



the
dimplebee
catering
Co.
BBQ STYLE TABLE SHARING BOARDS



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Co.

*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



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

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

- 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 yoghurt kebab
- Garlic and ginger marinated chicken skewer with Sriracha
- Grilled chicken kebab with hoisin BBQ sauce
- Grilled pineapple, smoky 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)

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 COLD SIDES



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

SHARING DESSERT

Luxury desserts to be enjoyed



- 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)

- Dimblebee 's Eton Messy™ Eton Mess, Pimm's soaked strawberries, mint cream (v)
- Large handmade pavlova with cream and fresh seasonal mixed berries (v)
- Large milk chocolate trifle with bourbon custard (v)
- Triple chocolate brownie stack with dulce de leche (v)
- Large classic tiramisu (v)
- Large Belgian dark chocolate profiteroles with luxury toffee sauce (v)
- Rich chocolate tart (ve) (gf)

- 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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