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*the*  
dimplebee  
catering  
Co.

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BBQ & FLAME GRILLED PARTY MENU

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## LUXURY BBQ GRAZING BUFFETS



*Perfect, relaxed, informal self-service*



*Compliment your choice with delicious buffet salad bowls from the menu below*

## BBQ BUFFET SIDES



## BREADS



- Beef slider served with cheese and lettuce
- Bratwurst sausage with sauteed onions
- Jamaica jerk ham
- Lamb koftas with mint yogurt
- Char Siu Chinese pork loin
- Honey BBQ chicken drum sticks
- Tandoori marinated chicken skewer with coriander yoghurt
- Thai style pork kebab with chilli, coriander and lime mayo
- Garlic and ginger marinated chicken skewer with fresh lime
- Halloumi cheese kebab, peppers, onion, mushroom and courgette (v)
- Vegetable kebab - aubergine, peppers, onion, mushroom marinated in garlic (ve)
- Spicy Oriental inspired vegan burger (ve)
- Vegan stuffed portobella mushroom (ve)
- Char grilled cauliflower buffalo steak with pineapple salsa (ve)

Three BBQ options, £12.95 pp

Four BBQ options, £15.95 pp

Five BBQ options, £19.95 pp

- Sweet potato fries (v)
- Corn on the cob (v)
- Louisiana coleslaw (v) (gf)
- Mediterranean roasted vegetable couscous salad (ve)
- Greek salad with feta (v) (gf)
- Chive and new potato salad (v) (gf)
- Mixed tomato and red onion salad with basil and olive oil (ve) (gf)
- Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

3 sides selection £6.95 pp

Rustic breads selection, with butter, £2.95 net pp

COLOURFUL DESSERT

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*Delicious buffet desserts to be enjoyed*

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- Lotus Biscoff mousse (ve)
  - Classic Tiramisu (v)
  - Lemon meringue pie shooters (v)
  - Strawberry shortcake brownie (v)
  - Key lime pie shooters (v)
  - Ferrero Roche cheesecake (v)
  - Lemon syllabub with honeycomb (v)
  - Peanut butter Oreo (v)
  - Rich chocolate and dulce de leche mousse (v)
  - Mini raspberries and Prosecco posset (v)
  - White chocolate, rose and raspberry crumble mousse (v)
  - Chocolate ganache with cherry brandy cream (v)
  - Lemon Posset (v)
  - Selection of Macarons (v)
  - Triple chocolate brownie (v)
  - Mini fruit tart (v)
  - No-bake vegan cheesecake jar (ve) (gf)
  - Vegan chocolate mousse (ve)
  - Lemon syllabub (ve)
- Selection from one, £5.95 each

TEA & COFFEE

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- Fresh coffee and tea station supplement £2.50 net per person

Prices exclude vat, staffing, travel, tableware and kitchen hire.  
Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,  
Winners – Guides for Brides, 5\* Customer Service Award – As featured in VOGUE

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