



MudBugs

Creole Cuisine

Catering & Events

to get in touch
with us about
your event,
please 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.

Who We Are

Our Founder Tom was born in Manchester but raised in the Deep South, being lucky enough to experience all there is to see (and eat) from the Southern Eleven states. Back in the 90's he travelled with his family to New Orleans - A place that left a lasting impression. Lost in a hazy summer down the river on a paddle boat looking out over streets filled with live jazz, smokey barbecues & French architecture. Riding down Bourbon street on horse drawn carriage, with fresh Beignets and Strong coffee – and stopping off at a Po-Boys Joint for an enormous sandwich of hot roast beef and gravy. These flavours stick – this is a culture of no holds barred flavour. We follow this Mantra with the food we produce – highly seasoned, with a focus on eye-popping deliciousness – look elsewhere for healthy eating – This food is about pure joy with no compromise.

What is Creole

New Orleans is in our opinion, America's Capital of culture – Creole is a Culture that originated from Acadians – Descendants of the French & Spanish colonials who settled in South Louisiana during the 17th & 18th centuries. War was waged over these lands until eventually the United States bought the territory from the French in 1803. What emerged was a culture based on a mix of French, Spanish, West African and Native American Indians. They call New Orleans "The Big Easy" this is laid-back reputation is present everywhere. You wont find a more welcoming, relaxing place to be. The food is key to this jazz fuelled city – think American BBQ mixed with French Saucier techniques, smoked paprika from Spain & chilli from West Africa.

Service Nationwide

Our kitchen and food trailer live at M44 5DD and we offer fee-free service within 20 miles (Google maps distance). If its any further it's no problem – we charge £1 a mile for any additional mileage over 20 (calculated one way). Our trailer can serve from practically anywhere with a 12x8ft space and we offer an extensive range of service options.

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 paper disposables, recycled kraft napkins 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 events from 20-130 guests no problem. If you require catering for less or more, drop an email to Events@MudBugs.co.uk to find out more.

We have several service options to choose from but primarily we operate from our catering trailer. The trailer is manned by 2 chefs who cook and serve to your guests directly from the trailer for a period of 2 hours. We also offer a 3 meter marquee with covered sides (making your event more rain-proof) from which we have a couple service options. We can offer self-service Hot and Cold drinks (Including Beers, wines, Prosecco and home-made cocktails). We can also arrange to have a drinks service with waiters. In general we serve at outdoor venues only – though we may be able to accommodate inside buffet offerings, please email to discuss.

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You ARE NOW ENTERING
GATOR COUNTRY





Service Styles



Option 1. *Fixin' to eat me some MudBugs*

Truck Only:

Our MudBugs Trailer with two people to cook and serve. Your guests are served straight from the trailer. See our 3 Tier menu for food options and our sides & extras Menus if you want a little more.

Option 2. *Y'all Hankerin' for more?*

Truck & Snacking Buffet Marquee:

A choice of Mains and Sides from our 3 Tier menu served from the MudBugs Trailer (as above) plus a snacking Buffet served from the marquee. The marquee Buffet consists of self-serve snacking platters presented at the same time as the Truck mains. We can also offer hot popcorn, hot & cold soft drinks and alcoholic drinks / home made cocktails.

Option 3. *A Gosh-Darn MudBugs Smorgasbord*

Truck & Marquee, with Full Buffet Service:

Main menu served from the Truck followed by an additional 2 hour service held later on. The marquee will be setup during the Truck service offering shelter from the elements and any drinks or additional snack options you may like to add. The additional service consists of a substantial buffet menu including many New Orleans favourites.

Option 4. *The Full Honky-Tonk*

Truck & Marquee, with Full Buffet & Drinks Service:

Main menu served from the Truck followed by an additional 2 hour service held later on. The Marquee will be setup during the Truck service offering self served cold drinks (including beers and cocktails) & hot popcorn. We provide enough self serve alcohol for one drink per guest. We like to offer self service beers and home made cocktails but we have a large range of supply and can cater to most alcohol requirements. The additional service consists of a more substantial buffet menu including many New Orleans favourites. In the second service we take off our chefs hats and offer wine or prosecco by the glass while your guests graze on the buffet offerings.

