



Catering
by SIMON

BBQ
Catering Menu

Kebabs & Skewers

BBQ Chicken Kebab (gf) (df)

100% chicken breast kebab glazed in our own BBQ sauce.

Tandoori Chicken (gf) (df)

Tender chicken pieces marinated in Tandoori spices for 24 hours.

Chicken & Chorizo (gf) (df)

Tender pieces of seasoned chicken breast and chorizo.

Grilled Steak Skewers (gf) (df)

served medium rare with Chimichurri dressing

Minted Lamb Skewers (gf) (df)

Tender pieces of lamb marinated in our garden mint rub.

King Prawn (gf) (df)

Delicious succulent prawns marinated with garlic, lemon, coriander and chilli

Salmon Lollypop (gf) (df)

Fillets of salmon marinated in dill, lemon and fennel

Halloumi and Vegetable (v)

A mix of charred Mediterranean vegetables and halloumi pieces.

Grilled Veggie Skewers (v) (vg) (df)

Skewers of charred grilled Mediterranean vegetables

The Grill

Beef Burger (df)

Delicious 4oz butchers beef burger served in a seeded bun.

Minted Lamb Burger (df)

Served in a seeded bun.

Char Siu Pork (gf)

Pork loin steaks in a Chinese style Char Siu marinade

8oz Sirloin Steak (gf)

Served Medium Rare and finished with olive oil and a squeeze of fresh lemon

Salmon and Horseradish Burger (gf)

A combination of hot horseradish, salmon fillet, lemon zest, potato and fresh parsley.

Marinated Mushroom and Halloumi Burger (v) (gf)

Portobello mushroom marinated in Cajun spices, topped with grilled halloumi

Cajun Spiced Beanburger (v) (vg) (gf)

A mix of butterbeans, chickpeas and kidney beans with sautéed vegetables and Cajun spices.



Sausages

All sausages are locally sourced and served in a bun.

Premium Pork
Pork & Leek
Cumberland
Chorizo
Pork, Apple and Cider
Italian herb and Olive
Lincolnshire
Pork & Marmite
Beef



Salads Sides

Mixed Salad Leaves (df) (gf) (vg)

Seasonal crisp salad leaves

Seasonal Coleslaw (gf) (v)

finely grated carrot mixed with sliced cabbage and served in mayonnaise

Rocket and Parmesan Salad (gf)

Fresh wild rocket topped with balsamic glaze and shaved parmesan

Chickpea and Roasted Pepper Salad (df) (gf) (vg)

with a light olive oil dressing

Broadbean, Pea and Feta Salad (gf)

served in a lemon and olive oil dressing

Puy Lentil Salad (df) (gf) (v)

Puy Lentils with cherry tomatoes, green beans and feta in a French dressing

Couscous Salad (df) (vg)

Fluffy lemon infused couscous with red onion, cucumber and fresh wild rocket

Greek Salad (gf)

Cherry tomatoes, cucumber and pepper pieces with black olives, feta, herbs and olive oil

Cherry Tomato and Olive Salad (df) (gf) (vg)

Served marinated in extra virgin olive oil and fresh herbs

Caprese Salad with Roasted Peppers (gf) (v)

Sliced tomato and mozzarella dressed with basil pesto and roasted red pepper

New Potato and Chive Salad (gf) (v)

with a choice of mayonnaise or French dressing

Pesto Pasta

Fusilli Pasta combined with fresh wild rocket and served in a basil pesto

Warm Buttered New Potatoes (gf) (v)

Served topped with freshly snipped chives

Dressings Dips Sauces

Mexican Guacamole
Tangy Tomato Chutney
Beetroot and Garlic Dip
Red Onion Chutney
Sweet Chilli Jam
Mint Yoghurt
Ketchup, Mayo, BBQ Sauce
Chimichurri

For the perfect BBQ buffet we recommend you choose the following from the menu

5/6 items from the skewer/grill or sausage menu

3 items from salads and sides

2 items from chutneys/dressings/dips

Prices from:

£15.95

per person (+VAT)

Speak to one of our team today to discuss your catering requirements

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