

# JOON

PLANT BASED CATERING

## ITALIAN MENUS

### FLAVOURS OF ITALIA

*BRUSCHETTA WITH OLIVE TAPENADE  
ROCKET, PEAR & WALNUT SALAD WITH MUSTARD AND HONEY DRESSING  
ANTIPASTI, FOCACCIA & BURRATA  
TENDERSTEM BROCCOLI WITH CHILI AND LEMON DRESSING  
SPINACH & RICOTTA CANNELLONI  
TIRAMISU*



### ITALIAN DELIGHT

*MOZZARELLA STICKS  
BRUSCHETTA - PESTO, ROASTED PEPPERS, FRESH GOAT CHEESE, BALSAMIC GLAZE  
CAPRESE SKEWERS - MOZZARELLA, CHERRY TOMATOES, ROQUITO PEPPERS, BASIL OIL  
GNOCCHI IN LEMON & HERBS WHITE CREAMY SAUCE  
CHOCOLATE MOUSSE*



### MEDITERRANEAN MIX

*ZA'ATAR HUMMUS WITH GREEN PESTO & PITA BREAD  
CHARRED GREENS, ORANGE DRESSING  
EGGPLANT PARMESAN  
PANEER FILLET IN PAPILLOTE, LEMON BUTTER, LEMON ZEST & CHILLI GLAZE  
YIAOURTI ME MELI, GREEK YOGURT, HONEY, CARAMELISED NUTS & CINNAMON*



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## ASIAN MENUS

### THAI

ASIAN SALAD  
CHARRED GREENS MISO & ORANGE DRESSING  
SPRING ROLLS  
NOODLES STIR FRY  
FRIED & GLAZE NO CHICK'N SEITAN



### JAPANESE

EDAMAME SALAD  
GLAZED SEITAN SALAD, CUCUMBER, PEANUTS  
JASMIN RICE  
KATSU CURRY & PANKO AUBERGINE  
TERYAKI SEITAN SKEWERS



### CHINESE

SMACK CUCUMBER  
RICE NOODLES SALAD  
CHINESE FRIED RICE  
KUNGPAO TOFU  
NO CHICKN AND BLACK PEPPERCORN SAUCE



### ASIAN MIX

ASIAN SALAD  
TOFU EGG FRIED RICE  
SATAY TOFU STEW  
HOME MADE SEITAN TERIYAKI SKEWERS  
CHARRED BROCCOLI IN A CHILLI AND LEMON DRESSING

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## MEDITERRANEAN MENUS

### DISCOVER THE MIDDLE EAST

HUMMUS TOPPED WITH GREEN PESTO AND FRIED GREEN CHILLIES & PITA BREAD  
APPLE FENNEL SALAD WITH CRUMBLE FETA AND FRESH HERBS  
KEBABS WRAPS - SEITAN SERVED WITH COLESLAW  
GRILLED HALLOUMI WITH SPICY HONEY  
GIANT BUTTER BEAN IN TAHINI GRAVY WITH LEMON ZEST AND THYME  
ROSE & PISTACHIO RIZ AU LAIT



### MEXICO AND MIDDLE EASTERN FUSION

MUHAMMARA DIP TOPPED WITH FETA AND FRIED TORTILLA TOSS IN CHILLI SALT  
HALLOUMI FRIES TOSSED IN SUMAC AND POMEGRANATE MOLASSES WITH GUACAMOLE  
CRUNCHY QUARTERED GEM LETTUCE AND SPICED BURNT SWEET CORN  
GRILLED EGGPLANT WITH TAHINI DRESSING, MICRO HERBS AND PICO DE GALLO  
MEXICAN RICE WITH ROASTED ALMONDS AND CHILLIES  
TACOS ÁRABES, SPICED MARINATED JACKFRUIT WRAPPED IN PITA AND SALSA  
APPLE & CINNAMON TARTE TATIN WITH ICE CREAM  
MILLE-FEUILLE TACO WITH LIME WHIPPED CREAM AND BLUEBERRY COULIS



### MEDITERRANEAN MIX

ZA'ATAR HUMMUS WITH TOMATO HARRISA PASTE  
CHARRED GREENS, ORANGE DRESSING  
EGGPLANT PARMESAN  
PANEER FILLET IN PAPILOTE, LEMON BUTTER, LEMON ZEST & CHILLI GLAZE  
YIAOURTI ME MELI, GREEK YOGURT, HONEY, CARAMELISED NUTS & CINNAMON



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## MEXICAN MENUS

### MEXICAN FIESTA

*JALAPENOS POPPERS*

*LOADED NACHOS*

*AVOCADO, FETA, SWEETCORN SALAD*

*HOUSE MADE SEITAN CHICK'N WINGS WITH CHILI GLAZE AND SOUR CREAM*

*BARBACOA SPICED MARINATED JACKFRUIT AND SALSA TACOS*

*LIME CHEESECAKE*



### MEXICANA

CRISPY TORTILLAS WITH CREAMY GUACAMOLE

ESQUITES CON SALSA DE TOTOPOS (CHARRED CORN RIBS WITH TORTILLA CHIP & SALSA) WHEAT TORTILLA QUESADILLA - CHOOSE YOUR FLAVOR\*\*

MEXICAN RICE

WELL-LOADED ENCHILADAS ON MEXICAN SAUCE

MILLE-FEUILLE TACOS WITH RED FRUIT COULIS AND WHIPPED CREAM

\*TACOS CHOOSE FLAVOURS:

Shredded Jackfruit Carnitas - cooked in salsa verde, with pickle cabbage, pico de galo & avocado slice Al Pastor Seitan - cooked in al pastor sauce, with charred pineapple, pico de galo and sour cream No-Chorizo Soya mince - with roasted sweet potatoes, pico de galo, chipotle mayo and pickled jalapenos

\*\*QUESADILLA - CHOOSE YOUR FLAVOUR:

Seitan, Tomatoes, Mushrooms and Cheese

Sweet Potato, Spinach, Feta cheese

Black Bean and Corn Quesadilla

Jackfruit Tinga Quesadilla

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