



Fat Hog & Big Pan Catering  
**Menu**



*Chutneys and Rustic Displays*

*Salads*

*Sharing Boards*



# About Us

## About Us

Fat Hog and Big Pan Catering wanted to offer a new style of catering that brought together unique ideas, fresh high quality food presented in a rustic interactive way with amazingly fresh flavours - which is what we have done successfully over the last 10 years and continue to do.

We don't just provide great food we also provide a personal service to our customers offering advice, support and being on hand to answer your questions about your function.

## Our Mobile Kitchen

We can cater at any venue with or without a kitchen. We bring our own catering tent for cooking and catering equipment, we provide tables for the buffet, rustic display items and serving equipment - that is all part of the price. We usually serve inside the marquee or venue.

## Style of Food

Our food is 'street food style' with our key ethos being that your guests can create the meal they want rather than the meal they are given.

We aim to stimulate the senses with our food. Guests can smell the tasty food as it's freshly cooked in front of them; see the food cooked and be 'wowed' with our rustic display and taste the delicious flavours of the food.

## The Food

We are able to offer a vast menu as we buy nearly all the ingredients freshly for each function.

We use local suppliers with high quality fresh produce allowing us to pride ourselves on fresh tasty rustic food.

We pick up the bread from the bakery on the morning for extra freshness.

Nearly everything is freshly prepared. With the final preparation being done on-site and food cooked in front of the guests where possible.

We provide vegetarian options and can cater for vegans and guests with specific dietary requirement.



## The Important Bit

Chefs are qualified chefs. We have our food safety certificates. We have the highest food hygiene rating. We have 10 million Public Liability Insurance.

## Food Service

All our main food options are served on our unique rustic display allowing your guests to come up and have a variety of choice and have the meal they want.

Service staff are not included in the price as it depend on numbers and timings of your day.

## Minimum spend

For 2018 **Saturday functions** from March to October there is a minimum spend of £2000.

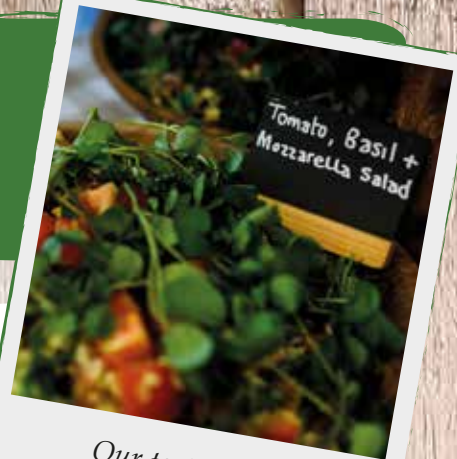


[Rob@thefathog.co.uk](mailto:Rob@thefathog.co.uk)

07895 454077

02392 425789

# Contents Page



*Our tasty salads*

## **Nibbles, Canapés & Starters**

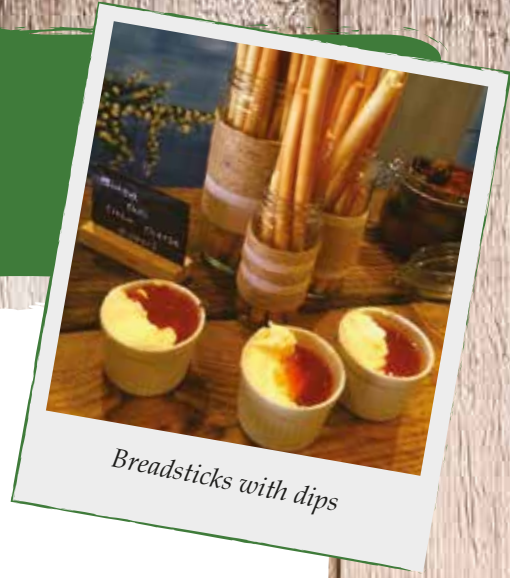
Nibbles	3
Canapés	4
Sharing Boards	7
<b>Mains</b> <i>(all suitable for a wedding breakfast)</i>	
Smoke House	10
Hog and Lamb Roasts	11
Hampshire Roast Meats	13
Wedding Breakfast	14
Salads	15
Potatoes	16
Big Pans	17
BBQs	22
Afternoon Tea	23
<b>Desserts &amp; Wedding Cakes</b>	
Jam Jar Desserts	25
Savoury Wedding Cakes	26
<b>Evening Food</b>	
Banquet Boards	28
Hot Snacks	29
Street Food Bars	30
<b>Service</b>	
Services and Extras	32



Fat Hog & Big Pan Catering

Nibbles  
Canapés  
& Starters

# Nibbles



## A selection of nibbles

---

A great option to have if there is a large gap between the ceremony or activity and food service.

Served on our unique buffet display with hand decorated jars and wooden chopping boards.

The price includes all the options below.

---

Variety of crisps

Cheese straws *v*

Nuts *v*

Popcorn *v*

Breadsticks *v*

Olives *v*

Crudités *v*

---

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Canapés



Asparagus wrapped in parma ham

## Canapés

Canapés are the popular choice for weddings prior to the wedding breakfast. People usually have a minimum of 3/4 canapés per person while they are having their photos taken.

