



HUNGER

BIG FLAVOUR. ZERO BORING BUFFETS



WHO ARE WE?

Global street food for every mood – we're all about creating unforgettable experiences through bold flavours, warm service, and great conversation.

At Hunger, we're all about bold, global street food made for every mood - whether you're after something fresh and wholesome or craving a little indulgence. Our mission is simple: to bring people together through flavour-packed dishes inspired by street food from around the world. With menus that cater to vegans, veggies, and meat lovers alike, we serve up vibrant, locally sourced options that satisfy every appetite and occasion.



Aaron



Calum



Jack



WHY CHOOSE US?

To make your guests happier and satisfied from the first bite with genuinely delicious and nutritious food.

- ✓ The best flavour from freshest ingredients
- ✓ Simple, accessible and inviting for everybody
- ✓ Dependable and trustworthy with 5 star reviews



Dragon Den
Finalists



Nutritious



Authentic
Flavours



Support
Local Communities



Sustainable



Chef Experts



CORPORATE CATERING THAT BRINGS PEOPLE TOGETHER

We're passionate about creating catering experiences that do more than simply feed guests.

At HUNGER, we understand that food plays an important role in bringing teams together, creating atmosphere and leaving a lasting impression. Whether you're hosting a team-building day, client meeting, award ceremony, networking event, product launch or company celebration, our team delivers fresh food and professional service designed to elevate the experience.

OUR CATERING OPTIONS

- **Self-service set ups**- Beautifully presented catering delivered and arranged ready for your guests.
- **Food drop -offs**- Freshly prepared food delivered directly to your workplace or venue.
- **Fully catered events**- On-site service and event support for a seamless hospitality experience.





BREAKFAST & BRUNCH

Perfect for:

- Team training days
- Conferences
- Networking events
- All day events

Hot breakfast options *From £6.50pp*

- Breakfast burritos with hash browns (+ £1.50pp)
- Brioche rolls (Bacon or Sausage) with hash browns
- Vegetarian Breakfast options

Light breakfast options

- Granola & Yoghurt pots
- Fresh fruit platters
- Fresh pastries

Beverage options *From £2.50pp*

- Premium instant coffee
- Tea selection
- Fresh fruit juice

Prices are excl VAT. Pricing varies depending on guest numbers, menu selection and service style.

LUNCH CATERING

Our classic menus are designed for relaxed, crowd-pleasing corporate catering with bold flavours, generous portions and beautiful presentation.



STREET MARKET BOWLS *from £9.50 pp*

Guests choose a base and two mains, finished with a fresh salad. Served fast from our food truck for a lively street food vibe.



Prices are excl VAT. Pricing varies depending on guest numbers, menu selection and service style.

STREET MARKET BOWLS

ASIA

MAINS (choose 2)

- Korean Fried Chicken
- Chicken Tikka
- Bulgogi Beef
- Miso BBQ Brisket
- Fried Paneer with Capsicum (v)
- Sticky Mushroom Bulgogi (ve)
- Gochujang Sweet Potato (ve)
- Shiitake Mushroom Tempura (ve)

BASES (choose 1)

- Coconut Rice
- Basmati & Wild Rice Mix
- Szechuan Fries
- Masala Fries

We will add your salad..

Pickled ginger, sesame greens, crispy shallots, soy-glazed edamame, miso dressing, Daikon slaw, citrus pickled cucumber

THE AMERICAS

MAINS (choose 2)

- Jerk Chicken
- Chipotle Chicken
- Pulled Chipotle Beef Brisket
- Chimichurri Steak [+£2.50]
- Grilled Texas BBQ Chicken
- Fried Chicken Tenders
- Masa Fried Halloumi (v)
- Smokey Ancho Bean Chilli (ve)
- Pineapple Jerk Tofu (ve)
- Caribbean Sweet Potato (ve)

BASES (choose 1)

- Rice and Peas
- Roja Rice
- Garlic Rice with Pinto Beans
- Jerk Fries
- Cajun Sweet Potato Fries

We will add your salad..