Option 5. *Jus da Bugs*

Only the Food Supplied:

On a limited budget & have a venue with a kitchen? We will deliver food prepared for re-heating in disposable oven trays. You can choose dishes from our 3 tier menu for us to supply. We will provide serving size guides to make sure everyone gets fed and always over-produce by a fair margin. Many additional options available.

Menu Options

We have 3 menu tiers that suit different tastes and budgets. This is the food we serve from the trailer as your main service. We will produce equal amounts of each dish to suit your numbers – or if you wish you can choose how many portions of each dish. You can supplement each tier menu by adding side dishes (See “Crescent City Sides”). All of our menu options come with your choice of sauces (See “Tastes of the Southern 11”).

Buffet Options

If you’re choosing a service option with snacking buffet see the snacking buffet menu. The Creole Platters menu shows options for the full buffet. (Available when booking a full second service)

Sweets

You can add a pudding course to any of the Marquee options (Either snacking buffet or full platter buffet) See our sweet menu for choices.

Kids Options

Though all our food is freshly made, it is by design highly seasoned so we offer some alternatives for children or adults with a more conservative palate.

- Chicken and vegetable stew with plain rice
- 7 Bean Stew with San Marzano tomato
- Buttermilk chicken tenders and fries
- More available on request

Vegan / Allergy Alternatives

Available on request



Menu Details

Tier 1 Menu

Guests choose 1 dish from a menu of up to 3 options chosen by you (From the “Mama Roux’s Southern Comforts” Menu), served with Louisiana “Dirty Rice” – an extravagant vegetable rice cooked in a home made Creole stock. Everyone gets their choice of sauce on top (You choose 3 sauces from the “Taste of the Southern 11” Menu)

Tier 2 Menu

Guests choose 1 dish from a menu of up to 3 options chosen by you (From the “Mama Roux’s Southern Comforts” Menu), served with Louisiana “Dirty Rice” – an extravagant vegetable rice cooked in a home made Creole stock. Everyone gets their choice of sauce on top (You choose 3 sauces from the “Taste of the Southern 11” Menu)

In addition each guest gets a portion of ribs, wings or popcorn shrimp (Everyone gets the same, chosen by the host in advance). This is one choice from the “Fat Tuesdays Crispy Eats” Menu.

Tier 3 Menu

Guests choose 1 dish from a menu of up to 3 options chosen by you (From the “Mama Roux’s Southern Comforts” OR “Premium Creole” Menu), served with Louisiana “Dirty Rice” – an extravagant vegetable rice cooked in a home made Creole stock. Everyone gets their choice of sauce on top (You choose 3 sauces from the “Taste of the Southern 11” Menu)

In addition each guest gets a choice of extra dish from 2 options. These 2 options are chosen by the Host in advance from the “Fat Tuesdays Crispy Eats” Menu.

The Tier 3 menu comes with Popcorn, self service, which we setup outside the Trailer. Your guests load up popcorn on to kraft paper chip bowls so they can snack while they queue for mains.

Crescent City Sides

You can make a (Even bigger) meal of our mains by adding one or two side dishes from the “Crescent City Sides” Menu. These are chosen in advance by the host (Everyone gets the same side dish)

Hot-Popcorn

You can add popcorn to a booking that doesn’t include it. Served separate from the trailer in a heated unit, your guests help themselves with paper disposable chip bowls. Our popcorn is popped on the day, old school style, in a big pan on the stove, then coated in creole seasoning and caramel syrup.

MudBugs Hot-Nuts

Our home made hot nuts combine smoked almonds, candied walnuts and chilli roasted cashews. Served separate from the trailer in a heated unit. Your guests will help themselves to a portion in a disposable paper cup.

Sweet Course

If you book any of the marquee options you can add a pudding to the mix. Choose 2 options for your guests to choose from, served in the marquee, either during the mains service or buffet service if you have booked a separate buffet.

Kids Meals

Kids meals are paid for individually and served from the Trailer during the mains service.

