



CATERING MENU





FOR STARTERS

who are we?

Food & service is what we are about. We have been working in hospitality for over 15 years. Our catering company is supported by 4 venues and a passionate team of chefs



OUR MAINS

what do we stand for?

Great food matters. We believe in offering more than just food, we offer an experience that is exclusively yours. A service that is unique every time

WHATS OUR SWEET SPOT?

Your vision, our expertise.

We understand that planning an event can be a daunting task, which is why we work closely with you to ensure that your event matches your vision and exceeds your expectations. From intimate gatherings to grand receptions, corporate events to anniversary celebrations, we're here to help at every step



SERVED WITH EVERY DISH

Creative ideas-HeadChef involvement-Attention to detail
Best Ingredients - Quality delivery - Sophisticated Service

GREAT FOOD MATTERS



WHERE TO START?

THE PERFECT RECIPE FOR A FANTASTIC EVENT

Every event tells a story, your story. At Digbeth Catering Co, we believe that every event should be as unique and memorable as the moments that inspire them.

Catering points to think about..

- Style - casual or formal?
- How many in attendance?
- Food style / cuisine
- Canapes
- Dietary requirements
- Times of Service
- Wedding invitation
- Decoration



GREAT FOOD MATTERS



OUR MENUS

Our team of chefs and kitchens can cook a huge array of cuisines and recipes to suit your event, the options are endless!

We need to start somewhere, so we've put some of our best selling menus in the following pages.



MENUS ARE SUBJECT TO CHANGE. ALL MENUS INCLUDE VAT



CANAPES

Ideal for receptions and social gatherings, this course is designed to satisfy your guests' appetites. Our carefully curated selection will be exquisitely presented, served by our attentive staff, and can be enjoyed either hot or cold.



BANQUETING

Indulge in an exquisite dining experience, featuring a carefully crafted 2 or 3-course meal. Elevate your special day where your guests will be treated to an exceptional menu and impeccable service."



BUFFET

Perfect for casual occasions that do not require table service, our buffets offer an abundance of delectable dishes, ensuring both satisfaction and delight for all attendees.



STREET FOOD

Infuse excitement into your event with delightful street food offerings. While the menu may be limited, rest assured of unparalleled quality and boundless passion in every delectable bite.



LATE NITE BITES

Ensure your guests stay energised throughout the evening with an array of delectable and flavourful evening light bites.



CANAPES

HOT

- MINI CHEESEBURGER CROSTINI (VGE, GFA)
- MAC & CHEESE BITES (V)
- MINI CHICKEN & BACON PIES
- MINI PEPPERED STEAK PIES
- PEA SPINACH & RICOTTA ARANCINI (V)
- CAULI WINGS & BUFFALO SAUCE (VGA)
- DUCK GYOZA WITH JAPANESE CHILLI DIP
- VEGETABLE GYOZA WITH JAPANESE CHILLI DIP

COLD

- SMOKED SALMON BLINIS
- FARMHOUSE PATE CROSTINI
- CHICKPEA FALAFEL WITH RED PEPPER HUMMUS (VE)
- WHIPPED FETA BRUSCHETTA WITH ROASTED RED PEPPER SALSA (V)
- RAS EL HANOUT AUBERGINE BEIGNET WITH MINT YOGHURT (V)
- SUMAC AND MINTED MELON AND FETA SKEWERS (V)
- TOMATO BRUSCHETTA, BALSAMIC GLAZE



GREAT FOOD MATTERS



BANQUET - MENU A

Starters

Roast Red Pepper & Tomato Soup (V, GFA)

A vibrant roasted pepper and tomato soup finished with basil oil.

Chicken, Apricot & Pancetta Terrine (GFA)

A coarse-cut terrine with sweet apricot, crisp pancetta, pickled vegetables and mustard dressing.

Beetroot-Cured Salmon (GFA)

Lightly cured salmon with mustard dressing and a fresh herb salad.

Roasted Beetroot Carpaccio (VE, GFA)

Thin slices of roasted beetroot with vegan feta and walnut dukkah.

Mains

Roast Chicken Supreme (GFA)

Dauphinoise potatoes, tenderstem broccoli and thyme & white wine jus.

Baked Cod Loin (GFA available)

Parsley crumb, broccolini and pea velouté.