Island slaw, Charred Corn, Red Pepper, Coconut Lime Cabbage, Pineapple Relish, Pink Pickled Onions

AFRICA + EUROPE

MAINS (choose 2)

- Garlic, Lemon & Herb Chicken
- Piri-Piri Chicken
- Spanish Chicken with Chorizo
- Chicken Shawarma
- Garlic Churrasco Steak [+£2.50]
- Grilled Beef Koftas
- Grilled Halloumi (v)
- Chickpea & Apricot Tagine (ve)
- Falafel & Roasted Aubergine (ve)
- Roasted Courgette (ve)

BASES (choose 1)

- Roasted Garlic Rice
- Za'atar Couscous
- Vegetable Paella
- Piri-Piri Fries
- Oregano-salted Fries

We will add your salad..

Cucumber Tomato & Shallot Salad, Pomegranate Seeds, Roasted Courgette, Red Pepper Salsa

Additional mains and bases are allowed at additional cost

STREET MARKET SANDOS



STREET MARKET SANDOS *from £9.50 pp*

Signature stuffed buns, breads, and rolls paired with seasoned fries. Bold flavors served hot and fresh straight from the truck.



STREET MARKET SANDOS

BAO BUNS

MEAT (choose 2)

- Korean Fried Chicken
- Bulgogi Beef

VEG (choose 1)

- Gochugang Tofu (ve)
- Sticky Mushroom Bulgogi (ve)



BURRITOS

MEAT (choose 2)

- Chipotle Chicken
- Shredded Beef

VEG (choose 1)

- Ancho Black Bean (ve)
- Pulled Jackfruit (ve)



BURGERS

MEAT / FISH (choose 2)

- Classic Cheeseburger
- Peri-Peri Chicken
- Buffalo Chicken
- Jerk Chicken
- Chunky Fish Finger

VEG (choose 1)

- Plant Based Patty (ve)
- Pulled Jackfruit (ve)
- Sticky Mushroom Bulgogi (ve)



FLATBREADS

MEAT (choose 2)

- Chargrilled Greek Chicken
- Pork Souvlaki
- Chicken Shawarma

VEG (choose 1)

- Grilled Halloumi (v)
- Falafel (ve)



SUBS

MEAT

- Philly Cheesesteak

VEG

- Philly No-steak (ve)



All signature sandos are served with seasoned skin-on fries.

Choose from the following seasoning:

- | | |
|-------------|------------|
| · Jerk | · Szechuan |
| · Peri-Peri | · Oregano |
| · Cajun | · Garlic |

*Gluten Free & Dairy Free equivalents can be made available.

Additional Meat or Veg options available at an additional cost

BBQ FEASTING



BBQ BUFFETS *from £23.00 pp*

Guests are served hot mains and help themselves to ambient sides. Ideal for casual daytime service with plenty of variety. [BBQ only]



BBQ FEASTING

Our BBQ Feast brings together bold flavours, quality ingredients, and a relaxed, social atmosphere. You can choose a **buffet-style service**, where guests help themselves to fresh ambient sides before visiting our hot food station to be served by our team. Alternatively, you can opt for a **family-style service**, where generous sharing platters of sides and mains are served to each table for an interactive dining experience.

MAINS (choose 4 mains)

MEAT

- British Farmhouse 6oz Beef Chuck Burgers
- British Farmhouse Pork & Caramelised Onion Sausages
- Mexican Chipotle Chicken, charred lime
- Jamaican Jerk Chicken, pineapple salsa
- Portuguese Piri Piri Chicken, garlic drizzle
- Korean Fried Chicken, gochujang glaze, spring onions
- Greek Lemon & Herb Chicken, garlic drizzle
- Turkish Beef Kofta Skewers, sumac onions, garlic sauce
- Texan BBQ Pulled Beef Brisket, flatbread, crunchy slaw
- Argentinian-style Picanha Steak, chimichurri sauce [+£4.00pp]

VEG

- Moroccan Grilled Harissa Cauliflower Steaks (ve)
- Turkish Falafels (ve)
- Greek Halloumi Skewers (v)
- Mexican Black Bean & Sweetcorn Bowl (ve)
- Korean BBQ Mushrooms, sesame, spring onions (ve)
- Plant-based Burger Patties, Lime Crema (ve)
- Plant-based Sausages (ve)

SIDES (choose 3 sides)

HEARTY SIDES

- Giant Couscous Salad, Herbs, Seeds (ve)
- Corn, Roja Rice & Black Bean Salad, Lime Dressing (ve)
- Italian Pasta Salad (v)
- Vegetable Paella, Lemon Dressing (ve)
- Baby Potato & Mustard Salad, Dill, Chives, Spring Onions (ve)
- Fries with House Dust, Aioli Dip (ve)

FRESH SIDES

- Greek Tomato & Cucumber Salad, whipped feta, oregano (v)
- Roasted Sweet Potato & Red Onion, smoked paprika oil (ve)
- Watermelon, Mint & Feta Salad, citrus dressing (v)
- Crunchy Slaw, citrus dressing, spring onions (ve)

Fresh Rustic Bread and Mixed Leaf Salad with Balsamic Reduction is included with all buffets.

