



STICKY SAUSAGE
CATERING

HOME AND AWAY MENU GUIDE

CANAPES

*Choose a mixture of hot and cold canapes to create the perfect selection -
We can recommend number of choices based on party size*

HOT



HAM HOCK & BLUE CHEESE CROQUETTE

SWEET POTATO & CHORIZO QUESADILLAS,

THAI FISHCAKES WITH LIME & CHILLI

GRAND PADANO & GRUYERE BEIGNET, GARLIC AIOLI

SESAME KING PRAWNS, ROAST RED PEPPER & CHILLI SALSA

ONION BHAJI, BLACK ONION SEED & RAJITA

NDUJA ARANCINI, ROAST RED PEPPER DIP

MINI TACO SHELLS, (CHOICE OF MEAT, FISH OR VEGETABLE FILLINGS)

CRISPY HOISIN DUCK, TOASTED SESAME SEEDS & CUCUMBER

PULLED SCHEZWAN CHICKEN, SPRING ONIONS & CRISPY SHALLOTS

CRISPY CURRIED CAULIFLOWER FLORETS GREEK YOGHURT & POMEGRANATE

STICKY CHIPOLATA MAPLE & WHOLEGRAIN MUSTARD GLAZE

PORK BELLY BITES, CHINESE SALT 'N' PEPPER

SUNBLUSHED TOMATO & MOZZARELLA ARANCINI

COLD

CHICKEN LIVER PATE, SWEET RED ONION JAM

HAM HOCK CROSTINI & GOLDEN RAISINS

SMOKED MACKEREL & LEMON CRÈME FRAICHE

PICKLED BEETROOT & GOATS CHEESE CROSTINI

TOMATO & GOATS CHEESE PASTRIES

CRAYFISH & LIME COCKTAIL

BABY PLUM TOMATO & FETA TARTLETS

SMOKED SALMON & CREAM CHEESE BLACK ONION CROUTE

GOATS CHEESE & CARAMELISED PECAN NUT CHEESECAKE

WHIPPED GREEK FETA, SHORTBREAD & BALSAMIC STRAWBERRIES

CAESAR SALAD FILO WITH CHICKEN & SMOKED BACON

PEAR & BLUE CHEESE PASTRY BITES

SMALL PLATES

Perfect for a relaxed style service - Pick'n'mix your favourite dishes

HOT

FRAGRANT THAI PANANG CURRY - SERVED WITH JASMINE CORIANDER RICE
WITH A CHOICE OF KING PRAWNS, CHICKEN, OR ROASTED VEGETABLES

CRISPY PANKO KATSU CHICKEN, SWEET MANGO CURRY SAUCE & COCONUT RICE

CLASSIC BEEF BOURGUIGNON, MUSHROOMS, PANCETTA, GARLIC & THYME WITH CREAMY MUSTARD MASH

CLASSIC CAESAR- CRISPY PANKO CHICKEN, SMOKED BACON & GEM LEAVES

CHORIZO & PANCETTA PAELLA, WITH PAPRIKA & ROASTED PIMENTOS
WITH A CHOICE OR KING PRAWNS, CHICKEN OR VEGETABLES

MEXICAN PULLED BEEF CHILLI, SWEET SMOKED PAPRIKA, SOUR CREAM, CRISPY NACHO'S

TRUFFLE CHESTNUT MUSHROOM & PADANO MAC 'N' CHEESE, CRISPY SHALLOTS

TRUFFLE MAC 'N' CHEESE, PULLED HAM HOCK, PADANO & CRISPY SHALLOTS

BOURBON & BROWN SUGAR GLAZED BEEF BRISKET, CRISPY SHALLOTS & CREAMED POTATO

PANKO FISH & CHIPS, SMASHED PEAS, LEMON GEL & CRISPY CAPERS

BURGERS SLIDERS WITH FRIES & SLAW

LOADED HOME FARM SAUSAGE DAWGS, SOFT SUB ROLLS WITH A VARIETY OF TOPPINGS:- **PLAIN JANE, THE STICKY GLAZE, THE NEW YORKER, MEXICAN OR FRENCH**

