
THE DELI TRUCK

The cool Food Truck, with smok'n hot food and service



The Deli Truck was one of the first gourmet food trucks to open in the UK after the explosion in “gourmet food on wheels” started in Los Angeles, radiated out to New York and then the rest of the world. The Deli Truck has been operating since 2012 and has produced top quality food for all sorts of parties and events, including weddings in the middle of nature reserves, showbiz parties in London, baptisms on working farms, corporate events for companies like BMW and glamorous black tie parties in some of southern England’s most beautiful stately homes.

Our reputation has been built through word of mouth, because for us it’s all about the food. We love what we do, producing superlative food using the best ingredients, for great people. Our clients love us and use us time and time again to mark the big events in their lives.

It also helps that many of our younger party givers and wedding couples are wanting more informal, relaxed, cost effective and fun events and that includes the food. That’s where we come in. We are passionate about getting it right.

The Best raw materials, organic where possible, locally sourced and cooked with great love and attention.
The Deli Truck

DELI TRUCK MENUS AND COSTINGS

The Deli Truck offers modern, customer led catering across the South East of England. We have on staff professional chefs who can cook anything you can imagine with flair, cost in mind and a generosity of portion. We have 100's of happy customers many who would be only to pleased to talk to you about their Deli Truck experience. OR read their reviews on our website.

Although we have wide spread experience in many different food types, we specialise in **TEXAS BBQ** which is prime meats, cooked or smoked very very slowly to maintain their moisture, **Australian BBQ** which is mostly char-grilled meats and fish cooked quickly over a real charcoal fire and **CAJUN Soul Food**, a cuisine made famous with its spicy fish and seafood dishes. All our smoking is done on our monster smoker on our base near Westerham in Kent, all the rest of our food is cooked fresh at the venue.

TEXAS BBQ - Available dishes.

10 hour smoked pulled pork - Our most popular dish. We smoke our locally sourced organic pork shoulders ourselves over local oak so it's quite a strong smoke, with great flavour. We top this with our home made BBQ sauce, and hen pilled high on a crunchy white bun.

Cajun Chicken Breast - a whole organic chicken breast coated in tasty Cajun spices then fried, sliced and presented on a paninni roll with chicken/Japotle mayo, emmental, tomato and refreshing salsa. Huge flavour and a very generous dish.



Our wonderful old smoker all the way from Texas

Cajun Sea Bass - (suppliment £1.30 per head) A beautiful fresh Sea bass filet dusted in Cajun powdered spices fried and served on a panini with Emmental, crispy salad, mayo based fish sauce and Salsa

8oz hand ground burger with double cheese and bacon. (Supplement of £1.00 per head) This burger is completely hand made by ourselves. We use 60% top rump, 30% brisket and 10% chuck to make our burger meat - this mixture has turned out to be the best for ultimate burger flavour. We melt two cheeses and top with dry cured bacon, along with our own burger sauce on a brioche bun. Unbelievable.



Texas Chilli - An all time favourite with our clients. We make this with 80% beef and 20% red kidney beans, including all the flavourings and chill flakes this is a beefy spicy sensation. Served with sour cream and corn chips.

Texas Chilli Dog - Don't for one moment think this is a normal little HotDog. This is a superb freshly made 8" bratwurst, grilled and topped with beef chilli, or you can have all the trimmings with sauerkraut. A meal by itself.

Louisiana Pork Chop - 2 free range loin chops grilled in cajun spices and served with mash and BBQ gravy sauce.

Salt Beef (Supplement of £1.20 per head) We use prime USDA Brisket brined the traditional way with pickling spices for 12 days, then slowly cooked for 3 hours to produce the finest New York Style salt beef. We serve this the traditional way on rye bread with pickles and coleslaw.

Italian Porchetta - this is a whole pork loin (sometimes up to 2 feet long) stuffed and rolled with fresh Mediterranean herbs, sun-dried tomatoes, garlic and butter, then cooked slowly over charcoal. A thick slice is then cut from the loin and pressed onto a ciabatta roll with apple or BBQ sauce and of course a bit of crackling.



SALADS - Never ending - we keep topping up during the event.

