



# CHILLI PEPPER EVENT CATERING

**THE INVITATION YOU CAN'T FORGET...**

Corporate Catering | Private Parties

Professionalism, innovative cuisine and  
outstanding service

Tel: 01794 840 240 | Mob: 07766 251 669  
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[www.chillipeppercatering.uk](http://www.chillipeppercatering.uk)



# WELCOME TO CHILLI PEPPER EVENT CATERING

*The Chilli Pepper team promise to deliver tailored solutions with care and attention to detail with care and attention to detail for every occasion.*

You may only have one opportunity to impress a client, or to thank your colleagues and industry friends, and at the heart of event is your brand - so professionalism, innovative cuisine and outstanding service is what you receive from Chilli Pepper Event Catering.

Whether your event is an intimate gathering or a large scale event, you want to be able to deliver the wow factor to your corporate event.

With experience you can rely on, Chilli Pepper Event Catering has catered for everything from bespoke house parties events in the 100 to 200s on to corporate events, lunches & dinners for many thousands of guests.

We will become and extension of your brand, whether on site or a venue, you can rely on our teams to provide an unforgettable service.

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## EVENTS INCLUDE:

- Award ceremonies
- Motor sport logistics & catering
- Multi-site sporting events
- Conferences
- Business lunches and dinners
- Launch events
- Networking events
- Summer balls, Christmas parties and themed events



## ABOUT US

*Our vision.. to create and deliver exceptional service and food in 'unusual environments'.*

Directors Glen Chadwick & Martin Aslin have worked together for the last 25 years on numerous events; ranging from The British Grand Prix for 20,000 people to bespoke events for many thousand of guests and smaller. Also multi sited sporting events all over the UK and Europe.

There are many factors that help deliver the perfect event and they both understand what is required. Both are passionate about food and service as well as the logistics and event support. Above all, they always exceed the client's expectations and achievement of the end goals.

Glen and Martin have worked with leading brands from car manufacturing giants to computers and leading Blue Chip & financial companies.

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# MENUS

## CANAPES

Pre-Dinner we advise 4 – 6 items per person

For Canapé Reception we advise 10 - 12 items per person  
for 90 to 120 Minutes

### **Fish**

Skewered Anchovy Fillets, Nicoise Vegetables

Beetroot Gravadlax Blini, Vodka Crème Fraiche

Ponzu Marinated Tuna, Avocado & Wasabi Ketchup

Savoury Cone, Smoked Eel, Horseradish, Pickled  
Cucumber

Skewers, Sesame & Ginger Soy Salmon

Smoked Haddock Arancini

### **Meat**

Sweet & Sour Plum Shredded Duck, Oriental Rolls

Tandoori Mango and Smoked Chicken, Crispy  
Poppadoms

Chicken Caesar Salad

Tamarind Pork Belly, Crispy Crackling

Lamb Kofte, Coriander and Cucumber Crème

Fraiche Lamb and Mint Sausages, Honey and Mustard  
Glaze

Lamb Cutlet Lollipops, Mustard & Rosemary Crust  
Watermelon wrapped Parma Ham

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### **Shellfish**

Watermelon & Cromer Crab, Cucumber Ketchup, Lemon Balm

Filo Tiger Prawns, Chilli Jam

Salt and Pepper Squid, Chilli Lime Aioli

Lymington Crab, Avocado Cream, Pickled Pear & Fennel

King Prawn Toasts, Bloody Mary Sauce

Crab, Coriander and Sweet Potato Fishcake

Chilli & Coriander Scallop Ceviché

Mojo Prawns, Orange, Cumin, Lime & Oregano

### **Canapés**

Sushi (Fish, Shellfish & Vegan)

