# Meet the Chef

# **OUTSIDE CATERERS**

WEDDINGS ~ EVENTS ~ PARTIES ~ HOG-ROASTS ~ BBQS ~

LUNCHES CHRISTENINGS ~ FUNERAL TEAS ~ FAMILY

CELEBRATIONS ~ FULLY LICENSED BARS

**BBQS** 



Office: 01423 359 920

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Please make sure Orders left on answerphone, contain All contact and menu details!

## **UNIT 20E**

MARSTON BUSINESS PARK TOCKWITH, YO26 7QF

**Email:** info@meetthechef.co.uk **Web:** www.meetthechef.co.uk

All Our BBQS Can be made Bespoke to you by Adding a starter and Sweet to your BBQ choice.

# **Sit Down Starter Options**

# **Anti-Pasta Board (Sharing Platter)**

Hams, Meats, Cheeses, Pate, Pickles, Olives

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# **Buffalo Mozzarella**

With baby tomatoes, fresh basil Light Drizzle of Virgin Olive Oil dressing

# **Scottish Smoked Salmon**

With Roquette, Caperberries, Lemon Dressing

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# Crayfish & Avocado Cocktail

With Baby Gem, Brandy & Tomato Sauce, Ciabatta Croutes

Or

# Chicken & Asparagus Terrine

With Baby Leafs, Tarragon Emulsion

Or

# **Pan-Fried Chicken Livers**

Wilted spinach & Mushrooms, Port wine Reduction

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# **Our Tomato & Basil Soup**

With Garlic Croutons

# **BBQ MENU ONE**

Canapé for Starters

Mini Duck Spring Rolls

Smoked Salmon and Asparagus

Brie and Red Onions Tarts (v)

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Prime Beef Burger Bites
Homemade Cumberland Sausages
Salmon & Prawn Kebabs
Piri-Piri Chicken Pieces
Sweet Chilli Mushroom Wraps (Vegi)

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Served with Breads, Sauces and Your Choice
Of 7 Salads from the Salad List

# **Sit Down Sweet Options**

White Chocolate Mousse

Or

# **Sticky Toffee Pudding**

Served with Vanilla Ice-Cream

Or

# **Apple Tart-Tartan**

With Crème Fraiche

Or

# **Raspberry Mille-Fuille**

**O**r

## **Chocolate Trio**

Brownie, Rich Mousse & Cheesecake

**O**r

# Strawberry & Coconut Cheesecake

**Sharing Platter of Sliced Fruits** 

And Berry Kebabs

# **Continental Cheese Platter**

Served with Grapes, Chutneys and Oatcake's

#### **BBQ MENU TWO**

Salmon Steaks In Lemon & Thyme
Honey & Ginger Sticky Pork
Baby Back Ribs
Tandoori Chicken Pieces
Lemon & Thyme Chicken Kebabs
Pork & Leek Sausages
Haloumi Cheese Skewers & Peppers (V)

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Served with Breads, Sauces and Your Choice Of 7 Salads from the Salad List

# **BBQ MENU THREE**

Minted Lamb Kofta Kebabs
Pork & Leek Sausages
Mini Fillet Steaks
Spiced Pork Medallions
King Prawns in Garlic
Salmon & Chorizo Sausage
Roast Peppers & Haloumi Wraps (v)
Courgettes in Thyme & Garlic (v)

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Served with Breads, Sauces and Your Choice
Of 7 Salads from the Salad List

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Tangy Lemon tart served with crème Fraiche

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Coffee & Mints

#### **AMERICAN BBQ**

Sticky Baby Back Ribs
Peppered Sirloin Steaks
Chicken Legs in Honey & Soy Sauce
Burgers Bites with Monterey Cheese
Slow Pulled Pork
Chilli Prawns
Pork Sausages
Buttered Corn on The Cob (v)
Roasted Red Peppers (v)
Garlic Bread

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Salads

Your Selection Of 7 Fresh Home Made Salads From The List Sauces & Corn Bread

# CARIBBEAN BBQ MENU

Pork Ribs in Reggae-Reggae Sauce Gammon with Charred Pineapple Salmon & king Prawn Spike Calamari Pieces in Chilli & Lime Jamaican Jerk Chicken Leg Meat

