



BARAKA
CATERING

For when you want to offer more than just canapés but keep it informal without the need for a full sit down

BOWL FOOD

HOT

Thai Green Chicken Curry With Black Rice, Tender stem Broccoli & Red Peppers, Coriander & Toasted Sesame Seeds

Beef Steak Chilli Topped with Sour Cream
with Fresh Salsa & on Garlic Bruschetta

Chicken Tikka Masala with Raita & Mango Chutney
with Baby Poppadoms

Sticky Chilli Lamb Shredded with a Roasted Pepper,
Rocket & Feta Humous

Roasted Pepper & Basil Burgers
With Selection of Sauces served in Homemade Buns

Pork & Chilli Sausages
Served on a Sour Cream & Chive Mash
with a Fresh Tomato & Herb Sauce

Slow Roasted Pork with Spicy Slaw in a Toasted Brioche

Sticky Lamb Tagine on a Roasted Vegetable Cous Cous
with Greek Yogurt, Pomegranate & Mint

Thai Red Vegetable Curry

Vegetable & Puy Lentil Chilli
Topped With Tomato, Mozzarella & Chives

COLD

Skewers of Lamb Fillet & Sundried Tomato
on a Fresh Herb Cous Cous with French Beans,
Feta & Harissa Humous

Baraka Prawn Cocktail Served in a Cocktail Glass

Soy & Ginger Salmon On a Shredded Oriental Salad

Salad of Poached Chicken, Roasted Butternut Squash, Cherry
Tomatoes & Peppers with Leaves & a Ranch Dressing

Slow Roasted Vine Tomatoes, Bocconcini, Rocket, Pesto & Olives
with a Sweet Balsamic Dressing

Thai Beef Salad with a Lime & Soy Dressing
& Toasted Sesame Seeds



