

SULTAN PEPPER
CATERING

Roving Platters

COCKTAIL SERVICE 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

Add a sweet canape for **\$5pp**

LEMON MERINGUE TART

AMARETTO PEACH COOKIE

WHISKEY MAPLE PECAN PIE

SALTED CARAMEL BROWNIE BITE

CHERRY & PISTACHIO CHEESECAKE

CHOC POT WITH SPICED PEPITA BRITTLE



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, melted cheese, mustard mayo

ISTANBUL FISH GFA

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

MUSHROOM Vg

Mushroom, tomato, leafy greens and hummus

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)

TURKEY & CRANBERRY KOFTA

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

GFA CLASSIC CHEESEBURGER

All beef patty, pickle, sauce & melted cheese

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 GF* 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 VgA GF*

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

CHICKEN, COCONUT & TUMERIC RICE PILAF GF* VA

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

SLOW SMOKED BRISKET, SPUDS & 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 \$20pp - **Chips in Ships** with either a **Cheeseburger** or **Chicken Nuggets**. 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**

The \$50pp Set

Your choice of **3 Canape + 1 Slider + 1 Substantial** from the following selection of popular dishes. Served for up to 2 hours. A great option if you're having multiple food vendors.

CANAPE: Lentil Kofta Balls; Borek Cigars; Mac & Cheese Spoons; Assorted Sausage Rolls

SLIDERS: Mid East Beef; Herb & Seed Crumbed Chicken; or Classic Cheeseburger

SUBSTANTIALS: Slow Cooked Lamb Stew & Chickpea Pilaf; or Smoked Brisket, Spuds & Slaw

\$60 per person

A good amount of food for @2-3hrs service.

Create your combo from our **full** cocktail menu.

COMBO 1:

4 Canape + 2 Sliders + 1 Substantial

COMBO 2:

5 Canape + 2 Substantials

\$70 per person

A solid, filling menu with variety to satisfy all.

Create your combo from our **full** cocktail menu.

COMBO 1:

4 Canape + 2 Sliders + 2 Substantials

COMBO 2:

Meze + 4 Canape + 2 Sliders + 1 Substantial

COMBO 3:

3 Canape + 1 Slider + 3 Substantials

\$80pp Foodie Feast

The Ultimate in variety, generosity & peace of mind. All you can eat + assorted desserts (or extra canape) + we'll slice & serve your cake + we'll cook up your choice of late night Cheeseburgers or Turkish Reubens to help soak up the festivities! Create your combo from our **full** cocktail menu.

COMBO 1: 5 Canape + 2 Slider + 2 Substantials

COMBO 2: Meze Board + 4 Canape + 1 Slider + 2 Substantials

COMBO 3: 4 Canape + 1 Slider + 3 Substantials

*plus two desserts
plus late night sliders
plus 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! **All bookings include a complimentary tasting for two** which can be enjoyed upon booking, or closer to your event date. OR, if you're still deciding if we're a match for you - come along for a chat & a feed (\$40pp) and we'll credit the cost back to you if you book us. Appointments essential & fill up fast! Details at www.sultanpepperfoodtruck.com/tastings

SERVICE DURATION

Our timings are based more on appetites than a strict service time. Guest numbers, food choices, package size, food start time & even the weather can play into how fast or slowly your guests eat. **Generally our service times will run anywhere from 2 - 5 hours.** We've managed/catered events for many decades, so if you'd like some guidance on getting the flow right, we're here to help!

LOGISTICS

We are fully self sufficient with our own power & water. A level space with the following minimum provisions is required: **9m L x 2.5m W x 3.5m H.** 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).

MINIMUM SPEND

Being a "small batch" business that cooks fresh on site, we do have a **minimum package spend of \$3000.** *NB. Regional Travel fees (if applicable) not included in this minimum.*

NEXT STEPS...

Send us an email - hello@sultanpepperfoodtruck.com. Tell us your plans and let's have a chat! You can also stalk our website - www.sultanpepperfoodtruck.com or find us on instagram or facebook via @ [sultanpepperfoodtruck](https://www.instagram.com/sultanpepperfoodtruck). We look forward to feeding you!

