



events@plated-events.com





Our mobile set is self-sufficient supplying gas, griddle and hot holding, suitable for a wide array of dishes and dietary requirements.

Our small, compact design allows for little disruption to the venue. We dispose of all rubbish and recycling and provide eco friendly disposables. On site will be 2 chefs.

Tacos Served in a freshly made tortilla with an array of house made dips and salsas, served with fresh corn Tortilla chips :

Pulled Mushroom Tacos With Salsa Guille | Spicy flaked fish | Chipotle-Lime Grilled Steak | Vegan Options Taco Bowls Mushroom and Salsa Guile or Spicy Black Bean and Corn on rice with salsa.



P L A T E D

BRAZILLIAN BBQ



Selection of BBQ meats, served with a Brazillian Chopped Salad | Sliced Ciabatta | Rice

Picanha Steak | Roasted Cauliflower | Chicken Hearts | Lombo de Porko | Coxa de frango





BAO BU

Soya Steamed Chicken Pan fried Mushroom and Chive Bun Chinese chive and shitake mushrooms with pak choi, Salmon Bao Bun Topped with Asian Slaw





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> Arancini Stall Selection of Arancini: Mushroom & Mozzarella | Dry Cured Ham and Mozzarella | Sun dried Tomato and mozzarella and served with Tarallini Fennel Seed Choice of Topping: Napoli Sauce | Pesto Cream | Italian Slaw









P L A T E D

ANERICAN BBQ

AMERICAN BBQ Angus Beef Burger | Plant Burgers Baby Back BBQ Ribs BBQ Teriyaki Tofu

Fried Chicken and Waffles

Served with corn and American style coleslaw. Selection of Bread rolls





P BURGER BAR

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Angus Beef Burger | Cauliflower Steak | Fried Chicken | Five Bean Served with Corn | Fries | **Creamy Slaw**