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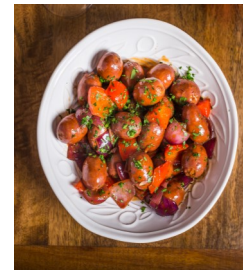
Our BBQ Menu

Add some theatre to your event and Let our chefs serve up a real treat for you and your guests.

Our bespoke BBQ menus are table served so no need for your guests to Queue. Let us BBQ outdoors and then bring the food in for your guests to share as they sit and socialise.

All our Menu Prices when quoted include crockery, cutlery, Chefs and waiter/waitress service

Any requirements for ancillary equipment will be discussed during the quotation stage



Hello John, Danny and team!

"Whilst we were lying on the beach today, we were discussing our wedding day and how amazing it all was, and I thought it best we drop you a line whilst it's still all fresh in our minds! The level of service we received from day one of the booking process has been fantastic, all of you have been brilliant from day one! The staff on the day, were perfect, they were such a reassurance knowing they understood how we wanted everything! The food was to die for, and we've had compliment after compliment – even from the fussy ones with all their requirements, they were equally as impressed with how you accommodated them!

Having close friends as event managers and chefs, the catering choice for us needed to be impressive, and you guys really did blow all of them away! We can't thank you enough,

Thank you all so much, Mr and Mrs Parry!

Evening BBQ

Dependent on Selections and number of persons + BBQ and Gas Hire £

We recommend 2 x Salads 2 x Accompaniments 3 x BBQ Options, 1 X Vegetarian

Salads and Accompaniments

Dressed Mixed Salad
Homemade Coleslaw
Pasta, Pesto, Blush Tomato and Rocket Salad
Jacket Wedges
Roast new potatoes in garlic
Ketchup, Mayo, Mustard

From the BBQ

Beef Burgers
Pork Sausage
Marinated Chicken Pieces
(BBQ, Chinese Style, Lemon Thyme, Tandoori, Garlic & Herb)

Vegetarian

Vegetarian Burgers
Vegetarian Sausages
Corn on the Cob

Bespoke BBQ

Dependent on Selections and number of persons+ BBQ and Gas Hire £

We recommend 1-2 Salads, 4 x BBQ options 2/3 Accompaniments and 2/3 Desserts

Salads and Accompaniments.

Hand Cut, Triple Cooked Chips
New Potatoes Roasted in Thyme, Garlic and Olive Oil.
Coleslaw
Penne Pasta and Sun blush Tomato Salad with Wild Rocket and Basil Pesto.
Mixed Baby Leaf salad of Vine, Cherry and Blush Tomatoes, Pickled Cucumber, Red onion and Corn kernels
Choose from the following dips and Sauces:
Tomato Ketchup, BBQ, Mayonnaise. Mustard, or Sweet Chilli

From the BBQ

Flame Grilled Celtic Pride Burger in Pretzel or Brioche Bun with Monterrey Jack Cheese, Red onion Marmalade, Beef Tomato, Romaine Lettuce and Pickle

Honey Glazed Mini Chorizo Sausages

Pork and Leek Sausage

Cumberland Pinwheel Sausage

Tandoori Chicken or Lamb Skewer

Paella Prawn Skewers

Mini BBQ Ribs

Corn on the Cob with Garlic and Parsley Butter

Halloumi Marinated in Sweet Chilli, Moroccan Spices and Nigella Seeds

Sticky Pork Belly Slow cooked in Honey, Orange, Redcurrant and Aromatic Spices.

Sharing Desserts

Berry Eton Mess Bowls

Seasonal Berry Eaton Mess Bowls

Belgian Chocolate Brownie

Served with Chocolate Sauce

Salted Caramel Chocolate Pot

Served with Nut Praline

Lemon Posset

Served with Blue Berry Compote

Strawberry and Champagne, Panna Cotta Shot

Sticky Toffee Pudding Squares

Served with Toffee Sauce

Pick some of your favourite desserts and Let us make smaller portion to share

