



## Catering at Weddings

At Big Pan Parties we cook a wide variety of dishes in our BIG Pans. Although our speciality is a range of paellas we can cook many dishes from a spicy Thai curry to an Alpine tartiflette. Our extensive menu covers a range of national and international dishes. We can also offer canapés, sharing platters and a range of lovely homemade puds.

Our big pans allow us to produce a large quantity of food that is ready to serve to your guests quickly and efficiently. No number is too big, we have pans large enough to cater from 40 to hundreds!

We ask guests to come up to the pans to be served and choose which dish they would like on the day (often opting for a taste of more than one!) and eliminating the need for pre orders!

**Dietary Key:**

V~ vegetarian

Ve~ vegan

GF ~ gluten free

GFO ~ gluten free option



## Canapés

### Vegetarian Canapés

- ❖ Bruschetta with olive tapenade and red pepper (V, Ve)
- ❖ Mozzarella, tomato and basil mini skewers (V, GF)
- ❖ Cornish Brie & chilli jam on chilli rice crackers (V)
- ❖ Mini Homity Pies (V)
- ❖ Vegetable cocktail sausage roll (V, Ve)
- ❖ Spiced Moroccan falafel with humous and pomegranate (V, Ve, GF)

### Fishy Canapés

- ❖ Classic smoked salmon and cream cheese blinis
- ❖ Smoked mackerel & lemon pate on melba toast
- ❖ Prawn cocktail on a lettuce leave (GF)
- ❖ Hot smoked salmon and dill mayonaise tartlets
- ❖ Cornish crab mixed with crème fraiche, lemon zest and spring onion on bruschetta (£1 supplement per person)

### Meaty Canapés

- ❖ Mini New York Deli – Pastrami, mustard mayo and gherkin on rye bread
- ❖ Spiced pulled pork served on chicory/lettuce leaf (GF)
- ❖ Glazed honey and mustard sausages (GF)
- ❖ Chicken liver pate on Melba toast

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## Main Dishes

**All our dishes are cooked using fresh local ingredients on site.**

### **PAELLA**

Our Spanish paellas, a one pan dish with traditional paella vegetables and spices.

#### **Seafood Paella (GF):**

King prawns, squid, clams, mussel meat and green lipped mussels.

#### **Meat Paella (GF):**

Chicken, chorizo and pancetta.

#### **Mixed Paella (GF):**

A combination of seafood and meat including king prawns, squid, clams, mussel meat and green lipped mussels, chicken and chorizo.

## **CURRIES**

#### **Thai curries (GF):**

Massaman, laksa, red or green curries, with either chicken or king prawn. Served with basmati rice and finished with chilli and pak choi.

#### **Chicken Balti curry (GF):**

Prime chicken breast cooked in a medium tomato based balti sauce. Served with basmati rice.

#### **Goan curry (GF):**

An aromatic curry cooked in a tomato and coconut based sauce with either prime chunks of chicken breast or chunks of sustainable white fish.

*If you have a particular favourite curry, we are happy to cook this for you.*

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**Hungarian Beef Goulash (GF):**

100% prime Cornish beef, slow cooked in a smokey tomato, paprika and roasted pepper sauce. Served with basmati rice and sour cream.

**Tartiflette (GF):**

Bacon, onions, gratin potatoes, all cooked together with melted cheddar and slabs of brie melted over the top. A weight watcher special!

**Chilli con carne (GF):**

Prime Cornish minced steak, cooked in a deep chilli sauce served with rice or nachos with jalapeños, grated cheese and sour cream.

**Chicken and nduja potatoes (GF)**

A spicy and smokey nduja tomato based sauce with chunks of chicken breast and diced potatoes

**Teriyaki chicken (GF):**

Chunks of prime chicken breast marinated in a Teriyaki sauce cooked with Asian vegetables served with rice.

**Jerk chicken (GF):**

Chunks of prime chicken breast marinated in Jamaican jerk spices served with rice.

**Sausage cassoulet (GFO):**

Cornish sausages, pancetta and butter beans in a smoky tomato and roasted red pepper sauce served with basmati rice or crusty bread.

**Chicken and chorizo cassoulet (GFO):**

Chunks of prime breast of chicken, spicy chorizo and butterbeans in a smoky tomato and roasted red pepper sauce served with rice or crusty bread.

**Cornish fish chowder (GFO):**

Hake, haddock, pollock with leeks, onions, sweetcorn and potatoes cooked in a vermouth and dill velouté. Served with crusty bread.

**Moroccan tagines (GF):**

Chicken or lamb tagine slow cooked in a Smokey rich sauce with Moroccan spices, preserved lemons and served with basmati rice and sour cream.

