

QUALITY WEDDING & EVENT CATERING



BBQ & FLAME GRILLED MENU 2022

**LUXURY BBQ GRAZING  
BUFFETS**



*Perfect, relaxed, informal self-  
service*

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

**Handmade Burgers -**

*(Served with pretzel bun, lettuce, tomatoes, gherkins, Monterey Jack cheese)*

Quality gourmet beef burger

Mexican pulled jackfruit burger (ve)

Plant based burger (ve)

**Handmade Kebabs –**

Greek style lamb kebab, oregano, thyme and honey yoghurt

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

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

Tandoori marinated chicken skewer with coriander yoghurt

**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

Quality vegetable and vegan sausage (ve)

Three BBQ options, £15.95 pp

Four BBQ options, £20.95 pp

Five BBQ options, £25.95 pp

**WHOLE SALMON**



Whole fresh dressed salmon (cold, serves approx. 20)

Delicious whole stuffed BBQ salmon (warm, serves approx. 20)

£95 each

### BBQ BUFFET SIDES (COLD)



Homemade deli-style coleslaw (v) (gf)  
Rustic breads selection  
Mediterranean roasted vegetable couscous salad (ve)  
Greek salad with feta (v) (gf)  
Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander (v)  
Chive and new potato salad (v) (gf)  
Mozzarella and tomato salad with balsamic (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 £7.95 pp

### DESSERT BUFFET TABLE



*Buffet desserts to be enjoyed*

Classic tart citron (v)  
Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)  
Bailey's crème brûlée with fresh raspberries and mini heart shaped shortbread (v)  
Eton Mess with edible flowers (v)  
Homemade popcorn panacotta with salted caramel (v)  
Citrus lemon syllabub with a honeycomb shard (v)  
Chocolate and orange tart (ve)

Selection from one, £6.95 each

### TEA & COFFEE



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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