



Barbecue

Updated January 2018

Who doesn't love a Barbecue!

Our barbecues always go down a treat, come rain, shine and even snow!

Barbecue catering provides something special to a party, wedding or event. A perfect Summer afternoon... family, friends, colleagues, cold beers, iced chardonnay, and the aroma of succulent meats caramelising over hot coals ... it's just about as good as it gets!

Barbecues are a great excuse to get outside, where food just seems to taste better...Why not combine the wonderful flavours and relaxed atmosphere of the Barbecue, with a formal sit down meal...Canapés and Prosecco to start, smokey flavours of the barbecue to follow, and finished with wonderful sweet British Strawberries and Vanilla Cream. So simple, yet just perfect!

Our Menu prices include hire of our Commercial Barbecues, disposable eco Friendly plates and serviettes, disposable cutlery, buffet table, barbecue chef & Assistant to help serve, Sauces to accompany the barbecued foods. Soft Rolls are also included within the price.

Our listed prices are based on a minimum of 50 guests, but we are more than happy to quote for smaller parties. There is a Minimum charge of £500 for our BBQ service.

Transport within 20 miles of our bases in Newark-on-Trent is included within the price, but of course we are happy to travel further-afield, subject to transport costs.

If more service staff are required we can supply our professional staff at £60.00 each. We can supply white Crockery and Stainless Steel Cutlery at an additional £2.50 per head.

All listed prices are exclusive of VAT.

Create your Own Menu

Choose from the Following Meat, Fish and Vegetarian menu options plus 3 Salad options. Additional Salad bowls can be chosen for an additional £20.00 per bowl.

Choose **3** options for £11.95 per head

Choose **4** options for £15.25 per head

Choose **5** options for £18.50 per head.

Handmade Burgers

8oz Beef Burger & Monterey Jack Cheese

Bourbon Beef Burger with caramelised onions

Colston Basset Stilton Beef Burger

Roasted Garlic Lamb Burger

Pork and Bramley Apple Burger

Chicken Skewers

Sesame Chicken

Greek Yogurt marinated chicken with Lemon and Coriander

Chilli & Coriander Chicken

Lemon and thyme Chicken

Hoi Sin Chicken

BBQ chicken with Red Pepper, Mushroom and Onion

Cajun Chicken Breast

Sausages

Lincolnshire

Pork and Leek

Pork and Chilli

Beef

Fish

Tuna, green chilli and Coriander Burger

Garlic and Chilli King Prawn Skewers

Seared Salmon Steaks with Soy Sauce, Honey and Sesame Seeds

Vegetarian

Charred Corn on the cob

Halloumi and Pepper Skewers

Cream cheese and Black Pepper Field Mushroom

Red Pepper, Onion, Mushroom and tomato skewers

Aubergine, Pepper, Onion & Mushroom Skewer

Add Something a little bit special!

The below are priced per head.

Garlic and Lime Lamb Chops	£4.00pp
Minted Lamb Chops	£4.00pp
5oz Rump Steak	£5.50pp
5oz Sirloin Steak	£5.75pp
Rib-Eye Steak	£8.75pp
Pulled pork, crackling & BBQ sauce	£4.50pp
Sticky pork ribs	£4.75pp

Salad Options

Mint and Spring Onion Potato Salad

Trio of Tomato, Mozzarella and Fresh Basil

Roast Vegetable Pasta with Sundried

Tomatoes and Basil Pesto

Homemade Coleslaw

Occasions Leafy Salad

Penne Pasta in Rich Tomato and Basil
sauce

Mediterranean vegetable cous cous salad

Cherry tomato salad with balsamic dressing

Rice salad with spinach leaf and summer
vegetables

Caesar salad with croutons & parmesan
shavings

Courgette & avocado salad with toasted
sesame seeds

Tomato, Red onion and Feta Cheese

Waldorf salad of pineapple, apple, celery,
sultana & walnuts

Indian Spiced New Potato and Chick Pea
Salad

Beetroot Salad with Goats Cheese

Tuna & Sweetcorn Pasta Salad

Cucumber and Mint Salad in a Light
Yoghurt Dressing

Orzo salad with spinach, tomatoes and
chickpeas

Warm New Potatoes with Butter and Chives
Stir Fried Vegetables in butter served warm



On to Desserts

Sweet Canapés Platter for 10

(Based on 3 per person)

Chocolate Brownie Bites & Chocolate Sauce £27.50

Meringues Topped with Cream & Fresh Berries £27.50

Delicate Macaroons £28.00

Classic British miniature Cupcakes £30.50

Scones with Clotted Cream and Local Jam £30.75

Bowls Of Fresh Strawberries with Vanilla Cream ready
for guests to serve themselves £35.00

Bowl of sweet Chantilly cream filled Profiteroles with
Chocolate and Toffee Sauce £35.00

Individually prepared desserts £5.95 Each

Duo of Chocolate Mousse

Dark Chocolate Truffle Cheesecake

White Chocolate and Raspberry Cheesecake

Baileys Cheese Cake

Raspberry and white Chocolate Trifle

Fudge Cheesecake

Tart au Citron

Tiramisu

Banoffee Tart

Lemon Meringue Tart



