

# BBQ Menu (minimum 12 persons)

**£14.00 per head**

## Good to know:

A portion consists of 2 hot items and some of each salad per person.

The host may choose 3 items (plus the vegetarian option) from the main course menu below for parties under 25 people or 4 items for parties over 25, to offer their guests.

## Make your hot choice from the following:

- Locally made sausage with hot dog roll
- Locally made beef burger with bap
- Chicken breast in barbecue, Chinese, Cajun, garlic & herb or lemon marinade
- Pork steaks in a Chinese marinade
- Tandoori style chicken
- Rump steak in barbecue, Chinese, Cajun or garlic & herb marinade
- Grilled vegetables marinated in basil oil (V)
- Veggie burgers (V)

## Then choose one salad from each of the sections:

### Section 1

- Pasta salad tossed in a tomato and basil sauce
- Rice salad with peppers, onions & herb dressing
- Fruity cous-cous salad

### Section 2

- Chunky ratatouille salad
- Wright Choice coleslaw
- Celery, apple & walnut salad

### Section 3

- New potato, chive & red onion salad
- Potato salad bound in a basil sauce
- New potato, mushroom & spring onion salad with a wholegrain mustard mayonnaise

## Plus

- Mixed salad tossed with herb dressing & Chunky bread & butter

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# Desserts

**£4.00 per head**

- Chocolate & Bailey's brownie with a white chocolate sauce
- Lemon cheesecake with orange sauce
- Brandy snap basket filled with milk chocolate mousse, garnished with fruit
- Seasonal fruit crumble served with custard
- Orange and mascarpone roulade
- Chocolate tart served with clotted cream
- Meringue with fresh cream and fresh fruit with raspberry sauce
- Crème brulee served with shortbread biscuit
- Lemon tart with crème fraiche
- Fresh fruit salad in a sweet white wine syrup

# Beverages

Tea & Coffee

**£2.00 per head**

Orange juice, apple juice, still & sparkling mineral water

**£2.50 per litre**

## Good to know:

The price of these menus include the use of table cloth for buffet table, cutlery wrapped in napkins, china, plates, serving utensils & chafing dishes. We bring the bbq and someone to cook and then serve the meat from the buffet table and collect the plates when people have finished then leave.

If you would like to hire them for longer or hire additional serving staff to serve your drinks before & during the buffet, generally look after your guests then this can be arranged at an additional cost.

Likewise if you wanted this as part of your wedding day we can add all the additional services included in our sit down menu for you, let us know and we can quote for this.

For Allergen information please see our website.

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