



## *Herb & Spice* BBQ Menu's 2012

**Herb & Spice** has now been established for nearly 14 years, providing quality, individual menus and excellent service, whatever the occasion.

We work on the principle of tailoring an event to exactly what our client needs, wherever and whenever they want it. No event is too small, too large, or too difficult for us to cater for.

Our menus are merely an outline of what we can offer, and can be adapted to all tastes, dietary requirements and, most importantly, to your budget. We believe all our menus to be unique, fresh & imaginative. We cater for Business Lunches, Family occasions (Buffets & Dinner Parties) Weddings, Christenings, Marquee Events, Corporate Hospitality or whatever the occasion.

All food is freshly prepared in our kitchens by highly qualified Chef's using the highest quality ingredients, sourced where possible from local suppliers. We also do our bit for the environment and re-cycle all accepted packaging!

Our service is convenient, friendly and easy to use. We provide exceptional service and our 100% commitment to you starts the moment you contact us. We promise to work with you every step of the way.



## *Herb & Spice BBQ - £16.95 + Vat per person*

### **This price includes:**

**A choice of 5 items from our BBQ menu**

**A choice of 3 Salads from our Salad menu**

**Jacket potatoes or New Potatoes**

**Barm Cakes**

**The Hire of the BBQ**

**Crockery, Cutlery and High Quality Paper Napkins**

### **Extras**

**The Hire of the Chef to cook and serve the BBQ @ £35.00 per hour + vat  
Waitress Service @ £12.00 + Vat per hour (min 4 hours)**

## *Traditional BBQ Food*

**BBQ Spare Ribs Marinated in a traditional Spicy BBQ Sauce**

**Marinated Pork Chops**

**Lamb Koftas**

**Served with Peashoot Salad & Cucumber Tzasiki**

**Lamb & Pepper Kebab, Yogurt & Mint Dip**

**Marinated Lamb with Apricots & Rosemary**

**Marinated Steaks**

**Handmade Beef Burgers or Cheese Burgers served on soft or Crusty Bread**

**Selection of Sausages (including vegetarian)**

## *Chicken Selection*

**Breast of Chicken marinated in Chilli & Ginger**

**Citrus Chicken with a piquant Salsa**

**Cajun Chicken Kebabs**

**Chicken Brochette with Louisiana Seasoning, Oven Dried Tomato Chutney**

**Cajun Chicken cooked in Cajun Spices**

**Chicken with a Lemon & Tarragon Marinade**

## *Kebabs*

**Choose from our delicious Marinated Kebabs, individually made on Skewers:**

**Beef**

**Chicken**

**Lamb**

**Vegetable & Haloumi Cheese**

## *Seafood Selections*

**Chilli, Garlic, & Coriander marinated King Prawns served on Skewers**

**Seafood Kebab either in a Thai or Tikka marinade**

**Grilled Sardines with a fresh Tomato & Basil Sauce**

**Orange Glazed Salmon Fillets**

## *Other Stuff*

**Char Grilled Pork Loin seasoned with Cajun Spices**

**Char-Grilled Lamb Brochette**

**Pieces of Tender Lamb Marinated in Virgin Oil, Fresh Herbs, Garlic & White Wine  
Vinegar served on a Skewer**

## *BBQ - Something for the Veggies*

**Roasted Red & Yellow Peppers stuffed with Cherry Tomatoes Saffron Rice Red  
Onion, Basil & Garlic**

**Roasted Mediterranean Vegetables**

**Vegetable Tikka & Haloumi Skewers on Rice Pilaff**

**Vegetarian Kebabs**

**Skewers of Mushrooms, Peppers, Onions, Courgettes in a spicy Marinade**

**Char – Grilled Corn on the Cob served with a Black Pepper Butter**

**Asparagus Char-Grilled with Rosemary & Black Pepper**

**Bowls of Savoury Potato Wedges served with a  
Lime & Coriander Sour Cream**

## *Herb & Spice Fresh Salads*

**The perfect selection to add to your meal**

**Mixed Leaf Salad**

**Iceberg, Radicchio, Rocket, Cucumber, & Spring Onions**

**Caesar Salad**

**Romaine Cos Lettuce, Parmesan, fresh Croutons, & our famous Caesar Dressing**

**Rocket & Parmesan Salad**

**Rocket Leaves served with fresh shavings of Parmesan**

**Stilton, Smoked Bacon & Rocket Salad**

**Garnished with Poached Pears & a Port & Ginger Dressing**

**Greek Salad**

**Traditional Plum Tomatoes, Black Olives, Red Onions, Fresh Coriander & our finest  
Feta Cheese**

**Mexican Mixed Bean Salad**

**Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & fresh Chilli**

**Mexican Mixed Bean Salad**

---

**Green , Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic,  
Paprika, Tomato & Herbs**

**Cous-Cous Moroccan Salad  
Tomatoes, flat leaf Parsley, Mint, Garlic, Onions & chopped Apricots**

**Noodle Hoi Sin Style Salad  
Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy  
Noodles**

**Blue Cheese, Walnut & Celery Salad**

**Coconut & Cumin Rice Salad**

**Butternut Squash, Peas & fresh Coriander**

**Panache of Wild Mushrooms Salad  
with an Asparagus, Goats Cheese, & Tarragon Dressing**

**Italian Pasta Salad  
Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil &  
Sweet Red & Yellow Peppers**

**Tomato & Onion Vinaigrette Salad  
Beef Tomato, served with fresh Herbs, Onion & White Wine Vinegar**

**Red Cabbage Coleslaw**

**Indian Rice Salad  
Masala Paste, Nuts Sultanas Green Peppers, onions & Sweetcorn**

**Fennel Orange & Spring Onion Salad**

**New Potato Onion & Chive Salad  
served with a fresh Mint Yoghurt**

**Deep-Fried Potato Salad  
Diced Potatoes, deep-fried & garnished with Onions Chillies & served with a Sweet  
Chilli Sauce  
Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary**

**Beef tomato and Feta Cheese with fresh Rosemary**

**Tomato & Basil Salad with Olive Oil & cracked Black Pepper  
Beef tomato and fresh Basil**

**Aubergine Lemon Caper Salad served with Balsamic Vinaigrette  
Aubergines cooked with fresh lemons and capers**

**Grilled Peppers, Artichoke, Olive & Courgette Salad**

---

**served with a cracked Black Pepper & Lime Dressing**

**Avocado, Red Grape & Satsuma Salad  
with a Mascarpone & Basil Dressing**

**Traditional Coleslaw  
White Cabbage, Carrots, Onions, & our home-made Mayonnaise**

**Pear & Stilton Salad**