



Mixology

FOOD MENU &
BOWLS CONCEPT



BOWLS CONCEPT

The Mixology bowls concept offers an interesting alternative to un-fulfilling canapés and basic buffet menus.

The bowls contain a healthy portion of popular dishes from around the world, all well presented and prepared fresh on the day for a great taste. These bowls can easily be incorporated into the Mixology Master-class and can be enjoyed around the cocktail bars or whilst mingling with the rest of the group.

Simply choose the two (£10) or three bowl (£15) per person option from the menu of dishes below and feel comfortable knowing that all guests will be left satisfied and able to concentrate on fully enjoying their Mixology Masterclass.



SPANISH PAELLA

Traditional Paella made with light spices, green vegetables and fresh herbs all cooked in a thick vegetable stock and served hot during the Masterclass.

Chicken, Chorizo & Pancetta.

Seafood (including mussels, prawns and squid).

Vegetarian – Mushrooms Pepper & green Peas.

* Please Note; The Paella will not be available from December until February 2014.



ITALIAN MENU.

Choose from a selection of fresh homemade Italian pasta. We have worked with an Italian chef to come up with a menu with fantastic hot and cold options.

- Feta and roasted vegetables with broccoli and black olives served over Penne pasta.
- Napoli ham and Pesto served with fresh mozzarella, cherry tomatoes and rocket and red onion, over large penne pasta.

Lasagne

- Fresh Meat or Vegetarian Lasagna served on bed of rocket with sliced cherry tomatoes with an option for an olive oil & Balsamic dressing.
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ITALIAN DELI - BOARD..

Mixology also offers a selection of Italian meats, served on a wooden board alongside roasted vegetables and a variety of authentic Italian cheeses.

Ciabatta Bread is also available on request, which can be accompanied by olive oil and balsamic vinegar.

Italian Deli Board can be served on it's own or alongside the Mixology Bowls concept.

* £25 per group of 4-5 (i.e one per Masterclass bar)



ITALIAN TABLE SELECTION

The table selection comprises a number of different pasta options from our Italian menu including the lasagne. This is all accompanied by a selection of cured meats, olives, breads and oils.

* The Italian Table option is only available for larger groups and is priced per head with a £10 per person and a £15 per person option.



BAR SNACK

Mixology also offers “bar snacks”. This option is flexible and normally tailored to your budget, please ask your event organiser for bespoke options however an example option is:

A selection of crisps, hummus and salsa, along with roasted peanuts and cashew nuts.

THINGS TO CONSIDER;

- We are happy to offer other bespoke options for your event. Please speak to your event organiser with your requests.
- All food must be pre ordered before your event.
- Vegetarian options: There is a vegetarian option for all our different cuisines. Please notify Mixology of the number of vegetarians expected in your party.
- Allergies: Please notify us of any allergies your guests may have before ordering. We will do our best to be as accommodating as possible.
- Minimum Order – For some foods there is a minimum order, you will be notified if you have not achieved this.
- Alternatives: If you have very specific requirements for food please get in touch with us and we will try our best to accommodate your ideas.

Example order

Below Is an Example order of food for 20 guests ordering the 3 bowl per person (£15) option;

- 20 portions of Spanish Paella Chicken Chorizo and Pancetta.
 - 10 Portions of Vegetarian Paella.
 - 15 Portions of Lasagne.
 - 15 Portions of Courgette and Feta Cheese Pasta.
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