



Street Food

We offer a number of delicious street food options, but the choice is entirely yours as to which country you fancy visiting for the evening!



Wood fired pizza

Our wood fired pizzas are cooked to perfection in a traditional clay oven, using seasoned oak and cooked within 45 seconds - 1 minute. We use fresh raw dough and offer a selection of delicious toppings and flavours for you and your guests to choose from. Both traditional thin crust bases and sourdough bases are available on the evening, depending on your preference. A selection of salads can also be included as an option and these include:

- Rocket, crumbled feta & sundried tomatoes, chilli oil
- Rustic coleslaw
- Orzo pasta with basil oil & roasted red peppers.

Please note: Our wood fired pizza oven is in great demand for a whole variety of functions and not just weddings, so please check availability when booking.

Mexican Fajitas

Soft floured tortillas served with grated cheddar, crisp lettuce, salsa, guacamole and sour cream. Mixed peppers and onions cooked in our own spice blend, along with a choice of meats to suit your tastes, with vegan options available. Each fajita is served from our giant pan for guests to make their own delicious Mexican wraps. Guests can choose from:

- Chicken breast fajitas
- Rump steak fajitas
- Halloumi fajitas (V)
- Tofu fajitas (VG).
- Griddled halloumi with Mediterranean vegetables.

Paella street food

Cooked and served from our giant paella pans, these offer a great centre piece and spectacle for guests to feast their eyes on. All paella options are served with crusty bread & garden salad. Please choose 2 options from the list below:

- Seafood paella
- Chicken & chorizo paella
- Vegetable paella (VG).

Indian street food

Served in bio-degradable open boxes, with a choice of two curries per head, served with red lentil dhal, saag aloo and freshly prepared flamed roti flatbreads. Accompanied with a poppadum, onion salad, raita, mango chutney, chilli flakes, limes wedges and fresh coriander. Guests can choose from:

- Chicken tikka masala
- Butter curry (lamb or chicken or paneer available)
- Aubergine & chick pea curry (VG)
- Jalfrezi (chicken or lamb) a hot curry spiced with fresh green chillies
- Roasted cauliflower curry (VG).



New York street food. Hot dogs & dirty fries!

Our gourmet hot dog bar offers a selection of locally made sausages, with a large variety of delicious toppings for you and your guests to choose from, all served with dirty fries! Gluten free, vegetarian & vegan options are available (please discuss these requirements in advance). Please select up to 3 hot dogs from the list below:

- The Queens - plain pork sausage
- The Manhattan - honey roast sausage
- The Brooklyn - chorizo sausage
- The Staten Island - Pork & black pepper
- The Bronx - mixed herbs & black pepper
- The New Jersey - Foot long sweet chilli & maple hot dog (supplement charge applied).

Our hot dogs are all offered with ketchup & American mustard, along with three additional toppings. Please select 3 toppings from the list, which will be available on the night for your guests to choose from:

- Corn chutney
- Caramelised onions
- Cheddar & jalapeños
- Marinara & pepperoni
- Fried onions & pickled cucumber
- Coleslaw
- Mash potato & onion gravy
- Parmesan, mozzarella & fried garlic
- Mango salsa
- Boston baked beans
- Mac & cheese.

Hot dogs are also accompanied with dirty fries; fries lavishly topped with a choice of smoked crispy bacon or BBQ jackfruit, cheddar, peppers, onions, jalapeños. The following two types of fries will be available on the night, which will be served with chilli mayo & salsa.

- Cajun spiced skin on fries
- Sweet potato fries.

Hog Roast

A popular option for evening catering but a minimum quantity of 100 guests applies. On offer is a locally reared Devon hog, cooked to perfection with crispy crackling, sage and onion stuffing and accompanied with apple sauce. The hog is served in a selection of breads and rolls, with roast potatoes as a side, cooked with garlic and rosemary, and offered with a selection of salads. Please choose 4 salads from the following list:

- Rustic apple & red cabbage slaw
- Roasted sweet potato salad, crumbled feta, beetroot, pine nuts & toasted seeds with cucumber shavings
- Tabbouleh salad with fresh mint, parsley, spring onion, cucumber & cherry tomatoes, fresh citrus dressing
- Spiced coronation rice salad, crunchy vegetables, in our homemade coronation dressing
- Roasted root vegetable salad dressed with rocket & coriander, toasted pumpkin seeds & honey dressing
- Moroccan style couscous with chickpeas & sultanas, in our own spice blend with sweet mango dressing
- Asian style noodle salad with crunchy vegetables, fresh ginger, soy & sesame dressing.



Contact us:

To discuss your requirements, please email or call Helen at H&A Catering. helen@hacatering.biz or call 07580 255 791.

hacatering.biz