*This price excludes staffing, which is chargeable at £150 per staff member

Buffet = Up to 3 additional staff required | Family Sharing = Up to 6 additional staff required

GRAZING TABLES *from £18.00 pp*

Our grazing tables are perfect for sharing and ideal for those relaxed moments when guests are mingling post wedding ceremony, as you are having your photos taken. Alternatively, our grazing tables are enjoyed as a main wedding breakfast, or during the wedding reception. Packed with a selection of quality ingredients, they're designed for grazing, picking, and enjoying at your own pace. We curate an elegant spread of charcuterie, cheese, fresh bread, seasonal fruit, homemade dips, farmhouse condiments, savoury bites and more!

N.B. Menu subject to slight changes depending on seasonal availability

CURED MEATS & CHEESE

- Prosciutto
- Salami Milano
- Salami Napoli
- Peppered Salami
- Spanish Chorizo
- Shropshire Blue Cheese
- Devonshire Cheddar
- Brittany Brie
- Leicestershire Red
- Wensleydale with Cranberry

SALADS, SAVOURIES & DIPS

- Piquante Peppers
- Halkidiki Olives
- Sundried Tomatoes
- Rustic Breads
- Farmhouse Pate
- Artisan Breadsticks
- Homemade Savoury Pastries
- Homemade Dips
- Fruit Medley



Prices are excl VAT. Pricing varies depending on guest numbers, menu selection and service style.

CANAPES / DESSERTS *from £2.50 pp*



Our canapes and desserts are designed to impress and bring people together. Canapes come slightly larger than the usual bite, making them perfect for relaxed, sociable snacking as guests mix and mingle. When it comes to sweet treats, we offer a range of tempting options - but it's our signature dessert tower that steals the show, offering a striking, shareable finish.

CANAPES

- Gyoza & Spring Roll Medley with Hoisin & Sweet Chilli Reduction
- Large Caribbean Cornish Pasty (Pattie) with Jerk BBQ dipping sauce
- Large Argentinian Empanada
- Lebanese Falafels with Homemade Tzatziki
- Large Macaroni & Cheese Bite with Arrabiata Sauce
- Sausage Roll with Black Onion Seeds
- Large Scotch Egg with Aioli



DESSERTS

Our mini dessert tower, perfect for sharing comes with the following selection:

- Eton Mess
- Creme Brulee
- Traditional Tiramisu
- Summer Pudding w/ Clotted Cream
- British Scones w/ Jam & Cream
- Ganache Brownie

Prices are excl VAT. Pricing varies depending on guest numbers, menu selection and service style.

BESPOKE CATERING

No two events are the same, and we don't believe your menu should be either.

Our team works closely with clients to create tailored catering experiences suited to the style, atmosphere and goals of each event.

Whether you're planning:

- A luxury brand launch
- VIP hospitality
- Staff celebrations
- Seasonal parties
- Outdoor events
- Wellness-focused catering
- Large-scale corporate functions

We'll collaborate with our talented head chef to create a bespoke menu that works perfectly for your event.

Add:

- Seasonal menus
- Dietary accommodations
- Interactive food stations
- Premium upgrades



HOW IT WORKS

Simple, Stress free catering

1. Get In Touch

Tell us about your event, guest numbers and catering requirements.

2. Menu Planning

We'll recommend the best options or create a bespoke proposal.

3. Delivery & Setup

Our team handles the logistics so you can focus on your guests.

4. Enjoy Your Event

Fresh food, professional presentation and seamless service.

Companies we have worked with..



Holland & Barrett



vision express



CONTACT US

We'd be delighted to have a conversation about your catering needs. Let's explore how we can bring your food vision to life and create the perfect solution tailored just for you and your guests.

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