Cold Prepared Meals Supplied

Additional meal provided in disposable oven trays for you to re-heat and serve. This option is available as service option 5 (IE if you want us to cater but not serve your event). It is also possible that we could provide a pre-prepared course in addition to a hot service from our trailer (Please email to discuss your requirements Events@MudBugs.co.uk)

Self Service Cold Drinks

Selection of soft drinks in glass bottles and MudBugs sweet tea, all self serve from Ice buckets & decanters. Many soft drinks options available

Self Service Hot Drinks

Stove-top prepared Italian Espresso & Americano served on a hot stone. Yorkshire tea from an electric decanter, milk, sugar & Monin brand flavour syrups.

Self Service Alcoholic Drinks

Selection of Beers & 2 x MudBugs Cocktails (See Cocktail Menu). Cocktails are served in decanters and we provide disposable cups. We may be able to arrange glass hire at an additional rate. Many alternatives available to discuss (1 Drink per guest at base price)

Served Drinks

This option is essentially to add a complete round of drinks service. We take off our chefs hats and mingle with wine or prosecco. This could be before or after any of the food services. We also cover glass hire for this service. We may require extra setup time for the event if you choose this option but we don't charge for that. If served drinks are required at the same time as the food service then an extra fee applies so we can book a dedicated waiter.

Extra Waiter

We like to publish our prices as close to the real figures as possible with no hidden fees. Once we establish your requirements it may be wise for speed of service to book an extra waiter. This is if you require a drinks service on a tight schedule or with a large party of guests. You can also use the dedicated waiter to offer drinks during the food service.

Extra Hour Service

We will gladly add an extra hour service to any style booking. This could be if you'd like the food available for longer, or if you'd like a longer drinks service. At a minimum we provide 2 hours time per service (If you book a separate buffet this would mean 2 hours service from the Trailer for mains & another 2 hours service for the Buffet)

Cleaning Up

We include clean-up in all of our bookings for no extra cost. We use compostable disposables and we will provide bins & bags. We will tidy up once the event is finished and remove all the bins & bags from the site.

Generator

For the Truck only service we need access to 1 normal UK plug socket. For a separate buffet we will need 2 plugs sockets. We carry very long waterproof grade cabling so these sockets can be at quite a distance. If sockets are not available at all then we do charge for a generator.

MudBugs Events Price Structure

Example Bookings of 60 Guests at a Venue 30 miles away

Deposit Notes: We take an initial booking deposit of 5% this is to secure your date. Dates can be changed with no fee if there is adequate availability. We take a further 40% one week before your event to procure catering stock. The final amount of 55% is payable on the day. We list all prices including any VAT.

*Time for the
best part*



The 3 Tier Menu's

*Our Food From
the MudBugs
Trailer*

Mama Roux's Southern Comforts

Mama Roux's Menu for slow cooked creations served with the New Orleans favourite "Dirty Rice" a dish of rice & beans braised in a rich home-made stock

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.

Black Pepper & Basil Cod Etouffee

Etouffee is a classic French crossover dish popular within Creole – it means 'Smothered' in sauce. True to its roots this dish is made from a roux thickened broth of Creole spices and vegetables. This sauce goes over butter baked Cod loin marinated in basil & black pepper.

Smoke-Pit Boston Butt

Our 'Nawlins' style Pork Shoulder gets brined for 24 hours then coated in honey, mustard & dry-rub. Into the smoker for around 8 hours until its pull-apart soft then we combine it with our Memphis BBQ.

Bayou Bean Stew

We make a fine stock of vegetables with bay, garlic, cinnamon, onions, thyme & San Marzano 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. Crisped up in the fryer and sauced.

Popcorn Shrimp

Heaps of baby cold-water prawns covered in buttermilk and seasoned flour. Fried to a golden brown crisp and coated in spices & garlic butter. Served with fresh lemon.

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 for the Crescent City Menu:
Make an (Even Bigger) meal of our Mains.

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

Creole Corn Succotash

Sweetcorn, peas & back eyed beans with onion, pepper and chilli fine dice. Flash fried in garlic butter & herbs.

Creole Corn On-the-Cob

2 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

It's all about the Sauce!

