

On Site BBQ Catering Options

Bronze

Choice of one Non-Vegetarian and one Vegetarian/Vegan
Two Sides
Two Salads

Silver

Choice of two Non-Vegetarian and one Vegetarian/Vegan
Two Sides
Two Salads

Gold

Choice of three Non-Vegetarian and two Vegetarian/Vegan
Two Sides
Two Salads
One Dessert
Including one showcase performance*

Platinum

Choice of Three Non-Vegetarian and Two Vegetarian/Vegan
Four Sides
Three Salads
Two Desserts
Including two showcase performances*

*Showcase Performance – Typically involving a slice, chopping, flambe or preparing dishes live in front of guests.

*Certain dishes come included with one side, this is excluded from your choice of additional sides.

Non-Vegetarian Options

Chicken (available as wings, boneless thighs, or fillets)

Indian tandoori spiced

24 hour marinated in yoghurt mixed spices and our signature garam masala.

Recommended side - naan bread.

Chinese salt and pepper

Marinated in soy sauce, salt, pepper, and our special mix of spices.

Recommend side - egg fried rice.

Jamaican jerk

Seasoned with our homemade sweet and spicy Jamaican rub.

Recommend side rice and peas.

Sweet tangy BBQ

Marinated in a dry rub for 24 hours, flame grilled, and topped with our homemade tangy BBQ sauce.

Recommend side – Corn on the cob and/or herb and butter potato wedges.

Pulled Mexican

Slow cooked, 24 hour marinated chicken crown in a mixture of herbs and spices.

Recommend side – Nachos.

Souvlaki

Marinated in fresh lemon, herbs, and olive oil.

Included* side – Flatbreads.

Lamb

Rosemary and mint cutlets

Marinated overnight in Greek yogurt fresh rosemary, cilantro, mint, and mixed spices.

Recommend side – Mexican rice.

8-Hour cherry smoked shoulder

Dry rubbed in mustard, mixed spices, and fresh mint slow cooked – can be served shredded or sliced.

Recommend side – herb and butter wedges

Spiced minced kebabs

Minced lamb marinated in mixed spices, garam masala, fresh cilantro and green chillies.

Included* side – pitta bread.

Himali Sekuwa

Lamb chunks, marinated for 72 hours in a mixture of origin spices, slow cooked over a medium flame, tossed in tempered whole spices and butter.

Included* side – pitta bread.

Burgers

Lamb mince marinated in cilantro, garlic, mint, and spices.

Included* side – brioche rolls.

Pork

8-hour slow cooked tender belly burnt ends

Dry rubbed pork belly chunks, slow cooked, tossed in our homemade spicy and tangy BBQ sauce.
Recommended side - butter rice.

Honey and mustard cutlets

Marinated overnight in honey, Dijon mustard and spices.
Recommended side - herb and butter potato wedges.

Chinese style sliced boneless chops cooked on rotisserie

Boneless chops marinated in mixed spices, soy and honey, slow cooked on the rotisserie.
Included side – wraps.*

48hour Cured and slow cooked ham

Joint of pork, studded with cloves, coated in mustard, honey and various spices.
Recommended side – crispy roast potatoes.

Vegetarian/Vegan Options

Roasted portabella mushrooms burgers

Mildly spiced portabella mushrooms, slow cooked on the BBQ.
Included side – seeded rolls.*

Masala Soya Chaap

Marinated flame grilled soya slices.
Recommended side – pilau rice.

Tandoori spiced paneer chunks

Marinated paneer chunks, in a mixture of Indian spices, yogurt and our signature garam masala.
Included side – pitta bread.*

Mixed Vegetable burgers

Homemade mildly mixed vegetable breaded burgers.
Included side – crusty rolls.*

Fish and Seafood options available on request

Sides

BBQ Sweetcorn – Choose between utterly buttery, chilli/lemon, garlic/herbs.

Breads – Choose between Indian naan, Turkish flat bread, pitta, or tortilla wraps.

Rolls - Choose between crusty, seeded or brioche.

Potatoes - Choose between crispy roast, garlic & herb wedges, butter, and herb parmentier, or twice fried chips.

Rice - Choose between Mexican, peas, butter, egg fried or pilau.

Pancetta asparagus tips.

Roasted padron peppers with flaky salt.

Cheese, garlic and herb mash filled potato skins.

Homemade lemon and garlic hummus.

Triple cauliflower cheese.

Mediterranean roasted vegetables.

Signature vegetable ratatouille.

Salads

Caesar Salad with or without crispy bacon lardons

Crispy sliced romaine lettuce tossed in a homemade Caesar dressing, topped with crispy croutons and optional crispy bacon lardons.

Mildly spiced Kacumber Salad

Diced tomatoes, cucumber and red onions tossed in Kashmiri mild red chilli powder and spices, topped with crushed poppadom's, optionally served alongside fresh fried whole green chillies.

Mediterranean Salad

Chunks of cucumbers, tomatoes, feta and sliced red onions, tossed in a vinaigrette and fresh cilantro.

Homemade finely sliced coleslaw

Sliced red cabbage, onions, and dill, tossed in a homemade mayonnaise dressing.

Freshly made baby potato salad

Tender baby potatoes, mixed with fresh dill and spring onions, tossed in a homemade mayonnaise dressing.

Desserts

Gajar Ka Halwa

Grated carrots, mixed with crushed pistachios, condensed milk, served warm, with optional double cream or ice cream.

Rasmalai

Cottage cheese patties soaked in a milk syrup, topped with saffron and pistachios.

Gulab Jamun

Mini Indian spiced dough balls fried and then soaked in a sweet sugar syrup with optional double cream or ice cream.

Cupcakes

Flavour options available on request.

Tray or brownies

Mixed Pastries

Seasonal Fruit Cocktail