Slow-Braised Beef Blade (GFA)

Parmesan mash with toasted breadcrumb, roasted carrots and red wine & thyme jus.

Veggie Wellington (VE)

Seasonal vegetables wrapped in pastry with spiced marmalade, crushed potatoes, greens and herb gravy.

Desserts

Salted Caramel Custard Tart

A smooth poured caramel custard in a crisp tart shell, finished with a dark chocolate shard and cocoa nib crunch.

Limoncello Panna Cotta (GFA)

A light, silky panna cotta infused with limoncello, served with candied lemon and crushed meringue.

Vegan Chocolate Truffle Torte (GF, VE)

A rich gluten-free vegan chocolate torte with raspberry coulis and micro mint.

Chocolate Fondant with Orange Mascarpone & Candied Orange

A warm molten-centred fondant paired with zesty orange mascarpone and candied orange peel.

GREAT FOOD MATTERS



BANQUET - MENU B

Starters

Beef Carpaccio (GFA)

Thinly sliced beef with parmesan crumb, truffle aioli and crispy capers.

Figs & Whipped Goats' Cheese (V, GFA)

Fresh figs with whipped goats' cheese, aged balsamic and rocket.

Burrata & Heritage Tomatoes (V, GFA)

Creamy burrata with heritage tomatoes, basil oil, balsamic pearls and toasted sourdough crumb.

Salt-Baked Celeriac, Apple, Walnut & Herb Salad (VE, GFA)

Tender salt-baked celeriac served with crisp apple, toasted walnut and fresh herbs.

Mains

Slow-Cooked Rib of Beef (GFA)

Served with parmesan polenta, glazed carrots and a rich bone marrow jus.

Pan-Roasted Corn-Fed Chicken (GFA)

Curried chickpea purée, crispy kale, cumin roasted new potatoes and a sherry glaze.

Pan-Seared Market Fish (GFA available)

Fondant potato, salsa verde and buttered baby leeks.

Harissa Baked Aubergine (VE, GFA)

With quinoa, tahini yoghurt and pomegranate salsa.

Desserts

Apple Tarte Tatin with Calvados Cream

Caramelised apple served warm with lightly scented Calvados cream.

Sticky Toffee Slice with Butterscotch & Honeycomb

A refined sticky toffee slice with rich butterscotch sauce and crisp honeycomb.

Dark Chocolate Delice with Hazelnut Praline & Orange Gel (GFA)

Smooth chocolate delice paired with hazelnut praline and bright orange gel.

Vegan Raspberry Gin Cheesecake (GF, VE)

A no-bake raspberry gin vegan cheesecake on a lemon oat crumb with raspberry gel and fresh raspberries.

GREAT FOOD MATTERS



BANQUET - MENU C

Starters

Seared Scallop with Cauliflower, Pancetta & Brown Butter Crumb (GFA)

A perfectly seared scallop with smooth cauliflower purée, crisp pancetta and nutty brown butter crumb.

Burrata with Truffled Wild Mushroom Ragù & Herb Oil (V, GFA)

Creamy burrata paired with earthy truffled mushrooms and fresh herb oil.

Beetroot-Cured Salmon with Gin, Cucumber & Dill Emulsion (GFA)

A vibrant salmon starter infused with gin, served with cucumber ribbons and dill emulsion.

Glazed Aubergine & Smoked Tomato with Basil & Toasted Pine Nuts (VE, GFA)

Roasted aubergine and smoked tomato finished with basil oil and toasted pine nuts.

Mains

Fillet of Beef, Truffle Potato Terrine, Charred Leeks & Red Wine Jus (GFA)

Premium beef fillet paired with layered truffle potato terrine, charred leeks and a rich jus.

Roast Chicken Supreme Filled with Spinach & Ricotta

Served with parmesan orzo, tender stem broccoli and a white wine tarragon sauce.

Pan-Seared Sea Bass, Saffron Fondant Potato & Shellfish Bisque (GFA)

A luxury seafood dish with fragrant saffron potato and velvety bisque.

Mushroom & Chestnut Wellington with Tarragon Jus & Root Vegetables (VE)

A deeply flavoured vegan wellington with roasted root vegetables and tarragon jus.

