

# Quite Simply Catering

## Bowl Food Menu

Our bowl food packages offer you and your guests an alternative to a full sit-down meal. Our team will circulate with our bowl food also known as “mini meals” around to your guests. Each meal is served in a white china bowl with a fork.

This option is perfect for events where seating maybe limited, or you are looking for a more relaxed approach to serving food to your guests

Each of our bowl food options include the following for a minimum of 35 Guests

- Professional uniformed staff and Chef
- White China Bowls and forks
- Cocktail Napkins

At the start of your event our waiter/waitresses will be happy to help welcome your guests and serve an arrival drink. If you would like to hire any additional waitress for a drinks service during your event this can be arranged.

We have three options for you to choose from, if you would like to customise your selection please do ask.

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### Bowl Food Package Options

Option 1 £14.00 Per Person – Please select 4 Dishes from the below menu

Option 1 £16.00 Per Person – Please select 6 Dishes from the below menu

Option 1 £24.00 Per Person – Please select 8 Dishes from the below menu

If you have any dietary requirements, please let us know and we will discuss the options available to you in more detail

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All our food is prepared in a kitchen where cross contamination may occur. The menu descriptions do not include all ingredients. Please do ask for full allergen information if required. If you have a question, food allergy or intolerance, please let us know before your event. If you have any guests with food allergies, please make the chef aware of these guests at the event

## Hot

Sirloin Steak, Dijon Crushed New Potato Cake & Bearnaise Sauce  
Thai Red Chicken Or Vegetable Curry and Rice served with a Mini Popadom  
Chilli Con Carne Rice, Nachos, Jalapenos and Soured Cream  
Cumberland Sausage, Buttery Mashed Potatoes and Red Onion Jus  
Scampi and Chips with Tartar Sauce and A Wedge of Lemon  
Chilli and Lime Sea Bass, Noodles and Stir Fried Vegetables  
Salt and Pepper Squid with Lime Mayonnaise and Salad  
Penne Pasta, Roasted Courgette, Olives Roquette and Parmesan Cheese

## Cold

Walnut Crusted Goats Cheese, Beetroot and Celery Salad  
Chicken Caesar Salad with Croutons  
Greek Salad, Feta, Olives, Cucumber Red Onion  
Goats Cheese and Red Onion Quiche with Salad  
Pan Fried Duck Breast, Cucumber, spring onion salad with  
Soy Honey Dressing and Sesame Seeds

## Dessert

Chocolate Brownies, Fresh Raspberries and Cream  
Vanilla and Seasonal Berries Cheesecake  
Profiteroles with Baileys Chocolate Sauce  
Eton Mess



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