



*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.

- Ix White Meat
- Ix Red Meat
- Ix Fish option
- Ix Vegetarian option
- Ix Carbohydrate Based Item
- 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**
- 7 Items: £19.50 per head**
- 9 Items: £25.00 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 a 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 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 chill 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.

# 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 char grilled and served with sautéed onions in a soft torpedo roll.

## **Jumbo Cumberland Sausages**

Char grilled and served with sautéed onions in a soft torpedo roll.

# 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.

## 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)*

## 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.

# *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!**

[flamebluecatering.co.uk](http://flamebluecatering.co.uk) | [info@flamebluecatering.co.uk](mailto:info@flamebluecatering.co.uk)

+44 (0) 1737 555 781 (EXT 4) | +44 (0) 7818 589 504