Coleslaw - Our home made crunchy fresh coleslaw (we dont do the gluggy drowned in mayo supermarket type) dressed with a light lime juice, chipotle mayo. This is our most asked for salad as its rich but light and crunchy, perfect with some of our richer main courses. Vegetarian

Potato Salad - Our famous Potato Salad, This is made by us and is enriched with finely chopped boiled egg, chives, red onion, mayonnaise, mint and parsley for a fabulous flavour. Our most requested salad. Vegetarian

Greek Salad - (Supplement of £0.80 a head) The classic mix of Kos lettuce, olives, green peppers, feta cheese, cherry tomatoes, with Mediterranean herbs and a lemon/olive oil dressing. Vegetarian

Pasta Salad - tasty tasty tasty - Fuselli pasta mixed with finely chopped red and green peppers, Spring onions, vine cherry tomatoes, black olives, finely chopped red onion, garlic and an emulsified cider vinegar, mustard and white balsamic dressing.

Tomato and mozzarella salad - (supplement £0.90 a head) An all time italian favourite and classic.



“A huge huge thank you for providing the delicious food for Hector’s baptism. It was absolutely wonderful having you there and you absolutely made our party. Thanks for everything – happy to recommend you to anyone. xxxx”
Dan and Camilla W.
Sevenoaks, Kent

TEXAS BBQ MENU PRICING - includes all disposable and compostable plates, cutlery and napkins, all dishes come with a side table of a least 10 different condiments including 7 different chillies from around the world. 2 types of mustard, olive oil & sliced Jalapeño chilli's.

<p>For up to 60 guests</p> <p><small>With inexpensive menus like these we cannot cater for under 30/35 guests as the first 30/35 guests pay our fixed costs. But we can do smaller numbers with negotiation.</small></p>	<p>2 x main course proteins & 2 x never-ending salads</p> <p>£14.55 a head</p>	<p>3 x main course proteins & 2 x never-ending salads</p> <p>£17.85 a head</p>	<p>3 x main course proteins & 3 x never-ending salads & rolls, butter</p> <p>£18.85 a head</p>	
	<p>For up to 100 guests</p>	<p>2 x main course proteins & 2 x never-ending salads</p> <p>£12.75 a head (No Grill Price)</p>	<p>3 x main course proteins & 2 x never-ending salads</p> <p>£16.40 a head</p>	<p>3 x main course proteins & 3 x never-ending salads rolls, butter</p> <p>£17.85 a head</p>
	<p>For up to 130 guests</p>	<p>2 x main course proteins & 2 x never-ending salads</p> <p>£11.90 a head (no Grill price)</p>	<p>3 x main course proteins & 2 x never-ending salads</p> <p>£14.85 a head (No Grill price)</p>	<p>3 x main course proteins & 3 x never-ending salads rolls, butter</p> <p>£16.75 a head (No Grill Price)</p>

For a more festival feel, the Italian Porchetta, can be cooked and served from its own “Porchetta Tent” this is the tent we use when we do festivals and London street events. We can set the tent up beside the Deli Truck and it would work independently of the truck with its own staff member.

Talk to us about your requirements if you are after a festival feel with a number of food outlets, we can cost this for you on a case-by-case basis. We can also offer a “Paella Tent”, an “Ice Cream Tent” (see page 11) and a beautiful old retro caravan “Shake and waffle” van.

Del Truck sides: Home made lemonade, Cocktail Punch in large victorian silver bowl, Hot mixed vegetables, grilled and charred Mediterranean vegetables, artisanal bread with butter, couscous, mashed potatoes, boiled potatoes with butter.

Note: (NO Grill Price) We have limited grill space on the truck - if for example you were to choose more than 2 dishes that needed cooking from fresh on the grill, like the burger and fish, then we would ask you to discuss your requirements with us and/or choose dishes that we keep fully cooked but warm and just need serving - like our pulled pork, chilli and chicken. Example: 3 main courses could be - the Burger, Pulled Pork and chicken. In this case only the burger is cooked from scratch (8mins). The prices (above) are correct at time of writing but with protein prices globally on the rise, especially fish and beef, then these prices are indicative only, but they are as accurate as we can make them. We will also guarantee that the prices listed above will never rise more than 5%. Once a price has been agreed with a client, that price will remain fixed.

BUFFETS

For a relaxed and easy going service with lots of choice nothing beats a buffet. All the different types of food are laid out in front of the guests in a luxurious and generous display.

