

WHOLESALE CATERING



WINTER 2021

POTATO TOMATO VEGAN EVENTS & CATERING

potatotomatoevents@outlook.com

www.potatotomatoevents.co.uk

07708821982

POTATO TOMATO
— vegan events & catering —

Why use Potato Tomato to cater for your business?

High Quality Plant-Based Food

With concerns about climate change, health and animal welfare, the demand for plant-based food has never been so high. The number of vegans, flexitarians and meat-reducers is growing rapidly, and so providing exciting plant-based options is becoming more and more important. In our experience, when groups of friends dine out, they will choose the place that provides the best options for the vegans in the group! We can offer a range of delicious plant-based meals and desserts that will be sure to impress every customer.

Excellent Reputation

I'm a meat eater but wanted my vegetarian friend to have a full menu to choose from when we went out. The food was so good I honestly couldn't tell it wasn't full of animal products, tasty, satisfying and great comfort food.

Tripadvisor review from Charlotte H, December 2019

Our business began in 2016 with a food hut in the Whitstable Harbour Market. In 2017 we opened a restaurant in the town and quickly gained an excellent reputation for our delicious handmade food, drawing in visitors from London and beyond. Potato Tomato soon became the Number 1 place to eat in Whitstable according to Tripadvisor, and the Number 1 place for 'cheap eats' in the whole of Kent. In November 2020 we closed the doors to our restaurant, but continued the business as caterers and event organisers. We have a large following on social media who we would encourage to visit any establishment serving our food.

We are excited to begin this new venture, working closely with local businesses to bring exciting plant-based options to more people.

Mains

Our main meals all come frozen as individual portions, ready to defrost and reheat when needed. This will help reduce food waste and save money. They come with full instructions and suggestions of what to serve them with to make a delicious meal. Full ingredients and allergens are also included.



Seitan Steak with Peppercorn Sauce

£4.00

Allergens: wheat (gluten), soya, celery

Defrost, slice and gently fry this delicious alternative to steak, before drizzling with creamy dairy-free peppercorn sauce. Perfect served with chips, a flat mushroom, grilled tomato and wilted spinach.



Seitan Tikka Masala

£4.00

Allergens: wheat (gluten), soya, celery

Handmade seitan pieces and chunky peppers in a rich, creamy tikka masala sauce. Simply microwave to reheat, then serve with rice, poppadoms, mango chutney and a sprinkle of fresh coriander.



Seitan and Mushroom Bourguignon

£4.00

Allergens: wheat (gluten), soya, celery

Chunks of handmade seitan and chestnut mushrooms in this French-inspired red wine sauce go perfectly with green vegetables and creamy mashed potato (made with dairy-free spread). Just microwave to defrost and reheat.

What is seitan?

Seitan is a meat alternative made from vital wheat gluten. It is very high in protein and offers a 'meaty' texture to plant-based dishes. It is not easy to find ready-made seitan and so offering it on your menu will set your business apart from others.

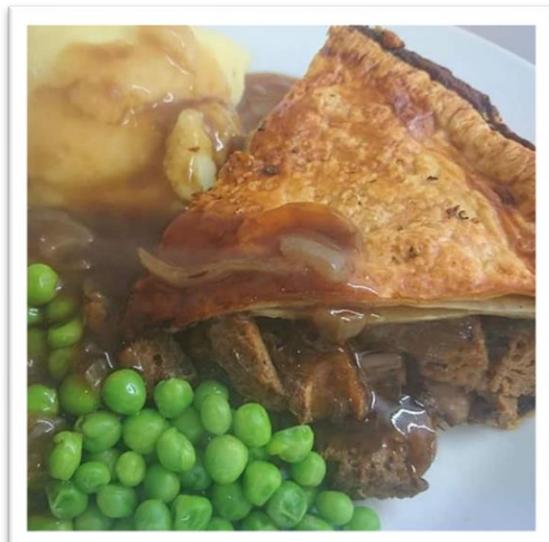


Hungarian Seitan Goulash

£4.00

Allergens: wheat (gluten), soya, celery

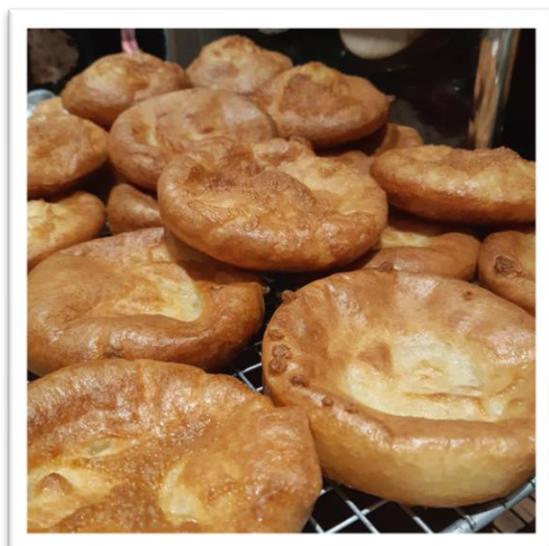
Seitan, onions and peppers slow-cooked in a rich tomato sauce, flavoured with white wine and smoked paprika. Microwave to defrost and reheat, transfer into a heat-proof dish and finish off in a hot oven. Delicious topped with fresh parsley and served with a crusty roll.



Seitan and Guinness Pie £4.00

Allergens: wheat (gluten), soya, celery

Seitan, mushrooms and carrots cooked in a rich sauce made with real Guinness. This pie comes as the filling and a puff pastry lid (circle or rectangle) to allow for easy, quick cooking and no risk of a soggy bottom! Serve with chips or mash, plenty of veg and vegan gravy (Bisto original is suitable for vegans).

