



TFP CATERING GARDEN PARTIES

The Garden party package is a comprehensive, no fuss, menu we have put together to make sure you have a tasty, fresh and hearty meal for your guests (starting from 30 people)

For parties of approximately 30/60 people roasting options are: suckling pig and chicken or legs of lamb and paprika chicken, pulled pork and crackling with spilling sauce, lean leg of pork and crackling and sizzling Algarve or Thai prawns all cooked on site. For parties of 70 and over suckling pigs are no longer an option but the other options can all be cooked on site and served hot to your guests.

Prices start from 600 euros for the first 30 and 16 per person thereafter.

Please note: a whole hog will feed upwards of 120 people.



The package

Including your spit roasted meat choice

A choice of Rosemary and garlic roasted potatoes, new potatoes with mint or herb butter or Greek , garlic lemon and oregano oven roasted potatoes.

Two of our fat Pig salads (enough for each guest)

Homemade coleslaw, three sauces, fresh bread selection and a fresh fruit platter

China plates, cutlery and napkins as well as a buffet table to serve your food from complete with cloths are also included (please note : we do not provide glasses) We will lay your buffet out for you, serve your roast to your guests and be there to re fill and help in any way. We also wash up, clear and clean up after ourselves, sweep and mop the floor and leave the kitchen as found. We prepare ALL food on site.

Extra options Priced separately

Prawns and paella

Skillets of sizzling Algarve, garlic, lemon and piri-piri prawns or Thai sweet chilli prawns with coriander, cooked next to the buffet and served hot. Prawns are whole 30/40 size (large) 3 kilos per skillet
Chicken, chourizo and prawn paella cooked on site with the buffet and served hot.



Regional platters as canapés

Moorish carrots. Originally from the Moors that settled here. Simple slices of carrot marinated in Olive oil, lemon juice and loads of garlic plus a few secret ingredients. Simply delicious, Olives steeped in olive oil, chilli, roasted red pepper and oregano, Home-made sardine, tomato and chilli pate served with mini tostas to dip at your pleasure, Flambéed chourizo (traditional Portuguese sausage flambéed in alcohol), Melon pieces wrapped in presunto. The salty presunto is the perfect twin with the sweet juicy melon

Bruschetta's (Each platter contains 3 different choices)

Tomato, goats, cheese and basil, Marinated Algarve carrots and olives, Mushroom, garlic and Parmesan, Avocado salsa and chilli jam. Smoked salmon, lemon, lime and coriander, Smoked salmon and crème cheese, Lemon and garlic prawns, Spiced prawns, Prawns in a Marie rose sauce, Duck pate with spiced chutney.

CHEESE BOARDS



3 x cheese board including 3 cheeses (cheddar, Roquefort, ewes melting cheese round) tostas, salted crackers, silver skin onions, olives, chutney or pickle and grapes or strawberries

4 x cheese board includes 4 cheeses and the same as above

Cheese and charcuterie board includes: ewes melting cheese, cheddar, Roquefort, chourizo, presunto (Parma ham) , pate, tostas, salted crackers, silver skin onions, olives, marinated roasted red peppers, chutney and grapes

DESSERTS

Of the shelf desserts are: Ice cream (various flavours)

Bola da bolacha (Portuguese biscuit and cream cake topped with almonds) or chocolate truffle cake (brigideira)

Homemade desserts are priced individually. Please ask for more details and lists.

VEGETARIANS AND ALLERGIES

We are happy to accommodate vegetarians, vegans and pescatarians.

We must be informed of intolerances and allergies by law.



BAR SERVICES

We can supply extra staff members to set up a bar for you, chill your drinks in ice pour welcome drinks and top up during dinner. They arrive with us and leave with us turning your bar over to self-service when we leave. You must supply your own drinks as well as a table, cloth, bottle openers, knife and chopping board, lemons etc. and ice.

An independent bar service can also be recommended to stay longer and bring equipment

Event organising services.

If you need help organizing an event we are able to help you with that. We can hire in tables and chairs, glasses and anything you need for the party, we can recommend, d.j's, bands, cocktail bar services and help work out timelines and services on the day. Please ask for more details.

We look forward to hearing from you

CONTACT DETAILS

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