



THE MOBILE PIZZERIA

## **EVENING SNACKS MENU**

**BUFFET STYLE  
OR  
WAITRESSED**

VEGAN  
VEGETARIAN  
GLUTEN FREE  
OPTIONS AVAILABLE







# WOOD FIRED PIZZAS

## UNLIMITED PIZZA PACKAGES

OUR PIZZAS ARE A ROMAN STYLE, THIN,  
CRISPY AND DELICIOUS

3-4 FLAVOURS OF YOUR CHOICE

SIGNATURE PIZZAS CREATED FOR COUPLES  
OR TO MARK THE OCCASION.

PACKAGES FOR

100 GUESTS

150 GUESTS

200+ GUESTS

CHOOSE THE DURATION YOU'LL LIKE THE  
TEAM TO COOK FOR YOUR GUESTS

VEGAN - VEGETARIAN - GLUTEN FREE  
OPTIONS AVAILABLE



# PIZZA MENU

## **MARGHERITA**

*San Marzano tomato base and Mozzarella*

## **THE HERBIVORE**

*San Marzano tomato base, Mozzarella, Mixed bell pepper, Mushrooms, Sliced Black olives.*

## **THE SAINT**

*San Marzano tomato base, Caramelised Onion, Goats Cheese, Spinach Leaves.*

## **THE GENOA**

*San Marzano tomato base, Mozzarella, Homemade nut free Pesto, Sun blushed Tomatoes and Olives.*

## **PEPPERONI**

*San Marzano tomato base, Mozzarella and Pepperoni Slices.*

## **RUSTIC HAM AND MUSHROOM**

*San Marzano tomato base, Mozzarella, Ham, Mushroom.*

## **SURFERS PARADISE**

*San Marzano tomato base, Mozzarella, Ham, Pineapple.*

## **THE CARNIVORE**

*San Marzano tomato base, Mozzarella, Pepperoni Slices, Chorizo and Ham.*

## **THE DIAVOLA**

*San Marzano tomato base, Mozzarella, Spice Pepperoni slices, Roquito Chillies.*

## **THE QUATTRO**

*San Marzano tomato base or Garlic oil base, Mozzarella, Parmesan, Brie and Stilton.*

**Gluten free and Vegan Options Available**





# LUXURY SKEWERS

## **Capresé Bamboo Skewers**

*Bocconcini balls, plum tomatoes served with homemade fresh nut free pesto served on bamboo skewers with Balsamic glaze dip.*

## **Vegan Sundried Tomato & Basil Pinwheel Skewers**

*With vegan mayo*

## **Feta & Watermelon Skewers**

*With a drizzle of balsamic dip*

## **Stag & Doe Meatball Skewers**

### **Scottish Balls**

*McSweens Haggis Bon Bon with a Swede purée*

### **Yankie Balls**

*with a Bourbon BBQ Sauce*

### **Firecracker Balls**

*with a Chilli & Lime Hot Sauce*

### **Ragu Balls**

*with a Tomato & Basil Sauce*

### **Hoisin Balls**

*with a Hoisin Sauce*

### **Jerk Pork Balls**

*with a Jerk Sauce*

### **Sweet & Sour Balls**

*With a Sweet & Sour Sauce*

### **Greek Lamb Balls**

*with a Tzatziki Sauce*





# LUXURY SKEWERS

## **Stag & Doe Arancini Balls served on Bamboo Skewers**

*Wild Mushroom & Garlic with a Smear of Homemade Fresh Nut free Pesto.  
Ham Hock & Pea with a Smear of Pea puree.  
Smoked Salmon & Chives with a Smear of Cream Cheese.  
Brie & Prosciutto with a Smear of Cranberry.*

## **Stag & Doe Chicken Bamboo Skewers**

*Served with your choices of marinade or sauce*

*BBQ Sauce  
Jerk Sauce  
Peri Peri Sauce  
Chimichurri Sauce  
Thai Green Sauce  
Teriyaki Sauce  
Honey & Mustard Sauce  
Sweet Chilli Sauce  
Homemade Fresh Nut Free Pesto Sauce*

