

CORPORATE WORKING MENUS

VEGAN WORKING BREAKFAST

Assorted Vegan Muffin Selection

Fresh Exotic Fruit Platter

Coconut Vegan Yogurt with Granola & Fresh Berries

Vegan Pancakes with Maple Syrup & Fresh Berries

Crushed Avocado, Seasonal Fruit & Cashew Nuts

VEGAN WORKING LUNCH

Freshly Made Assorted Vegan Friendly Sandwiches

(Houmous Salad, Roasted Beetroot, Onion & Salad, Butterbean & Sun-Dried Tomatoes, Minted Broad Bean Spread, Avocado, Lettuce & Tomato, Chickpea Caesar Salad, Roasted Vegetable & Tofu, Roasted Sweet Potato, Beetroot & Baby Spinach)

Chargrilled Mixed Vegetable Platter with Pesto & Fresh Basil

Heritage Vine Tomato Salad with a Red Onion Jam

Mixed Vegetable Kebabs with Courgette, Mixed Peppers, Onion & Button Mushrooms

Homemade Onion Bhajis with a Curry Mayonnaise Dip



VEGAN STARTERS

Squash, Leek, Butterbean & Fresh Thyme Soup
Roasted Cauliflower & Broccoli Soup
Wild Mushroom & Truffle Cappuccino
Spiced Butternut Squash, Coconut & Fresh Coriander Salad
Curried Sweet Potato, Kale & Chickpea Salad
Stuffed Peppers with Tofu, Quinoa, Red Onion & Fresh Herbs
Beetroot, Carrot & Kale Fritter with a Coconut & Mint Yogurt Dip
Baby Gem, Radicchio, Avocado & Toasted Pine Nut Salad with a Tomato & Orange Salsa
Avocado & Cos Lettuce Cocktail with a Marie Rose & Paprika Dressing
Sun-Dried Tomato & Broccoli Tart served with a Dressed Pesto & Rocket Salad

VEGAN MAIN COURSES / BOWL FOODS

Wild Mushroom, Masala & Pepper Stroganoff served with a Basmati Rice
Watercress & Pearl Barley Risotto topped with an Apple Puree
Roasted Cauliflower with a Cep Mushroom Puree, Cep Powder & Fresh Kimchi
Thai Green Curry with Stir Fried Beansprouts, Mixed Peppers, Pak Choy & Water Chestnuts
Aubergine, Kidney Beans & Tomato Provencal Moussaka
Roasted Butternut Squash, Courgette, Baby Spinach & Red Onion Wellington
Mixed Vegetable Pad Thai with Chopped Cashew Nuts & Fresh Coriander
Chickpea & Cauliflower Tagine with a Lemon & Fresh Mint Cous Cous
Tofu & Chickpea Ragu served with a Linguine & Marinara Sauce
Potato & Lentil Tagine with a Saffron Cous Cous
Black Bean & Chargrilled Vegetable Cottage Pie



BBQ

VEGAN BBQ MENU

Grilled Tofu, Yellow Pepper & Cherry Tomato Skewers
Sweet Potato & Red Pepper Skewers Drizzled with a Smoked Paprika Oil
Stuffed Flat Mushroom with Basil & Sundried Tomato topped with Vegan Breadcrumbs
Mixed Vegetable Kebab with Courgette, Mixed Peppers, Onion & Button Mushrooms
Grilled Corn on the Cob
Vegan Sausages (please feel free to ask for flavors)
Vegan Burgers (please feel free to ask for flavors)
Homemade Spicy Mixed Bean Kofta Kebabs

BBQ VEGAN SALADS

Grilled Courgette & Fresh Mint
Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables
Pear, Pecan & Cranberry Wensleydale
Lemon, Coriander & Mint Couscous
Watermelon, Fete & Pumpkin Seed
Wild & Brown Rice with Apricots, Fresh Herbs & Pistachios
Asian Noodle & Mixed Vegetable Salad, with Soy Dressing
Bulgur Wheat, Red Onion, Baby Spinach, Olives & Fresh Mint
Fresh Beetroot, Orange & Black Olives
Char Grilled Mixed Vegetable Salad
Mixed Pepper & Sun-Dried Tomato Mixed Leaf Salad



VEGAN DESSERTS

Smoked Apple & Caramel Crumble

Chocolate Brownies

Baileys & Strawberry Cheesecake

Dark Chocolate Cup filled with a Chocolate & Lime Mousse

Lemon Drizzle Cake

Fresh Tropical Fruit Salad

Poached Pears with a Dark Chocolate Sauce

Chocolate & Hazelnut Cheesecake

Chilled Coconut & Mango Rice Pudding

Strawberry & Mint Tiramisu

Banana & Ginger Cake

2019 is anticipated to be one of the biggest and exciting food trends for Veganism. For environment reasons, for health reason or any other reason, we have it covered. We always adapt and try to keep 'in date' with the food industry and food trends. Hence why here at Jamies Catering & Events we're proud to in-house make everything ourselves. With this in mind and working closely with our experienced, passionate and knowledgeable team we can easily adapt and bespoke menus to meet exact requirements. Please do ask our team for any additional menu ideas.

