

KABALA *Kitchen*

Wedding caterers



About us

Kabala Kitchen is a Bristol-based catering company that specialises in serving up plant-based versions of comfort food classics. We have years of experience in catering for a wide range of weddings, and mainly operate in the south-west, although we can travel all over the UK.

Food style

All food is prepared and cooked from our outdoor gazebo, and is laid out on a buffet table (either indoors or outdoors) for guests to help themselves.

For the mains, we have five choices for a buffet spread, and each is centred around a theme so that the dishes compliment one another and will work beautifully on the plate together.

If you're tempted by dessert too, there are four mouth-watering options for you to pick from. Please get in touch if you require specific allergen information for any of the dishes.

Main menu options

Middle-Eastern

Homemade seitan pieces in cumin, tomato and garlic

Vegetable and chickpea tagine with tomatoes, North African spices, olives and preserved lemon

Quinoa tabbouleh with parsley, cucumber and pomegranate seeds

Seasonal green salad with tahini dressing, dates and toasted nuts

Creamy hummus with olive oil and garlic

Pickled cabbage and chilli peppers

Flatbread

American

Hot dogs: Homemade smokey bean and seitan hot dog sausages, served in a soft white or granary roll.

Selection of classic hotdog condiments

Slow cooked barbecue beans with tomatoes, paprika and mustard

Classic potato salad with creamy ranch dressing, pickled gherkins and spring onion

Rainbow 'slaw with lime dressing and toasted pumpkin seeds

Corn on the cob tossed in chimichurri butter

Indian

Mildly spiced vegetable and lentil curry with Indian spices and creamy coconut

Chickpeas simmered with tomatoes, onions and spices

Brown rice salad with lemon, coriander and pomegranate seeds

Thinly sliced, raw cabbage and green herbs in a tahini dressing. Topped with toasted cashews.

Mango salsa

Yoghurt and cucumber dip

Wholemeal chapatti

Mediterranean

Homemade chorizo-style bean and sun-dried tomato sausages

Chickpeas simmered with red pepper, garlic and white wine

Lemon and herb cous-cous salad

Seasonal salad with steamed greens, shredded raw veg, lettuce and a balsamic vinaigrette

Aubergine, caper and basil caponata

Creamy bean and pesto dip

Focaccia

Thai

Fragrant vegetable and chickpea curry with peanut, coconut and kaffir lime

Fried tofu caramelised in sticky soy sauce

Stir-fried wheat noodles with coriander and garlic

Mango, beansprout and mint salad

Cucumber pickled in ginger and rice vinegar

Homemade sweet chilli sauce

Dessert

Sticky, spiced date cake

Rich and decadent fruit, nut and chocolate tiffin

Double chocolate brownie

Raw cacao and avocado torte with ginger biscuit base

Please pick one dessert from the list above. All desserts are served cold, laid out on a display table and are accompanied with fresh fruit salad, cashew-vanilla cream and homemade caramel sauce.

Extra information

Our requirements

We require a flat, outdoor pitch which can fit our gazebo (which measures 3x3 metres). We don't require electricity or access to a water supply. We usually request an access time of about 4 hours before service, so we can set-up and get everything ready. It is preferred if we can load and unload from our van right next to where our gazebo is pitched, but we are happy to park elsewhere.

Deposit

A deposit of 50% of the total invoice value is required in order to secure the booking. The remaining amount will be invoiced to you nearer the time, and will be payable 90 days before the event.

Tastings

We are unable to arrange tastings of our food, but you are welcome to come to our stand at a market and try anything that we have on the menu that day, free of charge! Please get in touch for a list of our upcoming trading dates and to arrange a visit.

Website & Social Media

Our website can be found at www.kabalakitchen.co.uk. You can find us on Twitter, Facebook and Instagram at [@Kabalakitchen](https://www.instagram.com/kabalakitchen). All of our client testimonials can be found on our Facebook page under 'Reviews'.

Contact

Please feel free to drop us a line on info@kabalakitchen.co.uk or **07402024289** if you have any questions. We look forward to hearing from you soon!