MASSAMAN THAI CURRY, SWEET POTATO, CHICKPEAS & ROASTED SQUASH, LIME, CHILLI & LEMONGRASS

CHESTNUT MUSHROOM STROGANOFF WITH PAPRIKA, BRAISED RICE & TOPPED WITH PARSLEY SOUR CREAM

STICKY SESAME & HONEY PORK, ASIAN SLAW, SPRING ONIONS & CHILLI

KOREAN SOY GLAZED SALMON, STICKY RICE, CUCUMBER & MINT SALAD

THAI SALMON FISHCAKE, SLAW & CITRUS MAYO

HONEY GLAZED HALLOUMI 'GREEK SALAD' MARINATED OLIVES, CUCUMBER & CITRUS DRESSING



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SHARING

*Creating a relaxed & sociable service, with your guests able to help themselves to our delicious food,
Let us know your favorite's from the below by mix'n'matching to create the perfect picky style icebreaker food*

CHICKEN LIVER PATE & PORT & RED ONION CHUTNEY
SMOKED MACKEREL PATE WITH CRÈME FRAICHE & HORSERADISH
HAM HOCK STUDED WITH APRICOT & HERBS
HONEY GLAZED CHESHIRE HAM
BEETROOT & GIN SALMON GRAVLAX
SELECTION OF CONTINENTAL CURED MEATS
LEMON & THYME MARINATED KALAMATA OLIVES
JERK BAKED BUTTERNUT SQUASH, SWEET POTATO & GOATS' CHEESE
HUMMUS LEMON & CORIANDER WITH FLAT BREAD CROUTES
BEETROOT & MINT CREME FRAICHE
PLUM TOMATO & BASIL SALSA
BRUSCHETTA & CIABATTA



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MAIN EVENT

These are some ideas of the foods we love to eat & prepare. We can be extremely flexible to suit your tastes & style: Available as buffet or platters - Pick and choose and put together something a little different! This section can be adaptable as the choices are endless! Please let us know if you would like our suggestions.

BBQ MENU

BEEF BURGERS SERVED IN A BRIOCHE BUN

(VEGETARIAN OPTIONS AVAILABLE)

AND A CHOICE OF YOUR TOPPING- MATURE CHEDDAR CHEESE, FRIED ONIONS

PORK & HERB SAUSAGE WITH A SOFT SUB BUN

(VEGETARIAN OPTIONS AVAILABLE)

KEEP THEM SIMPLE PLAIN JANE STYLE OR ADD CAMELISED FRIED ONIONS

OR TAKE THEM TO ANOTHER LEVEL & CHOOSE ONE OR ALL OUR TOPPINGS

THE STICKY - OUR SIGNATURE MAPLE GLAZE

NEW YORKER - MUSTARD, KETCHUP & CRISPY ONIONS

THE MEXICAN- GUACAMOLE, SOUR CREAM & NACHO CRUMB

GRILLED CHICKEN BREAST

CHOOSE BBQ, HARISSA OR PIRI PIRI SEASONING

GRILLED FIELD MUSHROOMS WITH GARLIC & HERBS

MINTED LAMB BURGERS OR KOFTA

BBQ PORK BELLY

FINISHED WITH A SALT & PEPPER SEASONING, HONEY & MUSTARD GLAZE, OR COLA & GINGER BBO

MARINATED SIRLOIN STEAKS WITH GARLIC, THYME & SOY

TUNA STEAK, FRAGRANT ASIAN STYLE DRESSING

GRILLED HALLOUMI - PLAIN OR WITH A HONEY & LEMON GLAZE

BBQ CONFIT CHICKEN THIGHS- CHINESE SALT'N'PEPPER OR CHIPOTLE BBO

BBQ SALMON - CHILLI, FENNEL & ORANGE, BROWN SUGAR GLAZE

SLOW COOKED & PULLED MEATS-

PULLED BEEF CHILLI, COLA & GINGER BBO PULLED PORK



SIDES



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BUTTER GLAZED CORN ON THE COB