Pick 3x Sauces to compliment your Mains.

Hoisin-Hookup

A fragrant combo of hoisin and honey

Memphis Walkin' BBQ

Classic Smoky-Tangy-Sweet BBQ sauce.

Gator Breath

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

Classic Ranch

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

West-African Hot

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

Grim Reaper Super-Hot

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

Carolina Gold

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

Alabama White BBQ

BBQ sauce the Alabama way, spices, lemon & horseradish

Premium Creole

Bourbon JAZZ



All-in Powerhouse Creole for your Tier 3 Choice

Red Creole Gumbo

It wouldn't be 'MudBugs' without MudBugs (Hillbilly slang for Crayfish). 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 whole lot gets thickened 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 for at least 5 hours. In the smoker we add a bunch of garlic and onions and a tray of tea & Bourbon. Part 2 is cooked low and real slow in a stock of beef bouillon, molasses & Southern Comfort. We separate both creations from their dripping and make a gravy to which we add even more Bourbon & spices. The smoked onions get further cooked down in butter and it all gets combined into one glorious mess.

MudBugs

Buffet Time

The following pages list our extensive range of Buffet Options.

If you order a full Buffet service you can choose 2 dishes from each of the 4 platter menus.

If you have chosen to add a sweet you can choose 2 items from the sweets menu.

If you have chosen a snacking Buffet you will get the following options:

Snacking Buffet

Set Menu:

- 1. Hot Popcorn**
- 2. Louisiana Chicken Wings**
- 3. Creole Dry-Rub Fries**
- 4. Cauliflower Poppers**

Options:

- **Any 3 Choices from Platter Menu 2 (Dips served with home made breads and tortilla chips)**
- **Any 3 Choices of home made sauces from the Tastes of the Southern 11 Menu.**

Platter Menu 1

Salads & Veg Bowls

Carolina Raw Yams

Fine Julienne sweet potato, red cabbage, spring onion, crushed peanuts, lime, olive oil & seasoning

Alabama Cob Salad

Chunky tomato & cucumber, baby gem hearts, endive, watercress, crispy bacon, sliced chicken escalope, boiled egg, Roquefort, Alabama white sauce.

Creole Potato Salad

Boiled Charlotte potatoes, celery, finely diced bell pepper, creole mustard & mayo, MudBugs Dry-Rub

MudBugs Slaw

Cabbage, onion, carrot & fennel, with our home grown Ranch dressing.

Louisiana Sunburst

Herb leafy salad, chicory, cranberries, raspberry vinegar, Tabasco, cinnamon, Stilton, toasted almonds, molasses.

Mardi-Gras Rice Bowl

Red onion, celery, bell peppers, charred corn, peas, mint, black eyed peas, creole spiced rice, chipotle dressing

Creole Marinated Heirloom Tomatoes

Lightly blushed heirloom tomatoes, dressed in creole spice rub & olive oil. Topped with spring onion, celery, lemon zest, thyme, baked garlic & balsamic

Cajun Panzanella

Charred tender stem, cucumber, blanched asparagus, cherry tomato, onions fried in Cajun seasoning, toasted torn baguette, capers, olive oil, basil leaf, parmesan shavings

Crab & Avocado Chicory Parcels

Cauliflower, cucumber, tomato, onion and bell peppers, finely diced. Lime mayonnaise, crab meat, Louisiana hotsauce. Served in a baby chicory leaf with seasoned avocado

Acadian Blood Orange Salad

Rocket, lamb leaf, basil leaves, mint, sliced Sicilian blood orange, toasted peanuts, crispy fried okra, avocado & feta with a honey & creole mustard dressing

Bayou Bean Bowl

Black bean, black chickpeas, Borlotti beans, white kidney bean, red beans, black eyed peas, San Marzano tomato sauce, MudBugs dry-rub, herbs and olive oil.

Platter Menu 2

Dips & Sauces, Served with Home made breads and tortilla chips

Charleston Cheese Dip

Cheddar, Mozzarella, Gruyère, Marscapone, with fried onion, bacon & green onions topped with spiced panko breadcrumb and baked. Delicious cheese melting pot, gooey, stringy, messy and more-ish.