California Rolls, Nigiri, Togorashi, Surimi,

Futomaki and Hosi Maki

### **Vegan**

Gazpacho Soup Shot

Pea Soup Shot and Pea Foam

Tempura Vegetables, Fried Chillies

Falafel & Beetroot Hummus

Asparagus Spears, Hummus Dip

Heritage Tomato Tart, Basil Salsa

Kalamata Olives & Niçoise Vegetable Skew

### **Vegetarian**

Deep Fried Panko Haloumi Cheese, Tomato & Basil Salsa

Rosary Goats Cheese Cheesecake, Red Onion Chutney

Savoury Cones, Goats Cheese, Shallot Jam and Yogurt Chives

Brushcetta, Sweet Pea and Minted Feta Cheese

Wild Mushroom, Truffle Oil and Pecorino Arancini

Confit Tomato, Mozzarella and Basil Oil Frittata

Bruschetta, Red Onion Marmalade & Dolce Latte

Leek & Olive Bread & Butter Pudding, Blushed Tomatoes & Parmesan

Spanish Tortilla, Spinach & Sweet Potato, Quince Jelly

Parmesan & Chilli Scones, Cream Cheese & Red Onion Chutney



# MENUS

## STARTERS

Sweet & Sour Shredded Plum Duck, Kimchi Salad.

Bombay Gin Home Cured Test Trout, Samphire Salad,  
Citrus Creme Fraiche.

Beetroot Tart Tatin, Balsamic Glaze, Pea Shoot Salad,  
Herb Oil. (V)

Pea, Edamame & Mint Croquette, Whipped Feta  
Cheese, Blushed Tomatoes. (V)

Twice Baked Taleggio Cheese Soufflé, Hazelnut &  
Pickled Pear Salad, Parsnip Crisps. (V)

Hot Smoked Salmon Rillette, Crisp Sour Dough Bread,  
Pickled Radish, Walnuts & Frisée Salad.

Smoked Mackerel Tian, Horseradish & Creme Fraiche,  
Cucumber & Apple Salad, Rape Seed Oil.

Searred Sesame Seed Tuna, Whipped Avocado,  
Cucumber, Samphire Grass, Wasabi Dressing.

Salmon Croquette, Saffron Aioli, Dressed Baby Leaves.







## **SPRING & SUMMER MAIN COURSES**

### **Greenfield Pork Porchetta & Crisp Crackling**

White Bean Summer Ribollita, Salsa Verdi & Rainbow Chard, Pork Jus

### **Braised Blade of Beef & Caramelised Shallot**

Olive Oil Mash, Horseradish & Watercress Puree, Roasted Brassicas, Pomegranate Seeds & Pine Nuts, Beef Jus

### **Pan Seared Pavé of Salmon, Lime Scented Crab Cake**

Mediterranean Vegetables, Samphire Grass, Sauce Beurre Blanc

### **Best End of Lamb**

Olive Oil Mash, Watercress Puree, Roasted Brassicas, Pomegranate Seeds & Pine Nuts Lamb Jus

### **Sweet & Sour Plum Duck**

Sticky Rice, Pak Choi, Mango & Coriander, Ponzu & Spring Onion Dressing

### **Beef Cheek Bon Bon & Sliced Chimichurri Rump Eye**

Fondant Potato, Summer Greens, Beef Jus

### **Free Range Confit Chicken Leg & Crisp Skin**

Pancetta rolled Breast, Roasted Baby Potatoes, Wilted Spinach, Summer Greens

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## DESSERTS

### **Glazed Lemon Tart**

Raspberry, Candied Lemon, Italian Meringue Glaze

### **Apple Tart Tatin,**

Salted Caramel Ice Cream

### **Chocolate & Raspberry Bavaois Delice**

Raspberry & Chocolate Gels

### **Chocolate Mocha Tart**

Amaretti Crumb, White Chocolate Ice Cream

### **Creme Caramel**

Butterscotch Sauce, hazelnut Brittle

### **Classic Crème Brulee** Sablé Biscuit

### **Bread and Butter Pudding**

Marmalade Glaze and Sauce Anglaise

### **Summer Berry Pavlova**

Mango Mascarpone Cream, Raspberry Gel and Summer Berries

### **Raspberry & Elderflower** Cheesecake

Raspberry Crumb, Tuille Biscuit

### **Hot Chocolate Fondant Vanilla**

Bean Ice Cream

### **Eton Chocolate Mess**

Bitter Chocolate Ganache, Brownie and Ice Cream, Chantilly Cream

### **Sticky Toffee Pudding**

Butterscotch Sauce and Toffee Ice Cream



# MENUS

## BOWL FOOD EVENTS

Cold

### **Ponzu Marinated Tuna**

Whipped Avocado, Spring Onion & Sticky Rice, Crispy Seaweed, Soy Dressing

### **Burrito Bowl**

Bean & Tomato Salad, Black Rice, Avocado, Coriander Sour Cream

### **Rib Beef Salad**

Harissa Marinated Prime Rib of Beef, Dressed Dandelion Greens with Preserved Lemon Salsa