**Lebanese chicken:**

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Chunks of prime chicken fillet cooked in Lebanese spices served in rustic flatbreads with couscous and mixed green leaves.

**Southern pork (GF):**

Prime minced pork, cooked in spicy Southern spices with Jack Daniels bourbon, served with basmati rice.

**Chicken, chorizo and prawn jambalaya (GF):**

Traditional southern flavours with Cajun spices all fried together and cooked in one pot along with rice.

**Chicken Fricassee (GF):**

Prime chicken pieces and a selection of vegetables cooked in a white wine and cream sauce.

**Cottage pie (GF):**

100% steak mince cooked to a traditional recipe topped with homemade mash and cheese crust melted with a 'flame thrower'.

**Meatballs (GFO):**

Homemade Beef, pork or venison meatballs cooked in a rich tomato sauce served with rice or pasta.

**Build a burger bar (GFO):**

Homemade 100% steak burgers served in a bun with a selection of salad, pickles and sauces to build your own.

**Build a burger bar (GFO):**

Piri piri chicken breasts served in a bun with a selection of salad, pickles and sauces to build your own.

**All dietary requirements catered for.**

**If you have a favourite dish and we can cook it in a pan, we will cook it for you!**

**Sharing platter starters**

We also offer sharing platters as a starter. These include a selection of quality charcuterie, antipasti for example olives, sun dried tomatoes, artichoke hearts, camembert, roasted peppers and mediterranean veg. Served with speciality breads.

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## Vegetarian & Vegan Dishes

### **Mixed bean chilli (V, Ve~ without toppings, GF):**

Mixed beans, celery, onions and carrots cooked in a rich tomato chilli sauce served with rice or nachos and jalapeños, sour cream and grated cheese.

### **Moroccan spinach and chickpea tagine (V, Ve~ without sour cream, GF):**

Chickpeas and spinach cooked in a Smokey rich sauce with Moroccan spices, preserved lemons and served with basmati rice and sour cream

### **Vegetable paella (V, Ve, GF):**

A medley of vegetables including babycorn, green beans, mangetout, sugar snap peas and asparagus cooked in paella spice and seasoning.

### **Mushroom stroganoff (V, GF):**

A selection of mushrooms cooked in a traditional creamy stroganoff sauce, served with rice and sour cream.

### **Vegetarian casserole (V, Ve, GFO):**

A Mediterranean one-pot stew with peppers, courgettes, lentils, sweet potato, smoked paprika and oregano served with basmati rice or chunks of crusty bread.

### **Plant based meatballs (V, Ve, GFO):**

Cooked in a spicy red pepper and tomato sauce. Served with penne pasta or rice.

### **Thai sweet potato and veg curry (V, Ve, GF):**

Massaman, laksa, red or green curries, packed full of veg including sweet potatoes, babycorn, green beans, mangetout and sugar snap peas. Served with basmati rice and finished with chilli and pak choi.

### **Butternut squash and coconut dahl (V, Ve, GF):**

Infused lentils in an Indian spices and a rich, coconut sauce. Served with rice.

### **Indian veg curry (V, Ve, GF):**

A tomato based balti sauce, packed full of veg and served with basmati rice.

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**Tartiflette (V, GF):**

Onions, mushrooms, gratin potatoes, fried together with melted cheddar and slabs of Brie melted over the top.

**Build a burger bar (V, Ve, GFO):**

Haulloimi and portobello mushrooms served in buns with a selection of salad, pickles and sauces to build your own!

**Build a burger bar (V, Ve, GFO):**

Bean burgers served in buns with a selection of salad, pickles and sauces to build your own!

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## **Big Pans Eton 'Messes'**

A mountain of Eton mess piled high in one of our famous paella pans, surrounded by Katie's fabulous homemade chocolate brownies. Please choose your 'mess' wisely from our selection below!

### **The 'Traditional' Mess**

A delicious mixture of fresh berries including: strawberries, raspberries and blueberries, with whipped cream and crumbled meringue, drizzled with raspberry coulis and finished with sprigs of mint.

### **The 'Tropicana' Mess**

A tropical twist of fresh mango, pineapple and passionfruit, mixed with crumbled meringue and whipped cream, drizzled with mango coulis and finished with toasted coconut flakes.

### **The 'Italian' Mess**

A delicious mix of morello cherries, crumbled amaretti biscuits, whipped cream and crumbled meringue, drizzled with coffee sauce and finished with dark chocolate shavings.

### **The 'Banoffee' Mess**

A combination of two popular desserts - with fresh banana slices and whipped cream - mixed with crumbled biscotti biscuit and meringue, drizzled with caramel/toffee sauce and finished with biscotti crumb.

\*Please note if advised in advance we can provide alternative desserts for any allergens.

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