GARLIC & THYME JACKET MINI POTATO

CHARRED ASPARAGUS TUSCAN PANZANELLA

CRUNCHY RED CABBAGE & CRANBERRY SLAW

COUSCOUS WITH BEETROOT, MINT & FETA CHEESE

SEASONAL POTATOES WITH PESTO & WALNUTS

ROASTED BUTTERNUT, BEETS, PARSNIPS & CELERIAC WITH CRUMBLLED GOAT'S CHEESE & CANDIED WALNUTS

SPICED MIXED BEANS & PULSES WITH LIMES, HERBS & CHILLI

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING & TOASTED PINE NUTS

TABBOULEH & MIXED BEAN WITH LIME & CORIANDER

WATERMELON, TOMATO, MINT & A LIGHT BALSAMIC DRESSING

PASTA WITH HONEY & MUSTARD MAYONNAISE

SAUCES & DIPS

KETCHUP, MAYO, BBQ, GARLIC AIOLI, TZATZIK

STREET FOOD

Minimum 60 people

MEDITERRANEAN SENSATION

SMOKED PAPRIKA PAELLA, ROAST PEPPERS & HERBS
WITH A CHOICE OF CHORIZO, CHICKEN & KING PRAWN

ROAST PEPPER, CHICK PEAS & AUBERGINE PAELLA

CHARCUTERIA SELECTION, CHORIZO, SERRANO & MANCHEGO

MARINATED OLIVES, CROSTINI, ROAST PEPPERS & SUN BLUSHED TOMATOES

ROAST PADRON PEPPERS & SEA SALT

PAN CON TOMATE - TOASTED BREAD WITH TOMATO & GARLIC

CHORIZO IN RIOJA REDUCTION OR STICKY HONEY GLAZE

CHICORY & PEAR SALAD, WALNUTS & MANCHEGO

PATATAS BRAVAS, RICH TOMATO RAGU & CHILLI

ROASTED RED PEPPER & PLUM TOMATO SALAD CITRUS DRESSING



ASIAN STREET FOOD

CHICKEN SATAY CURRY WITH PINEAPPLE & CORIANDER

AUBERGINE SATAY CURRY WITH PINEAPPLE & CORIANDER

SOY GLAZED CHICKEN WINGS, CHILLI, CORIANDER & LIME AIOLI

CRISPY SALT & PEPPER BEEF, LIME, CHILLI & HONEY DRESSING & CRISPY SHALLOTS

KOREAN PORK BELLY, SESAME SEED, PICKLED RED CABBAGE & JAPANESE MILK BREAD

ROAST SWEET POTATO & COCONUT CURRY, MANGO, TURMERIC & LIME

ASIAN CRUNCHY SLAW, SPRING ONION & GINGER DRESSING

GREEN SALAD, MISO, LEMONGRASS & CHILLI DRESSING

THAI NOODLES, PEANUT, CITRUS & HONEY DRESSING

JASMINE RICE WITH PEAS & LEMONGRASS

HOG ROAST

Minimum 60 people

HOG ROAST & THE TRIMMINGS

12-HOUR SLOW COOKED PULLED PORK & JUICES OR
·WHOLE ROAST PIG

SERVED WITH

SAGE & ONION STUFFING, BAPS & APPLE SAUCE
THYME & GARLIC ROAST POTATOES
RED CABBAGE COLESLAW

KEBABS

Minimum 60 people

SERVED IN SOFT KHOBEZ WRAPS

CHOICES OF MEAT-

CHICKEN, GARLIC, LEMON & HERBS

TERIYAKI SALMON

MOROCCAN LAMB

ROASTED BELL PEPPERS AND ONIONS

PULLED PORK AND BBQ DRESSING

COLESLAW, SALADS & DIPS



DIRTY FRIES

*SEASONED SKIN ON FRIES, WE HAVE A CHOICE OF OUR FAVOURITE TOPPINGS OR LET US
KNOW YOUR!!*

CHINESE SALT & PEPPER, ROAST PEPPERS & ONIONS

CHEESE, CAJUN & JALAPENOS

BURN END, BRISKET CHILLI CHEESE

STICKY PORK, BBQ, CHEESE & CRISPY SHALLOTS

PIZZA'S

STONE BAKED PIZZA

·MOZZARELLA, PLUM TOMATO, OREGANO & OLIVE OIL

TOPPINGS-

- PEPPERONI
- BLUE CHEESE MUSHROOMS
- GOATS CHEESE & ROAST RED ONION
- HERB MEAT BALLS & CHILLI
- CHESHIRE HAM & MUSHROOM

TRUFFLE MAC N CHEESE WITH A PARMESAN CRUST
WITH GARLIC MUSHROOMS OR PULLED HAM HOCK.

·GARLIC TEAR & SHARE BRIOCHE BAKE, JALAPENO'S & MOZZARELLA

SUN BLUSHED TOMATO & MOZZARELLA CAPRESE

TUSCAN PANZANELLA, OLIVES & SEASONAL CHARRED VEGETABLES

LEMON OLIVES, TOMATO & BASIL SALSA, CROSTINI

WHITE CABBAGE & WHOLEGRAIN MUSTARD COLESLAW



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STICKY SAUSAGE BUFFET PLATTERS

CHESHIRE HONEY GLAZED HAM
THYME & LEMON ROAST CHICKEN
SLICED CURED MEATS -
CHUTNEYS, PICKLES & CRUDITES
LOCAL & CONTINENTAL CHEESE SELECTION - CHUTNEYS, FRUITS & CRACKERS

SCOTTISH SMOKED SALMON
BEETROOT CURED SALMON GRAVLAX
SMOKED MACKEREL & HORSERADISH
PATECRAB & PRAWN COCKTAIL
LEMON, DIPS & CRUDITES

