



2011 barbeque Menus

**A Hog Roast can be added to any of the following barbeque menus [minimum 100 guests]
(Price on application)**

Barbecue - Menu A

Hand made Beef burgers served in sesame bun
Tomato ketchup and Relish to accompany

Barbecued Greek Haloumi Cheese – served on Bruschetta with tomato salsa (v)

Mixed leaf salad – herb dressing served separately (v)
Potato salad with snipped chives and sour cream (v)
Mixed salad of peppers and summer greens (v)

Barbecue – Menu B

Garlic and Herb marinated chicken breasts served in a Ciabatta bun
Topped with Mayonnaise

Pork & Herb sausages served in finger roll
Brown or Tomato Sauce to accompany

Vegetable & Garlic Kebabs (v)

Corn on the Cob with butter and cracked black pepper (v)

Caesar Salad
Classic Coleslaw
Sun blush Tomato and char-grilled red onion salad (v)

Individual chocolate desserts – a yummy assortment!

Barbecue Menu C

Moroccan Glazed Chicken Breast served in Pitta Pockets with Greek salad
Spicy tomato dressing, cucumber and yoghurt dressing

Hand made Beef burgers served in a sesame bun
With tomato relish and sauce

Garlic brushed Vegetable skewers (v)

Coriander, Lime and Ginger spiced Prawn and Vegetable kebabs
Spiced Baked beans- served hot (v)
Lemon and chilli scented Corn on the cob (v)

Jacket Potatoes with butter (v)
Three Cheese selection - grated
Thousand Island dressing
Sour cream and chive dressing

Crisp Herb leaf salad (v)
Potato salad with snipped chives and mayonnaise (v)
Mixed salad of peppers and summer greens (v)
Pasta salad with Basil and Tomatoes (v)

Barbecue Menu D

Steak in red wine marinade with field mushrooms

Seared Tuna Pieces marinated in Thai spices

Tofu and Mushroom Brochettes

Barbecued Bean Hot pot

Goats Cheese with Walnuts, Oil and Vinegar Dressing

Carrot and Cashew Nut Coleslaw

New Potato salad with scallions and soured cream dressing

A selection of bread and relishes to accompany the above

Char cooked Pineapple with Ginger and Brown Sugar Butter

Banana and Marshmallow Melts with Butterscotch Sauce

Terms & Conditions

All prices are subject to vat at the current rate

A non refundable deposit of £350.00 is required

Confirmation

Day & Date:
Contact name :
Contact Telephone no:
Delivery address:

Invoice address if different from above:

Menu Choice**Outstanding balance due by**

14 days prior to your event taking place

Payment by

Invoice / Bacs / Cash / Cheque / Credit or Debit Card
Please not that credit cards incur a 3% handling charge

Final numbers, dietary requirements, table plan due by

16 days prior to your event

Cancellation Policy

Cancel 6 months or less prior to event: 15% of total invoice due
Cancel 3 months or less prior to event: 30% of total invoice due
Cancel 2 months or less prior to event: 50% of total invoice due
Cancel 30 days or less prior to event: 75% of total invoice due
Cancel 14 days or less prior to event: 100% of total invoice due

Confirmation

If you would like to secure our services for the day, please complete the following information and return to the Address / email / fax below along with your deposit (if specified). Credit/Debit card payments can be made over the phone.

Signature

Please complete and return

Invoice Address

Please complete and return

Grooms Catering Company,
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