



stem & glory

**PLANT-BASED
CATERING MENU**



Bespoke canape event for 200 people. Johnny Dar private show London Fashion Week 2022

menus

- 04 LUNCH BOWLS**
Healthy hot and cold lunchbowls, ready to eat, delivered in individual bowls
- 05 SANDWICHES**
Luxury artisan sandwiches, platters & lunch boxes
- 06 FINGER & FORK BUFFETS**
Build your own restaurant quality hot & cold finger & fork buffets
- 09 BESPOKE DINING**
From three course corporate dining to wild weddings & everything between
- 10 CANAPÉS & STREET FOOD**
Sustainable, tasty & popular in all kinds of settings from conferences to ceremonies
- 10 VEGAN BBQ**
Pull out all the stops with a show stopping vegan BBQ with all the trimmings!

24 Hours
Notice

lunch bowls

MINIMUM SPEND £150. DELIVERY £15.
DELIVERED IN INDIVIDUAL COMPOSTABLE PACKAGING

COLD LUNCH BOWLS £12.50

King Oyster Bowl

king oyster mushroom sticks on rice, 'novocado', kimchi, capers, samphire, veggies, lemon dressing, wasabi mayo & seeds (gf)

Asian Bowl

spiralized courgettes, lemon & coriander carrots noodles, edamame bean, Asian slaw, topped with crispy tofu, crushed cashew, Asian ginger dressing (gf)

Sunshine Bowl

raw & crispy seasonal vegetables marinated in house vinaigrette, mixed with ranch mayo & topped with toasted omega seeds (gf)

Jamaican Jackfruit Bowl

jerk jack fruit on sweet lime quinoa, Carlin peas, pickled cabbage, mango, grilled chillis, novocado & lime mayo (gf)

VEGAN PIZZA from £15 per pizza

Large Whole Pizza (8 slices)

Margarita, Hawaiian BBQ, Italian Sausage, Spinach & Artichoke, Mushroom, Rocket & Parmesan

HOT LUNCH BOWLS £14.50

Tuscan Gnocchi (gf)

in a rich Tuscan sun blush tomato sauce with beetroot bacon, olives, spinach, sun dried tomatoes, seeded parmesan (gf)

Szechuan Aubergine (gf)

roasted aubergine in sweet & spicy Szechuan pepper, umami paste, chillies & spring onions, served with kimchi fried rice (gf)

Tempeh Tikka Masala (gf)

rich authentic Indian spiced marinated tempeh cooked in cashew based makhani sauce & served with pulao rice

Cioppino - Italian 'Fish' Stew

sea spiced Italian stew with hearts of palm, oyster mushrooms, tofish, mushroom 'scallops', tomato & wine sauce, served with crostini

Jackfruit & Tofu Biyani

Marinated jackfruit tofu and seasonal vegetables, richly flavoured with authentic Indian spices and gold basmati, served with, cucumber raita and pickle

24 Hours
Notice

sandwiches

MINIMUM SPEND £200. DELIVERY £15.
MINIMUM 5 PIECES PER SANDWICH CHOICE.
DELIVERED IN COMPOSTABLE PACKAGING

LUNCH BOXES

Artisan Sandwich Box 6.50pp

(gf option available)
Artisan brioche or sourdough sandwich & seed crackers

Sandwich Lunch Box 8.5pp

(gf option available)
Artisan vegan brioche or sourdough sandwich house made seed crackers & mini raw dessert

Luxury Sandwich Box 10.5pp

(gf option available)
Artisan vegan brioche or sourdough sandwich, plus golden hummus, crudites & fruit, house made seed crackers & mini raw dessert

Sandwich Platter 5.5pp

(gf option available)
Artisan vegan brioches or sourdough sandwiches & crackers

Luxury Sandwich Platter 8.5pp

(gf option available)
Artisan vegan brioches or sourdough sandwiches, plus golden hummus, crudites & fruit, house made multiseed crackers & mini raw desserts

STREET FOOD LUNCH BOXES

Smokey Bao Buns 8.5pp

Bao bun filled with smoked bbq oyster mushrooms, sriracha mayo, chillis & cucumber slaw (2 pcs).

Vada Pao 8.5pp

Indian spiced potato fritter in a brioche bun, mint & chilli chutney

SOFT DRINKS £3

Breckland Orchard Artisan Soda
Remendy Organic Konbucha
Cambridge Juice

WATER, 330ml, £2

still or sparkling

Sample Sandwich Filling Selections:

Vegan tofu 'egg' mayonnaise & cress
Tempeh 'bacon', lettuce & tomato
Harissa vegetable & golden hummus
Mushroom pate & onion marmelade
Jackfruit tuna salad
Heart of palm (prawn) cocktail sandwich
Beetroot chorizo with red pepper pesto

48 Hours
Notice

cold fork buffet

£18.95 PER PERSON. MINIMUM 25 PEOPLE.
DELIVERED IN REUSABLE DISHES.
DELIVERY & COLLECTION £30.

