

SULTAN PEPPER
CATERING

Roving Platters

MENU



WWW.SULTANPEPPERFOODTRUCK.COM

canape

LENTIL KOFTA BALLS Vg

Red lentils, bulgur, fresh herbs & spices, encased in a crisp panko crumb. Beetroot tzatziki (V or Vg)

TURK-MEX FLATBREAD TACOS V Vg

Handmade herbed flatbreads stuffed with a choice of 3 delicious fillings (choose one per menu item);

- Grilled halloumi, leafy greens, fresh strawberry salsa, balsamic fig glaze (V or Vg)
- Herb & seed crumbed chicken strip, shredded lettuce, maple mayo
- Fennel & cumin crusted eggplant, crisp lettuce, zesty siracha mayo (Vg)

CRISP CURRY CUP GFA VA

Tandoori Chicken in a light, crunchy mini-puri cup with minted yoghurt.

MAC N CHEESE JERKY SPOONS

An extra cheesy scoop of macaroni topped with a sprinkling of our house-made smoked beef jerky.

IMPERIAL WEDGES Vg

Hand cut wedges of creamy potato, coated in a crunchy combo of quinoa, sunflower seeds & our secret blend of fresh herbs and spices.

SESAME CRUMBED HALLOUMI V

Halloumi cheese coated in a sesame & nigella crumb. Micro herb & fig glaze.

BOREK CIGARS V Vg

Long, crisp pastry cigars with a choice of 4 morish fillings (choose one per menu item);

- Spinach, parsley, seeds & quinoa. Hazelnut dip (Vg)
- Roast pumpkin, feta, caramelised onion & pepitas. Tahini yoghurt sauce (V)
- Smoked beetroot & walnut. Hummus + Sour cream (Vg)

PASTRAMI CROSTINI

House-smoked pastrami on a crisp bread with dill pickle & mustard mayo.

SOUP SHOT V Vg GFA

Warm homemade soup shot (eg. Blue Cheese & Cauliflower or Smoked Chicken & Corn).

CHILLED RED LENTIL KOFTAS Vg

A morish blend of red lentils rolled with bulgur, fresh herbs & spices. Served chilled in a crisp lettuce cup with a slice of gherkin & spritz of lemon



dessert

MANDARIN THYME MERINGUE TART

CHOCOLATE PANA COTTA POT

WHISKEY MAPLE PECAN PIE

AMARETTO PEACH COOKIES

SALTED CARAMEL BROWNIE BITE

SOUR CHERRY & PISTACHIO CHEESECAKE



sliders

MID EAST BEEF

Mid East beef kofta (aka Turkish meatball), leafy greens, fresh tomato, homemade beetroot tzatziki

HERB & SEED CRUSTED CHICKEN Va

Tender chicken breast coated in our famous blend of fresh herbs, seeds & spices, lettuce, maple mayo

TURKISH REUBEN

Assorted Turkish grilled meats, dill pickle, Jarlsburg cheese, mustard mayo

MUSHROOM Vg

Mushroom carraway pattie, bio cheese, tomato, leafy greens and basil mayo served in a mini burger bun

CLASSIC CHEESEBURGER

All beef patty, pickle, sauce & melted cheese

GFA PULLED LAMB

Slow cooked lamb, slow smoked beetroot, caramelised onions, fresh cucumber, sour cream

Vg EGGPLANT PO-BOY

Fennel & cumin crusted eggplant, lettuce, zesty siracha mayo

GFA V Vg GRILLED HALLOUMI

Grilled halloumi, fresh strawberry salsa, tomato, relish, leafy greens, balsamic glaze (V or Vg)

GFA ISTANBUL FISH

Grilled fish, leafy greens, fresh tomato, red onion, house made remoulade sauce

TURKEY & CRANBERRY KOFTA

Turkey & cranberry koftas, leafy greens, avocado smash, tahini yoghurt sauce

V = Vegetarian Vg = Vegan

VA = Vego Alternative available

GF/GFA = Gluten Free/Gluten Free Available*

It's important that you notify us in the planning stages if any of your guests have dietary requirements, as alternative options will otherwise not be available on the day. Whilst we take great care in catering for known dietaries, we cannot completely eliminate the risk of cross contamination due to the nature of working in a small, confined kitchen.

