## Evening Party Menu

You'll find below a selection of our evening party menus: Perhaps you are planning a party or anniversary - never any excuse for a party!

Either way our fun party menus have you covered for canapes, buffets or perhaps something a little more interactive.

The final page of this menu includes details on our exclusive drinks packages for our evening parties when guests arrive, toasts and info on the bar..

### Canapes

Please choose six canapes to be served to your guests

Prosciutto Shavings, Whipped Asparagus, Brown Toast

Free Range Pork Chipolata, Maple Mustard, Circa Sprinkles

Smoked Salmon Tartar Shot, Black Sesame, Butter Pastry

Panko Green Olive, Whipped Goats Cheese, Crispy Herb Crumb

Golden Cross Goats Cheese, Peppered Flat Pastry, Sunflower Seed Tapenade \*

Mini Burger, Brioche, CIRCA Burger Sauce \*

Portobello Mushroom Skewer, Balsamic Blistered Baby Tomato, Basil \*\*\*

Surf n Turf Skewer, Lemon Butter

Sweetcorn Jungle Cake, Smashed Avocado \*\*

Tarragon Yorkshire Pud, Rare Slow Roast Beef, Sweet Mustard Glaze

> Mini Croque Monsieur, Pulled Ham Hock, Swiss Cheese

Panko Fish & Chips, Tartar, Pea Shoots

Spiced Beef Lollipop, Harissa Crumb, Mustard Cress

Crispy Soft-Shell Crab, Smoked salt, Seaweed Dip

Mackerel Bhajis, Coriander Korma Dip

Pan Seared Tiger Prawn, Celery Salt, Bloody Mary Mayo

> Savoury Tart, Red Onion Custard, Onion Crumble

Flat Corn Taco, Chilli Lime Prawn

Basil Polenta Sticks, Smoked Chilli Jam

Pulled Pork Slider, Olive Focaccia, Jalapeno

Baked Cod Frittatas, Chana Dal \*

Salt Baked Baby Potato, Beet Hummus

Coconut Tofu, Maple Sriracha \*

Baby Toad in the Hole, Chorizo Sausage, Onion Ketchup

£16.80 PER PERSON INCLUSIVE OF VAT

Table Buffet Garlic Confit, Tarragon Chicken Shank
Farm Made Set Egg Tarts, Brie, Wilted Spinach
Roasted Portobello Mushroom, Herbed Goats Cheese
Sussex Smoked Salmon, Caper, Parsley Bruschetta
Circa Green Salad, Day Baked Breads, Unsalted Butter
Parmesan, Thyme Cheese Straws, Kettle Crisps,
Marinated Chilli Olives, Feta Red Peppers

£21 PER PERSON INCLUSIVE OF VAT



Sussex Pork & Egg Pies, 'Glyn Thomas' Scotch Egg, Hand Carved Maple Glazed Ham, Mature English Cheddar, Farm Made Slaw, Pickled Onions, Piccalilli, Green Salad, Rustic Torn Bread Selection, Sussex Butter, Chutneys

#### £19.20 PER PERSON INCLUSIVE OF VAT

Selection of Sussex Cheeses, Italian and Spanish Cured Meats, Home Made Pickles, Miller Crackers, German Crackers Day Baked Breads, Farm Made Chutneys, Seedless Grapes, Relish, Sussex Butter Cheese E Antipasti

£19.20 PER PERSON INCLUSIVE OF VAT

### Lite Bites Menn

All served from our Hawker Trays around the venue to your guests from biodegradable cutlery, servicewear and recycled paper napkins. No need to stop dancing or drinking!

