



## THE FLAVOUR KITCHEN WEDDING BBQ MENUS

We love BBQs at The Flavour Kitchen and many of the weddings we do have a BBQ element to them. BBQ menus can be as informal or formal as you like – but one thing is for sure – we always use the most fantastic quality of free-range meat and fish from our carefully selected local suppliers.

Our BBQ menus are generally served sharing platter style – with starters and main courses placed on large platters at the centre of tables for guests to help themselves to. We have listed some sample menus below – but are more than happy to create a bespoke menu for your wedding based on the food you really like and would love to serve to your guests.

Our **gourmet burger bar** and **taco bar** (in the Americana and Latino menus) can be served in a more informal way. The burger bar can be served with guests ordering their choice of burger either directly to the chefs on the BBQ or via waiting staff. The taco bar can be set-up for guests to build their own tacos – with a selection of fillings and condiments laid out on a table.

### BBQ PACKAGES

*Prices include food, chef fees and BBQ equipment (including small catering gazebo). We can also provide waiting staff at a rate of £16.50+VAT per staffer per hour and we can also assist with the hire of tableware, linen and furniture. Please enquire for a full quote.*

<b>INFORMAL MENUS (Americana, Latino)</b>	<b>FORMAL MENUS (Middle-Eastern, La Dolce Vita)</b>
5 ITEMS PP - £19.50pp+VAT	2 COURSE - £23.50pp
<i>Pick and choose what items you like. A suggested menu could include: 2 main course options and two accompaniments, dessert</i>	e.g. Starter sharing platter (x 3 options) 2 Main Course dishes 2 sides Bread
7 ITEMS PP - £24.50pp+VAT	3 COURSE - £28.50pp
<i>Pick and choose what items you like. A suggested menu could include: 2 Grazing Platters to start, 2 main course options and two accompaniments, dessert</i>	Starter sharing platter (x 3 options) 2 Main Course dishes 2 sides Bread Dessert



## INFORMAL BBQ MENUS

### AMERICANA MENU

#### **Mains**

##### **BURGER BAR**

*(counts as 1-2 dishes depending on how many burger flavours you would like served)*

*Guests choose from a menu what burger they would like or you can order the burgers in advance 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)*

*Smoked lamb burger with roasted red pepper hummous and rocket*

*Italian herb burgers with taleggio, basil and oven roasted tomatoes*

#### **GOURMET HOT DOGS.**

Served in a brioche roll.

*Classic British pork and leek sausage with fried onions*

*Vegetarian sausages with chilli salsa (V)*

#### **Other Main Course Items**

Cajun chicken wings

Sticky pork ribs with home-made BBQ sauce

Smoky pulled pork (can be served in rolls for more informal style service)

Cedar smoked salmon brochettes with lime mayo

Sliced T-Bone Steak with Cajun or South-Western rub

#### **Sides**

South-western slaw with fennel and citrus vinaigrette

Southwestern style chopped mixed salad with chipotle vinaigrette

Classic potato salad

Caesar salad

Sweet potato, pecan and baby spinach salad

#### **Desserts**

Salted caramel brownies with vanilla ice-cream

New York lemon cheesecake

Key lime pie



### LATINO/CARRIBEAN MENU

#### **Mains**

##### TACO BAR

*(Counts as 2-3 options depending on how many items chosen)*

*Guests build their own tacos – with fillings from the BBQ and salsas/toppings and tortillas on the side*

*Fillings e.g.:*

*Tequila and lime marinated flank steak*

*Smoky pulled pork*

*Chipotle chicken*

*Tequilla and lime marinated king prawns*

*Toppings/Salsas e.g.:*

*Guacamole*

*Roasted tomato and chipotle*

*Sour cream*

*Grated monterrey jack cheese*

*Refried beans*

#### **Other Main Course Items**

Oregano, chilli and lemon marinated flank steak with chimichurri sauce

Brazilian Pichana Steak (£1.50 extra per person) with tomato salsa

Cachaca, coconut and lime chicken or prawn skewers

Chipotle chicken wings

Frango Churrasco *(Lemon, chilli and garlic marinated grilled chicken skewers)*

Brazilian burger *(Steak mince burger topped with fried egg, avocado, tomato and corn relish and churrasco sauce mayo)*

Jerk chicken with home-made hot sauce

Blackened salmon with mango salsa

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

Grilled haloumi skewers with molasses (V)

Sweet potato fritters (V)



### **Sides**

Brazilian potato salad with eggs and olives  
Avocado, tomato, sweetcorn and blackbean salad  
Grilled corn on the cob with lime and chilli butter  
Coconut and tomato salad  
Mexican rice salad  
Coconut rice and beans

### **Desserts**

Cinnamon doughnuts with raspberry compote and vanilla ice-cream  
Dark chocolate and orange tart with vanilla ice-cream  
Churros and chocolate  
Tropical Eton Mess with caramelized pineapple, brown sugar meringues and mango compote  
Mango tart tatin with lime crème fraiche

## **FORMAL MENUS**

### **MIDDLE EASTERN MENU**

#### **Starter Sharing Platters - Meze Selection**

Selection of Meze dips, breads and small sharing dishes  
Harissa prawns and beef koftes with pistachio-tahini sauce

#### **Mains**

Pomegranate molasses marinated leg of lamb  
Chicken shawarma with a fragrant spice rub  
Spiced beef kofte with pistachio-tahini sauce  
Harissa prawn skewers with lemon mayonnaise  
Haloumi and aubergine parcels with pomegranate dressing  
Za'atar salmon with a walnut and sumac topping  
Chermoula stuffed sardines

#### **Sides**



#### Fattoush Salad

Giant couscous with slow roasted heirloom tomatoes  
Charred aubergine, feta and pomegranate salad with rocket  
Mint labneh and taboulleh salad  
Lebanese potato salad with dukah  
Handmade flatbreads (included free of charge)

#### Dessert

Spiced orange polenta cake with mascarpone cream  
Turkish Delight Cheesecake  
Chocolate and cardamom tart with vanilla ice-cream  
Persian Eton Mess with rosewater and Iranian green pistachio meringues, rosewater  
marinated strawberries, pistachio halva and cream

#### La Dolce Vita

##### **Starter Sharing Platters - Antipasti selection**

Sharing boards of (choose 3 of the following):  
Italian Charcuterie  
Slow roasted heirloom tomatoes, burrata and lemon and basil oil  
Home-made Italian breads and dipping oils  
Tempured courgette flowers with chilli-honey dressing

#### **Mains**

Rosemary infused leg of lamb  
Tagliata style sirloin of beef with rocket and parmesan salad and a hot lemon and rosemary dressing  
(£1.50 extra charge pp)



Griddled portobello mushroom with blue cheese and herbs (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 buratta salad with rocket pesto dressing

Panzanella salad (heirloom tomatoes, cucumber, basil and sourdough croutons)

Green bean, orange and hazelnut salad

Orzo salad with spinach, tomatoes and chickpeas

Grilled polenta slices

Italian breads (included free of charge)

### **Dessert**

Hazelnut and almond semi-freddo with warm raspberries

Peach melba Eton Mess

Limoncello meringue pie