The great selling point for buffets is that they can be very good value for money. They look great and you can have almost any food you wish for a realistic sum. Conversely we have produced buffets that have been truly luxurious for around £25.00 a head.

Listing all the food types we can offer on a buffet would take pages and pages - so here are a few sample ideas and costs.

Cost Effective Buffet - The Deli Truck produced this buffet for a cancer charity in Kent for 120 guests at a cost of **£13.50 a head**. This is a lot of food and can easily feed large numbers.

4 x hot dishes - kept hot in hotel grade chaffing dishes:

- Slow cooked sticky Thai Pork Belly
- Chicken Cacciatore - Italian Tomato sauce, Chicken Fillets, mozzarella, and Penne pasta.
- Texas Style Beef Chilli - served with sour cream
- Stuffed Red Peppers - vegetarian

2 x hot sides:

- White rice for Thai Pork - Vegetarian
- Jersey Potatoes in butter and parsley - Vegetarian

3 x fresh home made salads:

- Fresh cut coleslaw with Lime/Chipotle Dressing - Vege
- Our famous Potato Salad, with organic egg and mayo
- Tuna Feta, Cherry tomato and Pasta salad - Vege

Cheese and Terrine Board:

- 2 x large wheels of Brie
- 2 x large truckles of Red Leicester
- 2 x large Gala Pies (terrine with egg)
- 6 x different varieties of cheese biscuit
- 3 x different types of bread including baguettes and rye.



Chaffing dishes keep food piping hot



Charity buffet in Kent



Our Salad bar at charity event



Cheese and Terrine section of our charity buffet

Food styles that work perfectly for cost effective buffets are Indian (all curries), Mexican, Classic English (stews, roast beef, baked beans, sausages, mash, shepards pie) French (coq au vin, beef bourguignon, blanquette de veau, Cassoulet) Italian (lasagne, cannelloni, risotto).

BUFFETS Continued

Luxury Buffet - Buffets are also excellent for exclusive luxury menus. As an example the following luxury buffet was created for a stylish sit-down lunch for a retired show biz couple in Wimbledon in London. This buffet was made for 60 guests and cost £27.50 a head. Great value considering the use of so many luxurious ingredients.

What made this buffet special was the hosts insistence that we cook roast beef, and not just a roasting cut, but rib-eye - a cut so tender it's usually reserved for steak. We bought 4 full rib-eyes for this feast.

Starters

Hot smoked salmon, served with French lettuce, mustard mayo.
Salad of Heritage Tomato and Mozzarella with fresh basil

Main course

Slow roasted rib-eye beef carved at the buffet on request
Luxury fish pie, jam packed with scollops, prawns and 3 different fish.
A crispy tart of red peppers, leek and broccoli (vege)

Vegetables

Boiled New potatoes in butter and parsley and a hint of mint (vege)
A combination of Fresh garden peas and miniature carrots (vege)

Salads

A palette refreshing Greek Salad, with feta, olives, Cos (vege)
Our luxurious potato salad (vege)
Our special Coleslaw with refreshing Lime/chipotle dressing (vege)
Green Salad picked fresh from our farm in Kent (vege)

Puddings

Strawberry Tart made with almond pastry and Creme Patisserie
Miri's famous chocolate brownies served with amaretto cream
2 x home made ice cream.
Coffee.

Listed above are two examples of buffet style menus for large groups, one very cost effective and the other pure luxury. Of course we can prepare a multitude of different menus between these two extremes. If you wish a buffet for your wedding or large family gathering just speak to us and together we will devise a very special menu that matches your budget and tastes.

For a quote on a very special Deli Truck

Buffet call us on **01959 561737**
for a free consolation and quote



Fish Pie (front), Roast Beef (rear)



Guests choosing hot vegetables



Dennis slicing roast beef on request



Dennis preparing strawberry flans

PAELLA -

offered as a separate stand alone food tent or can be incorporated into a larger menu.

The Deli Truck has as part of it's "festival style" business, a stand-alone paella outlet called **BOMBA PAELLA**.

Bomba Paella cooks and serves from it's own colourful pop-up tent and can feed large numbers, quickly, at a very reasonable cost. Paella is perfect for super casual weddings/late evening wedding food and large family gatherings.

Because of the size of our paella pans, we can't make paella for less than 25 people. Our 70cm pans, will make enough for 30 guests. Which means if you have a guest numbers between 55 and 65 we can cook two large paella's for you.

