

JOSHUA'S
CATERING COMPANY

Paella, Large Pans & Street Food

Our Paella's & Large Pans are cooked on location in front of your guests by one of our trained Chefs, adding a sense of theatre as the sounds and smells begin to mingle with you and your friends.

Valencian Paella

Chicken, Chorizo Sausage, White Rice & Green Vegetables

Paella De Marisco

Prawns, Squid, Mussels, White Rice & Red Peppers

Mixed Paella

A Combination of Chicken, Chorizo Sausage, Prawns Mussels & Squid

Thai Style Green Curry

Chicken Breast & Prawns Coated in our own Fresh Green Curry Paste
Cooked with Coconut & Lime Served with Pilau Rice & Naan Bread

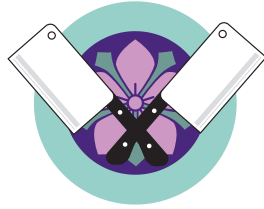
Chilli Con Carne

Classic Mexican Spiced Beef Served with Rice & Tortilla's

Lamb Tagine

A Fragrant North African Dish Incorporating the Sweetness
of Dried Fruit & Regional Spices





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Jamaican Goat Curry

Traditional Spiced West Indian Curry Slow Cooked until Tender & accompanied with Rice & Peas

Middle Eastern Chicken & Chickpea Stew

An Aromatic Blend of Middle Eastern Flavours with Hints of Lemon & Fresh Coriander, served with Mint Infused Yogurt

Char Sui Pork

Pork Tender Loin Stir Fried with Mixed Peppers Bok Choi & Chilli,
Tossed Together with Egg Noodles

All Served With Salads, Couscous, Rice, or Pitta Bread. Vegetarian options are available on all of the above upon request.

Crepes

Nutella, Sugar & Lemon, Marshmallow, White Chocolate

All prices are based upon a minimum of 60 guests & include staff, disposable biodegradable sporks, plates and napkins.

Crockery & cutlery can be hired upon request.