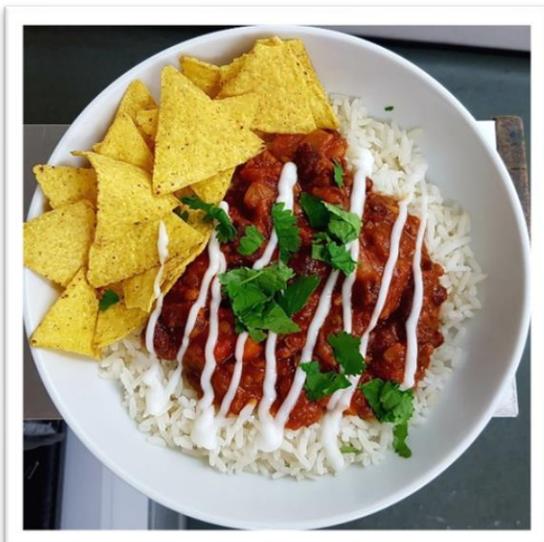


Yorkshire Puddings 12 for £8

Allergens: wheat (gluten), soya

The plant-based Yorkshire Pudding is one of the things people find truly difficult to make, which is why we sell lots of them every year to our customers to cook at home with their roast dinners. Make your vegan roast dinner really stand out with one of our crispy Yorkshires. Just cook in the oven for 8 – 10 minutes.





Lentil and Bean Chilli (GF)

£3.00

Allergens: celery, mustard

Our mild lentil and bean chilli is packed with flavour and a great option for gluten-free diners or those who aren't keen on meat-alternatives. It's a versatile product and can be served in a variety of ways, including: with rice, with nachos, with chips, with a jacket potato, or with a burger. Simply microwave to defrost and reheat.



BBQ Pulled Jackfruit (GF)

£3.50

Allergens: -

A delicious sweet and smokey alternative to pulled pork, our BBQ pulled jackfruit is another versatile product that's naturally gluten-free. Load it onto chips or nachos, on top of a burger, or simply in a bun with slaw. Defrost and reheat in the microwave.

Desserts

These cakes and desserts come frozen and sliced into portions, ready to defrost before service. They all come with suggestions for what to serve them with to create desserts that will wow any customer.



Brownie **£15.00 – 9 or 12 pieces**

Allergens: wheat (gluten), soya

A cross between a cake and a brownie, these desserts are delicious warmed and served with a scoop of dairy-free ice cream. Available as 9 large portions, or 12 smaller portions, and in a variety of flavours including: Biscoff, Oreo, peanut butter, orange, or classic with plenty of chocolate chunks.



Jam and Coconut Topped Vanilla Sponge

£12.00 – 9 or 12 pieces

Allergens: wheat (gluten), soya

An old-school classic, this light sponge cake goes well with tea or coffee for an afternoon treat, or with a scoop of ice cream for dessert. Available as 9 large portions or 12 smaller portions.



New York Style Baked Cheesecake

£20.00 – 12 pieces

Allergens: wheat (gluten), soya

Our rich and creamy baked cheesecake is so good, people won't believe it doesn't contain dairy! Available with a blueberry topping, a raspberry topping, or plain for you to add your own.



Chocolate and Ginger Torte

£18.00 – 12 pieces

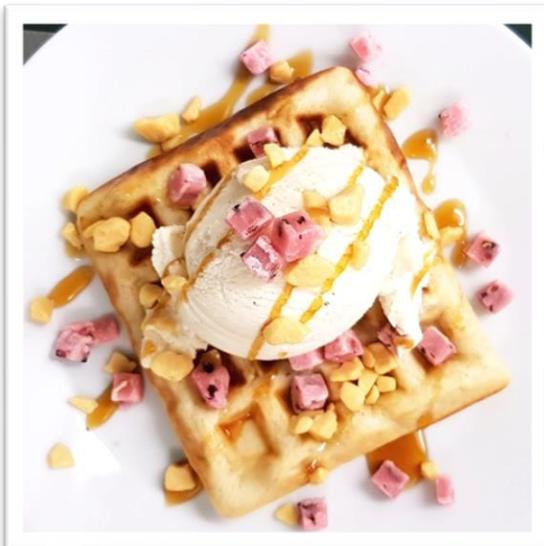
Allergens: wheat (gluten), soya

A rich and indulgent dark chocolate topping on a ginger biscuit base. Serve with dairy-free vanilla ice cream or whipped plant-based cream for a truly decadent dessert.

Dairy-free cream and ice cream

Readily available in supermarkets, our favourite dairy-free ice cream is Swedish Glace. Booker Wholesale also sell a coconut milk based vanilla ice cream, as well as our preferred plant-based cream, Elmlea Plant Double.

The following desserts don't need to be defrosted before service, therefore eliminating the risk of food wastage.



Belgian Waffles (GF option)

£8.00 – 8 waffles

Allergens: wheat (gluten), soya

Our light and fluffy Belgian waffles make an excellent dessert as well as a great breakfast option. Top with a variety of ingredients, such as ice cream, syrups, fresh fruit, nuts or honeycomb pieces. Simply defrost in a toaster then toast again to heat through before serving. Also available as gluten-free, just ask!



Coconut Rice Pudding (GF)

£10.00 – 6 portions

Allergens: soya

A real classic, this creamy rice pudding is made with coconut milk and is naturally gluten free. Just microwave to defrost and heat through, then top with strawberry jam or brown sugar for a treat that will take people back to their childhoods!

To place an order please email: potatotomatoevent@outlook.com
or call 07708821982