



Flame Blue

EVENT CATERING

Street Food &

Fusion Menu

Street Food & Fusion Menu

Our sample menus can all be arranged for tasting. Options of canapes, bowl food, main courses and buffets are all available. Varied sides and further options are available.

Steamed Seabass

Whole seabass steamed with ginger, lime and bamboo shoots and garlic butter.

Pad Thai Fish Cakes

Salmon, lemongrass, coriander, lime and ginger patties served with a spicy chilli jam.

Red Snapper & King Prawn Tacos

Crisp shredded red snapper supreme mixed with king prawns and smoked paprika butter fresh chives and rocket.

Thai Green Lamb Shank

Slow cooked lamb shank smothered in a thick Thai green sauce garnished with lime leaves coconut slices and served with chilli rice.

Korean Pork Dumplings

Slow cooked pulled pork with spicy homemade Korean sauce stuffed in a light dumpling with bamboo shoots fresh ginger and coriander.

Paprika Battered King Prawns

Jumbo king prawns wrapped in light karali paprika batter deep fried and served with Jasmine rice.

Hong Kong Hoisin Pork Biryani

Battered diced pork mixed with fried rice coriander cashew nuts and topped in reduced hoi sin sauce.

Jerk Pork

Diced pork shoulder marinated in lime and chilli jerk past served with Jallof style black bean rice topped with sour cream and lime.



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Pan Fried Korean Crab

Whole crab claws and legs pan fried with tomato based Korean sauce mixed with spring onion sesame seed and bamboo shoots.

Tamarind Pork Belly Skewers

Dice pork belly cooked over an open flame and brushed with tamarind and coriander paste.

Mint & Chilli Lamb Burger

Minced lamb mixed with cayenne pepper fresh chilli, red onions, ground mint, and sesame sauce, served in a ciabatta with pickled mint leaves balsamic red cabbage and sour cream.

Sri Lankan Lamb Ceylon

Rich and creamy diced lamb rubbed in deep Sri Lankan spices served with fragrant coconut basmati rice.

Moroccan Lamb Doner

Sliced Lamb shoulder marinated in Moroccan spices served in toasted pitta bread with balsamic red cabbage fresh mint leaves and mint sauce mayonnaise.

Soy & Chilli Beef Burger or pork (Canape style available)

Minced beef or pork mixed with dark soy sauce, ginger, fresh chillies, coriander and sesame seeds, pan cooked and served in a toasted brioche bun satay mayo, coriander and red onion.



Chef's signature fusion Tamarind and cashew nut beef massaman curry

Potato and Thai beef curry with the addition of tamarind essence and cashew nut paste. Served over braised coriander and cumin rice, with sliced coconut lime zest and spicy cashew nuts.

Flank Steak Ciabatta

Finely sliced flank steak served with watercress and red onion pesto and a toasted ciabatta with olive oil and balsamic reduction.

BBQ & Plum Sauce Boneless Beef rib

Sticky beef rib slow cooked and pulled served with plum and BBQ sauce over sticky jasmine rice.

Jerk Chicken Burger

Boneless chicken thighs marinated in a twisted creole lime and jerk paste. Cooked on a griddle and served in a toasted brioche bun with seasoned slaw and an avocado fan.

Korean Chicken Wings

Marinated in deep red homemade Korean sauce. Covered in chilli flakes and coriander.

Tikka Chicken Skillen

Chicken pieces marinated in chefs tikka and tandoori seasoning cooked over a coal flame and served in a grilled tandoori wrap with mint yogurt fresh mint and coriander leaves and drilled red onion.

Hong Kong Chicken Satay

Battered Hong Kong style chicken pieces smothered in a thick lime and peanut sauce served with pan-fried soy and ginger rice.



We've got you catered for!

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