



Our Food. Power of Good.



2023-24 Street Food and Catering Guide

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2023-24
Street Food and
Catering Guide

Who We Are and What We Do

We are Food NI. Since 2008, we have been showcasing the quality food and drink of Northern Ireland. Our story has been developing steadily with a new focus on Sustainability and Health through our marketing campaign, Our Food, Power of Good. We have been building that campaign since 2020. A TV ad was launched in Autumn 2022. Its aim? To further elevate and celebrate the great and the good of NI food.

Food NI is made up of the people who rear, grow and make our great food and drink. Our producer members represent everyone from the large-scale distributors to the small artisans. Our street food and catering members use this quality food and drink to create delicious offerings for customers. Events are an important part of what we do, and you can find many of our members there throughout the year. From Balmoral Show to the Armagh Cider Festival to Garden Show Ireland, these are some of the many places our members can showcase what they do.

We also present at major shows on mainland GB and in the Republic of Ireland including the BBC Good Food Shows, the Royal Highland Show, the Blas na hÉireann Irish Food Awards and the National Ploughing Championships.

We are constantly in touch with the media, including top food writers, telling them about what our members are doing. We also have our own food writers - Sam Butler and Barbara Collins, both Food Guild members in the UK and RoI who spread the word to print media, radio, TV and online.

We are extremely active on social media with a combined organic following of more than 33,000 on Facebook, Twitter and Instagram. We feature a producer member every week on our Facebook and Instagram

Our website was revamped in 2022 to make it more interactive. We also work closely with Tourism NI and local councils. We set the agenda for the Northern Ireland food and drink story.

The more people who see, read and hear about The Power of Good in our world-class food and drink, the greater the awareness, and ultimately, the more business is done.

Be part of it. Contact us today.

info@nigoodfood.com



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Street Food



Country Grill Gourmet Catering

What they do: Gourmet catering – burgers, chicken, chips

Owner Graeme O'Neill trained as a chef at Belfast Metropolitan College. He worked for years in the family business Country Bite Outside Catering before setting up this gourmet food truck.

Locally-sourced ingredients are the building blocks for this business. Local suppliers include Apperleys Purveyors of Fine Foods and Scotts of Coleraine. You can satisfy your hunger at events all over the province.

The focus is on Chips, Gourmet Burgers and Chicken but they also offer something different like Flame-grilled Chicken Burgers, Salt and Chilli Fries and Katsu Curry.

Keep an eye out on socials. Also available for corporate hire. Give them a call to discuss.

Get in touch:

t: 07512 803 084 / 07703 208 610

e: countrygrillcatering@gmail.com

w: www.countrybiteoutsidecatering.com

What socials can you find us on:





Glaze and Roll

What they do: Artisan street food, corporate catering, coffee carts

Restaurant standard dishes from a food truck. Pardon the pun but that's how they roll at Glaze and Roll. Winner of Best Artisan Street Food Trader in Northern Ireland in 2022, this long-standing business has an excellent reputation for event catering. The ethos has been the same from Day 1. Use fresh local produce and hire the best chefs money can buy.

Sustainability is at the heart of what they do. There are no single-use plastics and all packaging is compostable. Make sure to try their locally-roasted coffee and artisan gelato ice-cream. Please email the office or phone to discuss any catering you need. Keep an eye on socials for weekend specials and where they just might pop up! (Coffee units situated in Armagh and Portadown)

Awards include Best Artisan Street Food Truck of the year 2022 --- Highly Commended Best take away coffee In Northern Ireland 2022 --- Highly commended Best new business award "Artisan Coffee" ABC Council 2022 --- Highly Commended Best Food Truck in Ireland 2022 "YesChef" Awards

Get in touch:

t: 07866 486 206

e: eventcateringspecialist@hotmail.com

What socials can you find us on:



Linen Hill Street Kitchen

What they do: Food truck

Linen Hill Street Kitchen is a Banbridge-based catering company with a wealth of experience in outside and event catering. Run by John and Fiona Robinson, Linen Hill prides itself on delivering an extensive range using the finest produce sourced from local suppliers. These include Wilson's Country Potatoes, Irwin's Butchers and Keenan Seafood.

