



Olive Tree

"Catering for all your needs"

Private Function & Wedding Caterers

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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

B.B.Q Menu's



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

The smell of seared Beef, the sound of sizzling Prawns and taste of freshly grilled Lamb is a great way to entertain your guests and ensure they talk about your event for years to come

Prices from £19.45 + Vat per Person
+ BBQ and Gas Hire £180

Dependent on Selections and number of persons

We recommend 2 x Salads 3 x BBQ Options, 1 X Vegetarian and 2/3 Desserts

Salads

Dressed mixed salad leaves

Homemade Coleslaw

Potato salad

Tomato and onion salad

Pasta, Pesto, Blush Tomato and Rocket Salad

Meats

Beef Burgers
Lamb Burgers
Pork Sausage
Hot and Spicy Pork Sausage
Hickory BBQ Ribs
Marinated Chicken Pieces
(BBQ, Chinese Style, Lemon Thyme, Tandoori, Garlic & Herb)
Pork Steaks Marinated in Garlic and Sage
Lamb Cutlets
Tandoori Lamb Skewers
Marinated Sardines
Sweet Chilli Prawns

Vegetarian

Vegetable kebabs
Halloumi Cheese and Vegetable Kebabs
Flat mushrooms Stuffed with Goats Cheese and Spinach
Vegetarian Burgers
Vegetarian Sausages

Accompaniments

Selection of Breads
Chips
Jacket Wedges
Baked Jacket potato
Corn on the Cob
Roast new potatoes in garlic
Minted new Potatoes
Selection of dips

Desserts

Chocolate Fudge Cake
Apple Tart
Lemon Meringue Pie
Lemon Cheesecake
Apple and Cinnamon Crumble
Profiteroles and Cream
Sticky Toffee Pudding with Toffee Sauce
Belgian Chocolate Brownie with Chocolate Sauce



Bespoke B.B.Q Menu

Let **Olive Tree** take you outside, where our Chefs will prepare and cook your chosen BBQ in the presence of your guests.

Price Quoted on Selections)
+ BBQ and Gas Hire of £180

We are able to table served our wedding Breakfast BBQ's allowing you and your guests to relax and enjoy the same food at the same time!!

We recommend 1-2 Salads, 4/5 x BBQ options 2/3 Accompaniments and 2/3 Desserts

Salads

Dressed mixed salad leaves
Chunky mixed green Salad with a light French dressing
Rocket and Watercress Salad with Orange vinaigrette
Tabouleh
Rocket and Pecorino
Greek style salad with tomatoes, olives, feta and cucumber
Tomato, red onion and green bean salad with balsamic dressing

Barbecued Beef

Beef Burgers
Peppered Steaks
Rump steaks marinated rosemary and garlic
Italian style beef burgers topped with mozzarella and sun blushed tomato
Beef and Vegetable Kebabs

Barbecued Chicken

Moroccan spiced chicken pieces
Cajun marinated chicken pieces
Chicken marinated in rosemary and garlic
Tandoori Flavour chicken pieces with mint yoghurt
Piri Piri marinated in wine, garlic, oregano and sweet chillies.
Lemon and thyme chicken pieces
Chicken Satay Kebabs with a peanut sauce
Reggae Reggae Chicken
Hoi Sin Chicken

Barbecued Lamb

Greek style Lamb Kebabs oregano, thyme, lemon and garlic marinade
Tandoori Flavoured Lamb Kebabs
Minted lamb cutlets
Moroccan spiced lamb kebabs

Barbecued Pork

Thai Marinated Pork steaks
Spare ribs in a BBO sauce
Hickory BBO Ribs
Garlic and Ginger marinated Pork
Pork and Apple Sausages

Barbecued Seafood

Tuna Steaks served with Lemon Aioli
Tuna with Lime and Coriander
Salmon and tiger tail prawn kebabs with a lime hollandaise
King Prawn Skewers in Chilli and Garlic

Vegetarian BBQ

Portobello mushrooms stuffed with roasted vegetables and topped with goats cheese
Mushrooms stuffed with spinach and blue cheese
Halloumi and vegetable kebabs

Accompaniments

Selection of bread rolls
Corn on Cob, Garlic and herb butter
Pita bread
Hummus
French fries
Jacket Wedges
Baked Jacket potato
Hot minted new Potatoes
Cous Cous
Blush Tomato
Roasted Vegetables
Selection of dips