WE SUGGEST A SELECTION CHOICE OF 3 OR 4

STICKY CHIPOLATAS & CHORIZO SAUSAGES MAPLE & WHOLEGRAIN MUSTARD GLAZE
PORK & HERB SCOTCH EGGS

CARAMELISED RED ONION SAUSAGE ROLLS

SWEET POTATO & CUMIN FALAFEL

ROAST BEETROOT & FETA PASTRY BITES

APPLE, PORK & SAGE SAUSAGE ROLLS

WHIPPED GOATS' CHEESE & FIG BRUSCHETTA

GOATS CHEESE & CARAMELISED RED ONION QUICHE

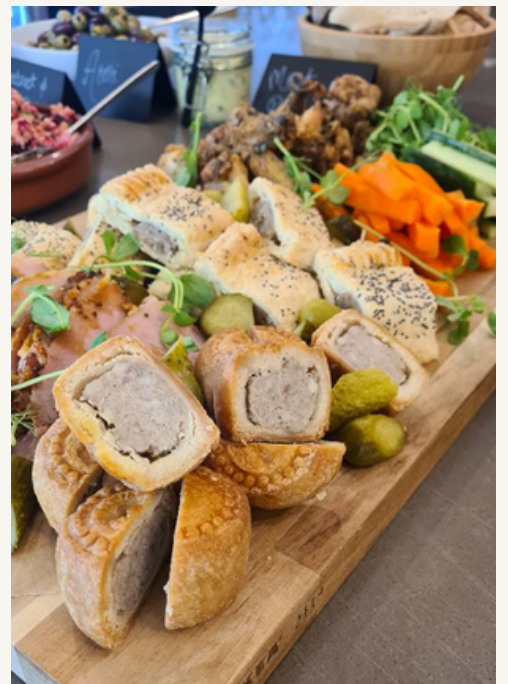
LEMON & CORIANDER HUMMUS & CRUDITES

CHICKEN LIVER & PORT PATE, CRUDITES

BABY PLUM TOMATO & BASIL CROSTINI

GREEK FETA & BROCCOLI QUICHE

ROAST RED PEPPER & PAPRIKA HUMMUS WITH CRUDITES



SIDES FOR PLATTERS

WE SUGGEST A SELECTION CHOICE OF 3-4

- TUSCAN PANZANELLA, WITH SEASONAL ROASTED & CHARRED VEGETABLES & OLIVES
- CRUNCHY RED CABBAGE & CRANBERRY SLAW
- COUSCOUS WITH BEETROOT, MINT & FETA CHEESE
- SEASONAL POTATOES WITH PESTO & WALNUTS
- ROASTED BUTTERNUT, BEETS, PARSNIPS & CELERIAC WITH CRUMBLED GOAT'S CHEESE & CANDIED WALNUTS
- SPICED MIXED BEANS & PULSES WITH LIMES, HERBS & CHILLI
- CLASSIC CAESAR, SMOKED BACON & GRANA PADANO
- CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING & TOASTED PINE NUTS
- TABBOULEH & MIXED BEAN WITH LIME & CORIANDER
- GREEK- OLIVES, DRIED PLUM TOMATOES, FETA & CITRUS DRESSING
- WATERMELON, TOMATO, MINT & A LIGHT BALSAMIC DRESSING
- GREEN SALAD, SEASONAL GREENS, CITRUS DRESSING
- PASTA WITH HONEY & MUSTARD MAYONNAISE
- CITRUS & HERB MARINATED OLIVES