Expect burgers, sausages, goujons, the best 'chippy' chips, freshly battered fish, salt & chilli squid, homemade chowder and salt & chilli prawns. They also do on-site corporate lunches and events – everything from breakfasts to BBQ's and formal dinners. Get in touch and they will sort out what you need.

You will find them at shows, sporting events, concerts and charity events throughout the country. Keep an eye on socials to see where they will be next.

Get in touch:

t: 07895 397 769 / 07802 439 573

e: john@linenhill.co.uk

What socials can you find us on:





Lo and Slo Street Food

What they do: American BBQ Food Truck based in Derry-Londonderry

Emily McCorkell is a Philadelphia native who has made her home in the North West. She has brought with her an innate knowledge of all things BBQ. Her Blas na hEireann award-winning sauce and vinegar mop are for sale in 47 retailers across NI. Check out the website for the full range of products including dry rubs, sauces and seasonings.

You can find Emily and her American Food Truck at events where people love to eat BBQ – keep and eye out in Derry-Londonderry in particular.

Local ingredients used include Brighter Gold, Dart Mountain, Grants Bacon of Culmore, McAtamneys Butcher, Redgate Cider, Rough Brothers Handmade Beer, Milagro Crispy Onions.

Get in touch:

t: 07543 215 810

e: hello@lo-slo.co.uk

w: www.lo-slo.co.uk

What socials can you find us on:



Made in Naples

What they do: Pizza Street food truck

Antonio Cardone has superb pizza credentials. He is from Naples - the home of pizza. He may be Italian but he uses local chicken and bacon as well as Neill's flour in his creations.

He does all the classics like Margherita and Diavola Hot as well as our favourite Calzone with ricotta, salami, mozzarella, tomato and basil. Neapolitan old school recipes like panuzzo with provolone and culatello are worth trying,

You can book his self-contained trailer unit for events. You will also find him at gigs like Bangor Market and Belfast Continental Market to name a few. Just follow your nose to the wood-fired pizza oven. Buon appetito!

Get in touch:

t: 07454 858 171

e: Antoniodoc81@hotmail.it

What socials can you find us on:





The Box and Hound

What they do: Wood fired Pizza

The Box and Hound offers authentic, handmade, wood-fired pizza served to you from their specially converted vintage horse box. Established in 2016 they have been crafting and perfecting their recipes for more than six years.

All of their dough is handmade and left to prove for at least 24 hours to enhance the quality and flavour. Their pizzas are made using only the finest Italian and fresh locally sourced ingredients including Neill's Falcon Pizza Flour, Dromona Mozzarella Cheese, Pecorino and Young Buck from Mike's Fancy Cheese Shop in Belfast, where Emma also buys Ben Madigan local honey. She adds fresh chilli to it to make hot honey. The red onion chutney she makes herself. Owner Emma buys her steak and chicken from a local butcher her family has used for years Richmond Quality Meats.

The pizzas are then cooked in their traditional wood-fired oven for an authentic Italian taste. We love the locally inspired names like The Gobbins, The Mournes, Bushmills and Queen of the Glens.

Check out socials for where they will be next

Get in touch:

t: 07772 828 511

e: pizza@theboxandhound.co.uk

w: www.theboxandhound.co.uk

What socials can you find us on:



The Hatch

What they do: Artisan food truck

What a claim to fame to be awarded the title of Ireland's Best Burger 2019 at BurgerFest but that's exactly what the folk from The Hatch did in February 2019. They did this after winning Best Burger in Ulster in 2018. They were also Finalists in the Caterer of the Year Wedding Awards. Their latest awards include Best Gourmet Burger Specialist in Ulster and the Top 100 in Ireland in John and Sally's McKenna's Guide.

The owners are Colin and Bronagh Johnstone from Castletewellan in County Down. Colin was a chef for 18 years before setting up The Hatch with Bronagh. They love local ingredients like Mourne shorthorn beef. Their fries are triple-cooked and the fish is super-fresh from Kilkeel. They smoke all their own meats in-house.

