

FINIX WEDDING MENUS 2024



ROG7 BXM



WHIPPED SUMAC FETA ON TARRALINI CRACKER WITH SUN-DRIED TOMATO & BASIL PESTO (V)

SMOKEY BABA GHANOUSH & PICKLED RED ONION CROSTINI (VG)

ADJVA (RED PEPPER & AUBERGINE RELISH) & FETA PITTA CRISP (V)

LAMB MERGUEZ SAUSAGE ROLLS WITH HARISSA CHILLI SAUCE

CHORIZO, OLIVE, SUNDRIED TOMATO & BASIL SKEWERS

MIDDLE-EASTERN SPICED COURGETTE, TOMATO & GOAT'S CHEESE TARTLET WITH JALAPENO CHIMMICHURRI (V)

MINI LAMB KOFTE WITH TZATZIKI AND PEARL DROP CHILLIES

MINI YORKSHIRE PUDDING, RARE ROAST BEEF, AND HORSERADISH

PESTO AND ZAATAR PINWHEELS (V)

AUBERGINE AND MOZZERELLA ARANCINI (V)

We recommend a choice of 3 or 4 canapes per person

Price: 3 choices - £9.60 per head inc VAT 4 choices - £12.00 per head inc VAT.

Please note this price does not include service staff as most of our weddings recruit willing Groomsman to share the canapé platters round the guests. We can provide additional service staff which will be priced on an individual quote basis. Please ask for more information.



MAIN MEAL – LUNCH MIDDLE-EASTERN MEZZE BOWLS

OUR VIBRANT, FRESH AND FLAVOURFUL MEZZE BOWLS ARE PERFECT FOR THE MAIN MEAL OF THE DAY.

CHOOSE FROM:

SHAWARMA MARINATED CHICKEN LAMB MERGUEZ SAUSAGE CRISPY FALAFEL (VG) HALLOUMI (V)

ALL INCLUDE:

LEMON & HERB TABBOULEH HARISSA HOUMOUS RAINBOW SLAW STUFFED VINE LEAVES KALAMATA OLIVES JALAPENO CHIMMICHURRI PICKLED RED ONION POMEGRANATE DRESSING GRILLED PITTA BREAD

Typically guests will queue at the food truck to order and collect their mezze bowl.

The major benefit of this menu for the main meal is the speed of service. They are very fast to serve and we can typically serve 100 guests in 30 minutes which gives you all plenty of time to enjoy your special day.

We will also provide a gluten free alternative in which we replace the tabbouleh with Peruvian rice salad.

Price: Available on request. Please email hello@eatfinktalk.com



EVENING FOOD FINK WRAPS

CHOOSE FROM:

SHAWARMA MARINATED CHICKEN LAMB MERGUEZ SAUSAGE CRISPY FALAFEL (VG) HALLOUMI (V)

ALL INCLUDE:

GARLIC TAHINI YOGHURT, HARISSA HOUMOUS HOUSE CHILLI SAUCE, PICKLED RED ONIONS, HOUSE SALAD





LOADED FRIES

SUMAC SALTED FRIES TOPPED WITH HARISSA HOUMOUS, GARLIC TAHINI YOGHURT, CRUMBLED FETA, JALAPEÑO CHIMMICCHURRI, PICKLED ONIONS & HOUSE CHILLI SAUCE

TOPPED WITH:

SHAWARMA MARINATED CHICKEN LAMB MERGUEZ SAUSAGE CRISPY FALAFEL (VG) HALLOUMI (V)

Prices available on request