



BULLITT

GUERRILLA DINING



" THE WORLD IS YOUR OYSTER"



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Bullitt Guerrilla Dining is an exciting new catering company specializing in large-scale events, concessions, festivals & parties, delivering a truly gourmet offering. Cooking outside or inside using primal & traditional cookery methods on charcoal & wood. Our cooking is on-trend, social & theatrical, engaging the audience on a sensory level with sound, vision, smell & layers of punchy flavours. We trust in the tradition of worldwide local & peasant cookery, recipes & techniques serving our own style of "Blighty BBQ" cooked with love over charcoal & wood.

We like to work closely with our clients & tailor bespoke offerings to meet the individual dynamic needs of each event, both financial & culinary. We operate a "Can Do" policy aiming to exceed our client's expectation, we're very flexible & only bound by the extent of your imagination...

On All of our events we endeavor to meet the dietary expectations of the clients & always offer vegetarian, gluten & lactose free options along with vegan dishes too, upon request. Our menu items ingredients have been fully listed & are available to reference for allergen advise.

Bullitt has a strong ethos of sourcing the best & natural local produce wherever possible & we also support organisations such as Slow Food UK & Cool Earth showing strong environmental awareness using recycled paper goods as well as biodegradable cleaning products wherever possible.

GO BEYOND THE GRAPEVINE!



During The Summer & Festival Season...

we run street-food stall style concessions that can be manipulated into any space whether inside or out offering authentic tastes of cuisines from around the world. This is a very flexible format offering a mouth-watering choice to any number of consumers, rolling out over any period of time. All our stalls are staffed with full-time artisan trade professionals including chefs with rosette experience, serving food made by or especially for Bullitt. Here are some of our stalls...

BULLITT BURGERS

Norfolk dry-aged, free range & natural chuck steak beef burgers cooked over charcoal to order served in our own organic bun with Bullitt Special sauce, garnish & pickle. We make our own Bullitt burger cheese & also offer a selection of recommended combos. There is also an option of seasoned gourmet beef dripping fries & Rose Harissa mayo.

BULLITT BLIGHTY BBQ

Blighty influenced charcoal & wood smoked dishes from around the world. Great care is taken in authentic culinary detail resulting in an awesome product that needs to be tasted to be appreciated. Texas Brisket, Ginger Pigs sticky bbq ribs, Taiwanese steamed Hirata buns, Cypriot Souvlaki kebab, Mumbai Vada Pav, Brazilian skewers & pasteis de bacalhau, Finnish smoked salmon and the list goes on...

PIG JIGSAW

Our popular dawn revival & brunch style stall specializes in getting you ready for the day & throughout serving Fresh coffee, a selection of pork inspired sandwiches including the best bacon buttie imaginable consisting of 2 cuts of Demerara bacon, also we have as well as other funky up breakfast items. Towards the afternoon & into the evening we move onto our BBQ rib meat & crispy pork belly buns.

THE WATERMELON MAN

An ex-Scarborough newspaper vendor cart converted to sell ice-cold fruit including happily large slices of chilled watermelon. Excellent for those hot summer days & as its on wheels can be pushed virtually anywhere on site.

The Watermelon Man Cart can also be fitted with 2 brewers casks, flash cooled & filled with freshly made fruit pulp based cocktails including... Watermelon Agave Nectar, Watermelon Mojito, Vanilla Melon Breezer & many more

DOG-STAR BAR

We are mad about the artisan & craft beverage movement in UK bars & pubs right now & our bar offers a place where people can indulge in everything Crafty! Our team are passionate & knowledgeable about any of the products we choose for each event & we're well known for matching our food with our beverages. Our bar is flexible in size & can be covered under our large black stretch tent awnings.



Outside The Summer Festival Season...

& during the colder months we are available for corporate events, product launches, parties & we also hold foodie guerrilla dining events in conjunction with breweries, wine merchants, producers & societies. These events are always in a social style, yet individually crafted & different dependent on the needs of the client & seasonal availability. We've held wood fired feasts, banquets & Hallows Jamboree with live music from talented busker style musicians.



FINALLY...

We hope this brief synopsis will give you a taste of our cooking style, approach & what we have to offer. We would love to meet you & discuss your event so please feel free to contact us at any time!

Kind Regards,

Mark



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