They can be two of the same or one can be chicken/chorizo and the other a seafood paella with prawns, mussels, squid and white fish. Or we can make two paellas with all of the above ingredients including beans, peas, tomatoes and seasoning. All our Paellas start with an onion garlic base, home made stock and saffron.



PAELLA COSTINGS

For 25 to 30 Guests = 1 Paella Pan	1 x Chicken and Chorizo Paella with saffron, peas and green peppers £9.25 a head based on 30 guests	Seafood Paella with Prawns, Squid, white fish, peas, green/red peppers £12.60 a head based on 30 guests	1 x "The works" Chicken, Chorizo & Seafood Paella. All the ingredients from both paellas £11.85 a head based on 30 guests
For 50 to 60 Guests = 2 Paella Pans	2 x Chicken and Chorizo Paella, with saffron, peas and green peppers £8.85 a head based on 60 guests	1 x Seafood Paella + 1 x chicken/chorizo Paella £11.90 a head based on 60 guests	2 x "The works" Chicken, Chorizo & Seafood Paella. All the ingredients from both paellas £11.20 a head based on 60 guests
For 80 to 90 Guests = 3 Paella Pans	3 x Chicken and Chorizo Paella with saffron, peas and green peppers £8.25 a head based on 90 guests	3 x Seafood Paella with Prawns, Squid, white fish, peas, green/red peppers £11.70 a head based on 90 guests	2 x chicken chorizo paella + 1 x Seafood Paella. £10.65 a head based on 90 guests

ITALIAN PORCHETTA -

offered as a separate stand alone food tent or can be incorporated into a larger menu.

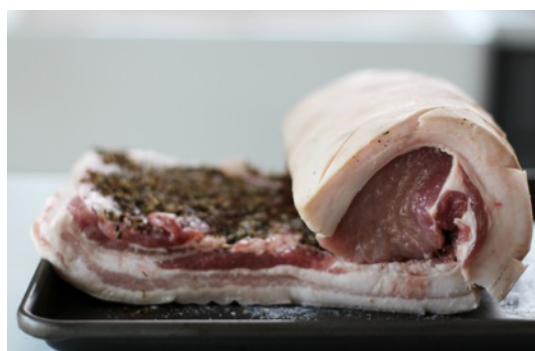
The same as the Paella Tent, this dish can be purchased as a one-off festival type dish, served from it's own "outlet" with it's own member of staff.

An original Porchetta uses both the loin of pork and the belly of pork in one large piece. This is then stuffed with a very generous selection of herbs and spices then rolled and cooked very slowly for 4 hours.

The porchetta is then cut thick and placed on a ciabatta bun with either apple sauce or a spicy BBQ sauce/gravy and crackling.

Porchetta can be served with pickles and crispy coleslaw. For coleslaw please add an extra £0.40 a head.

To incorporate into a larger menu discounts will apply.



Porchetta

For up to 60 Guests

£9.25 a head

Porchetta

For up to 100 guests

£ 8.75 a head

Porchetta

for up to 130 guests

£ 8.35 a head

Puddings - Patisserie, Crepes, Mouses, Waffles

The Deli Truck can produce a wide selection of puddings and desserts for the end of your great celebration feast. We make all our own own ice creams, puddings and cakes. We produce quality French style patisserie like our fruit tarts with rich creme pat, and organic fresh fruit.

We also have a fun and boozy ice cream bar for adults that has been a huge success at weddings over the last two years. See photo below. Our ice cream bar would be an add on to your main meal and like all our puddings offerings would be quoted separately. On the Ice cream bar we typically use three types of ice creams (made by us) and the customer can then choose the alcohol they like, to pour over the ice cream with other toppings (see menu and photo below). We can also make a signature ice cream just for your event. For one wedding we made a lavender ice cream using lavender from the brides garden.

We are also known for our traditional English puddings like trifle, brownies, cakes and mousses.

Recently we introduced to our business a retro 1970's pink coloured "Shake and Waffle" caravan. From this van we produce sweet waffle dishes, crepes, Ice cream Sundaes and classic American thick shakes.

NOTE: The puddings on these pages are costed at full price, as a stand alone food item - if your pudding orders are part of a larger Deli Truck order, then discounts will be offered across the pudding range. This is just a small indication of the puddings we can create. Please talk to us about any specific requirements you may need. If you want it we can cook it.



