

**Simon Preece**  
**Food Creations**  
**Modern British Cooking**



**Corporate Hospitality**  
**Weddings**  
**Parties and Fundraisers**  
**Special Occasions**  
**Private Functions**  
**Outdoor Catering**

**Tel 01506 412232 [www.foodcreations.co.uk](http://www.foodcreations.co.uk)**



## **BBQ Menu**



**events@foodcreations.co.uk**  
**[www.foodcreations.co.uk](http://www.foodcreations.co.uk) Tel 01506 412232**

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# BBQ Menu

The Gourmet BBQ à la carte menu can be served to suit any event situation. From weddings and corporate events to parties and formal dinners we can set up your event to completely suit you, the weather and your special occasion.

The buffet can be served either formally or informally, inside or outside under our gazebos.

We bring everything required for setting up, including buffet tables, linen cloths, napkins and all service equipment, plates and cutlery.

Pricing from £20.00 + VAT per guest based on 100 guests attending, which includes 3 meat options, 1 vegetarian, 4 salads, plus a selection of breads, dips and sauces.

## Chicken Dishes

- Garlic & Chilli Chicken Breast, red peppers and red onion kebabs
- Sweet Chilli Barbecue Chicken Skewers
- Cajun Chicken - Spicy Chicken New Orleans Style
- Chicken Breast wrapped in smoked bacon, filled with garlic butter
- Chicken and Back Bacon Kebabs served with red pepper and pineapple salsa
- Chicken Tikka with Mint Yoghurt Dip
- Chicken Roulade filled with black pudding and spinach mousse
- Thai Chicken, marinated in coconut milk, chillies, lemon grass, ginger and garlic
- Tandoori Chicken Breast with Fresh Coriander and Minted Yoghurt Raita
- Chicken topped with brie and chilli jam

## Pork Dishes

- Pork Ribs with BBQ Sauce
- Pork and haggis sausages
- Belly pork and black pudding kebabs
- Hot Dogs with Fried Onions
- Classic Pork and Leek Sausages
- Cumberland Sausage

## Beef, Steak & Gourmet Steak Burgers

- Steak Burger topped with Cheese & Bacon served in toasted Brioche Bun
- Classic Steak Burger - served in toasted Brioche Bun
- Steak & Stilton Burgers
- Rib Eye Steak - Prime Rib Eye Steak, Grilled & Served with Crispy Onion Rings and Grilled Tomatoes On The Vine (Supplement)
- Steak Kebabs marinated in Teriyaki sauce
- Smoked BBQ Beef Brisket

## Lamb Dishes

- Lamb Steak marinated in rosemary and garlic
- Lamb & Minted Coriander Burger
- Spicy Lamb Skewers With Minted Yoghurt

## Barbecued Fish & Seafood

- Salmon fillet marinade in lemon and dill oil
- King Prawn Skewers with Lemon grass, garlic and red pepper
- Sweet & Sour salmon Kebabs
- Sea bass Fillets served with mango and red pepper salsa

## Vegetarian Barbecue

- Halloumi & Mediterranean Vegetable Skewers
- Portobello Mushroom & Halloumi Cheese Burger served in brioche bun with chilli jam
- Avocado, Garlic Mushroom & Mozzarella Flat bread Roasted Tomatoes, Rocket & Spicy Avocado Mayo
- Mediterranean Skewers - Plum Tomatoes, Red & Green Peppers, Aubergine, Red Onion With Fresh Oregano & Thyme
- Halloumi Skewers - Barbecued Halloumi with Sweet Chilli Dipping Sauce
- Quorn Sausage Hot Dogs with Fried Onions
- Chargrilled Corn On The Cob with Butter
- Grilled Vegetable pitta bread – Aubergine, Red Pepper, Red Onion, & Courgette & Fresh Cherry Tomatoes drizzled with Basil Pesto

## Gourmet Salads

- Mediterranean Salad - Mixed leaves, tomatoes, cucumbers, peppers, celery & olives, topped with feta cheese & splashed with olive oil & garlic
- Spicy Rice - Curried rice in a light Coronation style dressing with juicy sultanas & topped with flaked almonds
- Tomato & Red Onion - Fresh vine cherry tomatoes topped with finely sliced red onions with a balsamic dressing
- Homestyle Coleslaw - Finely shredded white cabbage, grated carrot & onion, bound with a light mayonnaise
- Greek Salad Platter - Cos lettuce, cherry tomatoes, cucumber, red onion with Greek Feta, black olives, and lemon and oregano vinaigrette
- Caesar Salad - Cos lettuce sprinkled with tangy grated cheese, Caesar dressing & crunch croutons
- Classic Green Salad - Mixed leaves and lemon mustard dressing
- Couscous Salad - Chickpeas, olives, peppers, mixed leaves and coriander
- Baby Spinach, Rocket and Watercress Salad dressed with Lemon Juice and Sea Salt
- Italian Pasta Salad - Pasta in a light Tomato Sauce with roast Red Peppers red onions, courgette and aubergine