We always keep a canapé board back for the bride and groom to have once they have finished their photos.

Parmesan shortbread  
with feta and roasted baby tomato *v*

Seasonal melon and prosciutto  
skewers

Lemon and coriander crab on rye bread

Sauté wild mushrooms  
on a pastry base *v*

Cucumber and king prawn skewer  
with Japanese mayonnaise

Honey and sesame seed roasted sausage

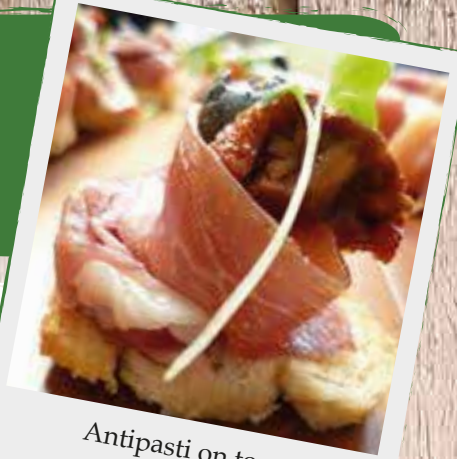
Fillet of beef yorkie  
with horseradish cream

Mini Thai fish fritter  
with a sweet chilli dip

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Canapés



Antipasti on toast

## Canapés

Canapés are the popular choice for weddings prior to the wedding breakfast. People usually have a minimum of 3/4 canapés per person while they are having their photos taken.

We always keep a canapé board back for the bride and groom to have once they have finished their photos.

Roasted pepper, goat's cheese  
and mint wrap *v*

Vegetable spring roll  
with dipping sauce *v*

BBQ pulled pork  
brioche slider

Mini smoked salmon blini

Chilli, ginger and prawn  
sushi roll

Lamb kofta with mint  
yoghurt on pitta

Strawberry and feta  
with a balsamic glaze *v*

Antipasti on toast

Tomato, mozzarella and basil bruschetta *v*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Sweet Canapés



Viennese whirl

## Canapés

Canapés are the popular choice for weddings prior to the wedding breakfast. People usually have a minimum of 3/4 canapés per person while they are having their photos taken.

We always keep a canapé board back for the bride and groom to have once they have finished their photos.

Mini plain scone base topped  
with strawberry jam and clotted cream *v*

Mini éclair filled with cream  
topped with chocolate *v*

Summer-berry filled pastry tart *v*

Mini squares of lemon drizzle cake *v*

Mini square of Victoria sponge cake *v*

Mini square of carrot cake  
with cream cheese frosting *v*

Viennese whirl with  
vanilla butter cream and strawberry jam *v*

Strawberry pastry bite topped  
with mascarpone *v*

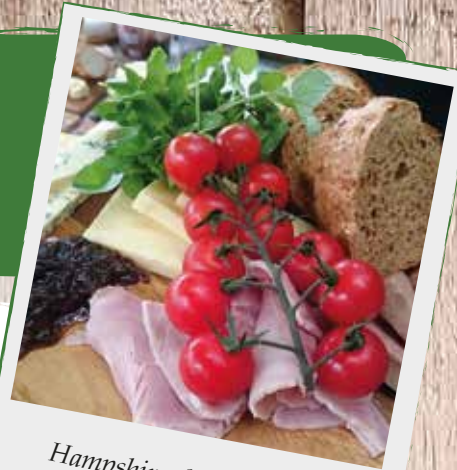
Mixture of mini  
finger sandwiches

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*





# Sharing Boards



*Hampshire sharing boards*

## Sharing Boards

The sharing boards are a great informal starter option that is served to the guests in our rustic style on wooden chopping boards at the tables.

Guests get a mixture of all the Sharing Board you choose. It is a great way for guests to have a variety of food and allow them to create the starter they want creating interactivity between the guests as they share the boards around.

### Italian sharing boards

Selection of Italian cold meats  
Selection of fine Italian cheeses with our chutneys and pickles *v*  
Selection of sun blushed olives and tomatoes *v*  
Selection of freshly baked Italian breads *v*

### Hampshire sharing boards

Hand cut honey Hampshire roast ham with mustards  
Our finest pate with our red onion marmalade  
Selection of fine English cheeses with our chutneys and pickles *v*  
Selection of freshly baked breads *v*

### Spanish Tapas sharing boards

Selection of cured meats  
Spanish Manchego cheese *v*  
Potato tortilla *v*  
Stuffed peppers with cream cheese *v*  
Selection of marinated olives *v*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Sharing Boards



*The Fat Hog sharing boards*

## Sharing Boards

The sharing boards are a great informal starter option that is served to the guests in our rustic style on wooden chopping boards at the tables.

Guests get a mixture of all the Sharing Board you choose. It is a great way for guests to have a variety of food and allow them to create the starter they want creating interactivity between the guests as they share the boards around.

