



Flame Blue
EVENT CATERING

Blq & Grill Menu



BBQ & Grill Menu

The menu below has a wide range of options for you to choose from to customise your BBQ. 5, 7, 9 or 11 items includes relishes and sauces that are relevant to your final decisions.

What Options Should I Choose?

We have always advised selecting a mixed range of items, i.e.

1x White Meat	1x Vegetarian option
1x Red Meat	1x Carbohydrate Based Item
1x Fish option	2x Sides / Salads

However, you know your guests better than us and we are happy to cater to their requirements.

5 Items: £16.50 per head	9 Items: £25.00 per head
7 Items: £19.50 per head	11 Items: £30.00 Per head

Some of the prices have supplements why is this?

Some of the larger cuts of meat go a lot further than you would think. We never advise people to over cater, ideally, we like to get an idea of your event, the type of food you like and then price it individually.

What I would like isn't on the menu?

That's fine, we use this as a guideline based on our most popular requests. We have an extensive range and are quite happy to cook to your requests.

Can this be dropped off?

Yes, it can. This can be delivered to you in disposable foil containers and left with a recipe card.

How does it work if we would like it cooked on site?

This is the most ideal option. We can supply the chefs, waiting staff, the BBQ (charcoal or gas), display tables and cloths, along with a delicious meal.

Burgers

All our burgers are handmade and served with either honey and mustard mayonnaise, English mustard, sweet chilli sauce, mint yogurt and BBQ sauce. Also, includes baby leaf salad, sliced tomato, cucumber and cheese.

Salmon Fillet Burger

Grilled salmon fillet sandwich in a wholemeal pitta bread or toasted ciabatta with a citrus mayo and caper and red cabbage dressing.

Lobster Burger

Fresh lobster tossed in lemon and garlic butter quick grilled and served with lemon mayonnaise in a soft torpedo roll or pitta bread.

Grilled Chicken Burger

Chicken breast marinated in tarragon, Cornish sea salt and a drizzle of lemon, char grilled served with mustard mayonnaise in a seeded bun.

Minted Lamb Burgers

Minced lamb mixed with mint and Moroccan spices handmade by our resident chef and served in a warm ciabatta with mint yogurt dressing.

Chorizo & Chilli Beef Burgers

Spiced Spanish style beef burgers mixed with chorizo, paprika and sweet chilli handmade by our resident chefs and served in a brioche bun.

Traditional Homemade 8oz Beef Burger

Classic British beef burger hand made by our resident chefs served in a brioche bun.

Chicken

Shoyu Chicken

Sticky chicken thighs marinated and cooked in a soy and honey glaze.

Caribbean jerk chicken pieces

Chicken thighs marinated in lime coriander and west Indian seasonings hand rubbed and cooked on an open flame.

Chicken Fillets

Marinated in lime, lemongrass and Thai 7 spice cooked on an open flame.

Chicken Kebabs

Diced chicken breast cooked on an open flame and brushed with coriander and garlic oil.

Chicken Kebabs

Diced chicken breast on a bamboo skewer marinated in Chinese 5 spice Or BBQ Sauce.

Vegetarian

Crispy Sweet Potatoes

Whole sweet potatoes stuffed with chickpeas onion herbs and tahini cooked in foil on a bbq.

Tamarind Squash Halloumi

Slices of halloumi and butternut squash with roasted red peppers basil leaves and olive oil.

Roasted vegetable skewers

Sweet peppers, courgettes, mushrooms, onions with a basil oil.



Sausages

All our sausages are handmade by our approved butcher and served with either honey and mustard mayonnaise, English mustard, sweet chilli sauce, mint yogurt and BBQ sauce. Also, includes baby leaf salad, sliced tomato, cucumber and cheese.

Pork & Caramelised onion Sausages

Chargrilled and served in a toasted ciabatta with sautéed onions.

Apple & Leek Sausages

Chargrilled and served with sautéed onions in a toasted ciabatta with apple sauce.

Chorizo & Chilli Sausages

Spicy jumbo sausages chargrilled and served with sautéed onions in a soft torpedo roll.

Jumbo Cumberland Sausages

Chargrilled and served with sautéed onions in a soft torpedo roll.

Beef

Marinated Flank

Covered in honey coarse mustard and sea salt topped with avocado and cherry tomato salsa.

Rib Eye Steaks

Hand rubbed in pepper & chilli and olive oil tossed on a coal BBQ served rare to well done.

Fillet Steak Kebabs

Diced beef fillet marinated in lime and heritage tomato sauce on a large bamboo stick cooked on an open flame.

Lamb

Seasoned Leg of Lamb

Lamb leg rubbed in brown sugar sea salt, pepper, and dried BBQ spices slow cooked in foil on a coal BBQ served rare. **(Additional Supplement may be required)**

Lamb Cutlets

French trimmed individual lamb rack portions simply grilled in olive oil and lightly seasoned.

Lamb Koftas

Minced lamb mixed with fresh garden mint lightly seasoned and served on a bamboo stick with mint yogurt sauce.

Pork

Pork Belly Slices

Thick cut belly pork cooked over charcoal with Cornish sea salt and a drizzle of soy sauce.

Pork Chops

French trimmed pork loin sliced thick and seasoned in coarse mustard and honey.

Teriyaki Pork Kebabs

Sweet and spicy diced pork served on a bamboo stick slow cooked on an open flame.

Pulled Pork Joint

Whole joint of pork boned and rolled cooked in foil slowly pulled over an open flame. **(Additional Supplement may be required)**

Fish

Salmon skewers

Diced salmon fillets threaded through a bamboo stick cooked on a BBQ until soft.

Grilled Rock Lobster Tails

Fresh lobster tails quick cooked with a lemon, garlic and olive oil marinade.

Fish tacos

Sliced plaice fillets, with miniature grilled prawns and a lemon and sweet red cabbage salsa and a slice of grilled lime.

Halibut Steaks

Lightly seasoned halibut fillets, in brown sugar, lemon grass and Chinese chillies cooked until flaky in foil and over an open flame and accompanied with a mango salsa.

Chipotle Marinated Prawns

Spicy king prawns rubbed in chipotle and paprika cooked on a griddle plate and threaded through a bamboo stick.

King Prawn Skewers

Jumbo shrimps threaded through a bamboo stick brushed with coriander and garlic oil whilst cooking.



Sides

Corn On The Cob

Warm New Potatoes

Mini Jalapenos wrapped in streaky bacon

Soy & Sesame Asparagus spears

Tequila & Cilantro grilled pineapple slices

Classic Potato Salad

Honey & Mustard Coleslaw

Mixed Leaf Salad

Mixed Greek Style Salad Heritage tomatoes, cucumber,

lettuce, red onion & feta cheese

Vegetable Caesar Salad

Tomato, Mozzarella & Basil Salad

Caprice Salad with grilled flank

Basket Of Rustic Bread & Butter



We've got you catered for!

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