chocolate
scraps

£25 per head

BBQ Menu

Satay Chicken thighs topped with sesame & spring onions

Classic beef burger (v) with caramelised red onion & cheddar

Dirty dog with Cumberland sausage topped with bbq pulled pork, crispy onions & baconnaise

Halloumi & pepper skewers (v)

Dirty vege dog with vege sausage topped with bbq pulled jackfruit, crispy onions & sriracha mayo (v)

With a selection of artisan rolls

Selection of toppers & sauces

Salads

Watermelon & cous cous poke bowl with edamame & soy & lime dressing

Summer cabbage, lemon & spring onion slaw

Mixed baby leaves

£17.50 per head

Dessert

Eton mess table

£20.00 per head

with dessert

BBQ Menu

Tandoori marinated chicken thigh with mint ratia &

Classic beef burger topped with chorizo jam & mature cheddar slice

Pulled pork, sage & apple stuffing & wholegrain mustard mayo

With a selection of artisan rolls & naans

Selection of toppers & sauces

Salads

Watermelon & cous cous poke bowl with edamame & soy & lime dressing

Cabbage, lemon & spring onion slaw

Mixed baby leaves

£17.50 per head

Dessert

Pavlova table

£20.00 per head

with dessert

BBQ Menu

Charred chicken shawarma with
flat bread & houmous

Beef & chilli kofta with mint
yoghurt dressing

Charred Cauliflower steak
topped with pulled jackfruit
& pomegranate molasses

(v)

Marinated halloumi & BBQ
peppers (v)

Salads

Watermelon, edamame, lime &
toasted seed grain bowl

Cabbage, spring onion & lemon
slaw

Mixed leaf salad

Selection of sauces, toppers,
flat breads & artisan buns

£17.50 per head

Dessert

Chocolate & orange cheesecake

£20.00 per head

with dessert

Pizza menu

Homemade pizza dough with your choice of toppings

Cooked in our restaurant grade pizza ovens

Salads

Tomato, mozzarella & basil

Cabbage, lemon & spring onion slaw

Mixed baby leaves

Dessert

Strawberry & white chocolate tiramisu

£15.00 per head

Kids Finger Food

Choose 3 items

Mini beef burger slider

Chicken nuggets with bbq sauce

Mini hotdog with tomato sauce

Cheese & tomato pizza (v)

Vegetable stick with houmous (v)

Mini doughnuts with your favourite filling

Fresh cut fruit

£7.50 per head

Finger Food Menu

Choose any 6 items

Meat & Fish

Maple glazed chicken & chorizo
skewer

Bang Bang glazed chicken
slider, Asian slaw

Tataki marinated beef, spring
onion skewer

Seafood sushi rolls, wasabi,
pickled ginger & soy sauce

Mini Shepherd's pie topped with
cheddar & chive mash

Mini Toad in the hole,
caramelised onion chutney

Satay Chicken, spring onion,
peanut sauce skewer

King prawn, chive & pork gyoza
with sweet soy dipping sauce

Vegetarian

Cherry tomato & basil custard
mini tart

Satay glazed tofu & charred
pepper skewer

Korean fried cauliflower mini
slider, Asian slaw

Dessert

Mini doughnuts with your
favourite filling

Chocolate brownie baklava

Lemon & raspberry tart

Chocolate orange pot

£20 00 per head

Bowl Food

Vegetarian

Bang bang glazed cauliflower, sticky rice & Asian slaw

Tomato & mascarpone orzo, pulled mozzarella & crisp basil

Beer battered halloumi, hand cut chips, pea shoots

Meat

Bang Bang glazed chicken, sticky rice & pickles

Slow cooked lamb, buttered mash & caramelised onion jus

Pulled beef, tomato & basil orzo & crispy parmesan

Fish/Seafood

Hand battered sustainable fish, chips & tartar sauce

Tataki salmon sushi bowl, edamame beans & pickled carrots

Cajun crispy prawn taco bowl, guacamole, mango cream & jalapeños

£22.50pp 4 bowls

£17.50pp 3 bowls

Hire equipment for bowls extra

Canapés

Sample menu

Mature cheddar & crispy leek tart (v)

Hoi sin shredded chicken cucumber cup, sesame seeds

Rare beef tataki, soy cured egg & spring onion

Mini prawn taco, mango salsa & avocado

Charred Watermelon & whipped goats cheese (v)

£1.50 per canapé

Three Course Fine Dining Menu

Sample menu

Starters

- Heirloom tomatoes, pulled mozzarella, gazpacho gel & basil (v)
- Whipped ricotta, lemon, cucumber ribbon & Black olive crumb (v)
- Ponzu salmon, garlic crisps, sesame pak choi & spring onions
- Pulled chicken & smoked ham hock terrine & pea textures

Mains

- Pan roasted sirloin, beef & horseradish croquettes, potato fondant, baby vegetables & mushroom jus
- Tandoori marinated lamb rump, spiced parsnips, curried puffed red rice & coconut jus
- Pan seared sea bass, pea puree, asparagus & cheddar croquettes with cider cream jus
- Yeast roasted cauliflower, sweet potato fondant, charred leeks & quinoa crisps (v)

Dessert

- Chocolate & orange tart, orange gel, charred oranges & dark chocolate swirls
- Seasonal berries, whipped vanilla cream, meringue & Berry compote
- Sweet potato doughnut, cinnamon custard & roasted apple
- Rum roasted pineapple, coconut panna cotta & tropical granola

Price on request