---

### French sharing boards

Selection of French meats  
Pâté and rillettes  
Selection of French cheeses with grapes *v*  
Red onion chutney *v*  
Fresh Baguettes *v*

---

### The Fat Hog sharing boards

Chorizo and cured belly pork  
Ham hock terrine and hand raised pork pie  
Fresh piccalilli sauce *v*  
Freshly baked breads *v*  
*Vegetarian option available*

---

### From the sea sharing boards

Smoked salmon and peppered mackerel  
Crab pâté  
Crayfish tails  
Homemade Lemon mayonnaise *v*  
Rocket Salad *v*  
*Vegetarian option available*

---

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



Fat Hog & Big Pan Catering

# Mains

# Smoke House



## Smoke House

Smoking meats is an age-old cooking method creating beautiful tender infused flavoured meat.

We prepare the meat by adding our own recipe rubs then slowly cook the meats in our custom made large barrel smoker using different hardwoods for different meats to create mild smoking flavours for you and your guests to enjoy.

The different smoked meats come with a range of sides which is all served on our unique buffet display.

### Smoked Beef Brisket

Tender Slow Smoked Beef Brisket marinated in our homemade Deep South rub.

Served with BBQ beans, Mac 'n' cheese, Cajun slaw and corn bread.

### Hickory Smoked Pulled Pork

Hickory smoked pulled pork shoulders with a sticky bourbon BBQ rub.

Served with Mac 'n' cheese, Cajun slaw, a Ranch salad and brioche buns.

### Maple Smoked Lamb Shoulder

Maple smoked lamb shoulders with a redcurrant and rosemary glaze.

Served with sweet potato salad, red cabbage slaw, a cous cous salad and fresh breads.

All options include a chef, clothed buffet table with rustic display, quality disposable cutlery, plates and napkins. Vegetarian option available.

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Hog Roast



## Hog Roast

Unlike other hog roast companies we don't use a spit-roast machine we cook our hog roasts in a confit oven. The pig cooks slowly and the heat circulates creating a truly tender pork (similar to pulled pork) that will melt in your mouth.

We serve the pork and sides on our rustic wooden display and with so many chutneys and sauces it makes it interactive allowing guests to really create the meal they want.

All options include a chef, clothed buffet table, unique rustic display, quality disposable cutlery, plates and napkins.

### **The Whole 'Fat Hog' Package**

*Feeds 100 people. Perfect for a wedding breakfast  
(larger numbers can be catered for).*

A whole British hog freshly cooked in our confit oven served with; crackling, 9 different chutneys and sauces, home made apple sauce, homemade apple stuffing, freshly baked breads and 4 goats cheese and sun-dried tomato tarts.

### **'Fat Hog' in a Bun package**

*Feeds 150 people. An evening food option  
(larger numbers can be catered for).*

A whole British hog freshly cooked in our confit oven served with; 9 different chutneys and sauces, home made apple stuffing, homemade apple sauce, soft floured buns (baps) and 4 falafel burgers.

**Add salads and potatoes priced  
per person per option.**

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Lamb Roast



*Our rustic hog, lamb and Hampshire roast display*

## Lamb Roast

We cook our lamb roasts in a confit oven. The lamb cooks slowly and the heat circulates creating a truly tender lamb that will melt in your mouth.

We serve the lamb and sides on our rustic wooden display and with so many chutneys and sauces it makes it interactive allowing guests to really create the meal they want.

All options include a chef, clothed buffet table, unique rustic display, quality disposable cutlery, plates and napkins.

### **The Whole 'Fat Lamb' Package**

*Feeds 100 people. Perfect for a wedding breakfast  
(larger numbers can be catered for).*

A whole British lamb freshly cooked in our confit oven served with; home made apricot and thyme stuffing, 8 different chutneys and sauces, redcurrant jelly, mint sauce, freshly baked breads and 4 goats cheese and sun-dried tomato tarts.

A whole British lamb freshly cooked in our confit oven served with; home made apricot and thyme stuffing, 8 different chutneys and sauces, redcurrant jelly, mint sauce, soft floured buns (baps) and 4 falafel burgers.

**Add salads and potatoes priced  
per person per option.**

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Mixed Roast



## Hampshire Roast Meats

We use a confit oven to slowly roast the meats. The heat circulates creating tender meats that will melt in your mouth.

We serve the Hampshire roast meats and sides on our rustic wooden display and with so many chutneys and sauces it makes it interactive allowing guests to really create the meal they want.

All options include a chef, clothed buffet table, unique rustic display, quality disposable cutlery, plates and napkins.

### **The Whole 'Fat Hampshire Roast Meats' package**

*Feeds 100 people. Perfect for a wedding breakfast  
(larger numbers can be catered for).*

Joints of pork, lamb and beef freshly cooked in our confit oven served with; crackling, 9 different chutneys and sauces, home made apple sauce, homemade apple stuffing, freshly baked breads and 4 goats cheese and sun-dried tomato tarts.

### **Hampshire Roast Meats in a Bun package**

*Feeds 130 people. An evening food option  
(larger numbers can be catered for).*

Hampshire joints of pork, lamb and beef freshly cooked in our confit oven served in a bun with a range of chutneys and sauces and alafel burgers for vegetarians.