Desserts

Champagne & Elderflower Panna Cotta (GFA)

A delicate panna cotta infused with champagne and elderflower.

Mini Dessert Trio - A premium trio featuring:

Dark Chocolate Delice

Mini Sticky Toffee Slice

Seasonal Mini Cheesecake

Pear Tarte Tatin with Saffron Crème Fraîche

Warm caramelised pear tarte tatin served with saffron crème fraîche.

GREAT FOOD MATTERS



HOT FORK BUFFET

**OUR MOST AFFORDABLE CATERING PACKAGE. PICK 2-3 OPTIONS,
DEPENDING ON THE SIZE OF YOUR CELEBRATION**

CHICKEN

Chicken & chorizo gumbo

Steamed rice, Buttered seasonal greens

Moroccan spiced chicken

Couscous salad with parsley & lemon, Sweet roasted vegetables with basil

Chicken tikka masala

Spicy yellow rice, Minted peas

BEEF

Slow cooked beef lasagne

Garlic bread, House salad with maple mustard dressing

Beef & Guinness Stew

Garlic bread, House salad with maple mustard dressing

LAMB

Lamb moussaka

Garlic new potatoes, house salad with maple mustard dressing

Lamb & Chickpea Tagine

Spicy yellow rice & roasted cauliflower

VEGETARIAN & VEGAN

Vegetable lasagne

Garlic bread, House salad with maple mustard dressing

Lentil, Sweet Potato & Spinach Curry

Spicy yellow rice & minted peas

Chickpea, Aubergine & Tomato Tagine

couscous salad with parsley & lemon, sweet roasted vegetable



STREET FOOD

Many of our clients are choosing to go with our street food options, not just for parties, but also for weddings.

Street food is a great choice for a more relaxed & casual flow. Although the quantity of food is often less than a more traditional banquet, it's always a tasty option that can add some flair and creativity to an event



STREET FOOD OPTIONS

We have a number of in-house street food brands which we often use for private hires and in our venues. Our chefs love the creativity and fun of creating street food offers, so our offer is always expanding



El Bario

TACO & MEZCAL

We use traditional Mexican ingredients and techniques to create recipes that are bursty with flavour. One of our most popular choices



MELT

NEIGHBOURHOOD DINER

45-day aged smash patties, renowned chicken strips, and loaded fries—all from scratch. Our brand thrives to craft something truly exceptional and distinct.



Rico Libre

TAPAS WITH A TWIST

Where exceptionally talented chefs serve truly authentic tapas. Don't forget to explore our restaurant reviews!

GREAT FOOD MATTERS

SAMPLE MENU



BUILD YOUR COMBO: STEP 1: CHOOSE TWO PROTEINS

- CHIPOTLE TINGA CHICKEN gfa
- PIBIL PULLED PORK gfa
- BIRRIA BEEF & CONSOMME gfa
- SMOKEY JALAPEÑO PULLED JACKFRUIT gfa

TACO + MEZCAL

STEP 2: CHOOSE YOUR STYLE

- SPICY RICE BOWL WITH HOUSE PICKLES & CRISPY SHALLOTS gfa
- CORN QUESADILLA WITH MELTED CHEESE & JALAPEÑOS gfa
- LOADED FRIES WITH FIRECRACKER SEASONING & CHIPOTLE MAYO gfa
- LOADED CORN NACHOS WITH REFRIED BEANS gfa

STEP 3: CHOOSE 2 SAUCES

- SOUR CREAM & JALAPENO CHUTNEY gfa
- SALSA ROJA 'HOUSE SALSA' gfa
- CHILLI GUACAMOLE gfa
- PINEAPPLE JALAPENO JAM gfa
- HOT CHILLI QUESO gfa

ADD YOUR SIDES..

