



BBQ & Sharing Menus



Here you'll find a selection of menu examples and menu ideas.

We're really flexible and can tinker our menus to suit what you're after. After all it's your big day and we'll work with you to deliver food that you want and will be excited to have served for your guests. All these examples come with delicious alternatives for vegetarians, vegans and any other dietary requirements. Just let us know and we'll be happy to tailor and build menu that you want.

Chris and the team





Catering

From canapés, plated meals, feasting platters, BBQ's and Hog Roasts , Paellas and more our team of fantastic chefs will treat your guests to some fantastic tasting food.

Drinks & Bar

Fully licensed and serving a great mix of drinks to your guests. Our trained staff can run your bar to keep everyone from getting thirsty. We can take card payments handle all the glassware. We can use your venues bar or set up our own.

Wait staff and Service

We've got a great team of well presented and polite staff who will bring food to your tables, top up empty glasses, and help clear tables.

Evening Food

We're happy to stick around for the whole day cooking up delicious food for you and your guests. From snacks to platters to BBQ's or Paellas. We're happy to help keep everyone from getting hungry.



BBQ Menu ideas

A delicious selection of BBQ meats served with tasty sides and fresh salads.

Our BBQ Catering

There's nothing quite like the smell and taste of food cooked on a BBQ. We've been barbecuing at events and functions for years cooking a wide selection of delicious meats, fish and vegetables making sure all your hungry guests are catered for and well fed.

We have all the equipment and come prepared and ready to wow your guests with professional looking and great tasting barbecued food.

We believe the secret to a great BBQ is using the best meats and ingredients. We buy all our meat locally and having been using the same great suppliers for years so we know your going to get great quality each time.



Main BBQ Dishes

Classic British

Butcher's steak burgers + buns, cheese, and chutneys

Best Sussex bangers

Marinated chicken

Basil and herb tomatoes with olives

Dressed leaves with dill and herb dressing

Classic creamy and vegan slaw

Potato salad with capers, spring onion, and parsley

Extra Special

Marinated greek style lamb kebabs

Cajun and lime chicken

Rib-eye beef steaks with thyme and garlic finished with chimichurri

Glazed salmon fillets

Greek flat breads

Roasted red pepper, pomegranate, and fetta salad

Potatoes with fresh mint and chives

Bowls of hummus, babaganoush, and salsa





Sharing and Platters

Perfect to be center stage for tables so guests can pick and share.

Fish

- BBQ-cooked prawn skewers with lime
- Cod with parsley and lemon butter finished with samphire and clams
- Seabass fillets finished with roasted Mediterranean heirloom cherry tomatoes and capers

Vegetable

- Halloumi with roasted red peppers
- Roasted heirloom tomato, basil, and feta tart
- Roasted cauliflower steaks finished with paprika, nigella seeds, and extra virgin olive oil
- Halloumi burgers with pesto, roasted red peppers, and sundried tomatoes
- Aubergine parmigiana finished with herb crumb
- Mini frittata, spiced guacamole, roasted squash, and feta with herb oil
- Mediterranean vegetable tart
- Portobello mushroom with grilled goat's cheese and balsamic glaze
- Sweet roasted squash, ancient grains, pomegranate, torn burrata

Table sauces

- Aioli
- Siracha mayonnaise
- Sweet chilli
- Hummus
- Tzatziki
- Southern BBQ sauce
- Beef dripping
- Blue cheese dip
- Peppercorn and brandy sauce
- Salsa verde

Breads

- Griddle cooked yoghurt flatbreads
- Focaccia.
- Mozzarella flatbreads.
- Mozzarella and garlic flatbread.
- Sourdough.
- Gluten free breads.
- Pitta breads.
- Tear and share breads.





Side Dishes and Salads

No meal is complete without extra sides and fresh colourful salads.

Side Dishes

- Jersey royal potato salad with fresh chives
- Parmentier potatoes with garlic butter, parsley, and rosemary
- Roasted whole radicchio with sunflower seeds, chilli flakes, and balsamic glaze
- Caesar salad with garlic croutons and shavings of Parmesan
- Charred leeks
- Bulgur wheat salad with pomegranate, radish, and feta
- Roasted sweet potatoes finished with smoky paprika, sea salt, cracked black pepper, and extra virgin olive oil
- Add padron peppers with sumac, citrus oil
- Gnocchi with sun-kissed tomatoes, mozzarella, pesto, Aleppo oil
- Dauphinoise potatoes
- Baby gem lettuce with avocado, pomegranate and garlic dressing
- Charred purple broccoli with lemon dressing
- Moroccan-style roasted vegetable salad
- Fondant potatoes finished with salted butter, chicken, or vegetable stock, cooked with fresh thyme
- Roasted cauliflower, sumac, oregano, and roasted garlic oil
- Roasted new potatoes with parsley, rosemary, and chive oil finished with sea salt
- Heirloom tomatoes with burrata, grilled peaches finished with basil oil
- Patatas bravas



Salads

- Green bean and toasted pine nut salad with mixed olives, pickled garlic, sundried tomato, and roasted red pepper
- Greek Salad with pomegranate
- Heritage heirloom tomatoes, candied beetroot, spring onion, soya beans, cucumber, citrus
- Fetta, pomegranate and roasted artichoke salad.
- Roasted aubergine, courgette, padron peppers, and cherry tomatoes finished with light Moroccan spices
- Moroccan cous cous with sultanas, apricots and coriander oil
- Roasted Mediterranean vegetable medley with lemon and herb dressing
- Fruity Moroccan cous cous
- Rocket, roasted bell peppers, and sundried tomatoes
- Dressed beef tomatoes with mozzarella and pesto
- Caprese salad, dressed with beef tomatoes, buffalo mozzarella, and capers, finished with a basil and parsley dressing
- Rocket, roasted bell peppers, and sundried tomatoes finished with Catalan olives and extra virgin olive oil





Evening Food.

Make sure no guest leaves hungry with our delicious evening options.



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