Traditional English Trifle and individual Chocolate-mint mousse



Deli Truck home made ice cream



Dennis Broadfield making Tart aux Fraises for a client buffet - Home made almond pastry, creme patissiere and organic strawberries.



Classic English Lemon posset

Pudding - Ice Cream Bar and Prices

ICE CREAM BAR - for up to 60 guests.

Includes 3 home made ice creams, three sauces (toppings), three different liqueurs - from the following - Baileys, Disaronno, Malibu, Lemoncello and Tia Maria - or your own choice. And 3 different sprinkles like mini marshmallows, mini flakes, M&M's, mini fudge chunks. Guests to pick 3 scoops. To include freezer container, tables, tent and lighting **£285.00**

ICE CREAM BAR - for up to 100 guests

As above but for 100 guests - **£395.00**

ICE CREAM BAR - for up to 130 guests

As above but for 130 guests - **£455.00**

The Deli Truck Ice Cream Menu



- 1** Choose your Ice Cream - Select from Vanilla, Raspberry and Chocolate/Caramel.
- 2** Choose your sauce - Caramel, Raspberry Coulis, Chocolate and Passionfruit.
- 3** Choose your booze to pour over your sundae - Baileys, Amaretto, Jack Daniel's, Advocaat, Choco. (Advocaat is an egg brandy custard Liqueur - like EggNog)
- 4** Choose your toppings - Oreo bits, fudge chunks, crumbled meringue, and Twix.



Inquire about the Deli Truck's special ice cream parties for kids & adults. With sundaes, cones, ice lollies, competitions & much much more.

www.delitruck.co.uk

French Style Fruit Flans - Strawberry flan as seen above, with home made pastry and Creme Patisserie filling, with strawberries on top. For larger numbers we can do a mixture of strawberry, raspberry, kiwi, mango and lemon tart. Served with vanilla ice cream or lightly whipped chantilly cream. These are all home made using organic produce.

For up to 60 guests **£138.00**
For up to 100 guests **£220.00**

Traditional English Trifle - Stuffed full with fresh strawberries and raspberries, French sponge, raspberry jelly, custard and cream - all hand made by the Deli Truck. Double layered so everyone gets a bit of everything

For up 60 guests - £85.00
For up to 100 guests - £155.00

Miri's amazing Chocolate brownies - this is our most cost effective dessert and our most requested. These brownies are legendary - mainly because Miri uses the best quality chocolate available and finishes them off with a boozy Amaretto infused whipped cream.

for up to 60 guests - **£81.00**
for up to 100 guests - **£142.00**
for up to 130 guests - **£160.00**



The DELI TRUCK - festival style events

For larger weddings, social occasions and corporate events

The Deli Truck, the “Paella Tent”, the “Porchetta Tent”, the “Ice Cream Tent” and the “Shake and Waffle caravan” can be used together in any combination to suit your requirements and budget.

For example The Deli Truck could do what it does best and serve meat orientated dishes like our Texas and Australian BBQ’s. Meanwhile the standalone Paella Tent set up a couple of meters from the Deli Truck could serve Paella and the “Ice Cream Tent” could look after the desserts for the event.

The costing for the scenario above would look like this - based on 130 guests.

NOTE: Because of the nature of large parties especially corporate and wedding events the quoted prices below do not include our normal disposable plates, cutlery or napkins.

The Deli Truck:

1 x cook and 2 x servers

Serving 2 large main course dishes and two never ending salads

For example pulled pork and Cajun chicken - £9.95 a head

£ 1,293.50

Paella Tent:

1 x server

3 x Paellas Pans - to serve 90 guests which would include

2 x chicken and 1 x Seafood (we estimate 90 of the 130 guests will eat Paella this quote based on 90 guests) = £ 958.50

discount applies because Deli Truck with its support of fridges, power and transportation is also on site.

£ 885.50

Ice Cream Tent:

Boozy Ice cream sundaes for the adults (see menu page 10)

1 x staff member-server

3 x home made ice creams, all the toppings, 3 x liqueurs for 130 guests

£ 660.00

For a Complete Festival feel with three different food outlets and a specified eating area dotted with hay bails, tables and chairs - the total for this example would be -

£ 2,829.50

“Dear Dennis, Just a note to thank you and Miri for helping us out last Saturday. Your truck, your food and your service was universally acclaimed by all of the partygoers. You truck has a lovely ambience and high quality food. We cannot thank you enough and look forward to having you look after us again.”
(Martin L. – Ide Hill)



The Deli Truck is a husband and wife team who have had a love of good food all their lives.