- FRIED CHICKEN WINGS WITH FIRECRACKER SEASONING gfa
- CRISPY MOZARELLA FINGERS WITH SALSA ROJA
- TOAST RAVIOLI CRISPY FRIED RAVIOLI & FETA WITH HOUSE SALSA
- JALEPENOS POPPERS WITH RANCH SAUCE



MELT

SMASHED BURGERS & LOADED FRIES

SAMPLE
MENU

BUILD YOUR BURGER -

STEP 1: CHOOSE YOUR BURGER, SERVED ON A POTATO BUN

AGED DOUBLE SMASH BEEF PATTY WITH AMERICAN CHEESE

DIGBETH FRIED CHICKEN

GARLIC & HERB GRILLED CHICKEN

PLANT BASED VEGAN PATTY

SMASHED PATTY & PULLED BIRRIA BEEF

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STEP 2: CHOOSE YOUR STYLE

- **OG STYLE** - LETTUCE, GHERKIN, WHITE ONION, HOUSE SAUCE
- **BLT STYLE** - MAPLE BACON, LETTUCE, TOMATO SALSA & AIOLI
- **VEGAN STYLE** - PLANT BASED CHEESE, COLA MUSHROOMS, CRISPY SHALLOTS & CHIPOTLE MAYO

LOADED FRIES UPGRADE

- **HOUSE FRIES** WITH HOUSE SEASONING & VEGETABLES
- **TRUFFLE PARMESAN FRIES** HOUSE FRIES WITH TRUFFLE OIL & GRANA PADANO CHEESE
- **AL PASTOR FRIES** HOUSE FRIES WITH CHEESE SAUCE, CUMIN MAYO & CHIMICHURRI
- **FAJITA FRIES** HOUSE FRIES WITH FAJITA SEASONING, PEPPERS, ONIONS & CHEESE

**GOT A FAVOURITE DISH? LET'S MAKE IT PART OF YOUR EVENT.
WE LOVE CRAFTING BESPOKE MENUS THAT TELL YOUR STORY**





CATERING TAPAS



Paella

Chicken & Chorizo Paella

Cooked fresh using our paella pan - valencia rice with spices, chicken & chorizo picante

Seafood Paella

Valencia rice cooked with spices, stock and fresh seafood

Meat Tapas

Albóndigas a la Jardinera

Meatballs in a red wine & chorizo sauce

Fabada Asturina

White fava beans cooked with chorizo, black pudding & tomato

Pollo a la crema

Chicken thigh cooked in a rich onion & tandoori cream sauce

Fish Tapas

Gambas al Ajillo

King prawns in chilli and garlic oil

Empanda Gallega De Cod

Bechamel cod in crispy pastry

Calamares Fritos

Deep fried squid rings in house batter with aioli

Vegetarian Tapas

Patatas Alioli

Crispy fried potatoes with alioli (add Bravas sauce for +1.00)

Tortilla Española

Traditional omelette topped with Spanish cheese

Patatas Bravas

Crispy fried potatoes and brava sauce

Croquetas

Chorizo

7.20

Crushed spicy chorizo in bechamel sauce

Bacalao

7.20

Prepared cod in bechamel sauce

Mushroom

6.50

Vegan Version with chestnut mushrooms





FEEDING GUEST IN THE EVENING

Wondering whether to feed your guests in the evening? The option for doing so is driven by factors such as the timings of earlier food and if you are expecting evening guests.



LATE NIGHT BITES

Ensure your guests stay energised throughout the evening with an array of delectable and flavourful evening light bites.

A cost-effective way to satisfy those late-night appetites!

TYPES OF EVENING FOOD

BURGERS + HOT DOGS + CHIPS + SAMOSAS

DELI SANDWICHES + FALAFEL

BACON / SAUSAGE SARNIES

CHICKEN DRUMSTICKS + VEGAN ALTERNATIVES

GREAT FOOD MATTERS



HOW DO WE BOOK

As we are contract caterers for The Old Library, we thought it best to outline the booking process, so you understand who is involved and when



1. Enquiry

All event and menu enquiries will initially be directed at the Event Coordinators at Old Library. They may refer specific queries to us, but to avoid miscommunication we will always go through the venue.



The Old Library



2. Venue Visit

The event team at Old Library will be delighted to show you around and answer any questions you may have. Any specific catering questions will be relayed to us and we will reply back to the coordinator.



3. Event Booking

Once your booking is secure, the coordinator will set up a meeting between you and Digbeth Catering Co.



4. Menu Tasting

The menu tasting will normally be held in one of our local venues and will be attended by our chefs. You will be able to taste & discuss the menu in detail and make any changes. The tasting will be followed by a confirmation of the menu.



5. Event Day

The big day! Relax and enjoy the day knowing the catering will be delivered as per your exact instructions and to the highest quality!