

Boulevard

events

FOOD STATION 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.





FOOD STATIONS

LITTLE ITALY

Hand crafted tortellini and ravioli made in front of your guests' eyes! Watch as the pasta is rolled and then filled, cooked and served. Fresh and seasonal with the following fabulous fillings:

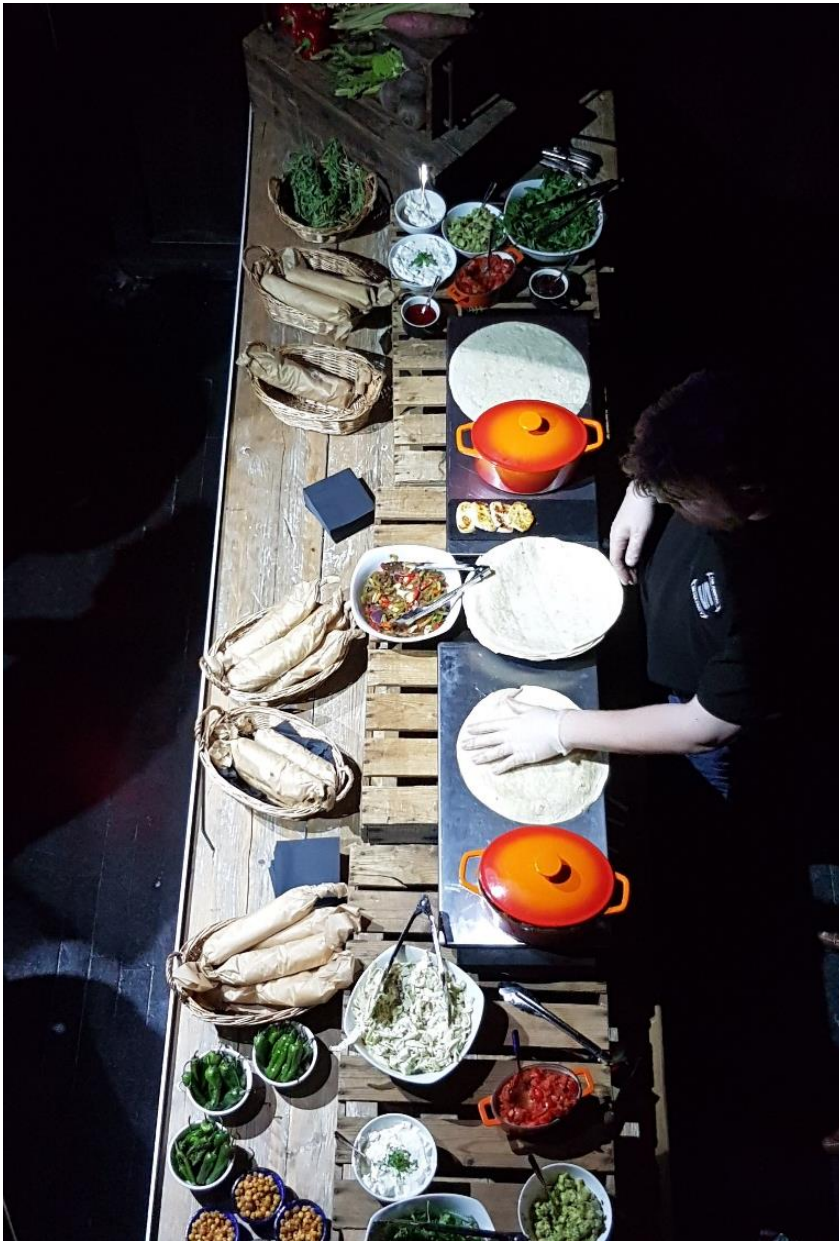
- Duck and wild mushroom with truffle
- Sun-blushed tomato and goat's cheese with basil
- Parma ham and aubergine with balsamic
- Crab and avocado

Our little Italy stand also includes a selection of antipasti with fresh breads and cured meats

