

QUALITY WEDDING CATERING



BBQ BANQUETS FOR TABLE SHARING 2022

SEATED BBQ SHARING PLATTERS

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*Perfect for relaxed, informal
sharing.*

*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 – *Served with pretzel bun, lettuce, tomatoes, gherkins, Monterey Jack cheese.*

Quality gourmet beef burger

Spicy gourmet lamb burger

Mexican pulled jackfruit burger (v) (ve)

Plant based burger (ve)

Handmade Kebabs –

Greek style lamb kebab, oregano and thyme, honey yoghurt

Kashmiri style spiced lamb kebab, mango chutney

Vegetable kebab - aubergine, peppers, onion, mushroom marinated in garlic, walnut pesto (ve)

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

Handmade Marinated Chicken Skewers –

Tandoori marinated chicken skewer with coriander yoghurt

Garlic and ginger marinated chicken skewer with Sriracha mayo

Greek style chicken skewer, oregano and lemon drizzle oil

BBQ salmon with mango salsa and coconut

Local Butcher's Own Gourmet Sausages –

Lincolnshire sausage – coarsely ground pork with breadrusk and sage

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

Vegetable sausage (v) – quality vegetable sausage

HOT SIDES



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

Seasonal vegetables (v) (ve)
New potatoes with butter (gf)
Sea salted roasted new potatoes (gf)
Roasted root vegetables in honey glaze
Creamy buttered savoy cabbage
Chunky chips with sea salt
Roasted sweet potato fries (gf)

COLD SIDES



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, 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)
Green bean and radish salad with crunchy chickpea dukkha (v)
Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

SHARING DESSERTS



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)
Triple chocolate brownie stack (v)
Dimblebee's Brûlée - giant vanilla crème brûlée (v)

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

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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