Find them in their truck along the Mourne Coastal Route in Dundrum, Kilkeel and Newcastle. Check Facebook for details. They also do corporate and private events as well as festivals.

Get in touch:

t: 07568 478 991

e: Thehatch2016@gmail.com

w: www.thehatch2016.com

What socials can you find us on:



Tea & Coffee



Americano Express - Express Coffee

What they do: Coffee cart

We all know how lovely it is to have a cuppa when you are out and about. Ian at Express Coffee knows this, too. That's why he converted a horse box into a deluxe mobile coffee cart which you can find at Moira Train Station Monday - Friday 7-10am.

Ian says he always wanted to be a barista and this is his dream job. He makes his own shortbread, Empire biscuits, Top Hats and of course, fifteens. He also gets Caramel squares and Caramel Krispies from the award-winning Windsors Bakery. The coffee is from Johnsons and the milk is from Brookvale Farm.

Keep an eye on socials to see where he might pop up next. It might be Nutts Corner Raceway or a dog show at Newcastle, but the coffee will always be Express and Ian will always have time for a chat.

Get in touch:
t: 07850 818 449

What socials can you find us on:





Barista Express

What they do: Mobile coffee and food solutions for catering contracts and events

Barista Express have embraced the shipping container trend. They have converted some into coffee shops alongside their fleet of state-of-the-art barista kiosks which lower to the ground on hydraulics giving that more permanent look.

They attend events all over Northern Ireland and further afield. You can find Barista Express open daily at 4 main locations including Gosford Forest Park, Mullaghbrack Road, the main Armagh/Newry road and at Go Station, Richhill.

They take pride in sourcing and serving top quality Northern Ireland produce. They source locally roasted beans from Baillies Coffee Roasters, Belfast, tempting gluten-free treats from Tasty Wee Numbers, Ballynahinch, a large selection of bakery products from Deli Lites Warrenpoint (the award-winning salted caramel brownie is their favourite!), freshly-baked scones delivered early morning from Yellow Door, Portadown.

They believe you can't serve good coffee without good milk so they get theirs from Draynes Farm in Lisburn.

They cater for all events, weddings, festivals and agricultural shows.

Get in touch:

t: 07788 269 484

e: baristaexpress@gmail.com

What socials can you find us on:



Coffee Angels

What they do: Barista Coffee, Hot Chocolate, Tea, Milkshakes, snacks and locally baked goods.

Coffee Angels serve freshly-ground coffee beans from a quirky Italian tuk tuk. Its size lends itself really well to both indoor and outdoor events. Along with barista coffee, they also serve hot chocolate, ten flavours of herbal teas, milkshakes and a variety of traybakes including rocky roads, caramel squares, fifteens, shortbread, lemon drizzle cake to name a few. Two tuk tucks, both with the same set-up, are available for bigger events.

They get their supplies from Johnson's Coffee, SD Bells, Tasty Wee Numbers and other local bakers including Heatherlea and Knead Bakery. Find them at markets, weddings, corporate and charity events across Northern Ireland. Keep an eye on socials and get in touch with Jacqueline if you are interested in private hire.

Get in touch:

t: 07971 413 851

e: coffeeangelsni@outlook.com

w: www.coffeeangelsni.com

What socials can you find us on:





Crumb and Beyond

What they do: Mobile barista and dessert bar

Crumb and Beyond is a mobile barista and dessert bar based in the North Coast of Antrim. It is housed in a rustic, converted horse box. The award-winning Greenbean coffee is locally-roasted and the bakes are all scrummy..

Now she has the horse box and a static coffee kiosk. Local suppliers include LacPatrick, French Village, Hendersons, Yellow Door, New Found Joy, Robert Roberts tea and Greenbean Roasters Coffee.

You will find Crumb and Beyond's Coffee Kiosk (Crumb 2) at the West Strand Beach Carpark in Portrush. The Horsebox will be at events across Northern Ireland and further afield. You can also hire it for private hire, weddings, corporate events and much more. Keep an eye on socials and get in touch with Debbie direct if you want to discuss bookings.