BAO BUNS

- Pressed pork belly with pickled cucumber and spring onion
- Mongolian lamb shoulder, peanuts, lettuce and sriracha mayo
- Slow cooked miso aubergine with dry slaw and coriander (*vegan*)

Dessert add-on: Baonuts – our incredible bao bun doughnuts with miso caramel and strawberries (*supplement applies*)



FOOD STATIONS

SEAFOOD BAR

- Colchester rock oysters
- Scottish smoked salmon
- Classic prawn cocktails
- Traditional fish and chips with tartare sauce
- Crab salad with toasted breads and blinis

BURRITO BAR

- Pulled pork with black bean and avocado salsa
- Grilled beef with refried rice
- Roast sweet potato and black beans (*vegan*)

Toppings: pico de gallo, guacamole, tomato salsa, sour cream

BRATWURST

- German bratwurst (pork and vegan available)
- Potato salad

Toppings of: Smoked bacon jam, sauerkraut, ketchup, mustard



FOOD STATIONS

INDIAN WRAPS

Build your own Indian flatbread:

- Chicken tandoori with coriander
- Spiced paneer
- Coconut and coriander dahl (*vegan*)
- Pilau rice with saffron

Toppings: avocado salsa, raita, tomato & red onion, salad leaves, chutney

TACOS

- Baja fish, chili & mango salsa
- Lamb shoulder barbacoa, citrus onions, pico de gallo
- Panko cauliflower, corn purée, pico de gallo (*vegan*)

THAI KITCHEN

- Chicken Massaman curry with coconut rice
- Chargrilled chicken satay with Thai salad
- Vegan green thai curry with coconut rice



FOOD STATIONS

MEXICAN ADOBO BOWLS

- Mexican chicken
- Roasted sweet potato & black beans (*vegan*)

Served with: coriander rice, pico de gallo, grated cheese, guacamole, tortilla chips

KATSU CORNER

- Crispy panko chicken, katsu curry sauce, sticky white rice, fresh chili, coriander, spring onion
- Yasai curry, sweet potato, aubergine, squash, sticky rice (*vegan*)
- Fresh chili & panko breaded halloumi, shredded carrot & cabbage slaw, crispy onions, soy dressing

BOROUGH MARKET

- Leg of Parma ham – carved to order
- Freshly cooked pasta coated in a cheddar cheese wheel
- Selection of freshly baked breads
- Vegetable antipasti



DESSERT STATIONS

BUTTERMILK WAFFLE BAR

Traditional Dutch buttermilk waffles made to order with a selection of toppings for guests to choose from:

- Fresh seasonal fruits
- Selection of sauces and coulis
- Candied nuts
- Chantilly cream
- Salted caramel ice cream

SHIPWRECK

- Edible beach
- Chocolate treasure chests with golden nuggets
- Chocolate puddings
- Macaroons
- Lime parfait
- Chocolate crackle
- Taste of treasure





DESSERT STATIONS

FLAVOURS OF ORANGE

Example below of orange flavours but other fruits are possible!

- Mini flowerpots with edible soil and orange flavoured doughnuts
- Mini Eton mess with orange segments, orange coulis & candid orange
- Orange and white meringue kisses
- Orange and vanilla layered panna cotta with white chocolate dipped strawberries to garnish
- L'orangerie jelly orange wedges

AFTERNOON TEA MINI DESSERT STATION

Select up to four options:

- Pastel de nata
- Vegan and gluten free brownies
- Poached pear tarte tatin
- Vegan meringues with seasonal berries
- Vegan gingernut and carrot cake
- Apple tart fine
- Millionaire shortbread
- Vegan pistachio loaf

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 28p a day per child. We match any donation that a client makes, our suggested amount is 28p per guest, meaning we can feed two children for every guest at your event.



**magic
breakfast**
fuel for learning

Boulevard

events

1a Trowbridge Road
Hackney Wick
London
E9 5LG



0208 533 3341
enquiries@boulevardevents.co.uk
www.boulevardevents.co.uk
[@boulevardevents](https://www.instagram.com/boulevardevents)