



MudBugs

Creole Cuisine

Catering & Events

Get in touch
with us about
your event,
email:



events@mudbugs.co.uk



www.MudBugs.co.uk



MudBugs Creole Cuisine

**Unique Catering for your
Wedding, Party, Festival,
Corporate or Any Event**



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About Us

Welcome to MudBugs Creole Cuisine. We take inspiration from The Creole Culture of Louisiana to bring you some insanely delicious grub. Straight from “The Big Easy” to your Event.

The MudBugs Mantra

'MudBugs' is Hillbilly slang for Crayfish but to us it means something more. Our food is made with lots of passion, fresh ingredients, and nothing more. Nothing from the freezer, nothing pre-made, bought-in, or from a packet. Cooked old school, with fire and smoke - no microwaves or fancy techniques. We believe food shouldn't be served in styrofoam or plastic so we prefer compostable kraft disposables and bamboo cutlery. We also use quality suppliers for our stock, using only UK farm sourced meats and as much veg from UK stock as we can. Quality matters to taste so we don't cheap out on the every day stock either. We import San Marzano tomatoes from Italy because they are the best for sauce. We use specialist suppliers for our dried herbs and spices too.

About our Event Services

We serve **30-150** guests from our trailer easily, Require more or less?

Email: Events@MudBugs.co.uk

Prices from **£10 per Person**

Service Nationwide, travel expense may apply (We are based in M44)



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Menus

Our menus change often, here are a few classics to give you an idea of what we are about!

Mama Roux Southern Comforts

**Slow cooked creations served with
the New Orleans Favourite "Dirty Rice"**

Chicken Carnivalé

Chicken thigh meat cooked in a broth of onions, peppers, celery, tomatoes & spices. Its thickened slowly then we spike it with hints of cinnamon, molasses, thyme and just a little Kasmir chilli.

Smoke-Pit Boston Butt

Honey mustard glazed & Oak Smoked Pork Collar. Smoked for 8 hours then finished off with a choice of one of our sauces.

Bayou Bean Stew

We make a fine stock of vegetables with bay, garlic, cinnamon, onions, thyme & tomato. Add our 7 bean mix, Creole spices & garlic butter.

Fat Tuesdays Crispy Eats

**Fat Tuesdays Menu is all about Crispy,
Eat-with-your-bare-hands Luxuries**

Louisiana Chicken Wings

A whole mess of wings, steeped in our flavour brine until succulent and then crisped up in the fryer. These are the perfect vehicle for our incredible home-grown sauces.

MudBugs Baby Back Ribs

We oven cook our ribs low and slow with an extravagant amount of our delicious dry-rub & coat them in Creole breadcrumb.

MudBugs Dry-Rub Fries

Home-cut Shoe-String style fries, with a garlic butter drizzle, diced chilli, Creole seasoning & herbs.

Crescent City Sides

Deep-South Sides

Bourbon St. Dripping Gravy

Gravy from our Bourbon Braised Beef. Smoked & Buttery

MudBugs Slaw

Super fine slice slaw, made with Ranch & sea salt to order

Cream Corn Succotash

Sweetcorn, peas & back eyed beans with onion, pepper and chilli. Fried in garlic butter & added to spiced cream sauce.

Creole Corn On-the-Cob

Half cobs, charred & Dry-Rub dusted. With garlic butter

Cornbread 'Muffin-Style'

A lighter, sponge version of the classic BBQ side

Burnt-End Beans

Branston Beans, butter, BBQ & chunks of Smoked Brisket

Tastes of the Southern Eleven

Our Home-grown Sauces

West-African Hot

Made with Scotch Bonnets & Peppadews, Sweet & Sour with decent heat.

Gator Breath

Louisiana Style hot sauce mixed with clarified butter. Smooth and not too spicy, adds a kick.

Classic Ranch

This is a delicate blend of dill, lemon, parsley & garlic flavours on a base of yogurt & mayo.

Memphis Walkin' BBQ

Classic Smoky-Tangy-Sweet BBQ

Grim Reaper Super-Hot

Carolina Reaper Sauce - Seriously & Brutally Hot. Only for the brave - Made with the Hottest chilli.

Carolina Gold

A Carolina staple - less sweet than traditional BBQ sauce, made with yellow mustard, honey & Tabasco

MudBugs

Premium Creole Specials

Red Creole Gumbo

It wouldn't be 'MudBugs' without MudBugs This is a classic Crayfish Gumbo; double smoked sausage (N'Duja & Chorizo) sautéed in onions, peppers, tomato & okra.

The juices are sieved from this and added to a home-made fish bouillon. We add San Marzano tomatoes, paprika, coriander & our Creole Spice blend then thicken with a blond roux. Served with Crayfish tails that we flash fry in garlic butter to order.

Bourbon Street Brisket

We love Brisket when its slow cooked in stock & we love Brisket from an oak-fired pit. So we do both:

Part 1 is brined in Creole spices, then Dry rubbed & Oak smoked with onion and garlic for at least 8 hours.

Part 2 is cooked low and slow in a stock of beef bouillon, molasses, buttery onion and Bourbon.

We separate both creations from their dripping and make a gravy to which we add even more Bourbon!

The onions and garlic from the smoker get further cooked down in butter and it all gets combined into one glorious mess.

Both dishes Served up with Louisiana Dirty Rice

What Does it cost?

We much prefer to work with our clients to come up with a menu selection and price that makes everyone happy, rather than working with set menus and prices. If you are interested in our food please get in touch via email at:
events@mudbugs.co.uk

*More contact options can be found at our website:
mudbugs.co.uk/contact*

We mostly cater for private events where we agree a menu and number to be served. We will require a 30% deposit two weeks before the event and the rest to be paid on the day. If your event is booked quite far in advance we may ask for a small holding deposit. Any deposit held will come out of the total quoted.