**Add salads and potatoes priced  
per person per option.**

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Wedding Breakfast



*Classic beef roast  
with Yorkshire pudding*

## Wedding Breakfast

This is our two course wedding breakfast package providing tasty traditional style options served in our unique buffet display allow your guests to have the meal they want. The price includes a chef, clothed buffet table, our rustic display, cutlery, white plates and napkins.

- Step 1. Choose 3 meat meal options and 1 vegetarian option
- Step 2. Decide on warm minted new potatoes or sauté potatoes
- Step 3. Choose 3 salads (from our salad menu) or a selection of vegetables
- Step 4. Choose 3 desserts (from our dessert menu)

## Wedding Breakfast Mains Options

British pork stuffed with sage, lemon and garlic

Chinese style roast British pork with thyme, butter and apricots

British beef soaked in mulled wine

Classic British beef with salt, pepper, horseradish sauce and a Yorkshire pudding

Roast red pepper and goats cheese tarts *v*

Whole sides of Salmon with handmade lemon mayonnaise

Mediterranean Vegetable skewers with a balsamic reduction and fresh pesto *v*

Roasted chicken fillet with lemon and thyme

Cod with lemon butter

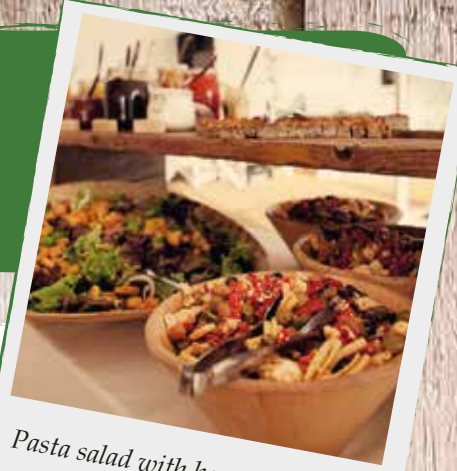
Not what you're looking for? All our menus are suitable for wedding breakfasts from hog roasts to paellas - they are just priced separately.

*Waiters/waitresses are not included as it depends on timings.  
Other options available. Alternatives can be provided for people with food intolerances and allergies.*





# Salads



*Pasta salad with homemade pesto*

## Salads

We advise you have 3 salads and 1 potato option with the hog, lamb and Hampshire roasts if you are having them as a main meal/wedding breakfast.

'From the field' dressed green salad with tomato and cucumber,  
garnished with pan fried chunky croûtons *v*

Mixed tomato, mozzarella and fresh basil salad *v*

Curry infused rice salad with mango and fresh coriander

Handmade Italian pasta salad with homemade pesto,  
roasted sweet peppers and sun blushed olives *v*

Red cabbage coleslaw *v*

Hand made chunky coleslaw *v*

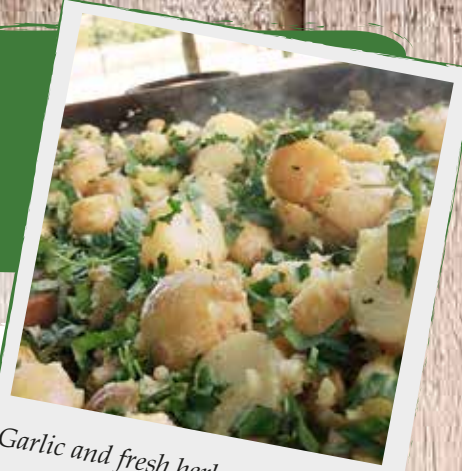
Greek salad with tomato, cucumber, peppers and  
crumbled feta dressed with olive oil *v*

Moroccan chickpea and cous cous salad  
with blushed Moroccan fruits *v*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Potatoes



*Garlic and fresh herb sauté potatoes*

## Potatoes

We advise you have 3 salads and 1 potato option with the hog, lamb and Hampshire roasts if you are having them as a main meal/wedding breakfast.

Buttered and minted Hampshire new potatoes *v*

Fried potato with chorizo and basil

Warm potato salad with chive and red onion *v*

Garlic and fresh herb sauté potatoes *v*

'Big Pan' fried fresh herb wedges *v*

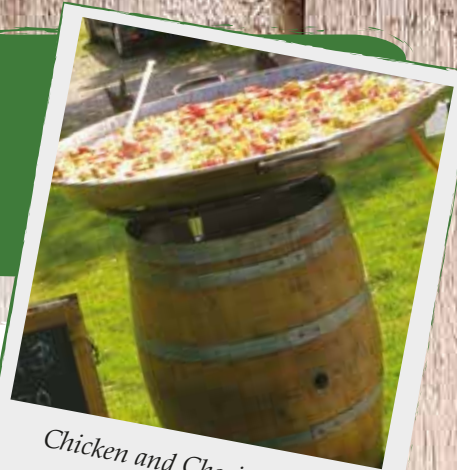
Fried Potato with bacon and watercress

Cold potato salad with horseradish, lemon, spring onion and crème fraîche *v*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Big Pan



*Chicken and Chorizo Paella*

## Big Pan Options

The Big Pans entice your guests' senses with the sounds and smells of the food being freshly cooked in front of them. Giant whisky barrels are used as tables for the pans these fit in with our rustic country style and creates a centre piece.

