

THE STREET FOOD COMPANY

EXCITING WORLD
FOOD & FLAVOURS



GAME DAY

SPECIAL BOOKLET

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There's only one way to celebrate the forthcoming matchdays and that's with great food and drink! Delight your customers with this easy Game Day Set offering where they pick a suitably themed starter, main and drink. Game On!

CHOOSE YOUR PICK

STARTER	MAIN	DRINK
FRIES - NACHOS - TENDERS - WINGS	BURGERS - FOOTLONG HOTDOGS	
Halloumi Fries with Brazilian Spicy Chilli-Coconut Ketchup (Vegetarian)	English Wensleydale & Bacon <i>Burger</i> with Cranberry-Chilli Jam	Hard
American Smoky Mustard Chicken Nachos	Aussie <i>Burger</i> with The Lot	Soft
Mexican Fiesta Chicken Tenders	Welsh <i>Lamb</i> & Cheddar Burger with Spiced Mango Chutney	
Portuguese Piri Piri-Honey Chicken Wings	Japanese Katsu <i>Chicken</i> Burger	
	Middle Eastern Grilled <i>Chicken</i> Burger with Tahini Dressing	
	German Currywurst Footlong <i>Hotdog</i>	
	Korean Spicy BBQ Footlong <i>Hotdog</i>	



HALLOUMI FRIES WITH **BRAZILIAN** SPICY CHILLI-COCONUT KETCHUP (VEGETARIAN)

 MEDIUM
10 PORTIONS

150g Street Food Mozambican
Coconut Piri Piri

150g ketchup

750g halloumi fries

- 1** Make dip by combining Mozambican Coconut Piri Piri with ketchup.
- 2** Prepare halloumi fries as per packet instructions. Serve with dip.

AMERICAN SMOKY MUSTARD CHICKEN NACHOS

 0 NO CHILLI
5 X 2 PERSON SHARERS

600g chicken strips / goujons

220g Street Food Sweet Tamarind Sauce

80g Dijon mustard

1 tsp smoked paprika

350g tortilla chips

300g grated cheese

Garnish: Shredded carrot, pickled jalapenos,
coriander

- 1** Make dressing by combining Sweet Tamarind Sauce with Dijon mustard and smoked paprika.
- 2** Prepare chicken strips as per packet instructions.
- 3** Divide tortilla chips into 5 equal portions. Top with chicken and cheese. Place in oven for 2-3mins to melt cheese. Top with 4 Tbsp dressing and garnish to serve.

MEXICAN FIESTA CHICKEN TENDERS

 MILD
10 PORTIONS

150g Street Food Mexican Chilli Orange Paste

150g ketchup

2kg chicken strips / goujons

200g grated cheddar

150g tortilla chips, crushed

125g pickled sliced jalapenos

30g chopped coriander

- 1** Prepare chicken strips as per packet instructions.
- 2** Make dressing by combining Mexican Chilli Orange Paste with ketchup.
- 3** Top chicken strips with 2 Tbsp dressing, grated cheese, crushed tortilla chips, jalapenos and coriander.

PORTUGUESE PIRI PIRI-HONEY CHICKEN WINGS

 MEDIUM
10 PORTIONS

350g Street Food Mozambican Coconut
Piri Piri

100g honey

10 portions pre-cooked crispy chicken
wings

Garnish: Sesame seeds / chopped roasted
peanuts, lime wedges

- 1** Deep fry wings as per packet instructions.
- 2** For dressing, combine Mozambican Coconut Piri Piri with honey. Toss wings in dressing.
- 3** Garnish and serve.



ENGLISH WENSLEYDALE & BACON BURGER WITH CRANBERRY-CHILLI JAM

 MEDIUM
10 PORTIONS

200g Street Food Cuban Chimichurri
100g cranberry sauce
10 beef burgers
10 brioche burger buns
250g wensleydale cheese, crumbled
20 bacon rashers
20 gherkin slices
Salad (e.g. sliced tomato, lettuce)

- 1** Make dressing by combining Cuban Chimichurri with cranberry sauce; set aside.
- 2** Oven grill / pan-fry beef burgers and bacon until cooked.
- 3** Butter burger buns. Build burger from bottom bun: add beef burger, 2 Tbsp dressing, wensleydale, bacon, salad, gherkins and cover with top bun. Serve.