Be sure to try the bespoke mini donut balls. Our favourite topping is strawberry and chocolate. The Bubble tea is also yummy. Don't fancy coffee or tea? There are different flavoured hot chocolates , fruit coolers, cold drinks and more.

Get in touch:

t: 07858 131 596

e: hello@crumbandbeyond.com

What socials can you find us on:



The Fancy Fox

What they do: Mobile coffee trailer at events and for hire

The Fancy Fox is a quirky coffee truck owned by Lorna O'Boyle from Castlewellan, Co Down. The Fancy Fox provides quality beverages including barista style Bro Coffee, Suki Tea, hot chocolate and fruit punch.

In addition they are also serving hand crafted Fox Fancies which will consist of French style cakes and treats made by their in-house pastry chef which are made using locally sourced ingredients where possible. They tailor their products to suit your individual needs and also include a range of gluten free options.

They cover the country at various shows, festivals and events as well as specifically catering for weddings. They are also available to hire for private parties, christenings, holy communions, birthdays and hen parties.

Get in touch:

t: 07803 616 601

e: thefancyfoxni@gmail.com

w: www.thefancyfoxni.com

What socials can you find us on:



Sweets & Treats



Kelugos (Cubo) Mini Donuts

What they do: Hot mini donuts and waffles, milkshakes

For locally-sourced mini treats, look no further than Kelugo's or Cubo as the name on their mobile food truck goes. They specialize in hot mini donuts and waffles topped with fresh fruit and toppings.

Local producers used include Castlescreen Farm, Draynes Farm and Papas Mineral Company.

Milkshakes are made to order with local milk and ice-cream and flavourings such as Elderflower, Raspberry and Lime. They also do fresh lemonades.

Why not try one of their Movie and Party Packages for something different?

Where To Buy: Events and Cranfield Beach - keep an eye on socials.

Get in touch:
t: 07746 029199
e: kelugos@yahoo.com

What socials can you find us on:





Lick Gelato

What they do: Handcrafted artisan Italian gelato/ice-cream

Newcastle-based husband and wife duo Simon and Jo-Ann Welby, really really love the way the Italians do ice-cream. The recipe might be Italian but the ingredients are local. Suppliers include Dale Farm and Finlays of Moira.

They have a darling little truck which can be found at fairs and events across Northern Ireland. They are also in some shops and restaurants. They can serve their gorgeous gelato at weddings, birthday parties and other celebrations. They also attend festivals and large events with their recently converted horsebox.

They would love to be in more, so do get in touch!

Get in touch:

t: 07799 718 912

e: info@lickgelato.com

What socials can you find us on:



The Crepe Makers

What they do: Sweet and Savoury Crepe Food truck

The Crepe Makers do exactly what they say on the tin. They make sweet and savoury crepes in their mobile food truck for sale at markets and events across Northern Ireland.

They are very aware of the importance of using local suppliers. The product may be French, but that doesn't mean it can't be locally sourced and produced. The crepe mix is made up of flour, eggs and milk. The eggs are from Riverside Eggs, the milk from Draynes Farm and the flour is Andrews- all within a ten-minute drive from their base in Dromore to reduce the carbon footprint.

You might have free range egg with ham and cheese or roasted pepper, mozzarella and pesto if you are in a savoury mood. Sweet options include apple and cinnamon, Nutella and banana and lemon, butter and sugar.

They cater for all tastes including gluten-free, vegetarian and vegan. They don't add salt, sugar or preservatives. They let the quality of the ingredients and the cooking speak for themselves. Book them or taste them today.

Get in touch:

t: 07821 131 222

e: info@thecrepemakers.com

What socials can you find us on:





The Little Ice Cream Shop on Wheels

What they do: Food truck selling Ice-cream, brownies, waffles and slushies

Ice cream on wheels is not a new thing, but what if that ice-cream were Betty's and the wheels were a self-contained trailer unit? Now, you're talking!

Marta Majer owns this family-run business where amazing home-made ice cream from Betty's is sold along with brownies, waffles and slushies. They are always served with a smile.

Get in touch:
t: 07933 315 766

e: thelittleicecreamshop2020@gmail.com

What socials can you find us on:



Catering



Posh Nosh Event Catering

What they do: Corporate events, weddings, private parties.