Thai Chicken/Vegetable Curry, Coconut Rice, Coriander

Chicken/Vegetable Balti, Pilaf, Poppadom\*\*\*\*

Beef & Mushroom Keema, Pilaf, Garlic Naan

Pad Thai Noodles, Chicken/Vegetable \*

Penne Pasta Pomodoro, Garlic, Fresh Tomato, Olive Oil & Basil Leaf, Parmesan Croute

Chargrilled Chicken Burger, Fresh Rocket & Garlic Mayo, Floured Bap

Beef Patty Burger, Mature Cheddar, Brioche

Garlic & Herb Field Mushroom Burger

BLT: Fresh Rocket, Smoked Mayo, Bun

Brighton Sausage, Fried Onions, Sweet Mustard, Hot Dog Bun

Fish Finger Bun, Tartar Sauce, Wild Rocket

Slow Cooked Pork Shoulder Tortilla, Moroccan Spices, Garlic Dressing, Tomatoes

Tandoori Spiced Chicken Wrap, Pickled Cucumber & Onion Salad, Mint Yoghurt

Classic Chicken/Fire Roasted Red Pepper Caesar Salad, Cos, Croutons

> Nicoise Salad Spanish Olives, Crunchy Greens, Friendly Tuna

Dry cured Streaky Bacon, Brioche Bun, Tomato ketchup

£19.20 PER PERSON INCLUSIVE OF VAT

Homemade Beef Patty Burger Marinated Chicken Wings\*\* Aubergine & Halloumi Sticks Brighton Pork Sausage Sweet Chilli Glazed Pork Ribs \* Pork Sausage, Honey Glaze

Paprika Chicken Sticks \*\*
Roasted Corn on the Cob \*\*\*
Crushed Bean Burger, Salsa \*\*

Cooked outside your venue by our Chefs. Served with Brioche Buns, Dressed Green Salad, Condiments (80 guests minimum)

£24 PER PERSON INCLUSIVE OF VAT

## Hog Roast

Sussex Slow Cooked Free Range Pig \*\*, Seasalt Crackling \*\*, Pancetta & Sage Stuffing, Baked Braeburn Apple Lavender Sauce \*\*, Brioche Buns, Dressed Green Salad \*\*\*\*, Condiments. Choose one veggie/vegan option: Bean Burger, Salsa/Aubergine & Halloumi Burger, Chilli Jam

Cooked outside your venue for eight hours, by our Chefs (100 guests minimum)

£26 PER PERSON INCLUSIVE OF VAT

### Shawarma

**Choose Three Options** 

Shredded Chicken Cooked with Lemon, Toasted Cumin, Smoked Paprika, lots of Garlic Spiced Pork Shoulder, Pomegranate, Orange, Green Chillies Caramelised Mince Beef, Turmeric, Parsley, Sumac Spice Fire Smoked Aubergine, Chickpea, Coriander Mixed Meat (Beef Mince & Chicken) Turmeric, Parsley, Sumac Spice Smoked White Fish, Roasted Top Shelf Spices & Molasses

All served in a Khobez Flat Bread, finished with a saffron spiked pickled cabbage salad, a rich and creamy roasted garlic sauce, dry roasted chickpea & cumin hummus on the side.

£24 PER PERSON SERVED BUFFET STYLE £26.40 PER PERSON SERVED FROM OUR STREET FOOD VAN (100 GUESTS MIN)

### CIRCA Pizza

Handmade on our Farm in Brighton, the only one in the UK we are very proud of our Pizza Oven! Hidden in a trailer traditionally used to transport livestock, with multicoloured LED lighting, wall mounted dough hooks and a wooden topped service board, the inside looks as good as the outside!

Either choose from Chefs favourites or create your own!

#### Choose Three Pizzas

The Sicilian: Sicilian Chorizo, Caramelised Onion, Mascarpone, Fresh Rocket

The Rigatino: Pancetta, Mascarpone, Cherry Toms, Caramelized Onions, Rocket

The Rosemarino: Chorizo, New Potato, Fresh Garlic, Roasted Peppers, Rosemary

The Stagioni: Goats cheese, Gorgonzola & Parmesan, Tomato Sauce & Mozzarella

The Hawaiano: Farm Carved Ham, Fresh Pineapple

The Parmigiano: Prosciutto, Shaved Parmesan, Fresh Rocket

The Bufala: Buffalo Mozzarella, Sundried Tomatoes, Fresh Basil

#### Design Your Own Pizzas

Choose three Pizza's

Choose your base: Circa's Tomato Sauce - Circa's Chilli Tomato Sauce- Double Cream Sauce - BBQ Sauce

