

AL Frescos BBQ and HOG ROAST Services

Call alfresco catering to provide varied private and corporate Barbecues throughout the year, we can create a barbecue menu for a wedding with a twist or equally for smaller numbers at home for milestone birthday or garden parties. From 30 to 2000 people, we can tailor a menu to suit most tastes and budgets.

Please see below a few sample Barbecue menus along with more options should you choose to create your own menu.

BBQS

Menu A- £6.55 per head

*Quarter pound beef burger- Hot dogs- optional cheese & onions-
Chicken Skewers, Mexican, Garlic, Cajun, Tandoori, one Side salad and a
Vegetarian bean burger.*

Menu B- £8.55 per head

*Aberdeen Angus beef burger- American style Hot dog- Mexican Chicken skewer
Pasta salad with parmesan- New potato salad- optional cheese, onions & sauces
plus a Vegetarian option.*

Menu C- £11.50 per head

*Chilli beef burger- Pork sausage & mustard cream- Chicken tikka kebabs-
Spicy Vegetable kebabs- Pasta Salad or roasted red pepper couscous
Chunky coleslaw with toasted pumpkin seed- Garlic & lemon chicken.*

Menu D- £13.95 per head

*Yakitori Chicken burger - Sirloin steak with honey & mustard-
Monkfish & Apricot skewer- Char-grilled corn on the cob with Fennel
Tangerine & wild herb salad- New potato salad with crème fraiche.
Chef's choice Cheesecake*

Menu E- £17.95 per head

*Ground beef & Horseradish burger- Pork satay with peanut dip-
Paprika coated escalor skewer with pancetta & courgette-Thai Salad with a kick!
Salmon fillet with new potatoes- New potato salad with asparagus & mint.
Herb salad with feta & Olives
Profiterole Torte.*

Menu F- £20.75 per head

*Leg of lamb with a mint & rosemary syrup- Sirloin steak with Balsamic onions
Scallop & rosemary skewer with marjoram
Coriander & garlic Tiger prawns- Mexican chicken & Pepper skewer.
Moroccan spiced carrot salad- Pear & Walnut salad- Chunky Coleslaw
Passion Fruit Bavarois with pecan.*

Menu G- £28.75 per head

*Whole Sea bass stuffed with basil and citrus fruits
Char-grilled asparagus wrapped with Parma ham- Roasted red pepper couscous
Sirloin steak topped with a wild boar pate- Tangerine & wild herb salad.
Lamb & coriander Kofta Kebab- Garlic & Lemon Tiger king prawns
Fresh fruit salad with cream or summer fruits cheesecake.*

Further Ideas to inspire your choice....

Burgers

Home-made ground Beef & Horseradish Burger, Aberdeen Angus Quarter pounder. Chilli Beef Burger, Tuna Burger with herbed mayo, Lamb & mint syrup Burger, Yakitori Chicken Burger, Smoked Bacon topped Burger, Minute Steak burger with balsamic onions, Pork Sausage with Mustard cream.

Side salads

*Pesto pasta salad with Parmesan - Thai Salad with organic tomato.
Tangerine and wild herb salad - Roasted red pepper couscous salad.
Moroccan Spiced carrot salad - Chunky coleslaw with toasted pumpkin.
Green leaf herb salad with olives & Feta - Pear and Walnut salad
New Potato with crème freiche & Mint.*

Skewers / Kebabs

*Persian Chicken Skewers - Szechuan Pork skewer - Chicken Tandoori - Lamb tikka- Lemon and garlic chicken skewer - Paprika coated escalor, with pancetta and courgette- Lamb and coriander kofta kebabs - Monkfish and Apricot Skewer.
Scallop & rosemary Skewers with Marjoram - Tofu kebabs with Miso pesto (V)
Halloumi and char-grilled Vegetable Skewers (V) - Beef kebab with Mint yoghurt- Mexican spiced or Mediterranean Vegetable skewers.*

Meat

*Gammon Steak with pineapple - Veal steak with caper butter - 6oz Rump steak.
Leg of lamb marinated in Rosemary & Mint - Spicy Cajun Chicken.
American style hot dogs - Pork Satay with a Peanut sauce - Fresh Tuna with
Moroccan spices & Chermoula - 4oz Sirloin with Honey & Mustard.
Lemon & Garlic Chicken- Chicken Tikka with apple raita-
Buffalo spicy Wings- Chilli & salt pork ribs.*

Fish

*Swordfish with tomato butter - Whole Sea bass stuffed with basil and citrus
fruits. Barbecued Shellfish with toasted pumpkin seeds - Salmon fillet with
roasted new potatoes - Coriander & Garlic King Prawn - Garlic & Lemon whole
sardines- Piri Piri Tiger prawns - Hoisin Salmon & Prawn.*

Vegetarian

*Stuffed aubergine - Red-hot chilli with sweet potato - Char-grilled Asparagus.
Mexican Cheese Quesadillas - Mediterranean vegetable skewer - Lemon and
paprika hummus - Char-grilled Corn on the Cob with fennel - Mushroom &
Eggplant - Tofu kebabs with Miso pesto - Baked potatoes with selection of
fillings- Hot New potatoes- Spicy bean burger.*

Deserts

Deserts from £1.95 per head

*Summer fruit pudding cheesecake with fresh mint and two fruit coulis.
Fresh fruit salad with cream - Chocolate fudge cheesecake
Berry & White chocolate torte - New York autumn fruit burst cheesecake
Individual bavarois- Passion fruit, Triple choc, Cappuccino, Belgian White choc.
Chocolate profiterole torte - Orange & cranberry roulade - Baked Alaska.
Mini strawberry & cream scone – Mini patisserie selection.
Baileys Crème Brulee with Heart Shaped Shortbread Biscuits.
Passion cake Delice with Chantilly Cream.
Profiteroles with Chocolate Sauce.
White Choc Torte with Passion Fruit Coulis.
Black cherry Chocolate fondant with clotted cream ice cream
Baileys croissant bread and butter pudding with café au lait
Individual Cheese board with apricot & Grape.
Cheese board per table of 10 guests (£22.00 per table)*

Hog Roast

Al Fresco Hog Roasts can provide catering for many and varied occasions. Outdoor parties, weddings, fetes and festivals or any special occasion can be catered for.

*The hog roast is a real focal point giving any function that all important Wow! factor.
A chef (if required) is on hand to oversee the cooking and to carve the meat.*

Once cooked, the meat can be carved from the cooking position at a serving level without having to lift or reposition, this allows a constant heat to be kept in the meat complying with current Food Hygiene regulations.

You are not just limited to Pork, Lamb is also very popular choice, Gammon and Beef joints are also another option, to compliment the meal we can supply a selection of delicious salads, various sauce accompaniments, stuffing and large floured white or brown soft rolls.

Prices start at £400



The final cost is determined by the final menu choice and the number of guests attending, discounts are available for larger numbers.

*Should you require it, we can supply a range of outdoor furniture
Marquees and gazebos to offer shelter, outdoor heating, waiters, bar staff and a mobile bar if
required?*

*Vegetarian, Vegan, Gluten free and other dietary requirements catered for, please discuss this
when booking.*