



# SUMMER SOCIALS

Indulge in the Summer, with Grape and Grain Catering Co.

## MAINS

Glazed beef brisket bao bun, pickled daikon, peanut, coriander

Panko breaded katsu chicken curry, steamed jasmine rice, toasted peanut, coriander

Corndog, Bloody Mary ketchup, American style mustard, pickled gherkin

Chicken Tikka Naanza, onion bhaji scraps, minted yoghurt, coriander

BBQ pulled pork nachos, charred corn salsa, chipotle sour cream, guacamole & jalapeños

Scorched mackerel khobez flatbread, beetroot, harissa, crème fraîche, mizuna

Vegetable bhaji burger, thakkali thokku, raita, gem, black cumin seed brioche (V)

Buffalo cauliflower & mixed bean taco, lime, avocado crema, spring onion (VG)

Salt & pepper tofu, udon vegetable noodles, crispy lotus root, miso (VG)

Hoi-sin Portobello mushroom bao, seaweed, chilli, sesame (VG)

## DESSERT

Sugar frosted Belgian waffle, chocolate fudge sauce, vanilla cream

Chocolate profiterole & strawberry lollipop, chocolate sauce, caramel, honeycomb

Designed for an informal lunch or dinner, and perfect for networking; your guests can choose to eat wherever they like! Prices start from £21 per person. Simply choose three options from our selection of meat, fish, vegetarian and sweet. Should you wish to add one or more options, there will be a surcharge of £6 per dish/ per person.

### Visit us at

[www.grapeandgraincatering.com](http://www.grapeandgraincatering.com)


### Email us at


[hello@grapeandgraincatering.com](mailto:hello@grapeandgraincatering.com)

### Call us on

0161 850 9879

### Find us on social media

 @gandgcatering

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Minimum order 25 guests. A logistics fee will be added to your invoice depending on location and access. Prices exclude 20% VAT. Terms and conditions apply.