Choose Three Toppings for each pizza

Goats Cheese	Fresh Basil	Blue Cheese
Pulled Pork	Red Onion	Spicy Sausage
Chorizo	Parmesan	Pulled Pork
Pancetta S	Sundried Tomatoes	Fresh Rocket
Chicken	Rosemary	Caramelised
Ham	Prosciutto	Onion
Mascarpone	Jalapenos	Ground Beef
Pepperoni	Mushrooms	Gorganzola
Green Olives	Roasted Peppers	Anchovies
Fresh Garlic	New Potato	Capers
Buffalo Mozzarella	Pineapple	Black Olives
Cherry Tomatoes	Balsamic Drizzle	Ground Salami

#### £26.40 PER PERSON 100 GUESTS MINIMUM (INCLUSIVE OF VAT)

Vegetarian \* Vegan \* Gluten Free \* Dairy Free

Street

We're so proud to have a number of food trucks in our Circa Family, perfect for a fun evening of good food and a great interactive experience your guests will be sure to remember! Below you'll find a few ideas on the sort of food you could serve from our Trucks, from Mexican, to Thai, to Gourmet Burgers – anything you can imagine, we're more than happy to work on your own ideas!

Just a few trucks in our family: Circa Tuk Tuk Street Food Van, Circa Horsebox Van, Circa Pizza Van, Circa Lambretta Piaggio, Circa Vintage Gelato Bike, Circa Bert & Ernie Hot Dog Karts

## CIRCA Dirty Dogs

Traditional smokey Pork Frankfurters, in a soft buttery brioche bun, dressed and topped from the van by our chefs

**Choose Three Options** 

The Reuben - Melted Smokey Jack, Caraway Seed Crunch, Sauerkraut, 1000 Island Dressing

The Chicago- Fresh Diced Tomatoes, Pickled Hot Peppers, Sweet Onions, Green Tomato Relish

Detroit Coney Dog - Smothered in Smokey Beef Chilli, Shaved Red Onions, Grated Cheddar

San Francisco - Bacon Wrapped Dog, Lettuce, Mayo Dressing, Shallot, Sweet Pickle Remoulade

The New Yorker - Brown Onions fried with Beer, Sun Blushed Tomato, Spicy Brown Mustard

New Jersey Veggie Dog - Whole Roasted Sweet Carrot, Corn Batter, Fire Roasted Red Peppers, Onion, Corn Relish

Served on the side: Sweet Potato & Pineapple Slaw, Straw Potatoes, Condiments

> £26.40 PER PERSON (100 GUESTS MINIMUM INCLUDING VAT)

### CIRCA Burger

Our burgers are served in a Brioche bun and come with Farm-made slaw & straw potatoes

Choose Three Bases

**Beef Patty** Pork Apple Patty Lamb & Mint Herby Chicken Breast Slow Cooked Beef Brisket Pulled Pork Shoulder Black Bean & Sweet Potato Patty Sweetcorn, Pumpkin Patty

Choose Three Toppings for each Base Cheddar, Smoked Cheddar, Brighton Blue Cheese, Sussex Brie, Goats Cheese

Sliced Beef Tomato, Shaved Red Onion, Iceberg Lettuce, Baby Spinach, Cucumber, Fresh Rocket Leaf, Smashed Avocado

Tomato Relish, Bacon Jam, Caramelized Red Onion, Corn Relish, Pickled Chilli Relish

Streaky Bacon, Onion Rings, Hash Browns, Roasted Garlic Field Mushroom, Fried Egg Sliced Chorizo, Spicy Pepperoni

Garlic Mayo, 1000 Island, BBQ Sauce, Thai Spiked Coriander Dressing, CIRCA Burger Sauce

> £26.40 PER PERSON (100 GUESTS MINIMUM INCLUDING VAT)

### CIRCA Kebah Choose two meat & one veggie/vegan kebab

Slow Spit-Roasted Lamb Doner, Carved Spiced Pork Shoulder, Pomegranate, Green Chillies Souvlaki Caramelised Mince Beef, Turmeric, Parsley, Sumac Spice Kofta Spit-Roasted Shredded Chicken, Lemon, Cumin, Garlic, Carved Halloumi, Seasonal Veggies, Skewered Herb Marinated Tofu, Aubergine, Skewered \*\*\*

