

Boulevard

events

FEASTING DINING MENUS

ABOUT BOULEVARD

Boulevard Events are a family company at heart, in our second generation, and our family goal has always been to deliver a service that surpasses all expectations, because quite honestly, that's what we love to do. Add to that, exceptional food made from locally sourced ingredients, and you have a formula for a special experience, one that has brought smiles to our clients' faces since the story began in 1988. In fact, to your left you can see one of our directors is all smiles in front of the original Boulevard Restaurant!

We know that event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see dishes prepared fresh in front of their eyes. Over the years we have refined our service styles, and regularly explore new and exciting ways to deliver some of our amazing food.

One thing that will always be consistent in all our menus, is taste! Our kitchen team keeps things simple, effortlessly combining familiar flavours to create truly delicious plates. We have also been thrice-crowned the Square Meal Canapé Cup Champions, so we must be doing something right!

We really are passionate about what we do and would be honoured to bring this to your event.





FEASTING STARTERS

Our feasting starters are designed to be served as whole dishes for guests to share and enjoy.

ANTIPASTI

Chargrilled artichoke hearts; avocado hummus; poached pork belly; rocket pesto; Coppa; Parma ham; sun-blushed cherry tomatoes; ripped mozzarella; aged Italian cheddar; marinated peppers; feta; ciabatta and focaccia

SEAFOOD PLATTER

Thai fish cakes; chilli & garlic salsa; smoked paprika-marinated octopus; baked tiger prawns with romesco sauce; oysters; Gin-cured salmon; fennel & lemon salad; caper berries; charred lemon

EGGS, ROLLS & PIES

Wild boar Scotch eggs with mustard dressing; Cornish pasty with stewed ketchup; pork & chutney sausage rolls; beef & onion lattice pie with horseradish dressing; gherkins; mixed baby cress salad; sweet roasted shallots; pickled mouli; sautéed wild mushrooms



FEASTING STARTERS

BRITISH TAPAS

Rabbit & chicken croquette; butternut squash ketchup; smoked ham hock rillette; apple sauce; golden beetroot; goat's cheese & lamb lettuce salad; classic tiger prawn cocktail

VEGETARIAN SELECTOR

Select up to six items from the options below to create your starter:

Pea & cheddar croquettes, lemon mayonnaise

Caramelised goat's cheese, balsamic & rocket

Chickpea & spring onion patties, spiced tomato salsa

Charred corn, toasted coconut, chilli & honey

Charred courgette, shaved fennel & sunflower seed salad, mustard & dill dressing

Red lentil summer dhal, mint yoghurt dressing

Crushed avocado, chilli flakes, sourdough crotons, pickled dulse

Cumin-spiced roasted squash, coconut & lemongrass dressing

Mini black bean feijoada taco, carrot & celeriac spaghetti, smoked paprika mayonnaise

Spiced pepper empanadas, coriander & lemon



FEASTING MAIN COURSES

Our feasting mains are designed to be served as whole dishes for guests to share and enjoy.

Main courses are served with a choice of salads and side dishes. Please select up to two main courses and three sides.

We cater for guests with dietary requirements with an individually plated meal.



FEASTING MAINS

Charred rump cap of beef

Chimichurri sauce, caramel & celeriac purée, celeriac chips

Salt baked lamb shoulder

Roasted thyme & garlic, tomato & mint salsa

Confit duck legs

Butternut squash ketchup, crispy leek

Five spices pork belly

Black pudding, crackling, cider-glazed apples

Lebanese BBQ chicken

Roasted onion & peppers, sambal yogurt dressing

Roasted lamb leg

Indonesian slaw, shallot & chilli molasses

BBQ seaweed Monkfish tail

Chorizo, sweetcorn purée

Seasonal market fish 'en papillote'

Including scallops, mussels & prawns, white wine, lemon juice, lime leaf

Piri-piri baked salmon

Aubergine, peppers & courgette Provençale

Hong Kong-style grilled seabass

Fennel, ginger, soya stock, crispy tofu skins

Whole roasted butternut squash (v)

Pistachio, pesto, feta, pomegranate seeds

Mushroom Wellington

Portobello mushroom, spinach & goat's cheese Wellington, warm tomato & tarragon vinaigrette

Roasted spice cauliflower (vegan)

Caramelised cauliflower purée, baked tomatoes, raisins, leek oil, toasted mixed seeds

BBQ kimchi hispi cabbage (vegan)

Sweet potato emulsion, turnip, radish, sweetcorn

FEASTING SIDES & SALADS

POTATOES & RICE

- Dauphinoise potatoes
- Smoked bone marrow mash potato
- Potato wedges, kimchi mayonnaise
- Roasted new potatoes, garlic, rosemary
- Butter rice
- Pearl barley, leek, ginger, turmeric

VEGETABLES

- Honey roasted carrots
- Broccoli, chilli, garlic
- Green beans, roasted shallots
- Wilted spinach
- Seasonal cabbage

SALADS

- Butternut squash, baby spinach, feta cheese, cherry tomato
- Quinoa, red onion, lemon, spring onion, cherries
- Giant cous cous, sumac & lemon roasted middle eastern vegetables
- Puy lentils, shallots, green beans, oyster mushrooms
- Chickpeas, cider vinegar, courgette, fennel
- Green beans, runner beans, shallots, yoghurt dressing
- Golden beetroot, radish, lamb's lettuce



DESSERTS

Our sharing desserts can be served as a selection of up to three minis: (two per person)

Chocolate delight, Baileys mousse, chocolate crackle, strawberry

Salted caramel tart, clotted cream, candid pecans

Eton Mess, seasonal fruit, meringue, Chantilly cream, wild berry coulis

Lemon cheesecake, wild berries

Panna cotta, granola crunch, vodka-soaked blackberries

Chocolate brownie (vegan)

Apple & pear crumble, custard

Profiteroles, crème patissiere, chocolate sauce

Macarons, almonds, cream

OUR SUSTAINABILITY APPROACH

We do not use any single use plastic consumables. Our disposable plates, packaging, cutlery and glassware, are sourced from [Vegware](#), a company that produces fully compostable and biodegradable plant-based items. These items are recycled through our food waste by Hackney Council, where they produce compost for Hackney parks. This means we take all our waste away with us after each event.

We are working with our suppliers to ensure that they buy into our vision for sustainability and as such do not deliver our produce in single use plastic packaging. We try to ensure all our suppliers are local, of which 90% are within a 10-mile radius. We source locally for many reasons but most importantly to maintain our own strict standards on quality and to help reduce CO2 emissions. We believe in supporting our community and as such have long established partnerships with our local suppliers, some of which have been with us for over 30 years, so as we have grown, they have too.

We use sustainable fish sources, recycle our oil bottles, cardboard, glass and food waste, and purchase products with reduced packaging. We are also fully certified as a Fairtrade company and working towards attaining the sustainable restaurants accreditation.

We work closely with [Plan Zheroes](#), a community that connects food businesses with local charities in order to redistribute a surplus of food to places where there is a demand for it. We make regular donations to the platform and have provided thousands of meals to various local charities in the past two years.

We also work with [Magic Breakfast](#), a charity dedicated to providing breakfast for children who would otherwise go without. Their goal, with our help and the help of other partners, is to ensure that no child goes to school hungry – this costs as little as 34p a day per child. We match any donation that a client makes, our suggested amount is 34p per guest, meaning we can feed two children for every guest at your event.



**magic
breakfast**
fuel for learning

Boulevard

events

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