



SAMPLE BBQ MENUS

Please feel free to pick and choose items from different menus

Pricing

Standard Menu: 5 items (e.g. 2 mains, 2 side, 1 dessert) @ £18.50pp+VAT
Premium Menu: 7 items (e.g. 3 mains, 2 sides and 2 dessert) @£23.00pp+VAT

Additional items @£3.50pp

Chef Fee: £150.00+VAT per head chef, £125+VAT per assistant chef
(1 chef for 30 guests, first chef is always head chef)

Waiting staff: From £17.00+VAT per hour (minimum 4 hours booking)

Equipment

Charcoal BBQ hire - £75.00 per BBQ including fuel, cleaning and delivery (1 BBQ for 50 guests)

Pop-up gazebos for BBQ and food service area – free of charge

Disposable plates and cutlery – free of charge

China plates, cutlery and glassware – from £2.50pp+VAT and delivery

Americana

Chips & Dips (can be added on as £3.50 pp or included as a dish choice)

Selection of home-made dips and gourmet tortilla chips and crisps

Mains



Selection of burgers with artisanal bakery bread rolls e.g.
Green chilli burger (with jalapenos and chipotle mayo)

The classic American cheeseburger (American cheese, brioche bun, pickles and French's mustard sauce)
Portobello mushroom and blue cheese burger (V)

Hot dogs with artisanal bakery sub rolls e.g.
Classic British pork and leek sausage with fried onions
Vegetarian sausages with chilli salsa (V)

Cajun chicken wings

Jerk chicken with banana salsa

Sweet potato fritters with mango salsa (V)

Sticky pork ribs with home-made BBQ sauce

Smoky pulled pork rolls

Cedar smoked salmon brochettes with lime mayo

Sides

South-western slaw with fennel and citrus vinaigrette

Southwestern style chopped mixed salad with chipotle vinaigrette

Classic potato salad

Caesar salad with avocado

Marinated bean salad with green beans, black eye beans, tomato, roasted sweetcorn and a chilli-lime dressing

Southwestern chopped salad



Latino

Chips & Dips (can be added on as £3.50 pp or included as a dish choice)

Selection of home-made dips and gourmet tortilla chips and and plantain fries

Mains

Selection of burgers with artisanal bakery bread rolls e.g.
Green chilli burger (with jalapenos and chipotle mayo)
The Brazilian burger (topped with a fried egg)

Hot dogs with artisanal bakery sub rolls e.g.
Portuguese smoked pork sausages or chorizo served with chilli salsa
Vegetarian sausages with chilli salsa (V)

Marinated flank steak with chimichurri sauce

Brazilian Pichana Steak (£2.00 extra per person)

Cachaca and lime chicken skewers with coconut salsa

Chipotle chicken wings

Costeletas de porco (Brazilian style pork ribs with lemon and oregano)

Cachaca and chilli prawn skewers

Quesadillas with blackbean, queso fresco and avocado

Grilled haloumi skewers with molasses (V)

Sides

Brazilian potato salad with eggs and olive

Avocado, tomato, sweetcorn and blackbean salad



Grilled corn on the cob with lime and chilli butter

Coconut and tomato salad

Mexican salsas – pico de galla and guacamole

Salt-baked potatoes

Middle Eastern

Meze Selection

Selection of Meze dips, breads and nibbles (can be added on for £4.50pp)

Mains

Pomegranate molasses marinated leg of lamb

Chicken shawarma with a fragrant spice rub

Beef kofte with pistachio-tahini sauce

Harissa prawn skewers with lemon mayonnaise

Haloumi and aubergine parcels with pomegranate dressing

Sides

Fattoush Salad

Giant couscous with slow roasted heirloom tomatoes

Charred aubergine, feta and pomegranate salad with rocket

Mint labneh and taboulleh salad



Handmade flatbreads

La Dolce Vita

Antipasti selection

Grissini, bruschetta, olives and Italian Charcuterie sharing boards
(can be added on for £4.50 extra pp)

Mains

Tagliata style sirloin of beef with rocket and parmesan salad and a hot lemon and rosemary dressing
(£2.50 extra charge pp)

Italian herb burgers with mozzarella and oven roasted tomatoes

Griddled portobello mushroom with blue cheese and herbs (V)

Grilled polenta with caponata (V)

Italian sausages with caponata

Lemon and herb marinaded chicken skewers

Grilled sea food with gremolata

Seared swordfish with salsa verde

Sides

New potato salad with a herb dressing

Heirloom tomato and mozzarella

Slow roast tomatoes, burrata and basil and lemon oil



Green bean, orange and hazelnut salad

Orzo salad with spinach, tomatoes and chickpeas

Grilled polenta slices

Asian

Mains

Korean style beef ribs

Teriyaki chicken skewers

Teriyaki salmon skewers

Miso glazed seabass

Sides

Baby gem and spring onion salad with miso-sesame dressing

Miso glazed baby aubergines

Nori rice

DESSERTS

Salted caramel brownies with vanilla ice-cream

Lemon cheesecake squares

Hazelnut and almond semi-freddo with warm raspberries



Grown up knickerbocker glories

Peach melba Eton Mess

Cinnamon doughnuts with raspberry compote and vanilla ice-cream

Spiced orange polenta cake with mascarpone cream

Turkish Delight Cheesecake

Limoncello meringue pie

Lemon tart with raspberry sauce