The Big Pans are over 1 meter wide and we can cook over 120 portions in a Big Pan. We do have smaller pans if you would like a variety of big pan options - a minimum of 1 big pan option per 40 people.

The price includes a chef, clothed buffet table with our rustic display, quality disposable cutlery and plates (proper plates and cutlery available at an additional cost) and napkins.

### Roast Vegetable Paella

Marinated vegetables with sweet peppers, red onions and smoked garlic braised slowly in traditional Spanish rice topped with mozzarella and cherry tomatoes.

Accompanied by a giant Mediterranean salad comprising of sun blushed tomatoes, olives, feta and sweet roasted vegetables.

### Chicken and Chorizo Paella

Marinated chicken breast and chorizo cooked with sweet peppers, red onions and smoked garlic braised with traditional Spanish rice topped with serrano ham and olives.

Accompanied by a giant Mediterranean salad comprising of sun blushed tomatoes, olives, feta and sweet roasted vegetables.

### Seafood Paella

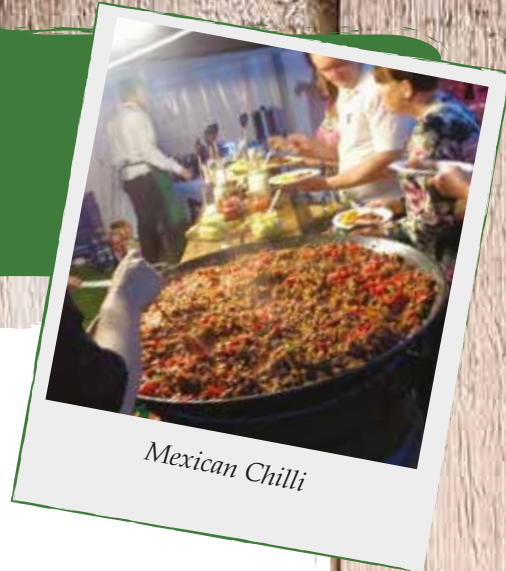
King prawns, squid, crab and mussels cooked with sweet reppers, red onions and smoked garlic braised slowly in traditional Spanish rice. Topped with giant king prawns and mussels and dressed with fresh lemons and parsley.

Accompanied by a giant Mediterranean salad comprising of sun blushed tomatoes, olives, feta and sweet roasted vegetables.

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Big Pan



*Mexican Chilli*

## Big Pan Options

### **Mexican Chilli**

Primed seasons mince beef cooked with fresh chillies, red onions, sweet peppers, tomatoes, kidney beans and seasoned with Mexican spices.

Accompanied by seasoned nachos, sour cream, guacamole, spicy salsa and grated cheese.

### **Indian Curry**

*Other currys available on request*

Marinated chicken breast cooked with fresh chilli, red onions, sweet peppers, coriander and Indian spices that can be cooked to your preferred taste.

Accompanied by rice, popodums, mango chutney, onion relish, hot lime pickle, cucumber rita and nann bread.

### **Caribbean Curry**

Jerk chicken thighs cooked with fresh coconut and Jamaican spices finishes with chopped pineapple.

Accompanied by rice and pea.

### **Irish Lamb Stew**

Tender lamb slowly cooked with potatoes, root vegetable, rosemary and mint.

Accompanied by herb buttered dumplings and crusty breads.

### **Italian Feast**

Seasoned meatballs cooked in rich tomato, garlic and a fresh basil sauce topped with mozzarella balls.

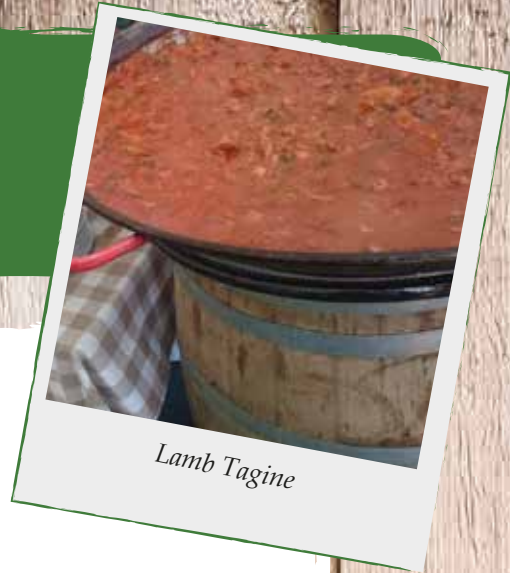
Accompanied by with Fresh cooked pasta, breadsticks and grated parmesan cheese.

*Vegetarian options available*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Big Pan



Lamb Tagine

## Big Pan Options

### Jambalaya

Tender chicken thighs cooked with chorizo, fresh peppers and Cajun spice

Accompanied by long grain rice, corn bread and Cajun slaw.

### Moroccan Lamb Tagine

Chunks of succulent lamb cooked in Moroccan spices, sun dried apricots, zesty lemon and tomatoes, topped with freshly chopped coriander

Accompanied by cous cous, mint yogurt and herb salad.

### Thai Green Curry

Succulent chicken pieces marinated in Thai spices, cooked in a creamy coconut topped with freshly chopped coriander

Accompanied by jasmine rice and a mango and papaya salad.

