



the
dimplebee
catering
Co.

BBQ STYLE TABLE SHARING BOARDS



Perfect for relaxed, informal table sharing menu also available as a buffet station



Compliment your choice with delicious hot or cold side bowls from the menus below



HOT SIDES

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Choose three delicious handmade hot or cold sharing bowls to perfectly match your BBQ

SEATED BBQ SHARING PLATTERS – Choice of three options from bellow -

- Quality beef slider served with brioche bun
- American beef slider with Coney Island mustard
- Buttermilk crispy chicken slider, ranch sauce
- Jack Daniels BBQ baby back pork ribs
- Char Siu style pork ribs
- Marinated Greek lamb kebab with tzatziki sauce
- Lebanese shish lamb kebab skewer
- Tandoori chicken, coriander yogurt kebab
- Garlic and ginger marinated chicken skewer with Sriracha
- Grilled chicken kebab with hoisin BBQ sauce
- Grilled pineapple, smokey sweet salmon skewer
- Chicken satay, peanut sauce
- Lincolnshire sausage
- Halloumi cheese kebab, peppers, onion, mushroom and courgette (v)
- Grilled tomato, gnocchi skewers (v)
- Vegan kebab – Harissa marinated, aubergine, peppers, onion, mushroom (ve)
- Vegan Thai edamame bean burger (ve)
- Vegan burger (ve)
- Vegan sausage (ve)
- Chipotle tofu and pineapple skewer (ve)
- Char grilled cauliflower buffalo steak with pineapple salsa (ve)

- Seasonal vegetables (ve)
- Sea salted roasted new potatoes (v) (gf)
- Roasted root vegetables in honey glaze
- Cauliflower cheese
- Chunky chips with sea salt (v)
- Sweet potato fries (v) (gf)

COLD SIDES

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Vegetarian, gluten free, dietary and vegan options are available up on a request.

Homemade deli-style coleslaw (v) (gf)
Mediterranean roasted vegetable couscous salad (v) (ve)
Rainbow slaw with tahini dressing (ve)
Greek salad with feta (v) (gf)
Pasta salad with tomato, basil and roasted red pepper(v)
Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander
Chive and new potato salad (cold) (v) (gf)
Mozzarella and tomato salad with balsamic (v) (gf)
Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)
Mixed tomato and red onion salad with basil and olive oil (v) (ve) (gf)
Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

SHARING DESSERT

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Luxury desserts to be enjoyed



Dimblebee's Eton Messy™ large Eton Mess, Pimm's soaked strawberries and mint cream (v)
Large handmade pavlova with cream and fresh seasonal mixed berries (v)
Belgian dark chocolate profiteroles tower with luxury toffee sauce (v)
Triple chocolate brownie stack with dulce de leche (v)
Dimblebee's Dim-Brûlée™ giant vanilla crème brûlée (v)
Rich chocolate tart (ve) (gf)

ASK ABOUT
ALLERGENS
AND
INTOLERANCES

Rustic bread selection and butter (£2.95 net pp supplement)

Fresh ground coffee, tea & fruit and herbal infusions (£2.50 net pp supplement)

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AS FEATURED IN
VOGUE



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