*A typical private event for us is around
£600 for 50 people served.*

Can we charge your guests / customers directly?

We get asked fairly often to cater for events where the organisers give us the opportunity to charge the guests. We are always happy to hear about any interest in our food so please get in touch! On occasion we cater for small festivals and the like but typically only if we are the exclusive catering suppliers.

Do we have set menu's and prices

We do indeed but prefer to work more closely with our clients so please get in touch. There is a pricing scheme on the next page as a representative example.

Where do we Operate?

We operate Nationwide

Our kitchen is near Manchester (M44) and long distances from here may mean we have to charge a bit more for travel expenses. For multiple day events we are able to camp on site. Large numbers may attract additional fee's for refrigeration hire.

Kids meals / vegan or allergen free options

We can supply kids meals when ordered in advance. We have substantial menu options that we can discuss including many vegan and vegetarian options. According to law we are unable to serve anything 'free-from' though we will do our best to cater for guests with intolerances. Given the size of our prep kitchen it is not possible for us to serve customers with severe allergies.

Example Pricing:

<u>Item</u>	<u>Description</u>	<u>Cost</u>
Flat Fee	<i>MudBugs Event Catering</i>	£300
Cold Prepped Meals Supplied	Providing full meals for table service or providing prepared elements to serve from your kitchen	P.O.A.
Truck	Service from our catering trailer	Included
Extra Hour Service	Extra Hour to Service Added Flat Fee	£100.00
Clean Up	We leave the site as we found it	Included
Generator	Need 1x 240v Plug, If not available (Flat Fee)	£150.00
Tier 1 Menu £ Per Guest	Guests choose 1 dish from each menu of: 3 x Mama Roux's 3 x Southern 11	£10.00
Tier 2 Menu £ Per Guest	Guests choose 1 dish from each menu of: 3 x Mama Roux's 3 x Southern 11 1 x Fat Tuesdays	£11.50
Tier 3 Menu £ Per Guest	Guests choose 1 dish from each menu of: 2 x Mama Roux's & 1 x Premium 3 x Southern 11 2 x Fat Tuesdays Plus Hot Popcorn While-U-Wait	£13.50
Add Crescent City Side Per Guest	1 Option Pre-chosen (Everyone gets the same)	£1.80
Add 2 Crescent City Sides Per Guest	2 Options Pre-chosen (Everyone gets the same)	£3.50
Add Hot Popcorn	Hot Popcorn per Guest	£1.00
Add Sweets Course	Choice from 2 puddings	£3.80
Kids Meals	Per Number Ordered	£6.00
Dietary / Vegan Meals	Per Number Ordered	£6.00

Included with any booking

Which ever style of event you book we allow for 3 Hours per service with an option to add time by the hour.

Your booking includes all disposable bowls / plates, bamboo cutlery, recycled paper napkins, bins & bags, water supply, tidying up & food served from our trailer.

Our Trailer is fully insured, has a 5 star Food Safety rating, and all of our staff have food hygiene level 2 certification as a minimum.

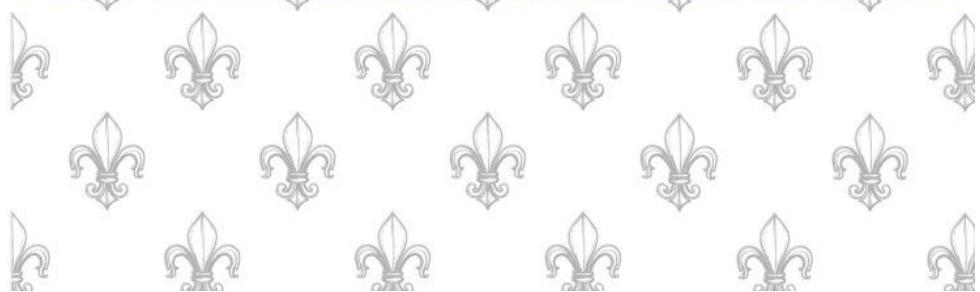
We are all chefs who have worked in pubs, restaurants and hotels around the UK for many years.

We have a passion for great food and we only serve food we think is excellent, no cutting corners or 'making do'.

Site Requirements

Our space requirement for the Trailer is roughly 12x8ft. We need a setup time prior to service of 1-2 hours which does not come out of your paid service time. We also like to leave an hour at the end of the event for clean down time.

Access to a tap and drain for clean / waste water is preferred, but we can operate without this if need be. One standard UK plug socket is required though we can arrange generators at extra expense. We have very long site cables so we can be situated quite a distance from the socket. The trailer draws a maximum of around 10 amps, though typically less in operation as we are mostly LPG powered. We will need parking for our towing car after setting up too. Large numbers might require additional refrigeration which we can arrange for a fee.



Louisiana Wings
with Gator Breath
& Memphis BBQ



Popcorn Shrimp



**Fat Tuesdays:
Baby Back Ribs**



**MudBugs
Dry-Rub
Creole Fries**



MudBugs Slaw
with Home-Grown
Ranch



Creole Corn



Mama Rouxs Southern
Comforts: Chicken Carnivale
& Dirty Rice



Premium Creole:
Bourbon St.
Brisket



Mama Roux's
Boston Butt
BBQ Pork



Bayou Bean Stew
With Ranch
Drizzle



MudBugs Hot
Popcorn with
Creole Dust



A Big slab of
Brisket from the
Smoker