Cajun Shrimp Dip

Diced sweet Valencia onion, red peppers, garlic, Louisiana hot sauce, lemon juice, dill, diced chilli, cream cheese & baby Atlantic prawns baked. Famous Louisiana prawn dip.

Creamed Corn Dip

Charred corn, onion, peppers, and a little chilli, cooked in cream until thick. Molasses, sea salt, butter and Spanish smoked paprika. Classic deep south side dish tweaked into dip form. Buttery, smokey and a little sweet.

Black Bean Hummus

Garlic, coriander, lemon, cumin & sea salt with lightly cooked black beans. Mashed for dipping. Black beans make a delicious hummus with more flavour than chickpeas. Its a bit lighter and more fragrant from the lack of tahini base.

Mississippi Sin

Pulled Ham-Hock, wocestershire, sour cream, grated strong cheddar, diced chilli, spring onion, parsley, mustard seeds & a little mayo. Rich, salty ham & sharp cheddar balanced with earthy herb.

New Orleans Remoulade

Lemon, Cayenne, parsley, Dijon, Tabasco, garlic, capers, paprika, horseradish, wocestershire & Mayonnaise. Creole tweak on a classic tartare style sauce.

Arkansas Baked Spinach Dip

Onion, garlic, nutmeg, parmesan, artichoke hearts, spinach, ricotta, cayenne and panko. Classic baked spinach and ricotta dip.

Dallas Habanero & Peach Salsa

Diced onion, tomato, Habanero chilli, peaches, in a baked peach and tomato reduction. Fairly intense heat from the Habanero balanced with sweet ripe peaches.

Lime, Pineapple & Mango Salsa

Finely diced onion, mild chilli, mango & pineapple. Dressed in a lime syrup with a little dusting of cayenne. Super fine salsa with a slightly spicy and sweet background.

Oklahoma 'Caviar'

Black beans, cucumber, onion, tomato, peppadew peppers, sweetcorn, garden peas, garlic, cumin, olive oil, parsley, olives & lemon. A rugged salsa with Italian flavours.

Salsa Verde Mexican Style

Green tomatillos (tart & tangy), onion, jalapeno, lime, coriander, garlic & sea salt. A thin smooth salsa fresca, perfect to cut through those dense, rich BBQ flavours.

Melitzanosalata

Greek style bake aubergine dip, garlic, olives, lemon, parsley

Platter Menu 3

Finger food savouries & Sandwiches

Roast Beef Po-Boys

Stacked with thin slices of roasted topside of beef, bourbon & beef dripping gravy, Iceberg lettuce, tomato, sweet sliced pickle & mayo served up on a crusty baguette.

Nola's Devilled Eggs

Boiled egg whites stuffed with cooked yolks, pickle relish, creole mustard, hot sauce and spring onions.

Muffalettes

New Orleans famous - Sicilian inspired sandwich. Soft sesame bread layered with Olive tapenade, capers, pickled baby vegetables, Swiss cheese and 3 types of Italian cold cuts.

Gougeres

Airy, light Gruyere choux pastries stuffed with whipped cream cheese, thyme & diced pepper.

Sausage, Egg & Cheese Pies

Breakfast style puff pastry turnovers with thin sliced sausage, cheddar and a baked egg.

Salami Roll-Ups

Goats cheese, pimento & olive stuffed salami rolls

Peach & Ham Skewers

Peach, honey roast ham, mozzarella and basil skewers

Caprese Skewers

Fior di Latte (Proper Buffalo milk mozzarella), basil and super sweet cherry tomato

Pizza Twists

Puff pastry twists with rich San Marzano tomato sauce, mozzarella, cheddar, oregano and sea salt.

N'Duja Calzones

Smoked Italian N'Duja Sausage, proper home grown pizza sauce, and true Italian mozzarella. We make our own pizza dough for these little beauties too.