Dennis Broadfield, is an Australian former TV journalist and TV news producer who spent many years in the world's hell-holes covering stories as diverse as war in the Middle East, to the beginning of the Palestinian uprising in the late 80's, to America's Cup racing off Rhode Island. Latterly he worked for the BBC as a TV news producer and was part of the startup crew for Sky News in London. Dennis put himself through university by working in commercial kitchens, eventually becoming a grill chef in large hotels and smaller restaurants on Australia's Gold Coast.

Miri Broadfield was also a career journalist and reporter working in the print media. After an arts degree she became an art and performance critic for the Adelaide advertiser in Australia. From there she worked her way to the UK and after years specialising in the energy business, including a 3 year stint as deputy editor at the OPEC news agency in Vienna, she worked as an energy specialist at the Financial Times. While making a killer chocolate brownie and an unbelievably good potato salad, she still advises companies and the media on energy policy, markets and pricing.

Dennis's background in food came from an English father who loved cooking and quality food. His favourite expression was "It's best to have a top quality steak just once a month, then a mediocre one every other day".

I'd rather have a top quality steak once a month, than a mediocre one every day

BOB BROADFIELD

His speciality is boring to death anybody who wants to listen about the subtle differences between Chicago BBQ and Texas BBQ.

Miri's great repertoire of quality recipes and her instinctive use of ingredients comes from her background and childhood growing up in Slovenia, where cooking and sharing food is second nature. In 2012 they decided to follow there decades old passion and leave their super stressful careers and start the Deli Truck. They say they have never looked back – and cooking great food for fabulous clients (many have become friends) is amazingly rewarding.



"Thank you so much for all you did on Saturday. There was universal praise for all of your food, including "the best burger I have ever had" from a true carnivore. It was a memorable experience for all our guests, to the extent there have been requests for us to do the same thing next year! We will not hesitate to recommend you."

Alison M., Sevenoaks - 50th birthday celebration

The DELI TRUCK in pictures



Testimonials

"What an amazing outfit you guys run. Bowled everyone over with your food, style, presentation skills and sheer spirits of you both.

Cannot thank you enough for everything. It was our luck finding you and we hope you weren't toooo pooped yesterday.

I will pass on enquiries that have inevitably been requested. Thank you so much.

Love and hugs for your patience and calmness and meticulous food preparation and kindness and humour."

Val, Tim and Lucy (from Bickley) and 115 others XXX

"Hi Dennis, I just wanted to drop you a note to thank you so much for Saturday.

Everyone raved about how great the food was and what a pleasure you and Miri were.

I will certainly recommend you to anyone who asks!"

Georgina L, Sevenoaks Weald.

Wedding Lydd -

From the Bride: "Dennis, what can we say?! The Deli Truck was AMAZING! Sooooo many compliments about your amazing food, the quality is second to none! We cannot thank you both enough and look forward to seeing you back at Herons Park in September!"

Hanna T., Lydd, Kent

Guest: "Absolutely delish the burger was cooked med rare as requested and was pure beef! The pulled Pork .. Superb flavour ! I had the two as shared half each with Tracy and the portions were huge ! The sweet potato fries were excellent ! Had no room for anything else as a good (burger) addict I can thoroughly recommend these guys"

John H. Kent

"I want to thank you and Miri so much for the time and effort you put into the weekend celebration – I know you went above and beyond the call of duty!

All the guest reviews were overwhelmingly positive!"

Tom & Izzy C., London.

Everyone loved the food and you were great company too. It made my life so much easier!

I think the last person went to bed at 4am!

I have already been spreading the word about the Deli Truck, and will definitely use you again.

Thanks so much again.
All the Best

**Louise H. xxx
Underriver,**

"Dear Dennis, Just a note to thank you and Miri for helping us out last Saturday.

Your truck, your food and your service was universally acclaimed by all of the partygoers, without exaggeration.

You have a great franchise, with a lovely ambience and high quality food.

We cannot thank you enough and look forward to having you look after us again."

Martin L. Ide Hill