MAINS

King Oyster Mushroom & Samphire

king oyster mushroom sticks with rice, 'novocado', kimchi, capers, samphire, veggies, lemon dressing, wasabi mayo & seeds (gf)

Asian Salad with Ginger Dressing

spiralized courgettes, lemon & coriander carrots noodles, edamame bean, Asian slaw, topped with crispy tofu, crushed cashew, Asian ginger dressing (gf)

Sunshine Salad

raw & crispy seasonal vegetables marinated in house vinaigrette, mixed with ranch mayo & topped with toasted omega seeds (gf)

Jamaican Jackfruit Quinoa

jerk jack fruit on sweet lime quinoa, Carlin peas, pickled cabbage, mango, grilled chillis, novocado & lime mayo (gf)

SIDES

Bang Bang Broccoli (gf)

roasted in sweet & spicy sauce topped with spring onion

BBQ Cauliflower Wings (gf)

roasted sticky BBQ cauliflower 'wings' with creamy ranch dip

Thai 'Crab' Cakes (gf)

roasted potatoes in a spicy tomato sauce, sriracha mayo served with fermented fennel

Patatas Bravas (gf)

roasted potatoes in a spicy tomato sauce & sriracha mayo

Golden Hummus (gf)

turmeric hummus with house made pickles, crudités, mint dressing & multiseed crackers

Need staffing for your event? Contact us for a quote

48 Hours
Notice

hot fork buffet

£21.95 PER PERSON. MINIMUM 25 PEOPLE.
DELIVERED IN REUSABLE DISHES.
DELIVERY & COLLECTION £30.

MAINS

Szechuan Aubergine & Kimchi Rice (gf)

roasted aubergine in sweet & spicy Szechuan pepper, umami paste, chillies & spring onions, served with kimchi fried rice

Tempeh Tikka Masala & Rice (gf)

rich authentic Indian spiced marinated tempeh cooked in cashew based makhani sauce & served with pulao rice

Jackfruit & Tofu Biyani

Marinated jackfruit, tofu and seasonal vegetables, richly flavoured with authentic Indian spices and gold basmati, served with, cucumber raita and pickle

Cioppino - Italian 'Fish' Stew

sea spiced Italian stew with hearts of palm, oyster mushrooms, tofish, mushroom 'scallops', tomato & wine sauce, served with crostini

Lasagne (gf)

roasted vegetables with Napoli sauce, celeriac sheets & cashew béchamel

Tuscan Gnocchi (gf)

in a rich Tuscan sun blush tomato sauce with beetroot bacon, olives, spinach, sundried tomatoes, seeded parmesan (gf)

SIDES

Roasted Potato 'Fries' (gf)

served with ketchup & ranch mayo

Seasonal Green Veggies (gf)

tossed in a sweet lime dressing

Garlic Bread (gf)

fresh home made garlic flat bread

Sunshine Salad (gf)

raw & crispy seasonal vegetables marinated in vinaigrette & mayo

Bespoke mixed cold & hot buffet packages available

48 Hours
Notice

finger buffet

£7.5 PER ITEM. 2-3 ITEMS PER PERSON SUGGESTED.
MINIMUM ORDER VALUE £300.
DELIVERED IN REUSABLE DISHES.
DELIVERY & COLLECTION £30.

Golden Hummus (gf)

turmeric hummus with house made pickles, crudités, mint dressing & multiseed crackers

Bang Bang Broccoli (gf)

roasted in sweet & spicy sauce topped with spring onion

BBQ Cauliflower Wings (gf)

roasted sticky BBQ cauliflower 'wings' with creamy ranch dip

Roasted Potato 'Fries' (gf)

served with ketchup & ranch mayo

Thai 'Crab' Cakes (gf)

roasted potatoes in a spicy tomato sauce, sriracha mayo served with fermented fennel

Sea Spiced Tofu Tacos

veg anchovies with lime kohlrabi, baby gem, capers, samphire and romesco sauce (gf) (2 pcs)

King Oyster Mushroom Tacos

crispy mushroom sticks, pickled carrots, red cabbage, Carlin peas, lime & ginger kohlrabi, wasabi mayo & sriracha (gf) (2 pcs)

Jamaican Jerk 'Chicken' Tacos

marinated jack fruit in jerk seasoning on a bed of fresh slaw topped with mango strips and lime mayo (gf) (2 pcs)

Vegan Pizza Slices (2pcs)

Margarita
Hawaiian BBQ
Italian Sausage
Spinach & Artichoke
Mushroom, Rocket & Parmesan

Smokey Bao Buns

Bao bun filled with smoked bbq oyster mushrooms, sriracha mayo, chillis & cucumber slaw..

Need staffing for
your event? Contact
us for a quote

7 Days
Notice

bespoke dining

TWO COURSES FROM £24.95 PP / THREE COURSES
FROM £32.95PP. MINIMUM 25 PEOPLE

Staffing, crockery, linen, glass ware and drinks can be supplied

A fully bespoke service for your event. Our menus use the finest plant-based ingredients, locally sourced and every dish is made in house. As well as a 3 course menu, chefs and serving staff, we can provide a fully stocked bar and all the serving equipment needed for your event.