### Beef stroganoff

*Mushroom stroganoff also available*

Tender chunks of beef, sliced onion and crushed garlic cooked in a paprika and brandy cream sauce finished with sliced gherkin and fresh tarragon.

Accompanied by herb buttered dumplings and crusty breads.

### Jamaican Jerk Chicken

Tender chicken marinated in Jamaican jerk spices cooked with green peppers, fresh chillies and fresh ginger

Accompanied by  
Caribbean rice and pea and mango salsa

*Vegetarian options available*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Big Pan



## Big Pan Options

### Slow Braised Beef in Red Wine Sauce

Feather blade steak cooked in red wine with smoked bacon, baby onions and finished with fresh parsley.

Accompanied by creamy mash potato and freshly baked crusty bread.

### Delicious Sausage and Mash

Butchers sausages cooked in onion and gravy.

Accompanied by creamy mashed potato, greens and crusty bread.

### Coussoulet

A traditional French stew with belly pork, smoked sausage and confit duck cooked with cannellini beans, butter beans, fresh tomatoes and Provence herbs

Accompanied by crusty French bread.

### Hungarian Goulash

Melt in the mouth beef with fresh onions, garlic, potatoes and fresh tomatoes. Seasoned with paprika

Accompanied by pickled peppers, fresh breads and a tomato salad.

*Vegetarian options available*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Big Pan



*The big pan dishes are cooked freshly in front of your guests.*

## Big Pan Options

### Stir Fry Chicken

Tender strips of chicken stir fried with a selection of finely sliced vegetables, chilli, ginger and oyster sauce topped with fresh coriander.

Accompanied by egg fried rice, sweet chilli sauce and prawn crackers.

### Cajun Chicken with Cowboy Rice

Tender chunks of chicken cooked with cajun spice mixed peppers and fresh tomatoes

Accompanied by a five bean rice, cajun slaw and fresh breads

### Caribbean Curried Goat

Succulent chunks of goat meat cooked with traditional Caribbean spices Scotch bonnet peppers and potatoes

Accompanied by traditional rice and pea

### Mediterranean Vegetable Penne Pasta

Roasted courgettes, aubergine and red onion with sun-blushed peppers bound in a rich tomato and basil sauce

Accompanied by penne pasta and ciabatta

*Vegetarian options available*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# BBQ



*The big pan dishes are cooked freshly in front of your guests.*

## BBQ Options

It's using fresh ingredients for our BBQs, collecting our meat from our local butchers, breads from the bakery and salads from our local greengrocers that makes the food taste great.

All options include a chef, clothed buffet table, unique rustic display, quality disposable cutlery, plates (proper plates and cutlery available at an additional cost) and quality disposable napkins.

### Simple and Tasty BBQ

Prime seasoned 100% beef burgers served with soft floured buns, cheese and fried onions; Cumberland sausages served with crusty French bread and fried onions; or hand-made falafel burgers served with flat bread and tzatziki.

Accompanied by coleslaw, green salad, brown sauce, ketchup and mayonnaise.

### The 'Fat' BBQ

Prime seasoned 100% beef burgers, Cumberland sausage rings, sticky BBQ ribs, spicy chicken wings, vegetarian falafel burgers, vegetarian sausages, fried onions and cheese.

Accompanied by 6 sauces, freshly baked baps, hot potato dish and two salads.

### The Extravagant BBQ

21 day rib-eye steak, mint and rosemary glazed lamb steak, lemon and thyme chicken, salmon and herb parcels, Mediterranean vegetables skewers, Portobello mushrooms with Stilton.

Accompanied by 9 sauces and chutneys, corn on the cob, hot potato dish, two salads and freshly baked breads.

*Vegetarian options available*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*





# Afternoon Tea



## Afternoon Tea

Our 3 course vintage style afternoon teas are a great classic option for an informal lunch option. A mixture of fresh home-baked cakes and scones, finger sandwiches and a selection of teas there really is something for everyone.

The price includes the vintage style stands, crockery, tea pots, milk jugs, sugar bowls and cutlery.

## Classic Afternoon Tea

### Finger sandwiches on brown and white bread

*(select 4 options)*

Cream cheese and cucumber

Smoked salmon

Egg mayonnaise and Hampshire watercress

Honey roasted ham with tomato

Mature cheddar and pickle

Tuna and Cucumber

### Slice of cake

*(select 2 options)*

Lemon drizzle cake

Carrot cake

Victoria sponge

Coffee and walnut cake

### Scone

*(select 1 option)*

Plain scone with clotted cream and jam

Fruit scone with clotted cream and jam

Cheese scone with butter

### Tea

A selection of teas

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



Fat Hog & Big Pan Catering

Jam Jar

Desserts &

Wedding

Cakes

# Jam Jar Desserts



## Jam Jar Desserts

For wedding breakfasts people choose a selection of 3 desserts. Enough for one per person are put into handmade wooden boxes and put on the tables for all the guests to all pull out the desserts and choose the one they want.