### **Eastern Chicken Salad**

Saffron & Orange Marinated Chicken, Fennel & Herb Leaf Salad

### **Cornish Crab**

Cornish Crab Pickled Pear, Confit of Lemon & Fennel Salad

### **Provencale Salad**

Griddled Mediterranean Vegetables, Herb Oil, Confit Tom Berry, Quail Egg Salad

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## STREET FOOD - BIG PAN CATERING

### **Feijoada**

Spiced Brazilian Black Bean Stew, Bacon, Pulses, Pork & Beef

### **Traditional Paella**

Saffron Paella Rice, Prawns, Calamari, Mussels, Chorizo, Chicken, Tomatoes, Peppers & Peas

### **Goan Dal Chicken Curry**

Red Lentil & Coriander Curry, Steamed Fragrant Rice, Flat Bread

### **Chicken Tinga Tacos**

Juicy Chicken, Smoked Chipotle, Whipped Avocado, Zippy Lime, Charred Tacos, Pico De Galo

### **Mac N Cheese**

One of: Truffled, Chorizo, Pangritata & Butternut Squash & Pancetta

### **Shawarma**

Yogurt Marinated Spiced Chicken Thighs, Tabbouleh Salad, Pitta Bread

### **Hog Spit Roast**

Hampshire Hog, Apple Chutney, Brioche Buns

### **Fish N Chips**

Cod Goujons Tartare Sauce & Triple Cut Chips

### **Hampshire Beef Sliders**

Hand Made Patties, Cheese, Pickles, Salad & Brioche Bun

### **Sausage N Mash**

Greenfield Pork King Edward Sausages, Colchannon Mash, Onion Gravy

### **Beef Bourguignonne**

Slow Cooked Chunks of Beef, Red Wine, Shallots, Bacon & Mushrooms

### **Korean Kimchi Pork**

Vibrant Vegetables, Slow Roasted Pork, Gochujang Sauce

# MENUS

## GOING THE FULL HOG

### **Classic Hampshire Hog Roast**

55 kg Pig, cooked slowly, carved by one of our Chefs served in an Artisan bread roll. Includes homemade Sage Stuffing, Apple Sauce, napkins. Serves 80-100.

### **Classic Hampshire Hog Roast**

As above plus hot Dauphinoise Potatoes, Rainbow slaw, Caesar Salad and A Super Food Quinoa Salad.

### **Mustard Glazed, Garden Herb rolled Sirloin of Beef Rotisserie**

Brushed with Dijon Mustard & rolled in Herbs, Beef cooked to your liking in the Rotisserie, rested & hand carved by our Chef, Artisan Bread, Dauphinoise Potatoes, Classic Greek Salad. Serves 50 - 60.

### **Boneless Legs of Hampshire Lamb**

Redcurrant Glazed Hampshire Legs of lamb spiked with Garlic and Rosemary. Artisan Bread, Dauphinoise Potatoes, Classic Greek Salad. Serves 50 - 60.

### **Amalfi Lemon, Garlic & Sage Rotisserie of Hampshire Whole Chickens**

Artisan Bread, Dauphinoise Potatoes, Classic Greek Salad. Serves 80 - 100

### **Dessert Chefs Table**

Passion Fruit & Berry Pavlova, Mascarpone Chantilly Cream, Italian Lemon Trifle, Madeira Cake, Lemoncello, Lemon Curd, Raspberry & Candied Lemon. Bitter Chocolate, Poached Pear & Biscotti Eton mess.

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Why not add some canapés or sharing plates of Mezze or tapas to your event for the extra wow factor. We can set up and staff a licensed bar for you, supply marquees, event furniture and more.

All the above packages include two members of staff (1 chef, 1 waiting), Biodegradable disposable plates, cutlery & napkins. Cina plates and stainless steel cutlery are available at an extra charge of £1.50 per person.



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