Fig, Bacon & Blacksticks Skewers

Fig quarters, smoked bacon lardons, Blacksticks blue cheese & bourbon caramel glaze

Spinach & Feta Filo Parcels

Onion, spinach & feta filo pastry parcels, drizzled in balsamic reduction

Beef Roll-Ups

Soft tortillas, layered with soft cheese, horseradish & roast beef topside, rolled up and cut to bite sized pieces.

Potato Pavé

Thin sliced potato cooked in butter, cream, thyme, garlic and sea salt. Let to rest until it sets, cut into mini squares, then baked again for a golden crisp.

Platter Menu 4

Hot options served in chaffing dishes

Crab Claw Hush Puppies

Buttery cornmeal & ale batter, crab meat, smoked paprika, diced peppers, lemon & parsley, deep fried to a crisp. Served with fresh lemons, great dipped in the Remoulade.

Grilled Cheese

An American classic, thick slices of white loaf, sharp cheddar & a little egg to bind. Cooked to perfection on the griddle with plenty of butter.

French Dipped Biscuits

Mini savoury cheese scones served up in a dish of 'grainy' gravy - our bourbon dripping gravy with blitzed up brisket in the mix. Crispy savoury crust, just barely holding together under the weight of the beef juices.

Cauliflower Poppers

Roasted cauliflower, a little turmeric, brown sugar, garlic and sea salt. Coated in buttermilk and creole spiced flour and deep fried.

Boudin Aranciata Bon-Bons

Proper chorizo sausage, butter & Whiskey caramelised chicken liver, onions, pepper, celery and creole spices, mixed with cooked rice, coated in panko breadcrumb and deep fried.

Fried Pickles

Sweet dill pickles, sliced and air dried, then coated in buttermilk and creole spiced flour then fried.

Crispy, salty and intensely savoury. Served at every respectable BBQ joint in the deep south.

Fish Cakes

Prawn, crab & salmon fishcakes, with a crisp creole coating.

Broccoli & Cauliflower Gratin

Roasted broccoli and cauliflower, covered in rich bechamel, topped with sharp cheddar, breadcrumb & herbs.

Buttermilk Fried Tenders

Chicken Inner fillets, buttermilk battered and fried to a golden brown crisp.

Mac N Cheese

Gruyère, cheddar & mozzarella, bechamel, macaroni and just a little black truffle. Topped with herbs, breadcrumb, bacon and fried chestnut mushroom.

Twice Baked Yams

Baked sweet potato skins, stuffed with a mix of leek, sausage, gruyere, sour cream & sage.

The Brisket Reuben

Famous American deli sandwich. Butter toasted rye bread, Emmental cheese, Russian dressing, sauerkraut, MudBugs bourbon braised beef brisket.

Eggplant Parmigiana

Classic American dish of baked aubergine slices with tomato, mozzarella and herby crust.

Sweets Menu

There's always room for pudding

Doberge Cake

Multiple layers of vanilla sponge, chocolate ganache, patisserie cream & buttercream. Topped with melted chocolate.

Kentucky Blackberry Cake

Blackberry & bourbon cake, with blackberry jam, cinnamon, walnuts and caramel icing

Peach Cobbler & Cream

Ripe peaches cooked in a crumble style batter, served warm with cream

Dukes Chocolate Cake Muffins

Classic American mayonnaise cakes, super rich chocolate sponge, chocolate frosting

Louisiana Crunch Cake

Vanilla and coconut buttermilk sponge, slightly tangy, contrasting the semi-hard glaze crust. Topped with toasted cashews

Nola Beignets

French quarter style doughnuts, fresh out the fryer, topped in lots of powdered sugar

Pecan Pie

Classic Thanksgiving treat, sweet-crust pastry topped with maple & vanilla caramelised pecans. Served with whipped cream.

Pumpkin Pie

Shortcrust pastry pie with mashed pumpkin and condensed milk, a little nutmeg and cinnamon & plenty of cream

Key Lime Pie

Buttery biscuit base, lime posset, whipped cream, sweet & tangy.

Lane Cake

Vanilla fruit & nut cake, topped with a bourbon spiked frosting. Less dense than normal fruitcake with plenty of bourbon flavour.

