

QUALITY WEDDING CATERING



BBQ BANQUETS FOR TABLE SHARING 2018

**SEATED BBQ
SHARING
PLATTERS**

.....

*Perfect for relaxed,
informal sharing.*

*Rustic bread roll and
butter included*

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

*Please allow spaces
on each table for the
boards to be placed
for sharing – a raised
central beam is
perfect.*

Handmade Burgers –

Quality gourmet beef burger

Spicy gourmet lamb burger

Mexican pulled jackfruit burger (v) (vegan)

Vegetable gourmet burger (v)

Portabella stuffed mushroom, spinach and goats cheese (v)

Handmade Kebabs –

Thai style pork kebab with chilli, coriander and lime mayo

Greek style lamb kebab, oregano and thyme

Kashmiri style spiced lamb kebab

Vegetable kebab - aubergine, peppers, onion, mushroom marinated in garlic (v) (vegan)

Halloumi cheese kebab, peppers, onion, mushroom and courgette (v)

Ras al hanout dry rub tofu kebab with aubergine (v) (vegan)

Handmade Marinated Chicken Skewers -

Tandoori marinated chicken skewer with coriander

Garlic and ginger marinated chicken skewer with fresh lime

Greek style chicken skewer, oregano and lemon drizzle oil

BBQ smoked chicken skewer

Local Butcher's Own Gourmet Sausages –

Cumberland pork sausage – succulent with distinctive seasoning

Lincolnshire sausage – coarsely ground pork with breadrusk and sage

Old English pork sausage – coarsely ground pork and lots of black pepper

Pork and jalapeno sausage – succulent and spicy

Vegetable sausage (v) – quality vegetable sausage

STEAKS



*Garnished with vine
tomatoes and
mushrooms*

Cooked medium, (subject to supplements, current pricing on request)

Sirloin

Rump

T Bone

Fillet

Barnsley chop (double sided lamb chop)

HOT SIDES



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

Seasonal vegetables

New potatoes with butter

Sea salted roasted new potatoes

Roasted root vegetables in honey glaze

Creamy buttered savoy cabbage

Chunky chips with sea salt

Roasted sweet potato fries

COLD SIDES



Homemade deli-style coleslaw

Mediterranean roasted vegetable couscous salad

Rainbow slaw with tahini dressing

Greek salad with feta

Pasta salad with tomato, basil and roasted red pepper

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander

Chive and new potato salad (cold)

Mozzarella and tomato salad with balsamic

Dressed panzanella Tuscan tomato, onion, bread and red pepper salad

Mixed tomato and red onion salad with basil and olive oil

Green bean and radish salad with crunchy chickpea dukkha

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar

**PLATED
DESSERT**



*Luxury desserts to be
enjoyed*

Tart citron with mixed berry compote, dark and white chocolate pencil (v)
Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)
Baileys crème brûlée with fresh raspberries and mini heart shaped shortbread (v)
Eton Mess in a kilner jar with edible flowers (v)
Homemade popcorn panacotta with salted caramel (v)
Citrus lemon syllabub with a honeycomb shard (v)
Chocolate mousse with white chocolate soil and honeycomb (v)
Chocolate and orange tart (v)
White chocolate and passion fruit truffle tort (v)

TEA & COFFEE



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

3 BBQ, 3 salad and 2 desert choices £29.95 per head
4 BBQ, 3 salad and 2 dessert choices £32.95 per head
5 BBQ, 3 salad and 2 dessert choices £35.95 per head

Prices exclude vat, staffing, travel, tableware and kitchen hire. Min 60 persons.
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

The Dimplebee Catering Company Ltd, Unit 10 Linwood Workshops, Linwood Lane, Leicester, LE2 6QJ
Tel: 0116 283 3327
e: info@dimplebeecatering.co.uk

© The Dimplebee Catering Company Ltd. Co reg: 07827086, VAT 165 077 989. All goods and services are supplied subject to our Terms & Conditions which are available from our website. If you require further information on the allergen content of our foods please ask and we will be happy to assist.

the
dimplebee
catering
Co.

