



#PATSPOPUPCATERING

**The Ideal way to cater for your
gathering or life event**



Pat Oakes
THE FUN FOOD CHEF



#patpopupcatering

An ideal way to cater for your gatherings and life celebration events.

Many of you will be organising events to celebrate the occasions you couldn't over the past 12 months or simply getting together with friends. If you are worrying about catering for such an event why not order some of my #patpopupcatering meals as an easy, flavoursome and hassle free way of feeding your guests.

During the pandemic I have delivered boxed meals to 100's of houses in the Heswall area and any of these menus are available to you for such events. Not only that I can provide cutlery and crockery and even a Gazebo if required.

Just choose your main meal and pudding and email patoakes@funfoodchef.co.uk or message 07808578634.

These meals are served hot in recyclable containers but can be delivered in Chafing dishes.

Dishes may contain allergens. If you have any dietary requirements, please speak to me to discuss.

Vegetarian Meals can also be produced and special dietary needs catered for through discussion.

Main Meals

Caribbean Sunshine menu

Jamaican Jerk Chicken Thigh, Caribbean Beef Curry served with Coconut Rice & Black eyed Peas
£10.00

Poached Scottish Salmon from Ward's Fish

Served with Wilted Spinach
New Potatoes & Dill, shallot & White wine sauce
£11.00

Slow Cooked Beef Ras-el Hanout

Delicious Moroccan stew with spices & rose petals and served with
Lightly Spiced Couscous
£9.00

Traditional Shepherd's Pie

Savoury Minced lamb topped with potato & sweet potato mash served with homemade pickled red cabbage
£9.00

A taste of France through Coq au vin

chicken braised with red wine, lardons, mushrooms, and garlic served with green Beans and pilaf rice
£9.00

Pan Fried Butterflied Chicken Breast a la crème

My best seller served with roasted vegetables and roasted mid potatoes with rosemary & thyme
£9.00

Greek Moussaka

Minced lamb layered with courgettes, aubergine and tomatoes and topped with cheese sauce with
Crisp Salad
£10.00

Beef Bourguignon

Classic French rich red wine dish garnished with lardons, shallots and served with Dauphinoise
potatoes & Carrots Vichy
£10.00

Italian Lasagne

One of the top sellers this delicious lasagne served with crisp salad & Garlic Bread
£9.00

Pat's Curry selection

Chicken Korma Curry & Vegetable & Chick Pea Rogan Josh
And served with pilaf rice
£10.00

Pat's Fisherman's Pie

Filled with fresh fish and prawns and subtle flavours of white wine and fresh tarragon and fennel
leaves and topped with creamy mashed potato
£10.00

Traditional Cottage Pie

Served with fresh pickled red cabbage

£9.00

Prime Butchers Sausage in Onion Gravy

Served with creamy mashed potatoes, carrots & peas

£9.00

Haloumi or freshly made Beef Burger

Avocado Salad and Mango chilli dressing with Piri-Peri Wedges

£9.00

Chilli Beef & Beetroot Burger

Freshly made burger served with Piri Piri wedges on a brioche bun with avocado salad & chilli & mango dressing

£9.00

Thai Green Chicken Curry

Served with Sticky Lemon Rice & Asian sweet Chilli Salad

£9.50

Mexican Chilli

Using Smoked Chipotle Chillies and a hint of Chocolate Served with rice, sour cream, guacamole & Tortilla chips with pineapple salsa

£9.50

Puddings

Fresh Cheesecake with ginger snap base

Either Lemon, Citrus or summer berry, you decide

£4.00

Chocolate & raspberry Galantine

flavoured with dark rum

£4.00

Chocolate & Raspberry Trifle

A twist on the old favourite

£4.00

Raspberry Eaton Mess

Raspberries with sweetened crème fraiche and meringue

£4.00

Teresa's Sherry Trifle

My mum's old favourite for any gathering

£4.00

Tiramisu

The Italian favourite layers of sponge with coffee, chocolate, mascarpone cream and masala and rum

£4.00

Black Forest Gateaux Pot

It's nostalgia in a cup

£4.00

Apple & Cinnamon Crumble pot

Served with fresh cream

£4.00

Crockery & Cutlery Hire

To make it easier for you when entertaining I can provide crockery and cutlery for your function at £1.00 per cover. This will be delivered prior and returned to be dirty after the event.

Gazebo

3m x 3m with sides £25.00.

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