



creative catering
& marquee hire

Barbeque and Spit Roast Menu 2014

*To allow you to design your own buffet menu,
please choose a selection of dishes from our list below.*

Minimum order of 6

If you are catering for smaller numbers please order from our individually priced freshly prepared dishes menu.

All menus allow a quantity of each item to serve the total number of guests and prices shown are for the food only.

Create your menu

Price per person

- **Menu — Type 1 ***
2 barbeque choices or the spit roast, 4 salad choices and 2 puddings
- **Menu — Type 2 ***
3 barbeque choices or the spit and 1 BBQ choice, 4 salad or vegetable dishes and 3 puddings
- **Menu — Type 3 ***
4 barbeque choices or the spit roast and 2 BBQ choices, 4 salad or vegetable dishes and 4 puddings

* Please note

The wood burning oven option can be used instead of the spit roast or bbq as a cooking method.

Canapés or a starter can be added to your menu – please enquire for menus

o Fresh coffee, tea and herbal tisane, with Bendicks mints or miniature sweets are included.

If you require china, cutlery, glasses and staff, these will be added accordingly,

Likewise any cooking equipment and barbecues etc. will be added accordingly

Staff costs will be added accordingly

Cooked on the charcoal barbecue

Please refer to your personal quotation for cost of equipment hire and staff

Rump steak with caramelised red onions

Butcher's Cumberland sausages and homemade beef burgers

Butcher's sausages and homemade lamb and mint burgers

Sticky bbq pork ribs and butcher's sausages

Chicken thighs (with drumstick) in Moroccan spices, drizzled with honey

Tuna steaks dressed with prawn and mango salsa

Marinated Salmon fillet garnished with brochette of prawns

Brochettes of seafood – Salmon, tuna, king prawns and scallops

Cooked on the Spit roast machine

Please refer to your personal quotation for cost of equipment hire and staff

Marinated free-range Hampshire Hog roast served with lots of sea salted crackling and fresh apple sauce

Minimum order of 90 guests

Marinated lamb served with garlic and rosemary flat bread and mint sauce

Minimum order of 40 guests

Cooked in the wood burning oven

Please refer to your personal quotation for cost of equipment hire and staff

Homemade pizzas cooked at your venue – selection of toppings will be served

Warm coriander flat breads, baked in the oven, filled with roasted vegetables, crumbled feta and pine nuts

Chicken fillets wrapped in smoked streaky bacon, cooked over sliced red onions garlic and thyme and served with a chunky tomato and pesto salsa

Roast chicken, jointed and garnished with lots of freshly chopped tarragon and lemon oil

The Creative Catering Company Ltd.

The Holding, Chapel Lane, Easton, Winchester, Hampshire, SO21 1HG | Company registration No. 04681059
Tel: 01962 849396 office@thecreativecateringcompany.co.uk www.thecreativecateringcompany.co.uk



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Whole Salmon (sides) roasted with wedges of red onions and fennel drizzled with lemon, oil finished with torn coriander leaves and the juice and zest of fresh limes, served with a prawn, spring onion, coriander and crème fraiche dressing

Confit of rosemary and garlic roasted lamb shoulder served with a fresh mint tzasiki dressing

Belly of pork roasted with fresh sage and apples

Salads

Mixed bean salad, celery and spring onion salad with walnut dressing

Dressed home grown garden leaf and herb salad with a pot of salad dressing

New Potato salad with curried mayonnaise, sultanas and toasted almonds

Little gem, avocado, cherry tomato and black olive salad with pesto dressing

Carrot and courgette ribbon salad with toasted walnuts and rocket leaves

Cherry tomato salad with bocconcini, black olives and torn basil leaves

Vine tomato salad with fresh and roasted cherry tomatoes, snipped chives

Fine green beans, sugar snap and fresh peas with pine kernels tossed in walnut oil

Crisp mixed winter leaf salad with garlic croutons and Caesar dressing

Roasted beetroot with Feta cheese and pine kernels on a bed of baby spinach leaves

Greek Salad with tomato, cucumber, black olives, feta, red onion and parsley

Hand-cut coleslaw with a light mayonnaise dressing, chopped apricots and walnuts

Thai stir-fry vegetable salad with soy, ginger and sesame dressing

Penne pasta with roasted vegetables

Char-grilled summer vegetables with lemon oil

Cous cous with roasted vegetables

Cold and Seasonal Buffet Puddings

To enjoy the summer fruits in all their glory we prefer to only serve berries from June to September, Peaches and nectarines from July to September

Fruity

Summer berries set in a Rose wine jelly

Fresh fruit salad with baby meringues

Summer pudding

Peaches roasted in Masala

Soft baked passion fruit cheesecake with a mango coulis

Fresh nectarines in fudge sauce with vanilla mascarpone cream

Fresh lemon syllabub with macerated grapes served with butter shortbread cookies

Summer berries, blueberries, strawberries and raspberries served with butter shortbread cookies

Chocolate

Mocha chocolate roulade with fresh cream and raspberries

Chocolate cloud cake

Childhood memories – light chocolate mousse containing pieces of Mars bar, maltesers and decorated with smarties

Marbled dark and white chocolate cheesecake

Pastry

Butterscotch choux buns with Cointreau crème patissiere and toasted almond flakes

Lemon frangipane tart topped with crème fraiche and Summer berries

Glazed lemon and lime tart

Bitter Seville orange tart

January only

Various tarts with crème patissiere and seasonal fruits

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Meringue

Fresh lemon and hazelnut meringue gateau

Fresh summer fruit vanilla pavlova

Fresh nectarine pavlova with whipped
butterscotch cream

Hazelnut meringue roulade filled with lemon
curd and whipped cream

Cheese Course

An additional cheese course can be provided
offering a selection of cheeses served with
grapes, celery and water biscuits

*Please note that prices quoted on our menus are
subject to supplier price increases.*

*The revised menu price, if applicable will be added
onto your final invoice.*

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