- BREADS, CROSTINI & CRACKERS



SWEET INSPIRATION

STICKY'S ULTIMATE CHOCOLATE BROWNIE, GOOEY & SIMPLE OR FILLED WITH YOUR FAVOURITE CHOC'S AND TREATS

CHEESECAKE POTS - PASSIONFRUIT & WHITE CHOCOLATE, KAHLUA & DARK CHOCOLATE, STRAWBERRY ETON MESS, BISCOFF BANOFFEE OR BAILEYS & MALTESERS - **THESE ARE JUST A FEW TO CHOOSE FROM BUT WE'RE HAPPY TO TAKE INSPIRATION FROM YOU.**

CUP CAKES - RED VELVET & VANILLA CREAM, WHITE CHOCOLATE & MALTESER, LEMON & POPPY SEED, DARK CHOCOLATE, BOURBON & PECAN CARAMEL, CRANBERRY & ORANGE MARMALADE

RICH DARK CHOCOLATE TORTE, NUT BRITTLE

MORELLO CHERRY BAKEWELL MUFFINS

PROFITEROLES - WHITE CHOCOLATE & RASPBERRY, DARK CHOCOLATE & NUTELLA

TIRAMISU - ESPRESSO & BAILEYS

STRAWBERRY & VANILLA SHORTBREAD

TARTE AU CITRON, LIMONCELLO & RASPBERRY CREAM

TRIFLE - PINA COLADA, MORELLO BLACK FOREST, CLASSIC SHERRY, WHITE CHOCOLATE BISCOFF



CREPES



NUTELLA & BISCUIT

BISCOFF & BANANA

RASPBERRY & WHITE CHOCOLATE

BALSAMIC STRAWBERRIES & BROWN SUGAR CREAM

LEMON & SUGAR

SUZETTE- ORANGE, LIQUOR & BROWN SUGAR



LOVE CHEESE? OUR CHEESE BOARDS ARE PERFECT

ARTISAN CHEESE BOARDS OR TIERED CAKES CAN BE CREATED BESPOKE FROM A WIDE RANGE OF ARTISAN CHEESES AVAILABLE TO US TO SUIT YOUR TASTES.

GARNISHED AND DRESSED, ACCOMPANIED BY A SELECTION OF HOMEMADE CHUTNEYS, PICKLES & FRUITS



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