AUSSIE BURGER WITH THE LOT

 MEDIUM
10 PORTIONS

200g Street Food Mozambican Coconut Piri Piri
50g mayonnaise
50g ketchup
10 beef burgers
10 brioche burger buns
10 cheddar slices
20 bacon rashers
20 pickled beetroot slices
10 tinned pineapple rings, drained
10 fried eggs
Salad (e.g. sliced tomato, lettuce)

- 1** Make dressing by combining Mozambican Coconut Piri Piri with ketchup and mayonnaise; set aside.
- 2** Oven grill / pan-fry beef burgers and bacon until cooked.
- 3** Butter burger buns. Build burger from bottom bun: add salad, beetroot slices, pineapple ring, beef burger, cheese, 2 Tbsp dressing, bacon, fried egg and cover with top bun. Serve.

WELSH LAMB & CHEDDAR BURGER WITH SPICED MANGO CHUTNEY

 MILD
10 PORTIONS

150g Street Food Sri Lankan Curry Paste
150g mango chutney
10 Welsh lamb burgers
10 brioche burger buns
10 Welsh cheddar cheese slices
20 gherkin slices
Salad (e.g. sliced tomato, lettuce)

- 1** Make dressing by combining Sri Lankan Curry Paste with mango chutney; set aside.
- 2** Oven grill / pan-fry lamb burgers.
- 3** Butter burger buns. Build burger from bottom bun: add lamb burger, cheddar, 2 Tbsp dressing, salad, gherkins and cover with top bun. Serve.

JAPANESE KATSU CHICKEN BURGER

 MILD
10 PORTIONS

200g Street Food Sri Lankan Curry Paste
200g mayonnaise
50g mango chutney
10 crispy chicken pieces
10 brioche burger buns
10 cheese slices
Salad (e.g. shredded lettuce & carrot)
20 gherkin slices

- 1 Make dressing by combining Sri Lankan Curry Paste with mayonnaise and chutney.
- 2 Deep fry / oven roast chicken until cooked.
- 3 Spread burger buns with butter. Build burger from bottom bun: add chicken, cheese, 3 Tbsp dressing, salad, gherkins and cover with top bun. Serve.

MIDDLE EASTERN GRILLED CHICKEN BURGER WITH HALLOUMI AND TAHINI DRESSING

 MEDIUM
10 PORTIONS

200g Street Food Cuban Chimichurri
50g thick yoghurt
50g tahini
1 tsp ground cumin
10 chargrilled chicken pieces
10 brioche burger buns
10 halloumi cheese slices
Salad (e.g. shredded lettuce & carrot)
20 gherkin slices

- 1 Make dressing by combining Cuban Chimichurri with yoghurt, tahini and cumin.
- 2 Oven roast chicken until cooked. Pan fry halloumi cheese until golden on both sides.
- 3 Spread burger buns with butter. Build burger from bottom bun: add chicken, halloumi cheese, 2 Tbsp dressing, salad, gherkins and cover with top bun. Serve.

GERMAN CURRYWURST FOOTLONG HOTDOG

 MILD
10 PORTIONS

200g Street Food Sri Lankan Curry Paste
200g ketchup
50g mango chutney
10 footlong sausage
10 footlong hotdog rolls
400g sauerkraut / caramelised onions
Crispy shallots to garnish

- 1 Make dressing by combining Sri Lankan Curry Paste with ketchup and chutney.
- 2 Pan fry / oven roast sausages until cooked.
- 3 Spread rolls with butter. Add sausage, 3 Tbsp dressing, sauerkraut and top with crispy shallots. Serve.

MAINS

KOREAN SPICY BBQ FOOTLONG HOTDOG

 MEDIUM
10 PORTIONS

250g Street Food Korean Bulgogi
40g sweet chilli sauce
60g sriracha chilli sauce / gochujang
10 footlong sausage
10 footlong hotdog rolls
300g dry coleslaw mix
50g mayonnaise
Toasted sesame seeds to garnish

- 1** Prepare slaw by mixing coleslaw mix with 50g Korean Bulgogi and mayonnaise; set aside.
- 2** Make dressing by combining 200g Korean Bulgogi with sweet chilli sauce and sriracha / gochujang.
- 3** Pan fry / oven roast sausages until cooked.
- 4** Spread rolls with butter. Add sausage, 2 Tbsp dressing, slaw and top with sesame seeds. Serve.

DRINK

HARD

SOFT



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C O N T A C T

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