SAMPLE MENU

Starters

Seared King Oyster Scallops with Pea puree & Beetroot Pancetta
on wild rocket with lemon dressing.

Oak Smoked watermelon 'Salmon' Tartare
with horseradish cream on sourdough, micro salad & chive dressing.

Celeriac Medallions with Truffle Puree
with roasted cauliflower, orange radish pickles & pistachio crumbs.

Mains

Seared Jerusalem Artichoke Fillets on Hazelnut & Parsnip Mash
with green beans, fermented wild mushrooms & mustard sauce.

Salt Baked Celeriac Carpaccio, Roast Pepper & Squash Risotto cake
with rainbow chard, chilli, toasted garlic coconut & red pepper sauce.

Pan Roasted Portobello Steak
with oyster mushroom, potato puree, blistered haricots verts, charred onion petals and chimichurri

Dessert

Warm Lemon Tartlet with raspberry frosty compote.

Raw Layered Lime & Pineapple Cake with chilli and raspberry coulis.

Chocolate & Avocado Torte with orange coulis & crushed hazlenuts

7 Days
Notice

canapes

£2.10 PER PIECE, MIN 25 PEOPLE. MIN 5
PIECES PP AS STANDALONE EVENT, 3 PIECES PP
WITH BUFFET OR SIT DOWN MENU
£15 DELIVERY, PLUS CHARGE FOR STAFFING

Vegan Smoked Salmon

on pumpernickel bread with dill
and lime cream

Cauliflower Tortilla

with romesco sauce and basil

Vegan Tuna Nigiri

with pickled ginger and wasabi
mayo

Sushi Rolls

with veganachovies, wasabi mayo,
& pineapple kimchi, topped with
coriander

Assorted Tortilla Cups

filled with avocado puree, heritage
tomatoes, Mexican cheese topped
with basil

Wild Mushroom Tartlet

with apricot jelly and pickled
grapes

Mushroom Scallops

on melba toast with cauliflower
puree, marinated artichoke caviar
with annatto cream & micro herbs

Tempeh Tikka

wrapped in tortilla with cucumber
salad and mint chutney

Hara Bhara Kebab

spinach, mix vegetable & pea
kebab with authentic indian spices
topped with chilli mango chutney .

Wild Mushroom Arancini

with truffle mayo and chives



7 Days
Notice

street food

FROM £5 PER ITEM
MINIMUM 3 ITEMS PER PERSON
MINIMUM 25 PEOPLE. £15 DELIVERY

Smokey Bao Buns

Bao bun filled with smoked bbq
oyster mushrooms, sriracha mayo,
chillis & cucumber slaw.

Tofu Katsu Sushi Sandwich

Nori with rice stuffed with tofu
katsu, purple kimchi, shredded bok
choy drizzled with curry mayo.

Maine 'Lobster' Roll

Heart of palm hot dog with sauteed
leeks & carrots and mustard mayo
in baked hot dog roll

'Fish' & Chips

King Oyster Mushroom 'fish' served
with roasted potato fries and tartar
sauce.

Cauliflower Mock 'Duck' Pancake

with crispy cucumber and spring
onion in plum sauce

Tofu Yakatori Skewers

with sweet tamari dip (2pcs)

Wild Mushroom Arancini

wild mushrooms arancini served
with truffle mayo & chives

Selection of Fresh & Tasty Tacos

Tofu, King Oyster Mushroom &
Jamaican Jerk Jackfruit

Vegan Pizza Slices

Margarita, Hawaiian BBQ, Italian
Sausage, Spinach & Artichoke
Mushroom, Rocket & Parmesan



7 Days
Notice

vegan bbq

A FULLY BESPOKE VEGAN BBQ, FROM
£26.95 PER PERSON. MINIMUM 50 PEOPLE

Chefs, serving staff, crockery, linen, glass ware,
tableware, equipment & and drinks can also be supplied

SAMPLE BBQ MENU

BBQ MAINS

Grilled lemon & herb “chicken” butterfly King oyster mushroom.

Best end mushroom fillet ‘steak’ smothered in smoked butter.

Philly BBQ corn riblets.

Jamaican jerk jackfruit skewer.

Atlantic grilled Zalmon fillets with mango concasse

BBQ SIDES

Assorted artisan breads

Southern rainbow slaw in chive aioli.

Trio of grilled potato salad in lemon herby dressing.

Watermelon, Feta, Mint Salad in sweet lime dressing.

Smoky BBQ courgettes in salsa Verde & seed parmesan.

Marinated Kale & seaweed, heritage carrots ribbons with raspberry
sherry dressing.

DESSERTS

Grilled peaches with Cornish clotted cream gelato.

Classic fruity custard tartlet.

Chocolate beetroot brownie topped with crushed pistachio pavlovas.





Contact:
catering@stemandglory.uk
01223 757150

*Photo courtesy of Saunders Boston Architects
Bespoke canape event for 120 people*