

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**BBQ Menu**

**Menu 1**

* Warwickshire Whizzer Sausages, Caramelized Onions, Glazed Hot Dog Roll
* Beef Burger, Cheddar Cheese with Chilli, Floured Bun
* BBQ Marinated Chicken Breast
* Vegetarian Alternative (on request)
* Chunky Tomato Salsa
* Coleslaw

**Menu 2**

* Piri-Piri Chicken Pieces
* Lamb Kofta, Pitta Bread, Tzatziki
* BBQ Pork Spare Rib
* Beef Burger, Tomato & Herb Relish, Ciabatta Roll
* Vegetarian Alternative (on request)
* Coleslaw
* Potato Salad
* Tossed Mixed Salad

**Menu 3**

* Tandoori Chicken Skewer, Naan Bread Wrap, Mango Chutney
* Teriyaki Salmon Lollipop
* Corn on the Cob with Jalapenos Butter
* Smokey Glazed Beef Brisket
* King Prawns with Aioli
* Loaded Potato Shells with Guacamole
* Cracked Wheat & Quinoa Salad
* Grilled Watermelon Salad with Feta, Pomegranate & Mint
* Tomato, Baby Mozzarella & Nocerella Olives

**Menu 4**

* Marinated Lamb Rump
* Beef Rib-Eye, Smoked Garlic & Peppercorn Butter
* Pulled Pork, Mad Goose BBQ Sauce, Brioche Bun
* Grilled Swordfish with Gremolata
* Monkfish, King Prawn & Chorizo Skewer
* Fully Loaded Nachos
* Flat Cap Mushroom, Monterey Jack Cheese, Herb Crumb
* Garlic Sourdough Slices
* Giant Couscous Tabouleh
* Charred Tenderstem Broccoli, Ranch Dressing & Cashew Nuts
* Avocado Salsa
* Salt-Baked Beetroot, Red Onion & Rocket Salad

***Appropriate dressings and accompaniment will be provided***

***All menus include disposable plate, cutlery & napkins***

***Serving/Waiting staff can be provided***