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Cajun Potatoes with Sour Cream (v) Sweet Chilli Oiled Corn on the Cob (v)

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Sweets from the BBQ BBQ Pineapple Skewers Toffeed Bananas

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Salads

Spicy Rice & Prawns Cucumbers in Lime BBQ Peppers In Garlic Fruit & Coconut Rice

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French Sticks & Breads
Pickles & Sauces

#### **INDIAN STYLE BBQ**

Lamb Rogan-Josh Skewers
Rich Coconut Korma Chicken Skewers
Green Chilli & Lemon Fish Skewers
Tandoori Salmon

Bombay Potatoes (v)

Hot & Spicy Aubergines slices (v)

Spinach & Chick Pea Wraps (v)

Minted Cucumber Yogurt Dip (v)

BBQ Beef Tomatoes in Coriander Oil (v

Served with Breads, Sauces and Your Choice Of 7 Salads from the Salad List

### **EXOTIC BBQ**

**Duck Breast** 

Orange & Star Anise Glaze

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Peppered Steak & Chorizo Skewers

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Lobster Half's

Garlic, Lemon & Thyme Butter

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Scallop & Green lip Mussels

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Rosemary Brushed Lamb Chops

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Ostrich Burgers

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Whole Baked Trout
Filled with Almond Butter

Served with Breads, Sauces and Your Choice Of 7 Salads from the Salad List

# "SURF & TURF" LUXURY BBQ MENU

Fillet Steak Pieces

Garlic Butter

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Lamb Rump Steaks
Finished with a Minted Rub!

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Caramelised Pork Belly Strips *In Brown Sugar & Honey* 

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Monkfish Scallops *Lemon Butter* 

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King Prawns

Coconut & Chilli Dressing

Served with Breads, Sauces and Your Choice Of 7 Salads from the Salad List

# Homemade Salad Choices

- 1. Mixed Leaf salad (Standard Choice)
- 2. Cucumber & Minted Yogurt
- 3. Creamy Coleslaw
- 4. Chopped Iceberg
- 5. Red Cabbage Slaw
- 6. Pickled Red Cabbage with Sultanas
- 7. Caribbean Slaw (Pineapple, Sultanas & Coconut)
- 8. Tomato, Mozzarella, Olives & Roquette
- 9. Tomato, Olives & Mozzarella
- 10. Tomato, Spinach Feta & Olives
- 11. Cherry Tomato, Spinach & Walnut
- 12. Tomato, Olives & Red Onion
- 13. Plum Tomato, Olives & Mozzarella
- 14. Tikka Vegetable Salad
- 15. Chopped Cumber, Onions, Tomatoes

- 16. Garden Peas, Onions & Sweetcorn
- 17. Mange Tout, Mushrooms, Peppers
- 18. Red & Green Peppers with a Sprinkling of Cheddar Cheese
- 19. Coronation Vegetables
- 20. Broccoli, Red Peppers & Almonds
- 21. Roast Potato, Onions, Garlic & Spring Onion
- 22. Roast Chilli Vegetables
- 23. Chick Pea & Braised Lentils
- 24. Shredded Iceberg & White Onions
- 25. Sweet Chili Potato Salad
- 26. Tarragon Potatoes Salad
- 27. Potato, Spring Onions & Chive Mayonnaise
- 28. Bombay Potato with Spinach
- 29. Saffron Vegetable Rice
- 30. Waldorf Salad: walnuts, grapes, celery

- 31. Oriental Vegetable Salad
- 32. Penne Pasta "Neapolitan"
- 33. Penne Pasta In Garlic Mushroom Sauce
- 34. Pasta in Tomato & Coriander Dressing
- 35. Grated Cabbage & Carrot, Soy Sauce Dressing
- 36. Green Bean, Bacon & Chili Sauce
- **37**. Spicy Saffron Cous-Cous
- 38. Cous-Cous with Roast Vegetables
- 39. Cous-Cous with Cherry Tomatoes & Spinach
- 40. Cous-Cous with Fruit & Nuts
- 41. Moroccan Cous-Cous
- 42. Balsamic Mushrooms with Vegetables
- 43. Spicy Mushrooms
- 44. Balsamic Mushroom & Red Onions
- 45. 5 Bean Salad in Herb Dressing