> £26.40 PER PERSON (100 GUESTS MINIMUM INCLUDING VAT)

Flat Khobez, Pickled Red Cabbage, Onion Marinated in Lemon Juice, Parsley & Sumac, Cucumber & Tomato Salsa, Nigella Seeds, Whole Roasted Chillies, Smoked Garlic Sauce, Habanero Chilli Sauce, Roasted Chickpea Hummus

A warm 6-inch soft tortilla or crunchy tacos, finished with authentic Tex Mex toppings!

Chicken Tinga: Shredded chicken, chipotle, garlic, sweetcorn sauce Chicken Mole: Shredded chicken chilli, almond, chocolate sauce Chilli Beef: Prime beef in our own 18 spice taco seasoning Pinto Beans: Mushrooms, taco seasoning, cumin & fennel \* Black Beans: Roasted red peppers, spicy sauce, lime Breakfast Taco: Pinto Beans & Shredded ham hock Chilli Nachos Box: Loaded Nachos, prime beef chilli

All Topped with Homemade Chipotle Mayo Dressing and Shaved White Cabbage Salad

choose three toppings

Cheese, Tomato Salsa,
Pineapple Salsa, Sour
Cream, Coriander,
Pickled Red Onion,
Pickled Jalapenos, Chilli
Sauce, Toasted Sesame
Seeds, Homemade
Guacamole

£26.40 PER PERSON (100 GUESTS MINIMUM INCLUDING VAT)

### CIRCA Americana

Choose two meat & one veggie/vegan option

BBQ Pork Ribs, Cola Glaze, Homemade Slaw
Bingo Chicken Wings, Hot Buffalo Sauce, Blue Cheese
Plantation Boston Pork, Pickle, Mustards, Beetroot Slaw, Brioche Bun
Southern Fried Chicken, Secret Spices, Gravy
Chilli Loaded Nachos, Sour Cream, Guacamole, Jalapenos
Chicken Tinga Taco, Sour Cream, Guacamole
Korean Style Popcorn Chicken, Sesame, Spring Onion
Corn Dog, Buttermilk, Tomato Sauce
Meatball Sub, Squirty Cheese, Onion
Sweetcorn & Pumpkin Patty
Loaded Fries, Chilli, Shredded Onion, Dirty Sauce

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Crunchy Rainbow Slaw, Shredded Lettuce, Condiment Station

£26.40 PER PERSON (100 GUESTS MINIMUM INCLUDING VAT) \* Vegetarian \* Vegan \* Gluten Free \* Dairy Free

# Party Mrinks Packages

You might wish to greet your guests with a glass of fizz, a bottle of beer or maybe a bespoke cocktail when they arrive. Perhaps you wish to say a few words with a flute in hand, or provide a free bar for your guests to enjoy. We have a number of drinks packages (which can be bespoked) for you to consider to make your evening start (and continue....) with a bang!

Arrival Package

One glass of Prosecco on arrival or Soft drink on arrival to greet guests

£5 PER PERSON INCLUSIVE OF VAT

add bottled beer £4.50 per bottle

add a cocktail £6 per bottle (min order required)

Toast Package

One glass of Prosecco on arrival or Soft drink on arrival to greet guests

Glass of Prosecco/sparkling elderflower served for toast drink during speeches/awards/cake cutting

£9.50 PER PERSON INCLUSIVE OF VAT

add bottled beer £4.50 per bottle

add a cocktail £6 per bottle (min order required)

Total Package

One glass of Prosecco on arrival, bottled beer or Soft drink on arrival to greet guests

Glass of Prosecco/sparkling elderflower served for toast drink during speeches/awards/cake cutting

Tea and coffee self service station throughout eveing

12.50 PER PERSON INCLUSIVE OF VAT

add a cocktail £6 per bottle (min order required)

You are not permitted to bring your own drinks at our daytime or evening only events Our full bar will be provided (cash & card accepted) Please discuss with us in advance if you wish to run a bar tab.