Posh Nosh is based in Bangor and has been around for over 30 years. The ethos of Posh Nosh is to give their clients' guests a second to none dining experience using only the very best local ingredients. They do this by listening to your brief and creating a menu, which will not only impress your guests, but offer them five-star Irish hospitality.

Their range of menus and dishes are totally diverse, they are able to do this by employing chefs with different interests and skills. They specialise in creating dishes from canapés to formal dining to gourmet feasts. They also appreciate that casual dining, such as spit roast pig, barbecues and paella are becoming ever more popular at both parties and networking events.

Price Range: Prices vary depending on your menu content.

Find them. Just about everywhere. Or at there Bangor base: 16 Balloo Avenue, Unit 15, Bangor, BT19 7QT.

They look forward to catering for you in the future.

Get in touch:

t: 028 9145 9090

e: info@poshnoshireland.com

w: www.poshnoshireland.com

What socials can you find us on:





Simply Irresistible

What they do: Outside Catering

Farming the land is in the Berry family blood, breeding their award-winning Bannville Limousin beef and their Charollais sheep flock over numerous generations. They decided in 1998, to share their knowledge and passion for the very best of locally produced food and 'Simply Irresistible' was created.

They diversified 'from their fields to your fork' providing locally sourced sustainable wholesome food, rich with taste and flavours, freshly made just for you. Think Succulent Honey Roast Ham Rolls Roast Northern Irish Beef Rolls, Irish Salmon Fillets with Lime & Chilli Dressing, 6oz Handcrafted Steak Burgers served with Applewood Smoked, Creamy Brie or Cashel Blue Cheeses Button mushrooms and roasted red onion. Gourmet salad offerings include Fig & Goat's Cheese, Duck & Raspberry infusion, Pea & Bean Salad with Rosemary & Orange Dressing, Roast Shallot & Veg Cous Cous, Wild Mushrooms & Horseradish and Funky Spuds with Garlic, Shallots & Fresh Chives. The food is served from branded Gazebos which house a refrigerated display counter, preparation area, storage area and hand washing facilities. They also park their chilled van to the rear of the gazebo giving the team access to fresh produce during trading hours. They have a 5 Star Hygiene Rating from the Food Standards Agency 2018. They take their environmental, ethical and social responsibilities seriously, by using compostable packaging for food service and recycling or composting where appropriate. They attend many events big and small from weddings to private parties and agricultural shows but their ethos remains the same; They care what you eat – They buy the best – Cook with the best, and the taste will always be 'Simply Irresistible'.

Get in touch:

t: 07793 415 666

e: alexberry11@btinternet.com

w: www.simplyirresistiblecatering.co.uk

What socials can you find us on:



Vanilla Black Catering

What they do: Specialist Event and Mobile Catering

Vanilla Black are specialists in Event Catering. From the initial co-ordination and planning, they handle it all, all over Ireland, the UK and further afield. They can provide mobile units which include: Coffee, Ice Cream, Donuts and Crepes; Fast Food including Gourmet Sausages and Burgers, Pizza and Asian noodles. Choose from a quirky vintage van, a horsebox style or a Pop-Up Marquee.

All units are certified and tested, and they stock as many locally produced goods as possible. They are fully E.H.O registered and insured. They use locally produced Johnson's coffee and also stock speciality teas, hot chocolates, minerals, cookie products and sandwiches. Other local suppliers include Gluten Free products from New Found Joy, Willowbrook Foods, Woodwin/Hungry House Food, Lynas Food Service and French Village Bakery.

Events they work on include Ulster Rugby, PGA Irish Open Golf, BBC Proms in the Park, Tullamore Show, Bloom in the Park, Balmoral Show, Down Royal Racing and Dubshed Car Show. They have also worked at major music concerts including Oxegen and Bruce Springsteen.

Vanilla Black can cater for all private functions including weddings and corporate events. They can provide marquees of all sizes and finishes to suit your personal requirements via one of their sub-contractors.

Get in touch:

t: 07968 487 264

e: peter@vanillablackcatering.com

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What socials can you find us on:





Power of Good.

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