Please Note: A surcharge may apply for some dishes.

substantials

SMOKED CHICKEN TORTILLA SALAD BOWL GFA VA

Crisp oven baked tortilla bowls filled with mexican style, smoked chicken salad & zesty avocado dressing

CALAMARI & WATERMELON SALAD

Spicy Coconut crumbed calamari served on a fresh watermelon, red onion, coriander & cucumber salad

TURKISH CHORIZO & VEG STACK

Grilled Turkish chorizo stacked on grilled mediterranean veg & pearl cous cous with housemade hazelnut tarator (dairy-free dip)

SLOW COOKED LAMB STEW WITH CHICKPEA RICE PILAF Vg GF*

Syrian style slow cooked lamb & vegetable stew served over chickpea rice pilaf with pomegranate & spring onion (Slow cooked Jackfruit Stew = Vg alternative)

LOADED FRIES Vg GFA

A bowl of hot fries loaded with your choice of indulgent toppings;

- Pulled lamb with rich gravy, sour cream, spring onion, pomegranate
- Pulled chicken with camembert sauce, spring onion
- Slow cooked jackfruit, coyo, spring onion, pomegranate (Vg)

CHICKEN, COCONUT & TUMERIC RICE PILAF GF* VA

A flavourful medley of tumeric rice, veg, chicken, ginger, coconut & fresh coriander

SLOW SMOKED BRISKET & SLAW GF*

Slowly smoked beef brisket served with buttery baby potato and crisp coleslaw



KIDS MENU

We have a couple of fun & simple options for kids at \$10pp - **Fish & Chip Ships** or **Chicken Nugget Crocs & Fries**. Vego/GF options also available on request.



packages

Simply choose your spend + dish combo

Your guests will enjoy one of every item in your menu selection

All packages **include setup, equipment + wait staff** & pricing is **incl. of GST**

\$40 per person

Similar to a large one course meal.

COMBO 1: 5 Canape + 1 Substantial

COMBO 2: 4 Canape + 2 Sliders

\$50 per person

Similar to a large two course meal.

COMBO 1: 4 Canape + 2 Sliders + 1 Substantial

COMBO 2: 3 Canape + 1 Slider + 2 Substantials

\$60 per person

Similar to a three course meal, with extra variety to keep everyone full.

COMBO 1: 4 Canape + 2 Sliders + 2 Substantials

COMBO 2: 5 Canape + 1 Slider + 2 Substantial + 1 Dessert

COMBO 3: Meze + 3 Canape + 2 Sliders + 1 Substantial

\$75 per person

A foodie feast! The Ultimate in variety, generosity & peace of mind.

All you can eat + desserts + we'll slice & serve your cake + we'll cook up late night Cheeseburgers (or Reubens) to help everyone soak up the festivities!

COMBO 1: 5 Canape + 2 Sliders + 1 Substantial + 3 Desserts
+ late night slider + complimentary cake service

COMBO 2: Meze + 3 Canape + 1 Slider + 2 Substantials + 2 Desserts
+ late night slider + complimentary cake service

FAQ

HOW TO BOOK

To secure your booking we just need a few simple details – your name, event date, venue, approx guest count & service style (ie. Cocktail vs Share). We also take a **\$500 non-refundable Booking Fee** which is then credited toward your final invoice. All of the other details, such as package spend & menu can be decided as we help you plan.

INCLUSIONS

In our packages **we include everything** we require to provide you with our services (setup, equipment, platters, staffing (both kitchen & **waitstaff**), napkins &/or disposable bio plates and cutlery etc). We even **include GST** in our pricing.

TASTINGS

One of the perks of planning! We offer a **complimentary tasting for two** for all of our bookings. Still deciding if we're a match for you? Come along for a chat & a feed for \$35pp. Extra mouths are always welcome too – Friends & family are charged at \$35pp. Tastings run **every Wednesday from our base in East Perth** & are **one-on-one** catchups (so bring a list of all your questions!).

Bookings essential & fill up fast! Book via www.sultanpepperfoodtruck.com/tastings

MINIMUM SPEND

Being a "small batch" business that cooks fresh on site, we do have a minimum package spend in place. This is **\$2000 Mon-Fri & \$3000 Sat-Sun**.

NB. Regional Travel fees (if applicable) cannot be included in this minimum.

LOGISTICS

We will use the setup most appropriate for your event – be it Big Sultan, Little Sultan, or the venue kitchen. For the food trucks, a level space with the following minimum provisions is required. Please also be mindful that we need a little extra room to drive into place, as well as allowance for the service windows (pop out on passenger side).

Big Sultan: 9m L x 2.5m W x 3.5m H **Little Sultan: 7m L x 2.5m W x 3.5m H**

NEXT STEPS...

Send us an email – Lets have a chat! hello@sultanpepperfoodtruck.com. You can also stalk our website – www.sultanpepperfoodtruck.com or find us on insta/facebook via [@sultanpepperfoodtruck](https://www.instagram.com/sultanpepperfoodtruck). We look forward to feeding you!