Strawberries with fresh  
clotted cream

Chunks of chocolate brownie  
with clotted cream

Raspberry and lemon curd  
Eaton mess

Strawberry and raspberry couli  
Eaton mess

Layered classic trifle

Rocky Road

Chunks of lemon sponge  
with whipped cream

Layered White chocolate  
and berry cheesecake

Victoria sponge  
with strawberry jam and cream

Layered Tiramisu

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Savoury Wedding Cakes



*Savoury Wedding Cheesecake*

## Savoury Wedding Cakes

These savoury wedding cake options are a perfect way to have a beautiful alternative cake that can become your evening buffet. 2018 prices are subject to change and final prices can be confirmed 3 months prior to your function.

### Wedding Cheese Cake (savoury)

Presented on a rustic wooden stand decorated with physalis and white gypsophila for that stylish rustic look. Perfect alternative for you dessert or evening buffet.

Let us know the type of cheese you like and we will put together your own personalised cheese cake for you

The price includes crackers, grapes, celery, chutneys, cheese and chutney labels, hire of wooden tree slice and disposable plates and cutlery.

### Wedding Pie Cakes (savoury)

*(choose 3 options from below)*

- Lamb and mint
- Chicken and ham
- Ploughmans
- Classic pork

Presented on a rustic wooden stand decorated with physalis and white gypsophila for that stylish rustic look. A great alternative for your evening buffet.

The price includes crackers, grapes, celery, chutneys, cheese and chutney labels, hire of wooden tree slice and disposable plates and cutlery.

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



Fat Hog & Big Pan Catering

Evening  
Catering  
& Extras

# Banquet Boards



*Hampshire Banquet Boards*

## Banquet Boards

Our popular Banquet Boards are freshly prepared high quality food served on large treated wooden boards on sleepers, in wooden bowls, baskets, Kilner jars; creating a feature for guests to help themselves to. This is a great high end evening food option that can also be served as a main.

### Italian Banquet Board

Selection of Italian cold meats

Selection of fine Italian cheeses with our chutneys and pickles *v*

Selection of sun blushed olives and tomatoes

Warm new potatoes with lemon, olive oil and fresh basil *v*

A selection of three salads from our salad menu *v*

Selection of freshly baked Italian breads *v*

### Hampshire Banquet Board

Hand cut honey roast Hampshire ham with mustards

Our finest pate with our red onion marmalade

Selection of fine English cheeses with our chutneys and pickles *v*

Handmade pork pie with fresh piccalilli

Warm new potatoes *v*

A selection of three salads from our salad menu *v*

Selection of freshly baked Italian breads *v*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Hot Snacks



## Hot Snacks

These are just some of the hot evening catering options that we can offer. We can also offer tailored options.

### Hampshire Roast Meats in a Bun

Each option is served in a bun with additional chutneys and includes all three options.

Hampshire roast beef with watercress and horseradish.  
Slowly roasted Hampshire pulled pork with apple sauce.  
Tender Hampshire roast lamb with a mint sauce.

*Includes quality disposable cutlery, plates, napkins and a vegetarian option.*

### Our Tasty Cones

This option is served in cardboard cones and served to your guests. It includes all three options.

Fish and chips  
Chicken goujons and chips  
Halloumi goujons and chips

### Hot Dog or Bacon Baps

Choose from bacon or hot dogs served in soft floured baps and a range of sauces.

*Includes quality disposable cutlery, plates, napkins and a vegetarian option.*

### Sausage or Burger Baps

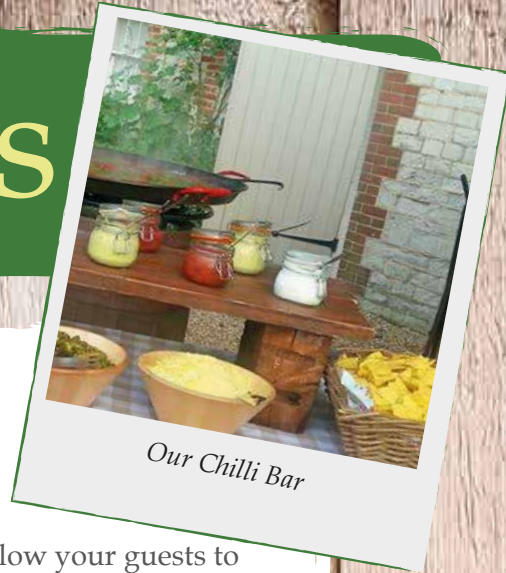
Choose from pork sausages or meaty burgers served in soft floured baps and a range of sauces.

*Includes quality disposable cutlery, plates, napkins and a vegetarian option.*

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Street Food Bars



*Our Chilli Bar*

## Street Food Bars

Street Food Bars are the ultimate evening food options that allow your guests to come up and make their 'take-away' style evening food. It's perfect fun filled option to fill up your guests and soak up the alcohol.

All options include quality disposable take away containers making it easy for guests to eat their food while walking around.

### Burrito Bar

Take your Tortilla wrap filled with bean rice and add your choice of fillings; pulled chicken, chilli beef, pulled pork, veggie chilli, shredded lettuce, grated cheese, jalapenos, guacamole, salsa and sour cream.