## **Honey Glazed Butcher Chipolata Skewers**

*With roasted sesame seeds*

## **Grilled Gyoza skewers**

*Choice of Pork, Chicken or Vegetarian with a sweet chilli dip.*

## **Sweet Chilli Prawn Bamboo Skewers**

## **Scottish Salmon Bamboo Skewers**

*Served with a choice of  
Sweet Chilli Sauce  
Teriyaki Sauce  
Wasabi*





# EVENING SNACKS

## **MINI BRIOCHE BEEF SLIDER BURGERS**

*Served with a Selection of Condiments*

## **SMOKED BBQ Pulled Pork Rolls**

## **SMOKED & ROASTED CARVED MEAT ROLLS**

*A SELECTION OF MEATS OF YOUR CHOICE  
WITH CONDIMENTS IN FRESH BAKER ROLLS*

*SMOKED BEEF BRISKET*

*ROAST GAMMON*

*ROAST TURKEY CROWN*

## **Wood Fired Bacon Rolls**

*Served with a Selection of Condiments*

## **Grilled Halloumi Wraps with Med Veg & Tzatziki**

## **Creamy Homemade Mac 'n' Cheese**

## **Grilled Chicken Fajita Wraps**





# NEW GRAZING BOARD STARTERS

## RAINBOW GRAZING PLATTER

*Mixed Julienne Peppers, Carrot sticks, Cherry tomatoes, Homemade hummus dip/beetroot infused Hummus, Fresh Rustic sourdough bread, Bread sticks balsamic & olive oil dip.*

*Add Bowl of Marinated olives £*

*Add Charcuterie Meats £*

*Add Cream Cheese Stuffed Peppadew Peppers £*

*Add Homemade Babaganoush (Aubergine) £*

## LUXURY GRAZING PLATTERS

### ANTI PASTI GRAZING PLATTERS

**with Rustic Breads and Olive oil & Balsamic Dip**

*Cured Meats, Olives, Sun Blushed Tomatoes, Grilled Courgettes with Torn Mozzarella Balls topped with Fresh rocket*

### VEGGIE & VEGAN ANTI PASTI GRAZING PLATTERS

**with Rustic Breads and Olive oil & Balsamic Dip (V & VE)**

*Spinach leaves, Artichoke Hearts, Sun Blushed Tomatoes, Roasted Courgettes, Fire Roasted Peppers, Olives topped with Fresh Rocket Leaves.*

*(Vegetarians would be served boards with torn Mozzarella)*





# SIDES & SALADS

**STAG & DOE GARLIC & ROSEMARY ROASTIES**

**STAG & DOE CREAMY POTATO SALAD**

**STAG & DOE CREAMY SLAW**

**FRAGRANT JAMAICAN RICE SALAD** - SERVED COLD

**MOROCCAN INSPIRED COUS COUS SALAD**

**ROASTED VEG COUS COUS SALAD**

**PESTO PASTA SALAD**

**GREEK SALAD**

*MIXED LEAVES, FETA, RED ONION, OLIVES, CHERRY TOMATOES*

**HEIRLOOM TOMATO SALAD**

*HEIRLOOM TOMATOES, PEARL BARLEY WITH POMEGRANATE SEEDS & FRESH MINT*

**MIXED LEAF SALAD**

*SIMPLE LEAFY SALAD WITH A HONEY & MUSTARD DRESSING*

**TABBOULEH SALAD**

*CUCUMBER, TOMATO, BULGAR WHEAT WITH FRESH MINT & CURLY PARSLEY*

**ROASTED TOMATO BULGAR WHEAT SALAD**

*ROASTED TOMATO, RED ONION, BULGAR WHEAT WITH CORIANDER & TOASTED CUMIN SEEDS*

**STAG & DOE PASTA SALAD (MAYO BASED)**

*WITH CUCUMBER, CHERRY TOMATOES, SWEETCORN & DICED PEPPERS*

**STAG & DOE TUNA NIÇOISE SALAD**

*TUNA FLAKES, MIXED LEAVES, BLACK OLIVES, GREEN BEANS, CHERRY TOMATOES & HARD BOILED FREE RANGE EGG DRESSED WITH OLIVE OIL*





# DESSERTS

**HOMEMADE TRIPLE CHOCOLATE GOOEY CHOCOLATE  
BROWNIES OR BLONDIES (V)**

**HOMEMADE LEMON POSSET**

**HOMEMADE SELECTION OF TARTS**

LEMON,  
CHOCOLATE,  
SALTED CARAMEL

**HOMEMADE SHARING STYLE PAVLOVA**  
*WITH FRESH DOUBLE CREAM & SUMMER FRUITS*

**HOMEMADE LEMON MERINGUE PIES**

**HOMEMADE FRUIT TARTS**

RASPBERRY  
STRAWBERRY  
BLACK GRAPE,  
CARMELISED PINEAPPLE

**HOMEMADE DELICES**

COFFEE & BELGIAN CHOCOLATE  
RASPBERRY, VANILLA & WHITE CHOCOLATE  
MANGO & PASSIONFRUIT  
SALTED CARAMEL & HONEYCOMB

**HOMEMADE PANNA COTTA**

MIXED FRUITS OF THE FOREST  
PINEAPPLE, RUM & RAISIN  
VANILLA  
SALTED CARAMEL & DARK CHOCOLATE