Shaker Lemon Tart

A flaky - layered tart with whole lemons sliced super fine and macerated with sugar tucked in between lines of full butter pastry. Served with cream and fudge

Mardi-Gras King Cake

Sweet-dough almond bake, with a cream cheese & praline filling, topped with coconut icing coloured gold, green & purple for Mardi-Gras.

Banana Pudding

Vanilla wafer, custard & whipped cream layered with rum glazed banana & topped with flamed Italian meringue.

Mississippi Mud Pie

Oreo biscuit base topped with brownie, chocolate custard, whipped cream, caramel sauce

Cocktail Menu

A Long List of luscious Louisiana Libations

The Hurricane

A New Orleans Favourite; Dark rum blended with passion fruit juice, orange juice, lime & grenadine.

Pimms Cup

As popular in the south as it is here in the UK; Pimms & Lemonade, with all the usual trimmings

Brandy Milk Punch

Classic Louisiana Cocktail.
Brandy, milk, cream, vanilla, sugar & a little nutmeg.

Mint Julep

Every Nola Bartender can mix a Julep; Made slowly by muddling mint leaves with Bourbon, sugar & water.

Midori Sour

Melon flavoured cocktail perfect for summertime. Melon Liqueur, vodka, sour mix, soda, lime, sugar

Elderflower Collins

Not a Collins at all really but still delicious. Campari, Vodka, soda, sour mix, elderflower syrup.

Watermelon Punch

We make our own crushed watermelon juice and blend it with Vodka, mint, sugar and Prosecco.

New Orleans Daiquiri

The Classic version with a berry twist - White Rum, sugar, lime, crushed raspberries.

Alabama Slammer

Official drink of Alabama (At least during the super bowl); Southern Comfort, Sloe Gin, Amaretto, orange juice.

Kentucky Seelback

Another great way to drink Bourbon from the home of Bourbon. Bourbon, Cointreau, Sparkling Wine, bitters.

Bayou Zinger

Drinking Iced Sweet-tea is assumed by most restaurants in the South - more likely to be brought to the table than water. This cocktail uses our own MudBugs sweet tea, mixed with Southern Comfort, Cointreau & lemon juice.

Georgia Peach

Georgia is famous for its sweet peaches. Here's a sweet cocktail of Bourbon, Peach Cider, apple & peach slices, soda and sugar.

Included with any booking

Which ever style of event you book we allow for 2 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. We have very long waterproof electric cabling to reach sockets for supply & adapters to use a standard UK plug socket. We tow our trailer with a 4x4 vehicle and with the addition of a generator we can operate practically anywhere. We have speakers in the trailer and like to play New Orleans Jazz favourites when we serve.

Our Trailer uses on-board LPG tanks and we have a full and current gas safety certificate. We have all the kit serviced at least every year by a mobile catering specific gas engineer. We have insurance brokered by NCASS to cover mobile catering properly, including public liability. All our cooking and serving staff have at least level 2 food hygiene certificates and our production kitchen has 5 stars FSA hygiene rating. We are all chefs who have worked in pubs and restaurants in the north of England for at least 10 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, if you book with a buffet option we will need an additional requirement of 12x12ft for the marquee and another 12x6 space (Directly behind the trailer). The space behind the trailer is so we can setup a staging area to keep all of the buffet stock etc. out of view between services - keeping the look of the setup clean and tidy. We need a setup time prior to service of 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. 1 or 2 standard UK plug sockets may be required (2 for the Buffet setup) though we can arrange generators at extra expense. We will need parking for 2 vehicles after we have unhitched the trailer.



This booklet is intended as a guideline to the possibilities of our service. We are happy to discuss any additional elements to make the best day of your event. We can customise menu's or perhaps even pitch you entirely an entirely new menu. Please get in touch to discuss any aspect at Events@MudBugs.co.uk

Check out our website www.MudBugs.co.uk for more info & a free MudBugs Sample Pack

Check out our Website for more pics



MudBugs.co.uk

Louisiana Wings
with Gator Breath
& Memphis BBQ



Popcorn Shrimp



**Fat Tuesdays:
Baby Back Ribs**



**MudBugs
Dry-Rub
Greole 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**