### Chilli Bar

Add a range of sides and dips to your beef or veggie mexican chilli or make up your own nacho meal. Sides include rice, nachos, grated cheese, jalapenos, guacamole, salsa and sour cream.

### Fajita Bar

Take your Tortilla wrap filled with strips of tender chicken cooked in fajita spices with onions and peppers then add your choice of fillings; fresh coriander, tomatoes, shredded lettuce, grated cheese, jalapenos, guacamole, salsa and sour cream.

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*





# Big Pans



*Our Big Pans Cooked on the Barrels*

## Big Pan Options

The Big Pans entice your guests' senses with the sounds and smells of the food being freshly cooked in front of them. Giant whisky barrels are used as tables for the pans these fit in with our rustic country style and creates a centre piece.

The Big Pans are over 1 meter wide and we can cook over 120 portions in a Big Pan. For evening food we would advise you only choose one big pan option. We do provide a vegetarian option. Minimum numbers of 60 people. Maximum numbers of 1000 people.

The price includes a chef, clothed buffet table with our rustic display, quality disposable cutlery and plates (proper plates and cutlery available at an additional cost) and napkins.

**See pages 17 - 23  
For the Full Big Pan Options**

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Service & Extras



---

## Waitress/Waiter

### Welcome drinks and table drinks

We can serve your welcome drinks and put your drinks on the table for the wedding breakfast if your bar doesn't open until later on.

## Cutlery and Crockery

## Tea and Coffee Station

---

## Recommended suppliers

If there is something that we don't offer take a look at our recommended suppliers on our website.  
[www.thefathog.co.uk/recommended-weddingevent-suppliers](http://www.thefathog.co.uk/recommended-weddingevent-suppliers)

## Venues

We cater at a range of venues including barns and marquees. As hog roast and big pan specialists most hotels and function rooms will allow us to cater at their venue even if they have in-house caterers.  
[www.thefathog.co.uk/wedding-and-event-venues](http://www.thefathog.co.uk/wedding-and-event-venues)

---

*If there is anything you would like that is not stated please ask as we may already provide it or be able to.*

---

*Other options available. Alternatives can be provided for people with food intolerances and allergies.*



# Testimonials



*What our customers said about us.*

*“I just wanted to email to say a massive thank you for all your hard work at my wedding. It was a resounding success. From the sharing boards through to the burrito bar everything was amazing and I have had so many great comments back from my family and guests about how professional you were, your team and how great the food was. I can honestly say between you the photographer, and the band I have never heard so many people praise these services. I hope to work with you again soon.*

*Kind regards, Chris. ”*

*“Sam and I wanted to say how truly amazing you were at our wedding. Everyone we spoke to said how amazing the food was along with the presentation and added extras. We are so grateful for all the extras you did for us like serving reception drinks, setting out our iced buckets, preparing our toast bottles and so much more. You made our day run so smoothly and without you it would not have been the same! The staff you brought along with you were superb and a credit to your ever growing business.*

*We can't really put into words just how special you made our day! We will certainly be recommending you to anyone else in need of a caterer!*

*All our love and gratitude, Emma and Sam ”*

*“Just to say thank you very much for putting on such a brilliant spread at our wedding. The food was delicious and so well presented. All of our guests commented on how good the food was and how much they loved the big pans! Oh and the burger bar was a definite hit! A big thank you to your team who ensured that we (the bride and groom) were always well fed and even made sure that food was kept back for us! We really liked the fact that you were always honest and gave us great advice.*

*We can't fault you and your superb food and service. We would definitely recommend you to our friends and use you for any more parties we have!*

*Kim and Adam ”*

*“Simon and I just wanted to thank you for the amazing food you provided for our wedding at Norman Court Barn. We had so many positive comments about every aspect - I think everyone enjoyed it greatly. Your staff on the day were very professional and attentive and you all really helped everything run smoothly. The cheese cake was also amazing and a favourite with our guests. It was a pleasure to deal with you at every stage and we would not hesitate to recommend you, or book you for a future event.*

*Warm regards, Amy ”*

To view more testimonials from visit our feedback page on the website.  
<http://www.thefathog.co.uk/feedback.html>



**Rob@thefathog.co.uk**

**07895 454077**

**02392 425789**



Contact us to find out more.

# Contact Us

Fat Hog and Big Pan Catering are professional mobile caterers offering fresh interactive rustic food and tailored menus for weddings and events. We bring our own catering equipment and kitchen you just need to provide the guests. Contact us for more information.

**Contact the Head Chef,  
Robert McHugh**

**Call me.** 02392 425789 or 0789 5454077

**Email me.** [rob@thefathog.co.uk](mailto:rob@thefathog.co.uk)

**Visit the website.** [www.thefathog.co.uk](http://www.thefathog.co.uk)

**View The Gallery.** [facebook.com/FatHogandBigPanCatering](https://facebook.com/FatHogandBigPanCatering)

**Keep in touch with us**

 /fathogandbigpan

 @fathogandbigpan

 /FatHogAndBigPanCatering



[Rob@thefathog.co.uk](mailto:Rob@thefathog.co.uk)

07895 454077

02392 425789