



BIG OCCASIONS
a moveable feast

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Breakfast Selection

Freshly Pressed Orange Juice

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Porridge

~

Yogurt/Granola/Honey

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Selection of Traditional Breakfast Cereals

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Eggs; Scrambled, Fried, Poached

~

Grilled Tomatoes & Mushrooms

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Coffeys Award Winning Sausages

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Cured Bacon

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Gracehill Black Pudding

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Selection of Breads

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Vegetarian Sausages

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Freshly Brewed Tea/Coffee

ooOoo

Lunch Selection

~Chicken~

Chargrilled Chicken with Piri-Piri Sauce

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Stir Fry Sweet Chilli Chicken with Vegetables & Noodles/Rice

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Italian Rice with Chicken

~

Caramelised Ginger Chicken

~

Chicken Arrabiatta

~

Half Roast Chicken

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Crunchy Garlic Chicken

~

Barbeque Chicken with Warm Green Bean Salad

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Chicken Fricassee with Rice

~

Chicken, Chorizo and Butterbean Casserole

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Breast of Chicken a la King

~

Coq-au-Vin

~

Authentic Thai Green Curry with Lemongrass, Chilli & Coconut

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Char Grilled Fillet of Chicken with Garlic, Chilli and Tomato

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Crossgar Chicken Fillet with a White Wine & Asparagus Sauce

ooOoo

~Fish~

Baked Ballycastle Salmon with a Tomato & Basil Sauce

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Fillet of Portavogie Cod with Parsley Crust

~

Baked Fillet of Hake

~

Portavogie Seafood Bake

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Berr Battered Scampi

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Baked Sea Trout with Lemon Butter

~

Beer Battered Cod

ooOoo

~Beef~

Slow Cooked Daube of Ulster Beef with Button Mushrooms, Caramelised Onions & Rich Red Wine Cooking Liquor

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Classic Beef Bourguignon

~

Hearty Irish Beef Stew

~

Prime Roast Sirloin of Beef

~

Beef & Guinness Pie

~

Coffeys Award Winning Bangers & Mash with Rich Onion Gravy

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Mongolian Beef with Soy Marinated Vegetables

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Castle Kitchen Beef Lasagne

~

Traditional Cottage Pie

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Succulent Char Grilled Rib-Eye Steak Sandwich

ooOoo

~Lamb~

Lamb Rogan Josh with Indian Spices, Tomatoes & Onions

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Novarin of Irish Lamb & Herb Roasted Root Vegetables

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Traditional Irish Lamb Stew

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Blanquette of Irish Lamb with Spring Vegetables

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Slow Roasted Leg of Irish Lamb

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Moroccan Lamb Stew

~

Hearty Shepherds Pie

~

Slow Braised Shank of Irish Lamb

ooOoo

~Pork~

Pork Stroganoff with Basmati Rice

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Stir Fried Pork with Ginger and Honey

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Sweet & Sour Pork with Boiled Rice

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Five Spice Pork with Noodles

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Pork Meat Balls in Red Pepper Sauce

~

Mediterranean Pork Meat Balls

~

Char Grilled Pork Chops with Apple Sauce

~

Pulled Pork Sandwich

~

Slow Roast Shoulder of Pork

~Vegetarian~

Tartlet of Meditterreanean Vegetables and goats Cheese

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Keralan Veggie Curry

~

Aubergine Lasagne

~

Penne with Courgettes, Herbs & Parmesan

~

Spinach, Pine Nuts and Parmesan Sausages

~

Goats Cheese & Red Pepper Tarts

~

Nut Loaf with Mixed Pepper Sauce

~

Squash Risotto

~

Tomato & Herb Calzone

~Salads~

Cherry Tomato, Feta & Black Olive

~

Mixed Bean Salad

~

Puy Lentil with Seasonal Veg

~

Spinach, Garden Pea & Mint

~

Cucumber Salad

~

Traditional Coleslaw Salad

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*New Potato & Chive Salad*

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*Giant Cous Cous with Vegetables*

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*Mediterranean Pasta Salad*

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*Rocket Leaves with Parmesan & Balsamic*

*~Potatoes~*  
*(when needed)*

*Baked*

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*Dauphinoise*

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*Boulangier*

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*Baby Roast*

~

*Sautéed*

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*Chips*

~

*Creamy Mash*

~

*Champ*

~

*Colcannon Potato*

*~Desserts~*

*Coconut Mango Trifle*

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*Jam Roly Poly*

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*Mixed Berry Cheesecake*

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*Armagh Apple Crumble with Custard*

~

*Bread & Butter Pudding with Custard*

~

*Pear & Almond Tart with Custard*

~

*Bakewell Tart with Custard*

~

*Banoffee Tart*

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*Rhubarb Crumble with Custard*

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*Sticky Toffee Pudding*

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*Peaches topped with Ginger Sponge*

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*Creamy Rice Pudding with Pears*

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